



SWEDEN

## Health certificate for chilled or frozen fresh beef and beef products for export to Singapore

<b>II. Health information</b>	II.a. Certificate reference number
<p>I, the undersigned official veterinarian hereby certify regarding the above described, that:</p> <ol style="list-style-type: none"> <li>1. The beef meat and beef meat products come from animals, which were born, reared and slaughtered in ..... [Insert name of country], an EU Member State approved for export of beef to Singapore.</li>   <li>2. The country/zone of origin of the animals from which the meat and meat products were derived is recognised by WOA (World Organisation for Animal Health) as having a <u>negligible BSE risk</u> in accordance with the WOA Terrestrial Animal Health Code <sup>(3)</sup>.  OR  Where the country is recognised by the WOA as having a <u>controlled BSE risk</u>, deboned beef cuts from cattle of all ages and bone-in beef cuts derived from cattle less than thirty months of age are eligible for export. The meat was produced and handled in a manner which ensures that such products do not contain and are not contaminated with: <ol style="list-style-type: none"> <li>i. Brain, eye, spinal cord, skull and vertebral column from cattle 30 months and older, and the distal ileum and tonsils from all cattle</li> <li>ii. Mechanically separated meat from the skull and vertebral column from cattle over 30 months of age <sup>(3)</sup>.</li> </ol> </li>   <li>3. The country/zone(s) of origin of the animals from which the meat and meat products were derived has been free of Foot and Mouth Disease (FMD) with or without vaccination three (3) months immediately prior to the date of slaughter and the date of export <sup>(3)</sup>.  OR  The meat and meat products were not derived from animals originating from areas within the 10 km surveillance zone(s) or any further restricted zones established around an FMD-affected farm for three (3) months prior to the date of slaughter and the date of export <sup>(3)</sup>.  OR  The products have been subjected to heat treatment that is sufficient for inactivation of FMD virus in accordance with WOA Terrestrial Animal Health Code <sup>(3)</sup>.</li>   <li>4. Traceability of the animals through a reliable system is in place.</li>   <li>5. The products have not been derived from suspect or confirmed BSE cases, or suspect or confirmed progeny or cohorts of BSE cases, as described in the Terrestrial Animal Health Code.</li>   <li>6. The products have been derived from cattle that were not subjected to a stunning process with a device injecting compressed air or gas into the cranial cavity, or to a pithing process.</li>   <li>7. The products have been prepared in an establishment accredited by the Singapore Food Agency. The establishment is audited regularly by the competent authority for compliance with conditions for import into Singapore.</li>   <li>8. The meat has been derived from animals which passed ante-mortem and post-mortem inspection carried out in accordance with requirements laid down in EU legislation and found to be free from signs of infectious and contagious diseases. Ante-mortem and post-mortem inspections have been carried out by veterinarians or meat inspectors under direct supervision of government veterinarians.</li>   <li>9. The meat has been derived from animals which were slaughtered, processed, packed and stored under sanitary conditions under official veterinary supervision in establishments approved by Director-General, Food Administration for export to Singapore.</li> </ol>	

Part II: Certification

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	<p>10. The meat has not been treated with chemical preservatives or other substances injurious to health.</p> <p>11. The meat has been inspected and found fit for human consumption and every precaution must be taken to prevent contamination prior to export.</p> <p>12. Retort processed meat products (e.g. canned meat) have been treated (sterilising process with sterilising value of not less than Fo3) to commercial sterility in hermetically sealed containers and are shelf stable at ambient temperatures.</p>	
<p>Official veterinarian:</p> <p>.....</p> <p>Name (in capital) <span style="float: right;">Qualification and title</span></p> <p>.....</p> <p>Date <span style="float: right;">Place</span></p> <p>.....</p> <p>Stamp <sup>(2)</sup> <span style="float: right;">Signature <sup>(2)</sup></span></p> <p>.....</p>		

1. If applicable
2. The signature and stamp must be of a different colour to that of the print
3. Delete if not appropriate