

SWEDEN**Health certificate for chilled or frozen fresh pork
and pork products for export to Singapore**

Part I: Details of dispatched consignment	I.1. Consignor (Name, address)		I.2. Certificate number	
	I.4. Consignee (Name, address)		I.3. Competent authority	
	I.5. Country of origin Sweden		I.6. Country of destination Singapore	
	I.7. Place of loading		I.8. Port of arrival	
	I.9. Treatment Non-heat processed Heat processed			
I.10. Means of transport ⁽¹⁾ Aeroplane Ship Railway wagon Road vehicle Document references				
I.11. Container number ⁽¹⁾		I.12. Seal no		
I.13. Temperature of the product during transport: Ambient Chilled Frozen		I.14. Net weight (kg)		
I.15. Identification of the commodities				
Type of product	Type of packages	Number of packages	Slaughter date	Processing date
Slaughterhouse (name, address and approval number)		Cutting plant (name, address and approval number)		
Processing plant (name, address and approval number)		Cold store (name, address and approval number)		

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Signature of the official veterinarian ⁽²⁾.....
Official Stamp ⁽²⁾

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II. Health information	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"> 1. The pork meat and pork meat products come from animals, which were born, reared and slaughtered in [Insert name of country], an EU Member State approved for export of pork to Singapore. 2. The country/zone of origin of the animals from which the meat and meat products were derived has been free from Classical Swine Fever (CSF) for three (3) months immediately prior to the date of slaughter. 3. The pork meat and pork meat products have not been derived from animals that originated in farms located in the areas listed in Restricted Zones I, II, III of the Annex to Commission Implementing Regulation 2023/594/EU (as last amended) which lays down special control measures for African Swine Fever (ASF) ⁽³⁾. OR The pork meat and pork meat products have been subject to a treatment inactivating the ASF virus as defined in accordance with WOAHP Terrestrial Code ⁽³⁾. OR If the pork meat and pork meat products exported from EU Member States originate from farms in listed in Restricted Zones I or II of the Annex to Commission Implementing Regulation 2023/594/EU (as last amended) which lays down special control measures for African Swine Fever (ASF), they must comply with EU sanitary checks, traceability, and biosecurity measures, and undergo pre-movement inspections by the competent authority to confirm disease-free status. Animals must be raised in authorised establishments adhering to strict disease surveillance, movement restrictions, and biosecurity protocols (e.g. transport disinfection) with consignments produced under EU-approved hygiene standards for disease prevention ⁽³⁾. 4. The country 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 ⁽³⁾. 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 months prior to the date of slaughter and the date of export ⁽³⁾. OR The products have been subjected to heat treatment that is sufficient for inactivation of FMD virus in accordance with WOAHP Terrestrial Animal Health Code ⁽³⁾. 5. The meat was derived from pigs which have not been swill-fed. 6. The meat has been derived from animals which have passed ante-mortem and post-mortem inspection carried out in accordance with requirements laid down in EU legislation and found to be free from any signs suggestive of ASF, CSF och other 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. 7. The meat has been derived from animals which were slaughtered, and was subsequently processed, packed and stored under sanitary conditions under official veterinary supervision in establishments approved by the Director-General, Food Administration for export to Singapore. 8. The meat has been inspected and found fit for human consumption and every precaution must be taken to prevent contamination prior to export. 	

Part II: Certification

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Part II: Certification	II.a. Certificate reference number												
	<p>9. The meat has not been treated with chemical preservatives or other substances injurious to health.</p> <p>10. Retort processed meat products (e.g. canned meat) has been heat 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>Additional conditions for chilled pork:</p> <p>11. Chilled pork comes from animals originating from holdings operating under controlled housing conditions, that present a negligible risk of <i>Trichinella</i> infection in accordance with World Organisation for Animal Health (WOAH) Article "Infection with <i>Trichinella</i> spp" ⁽³⁾</p> <p style="text-align: center;">OR</p> <p style="text-align: center;">Comes from animals tested negative by an approved method for the detection of <i>Trichinella</i> larvae ⁽³⁾</p> <p style="text-align: center;">OR</p> <p style="text-align: center;">Was processed to ensure the inactivation of <i>Trichinella</i> larvae in accordance with the Codex Guidelines for the control of <i>Trichinella</i> spp in meat of Suidae (CAC/GL 86-2015) ⁽³⁾</p> <p>12. Chilled pork has been derived from gilts and castrates; and the products do not contain any harmful residues ⁽³⁾</p>												
<p>Official veterinarian:</p> <p>.....</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%; border: none;">Name (in capital)</td> <td style="width: 50%; border: none;">Qualification and title</td> </tr> <tr> <td style="border: none;">.....</td> <td style="border: none;">.....</td> </tr> <tr> <td style="border: none;">Date</td> <td style="border: none;">Place</td> </tr> <tr> <td style="border: none;">.....</td> <td style="border: none;">.....</td> </tr> <tr> <td style="border: none;">Stamp ⁽²⁾</td> <td style="border: none;">Signature ⁽²⁾</td> </tr> <tr> <td style="border: none;">.....</td> <td style="border: none;">.....</td> </tr> </table>		Name (in capital)	Qualification and title	Date	Place	Stamp ⁽²⁾	Signature ⁽²⁾
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1. If applicable
2. The signature and stamp must be of a different colour to that of the print
3. Delete if not appropriate