

SWEDEN

Health certificate for export of beef, beef
offal and their products to Japan

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		I.6. Country of destination	
	I.7. Place of loading		I.8. Port of arrival	
	I.9. Means of transport Aeroplane Ship Railway wagon Road vehicle Other Document references			
I.10 Container number(s)			I.11. Seal number	
I.12. Temperature of the product during transport: Ambient Chilled Frozen			I.13. Net weight (kg)	
I.14. Number of packages		I.15. Names of commodities		I.16. Animal species
I.17. Slaughterhouse (name, address, approval number)			I.18. Cutting plant (name, address, approval number)	
I.19. Period of slaughter (YY/MM/DD – YY/MM/DD)			I.20. Period of cutting (YY/MM/DD – YY/MM/DD)	
I.21. Processing plant (name, address, approval number)		I.22. Packaging (name, address, approval number)		I.23. Cold stores (name, address, approval number)
I.24. Period of processing (YY/MM/DD – YY/MM/DD)		I.25. Period of packaging (YY/MM/DD – YY/MM/DD)		I.26. Period of cold storage (YY/MM/DD – YY/MM/DD)

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Signature of the Official Veterinarian ⁽³⁾

Stamp ⁽³⁾

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I.27. Date of import ⁽¹⁾	I.28. Casing		
	Natural	Artificial	No casing
I.29. Country of origin of the natural casing ⁽²⁾	I.30. Animal species of origin of the natural casing ⁽²⁾	I.31. Casing facility ⁽²⁾ (name, address, approval number)	

II. Health information

II.a. Certificate reference number

I, the undersigned veterinarian, certify that:

1. The beef and beef offal described above were processed under sanitary conditions in accordance with the laws and regulations in EU and Sweden. The laws and regulations of EU and Sweden have been deemed to be equivalent to the legal requirements on slaughter hygiene and food sanitation of Japan.

2. All the required conditions described in the “Sweden Export Verification Program - Japan” (EVP) and in the “Animal Health Requirements (AHR) for beef, beef offal and their products to be exported to Japan from Sweden” were fulfilled.

3. **Either** ⁽⁴⁾ [The cattle slaughtered for the production of the exported beef, beef offal and their products to Japan were either: born and raised only in Sweden - or - directly and legally imported from the following countries deemed eligible by Japan to export beef and beef offal to Japan (eligible countries according to Annex 2 of the AHR) and raised in Sweden,

and,

The slaughtered cattle were free from any evidence of animal infectious diseases and found to be sound and healthy as a result of ante-mortem veterinary inspection conducted by official inspector, and post-mortem inspection conducted by official veterinarian or official auxiliary inspector under the supervision of the official veterinarian of competent authority of Sweden, in the designated facilities at the time of slaughter].

or ⁽⁴⁾ [The beef, beef offal and their products are directly and legally imported from the following countries deemed eligible by Japan to export beef and beef offal to Japan (eligible countries according to Annex 2 of the AHR) and meet all the requirements in the following items:

- a) The meat etc is derived from cattle which are born and raised only in the eligible countries.
- b) The meat etc is derived from cattle which were free from any evidence of animal infectious diseases and found to be sound and healthy as a result of ante- and post-mortem inspections conducted by official veterinarians of the eligible countries at the designated facilities.
- c) The meat etc is handled only in facilities designated as eligible for export to Japan by the government authorities of the eligible countries.
- d) The meat etc is free from any evidence of animal infectious diseases as a result of import inspection by the competent authorities, and must be directly transferred into the designated facilities in Sweden after the said inspection.
- e) The meat etc is imported without transiting through countries other than eligible countries, except containers sealed with serially numbered seals of the national government of the eligible countries, and accompanied by health certificates issued by the competent authorities in the eligible countries].

4. The slaughtered cattle were not suspect or confirmed BSE cases or cohorts of BSE cases ⁽⁵⁾, as defined in the Terrestrial Animal Health Code adopted by the World Organisation for Animal Health (WOAH).

5. The exported beef, beef offal and their products to Japan has been handled at the designated facilities in such way to prevent contamination with any causative agents of animal diseases until shipment to Japan.

Part II: Certification

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Signature of the Official Veterinarian ⁽³⁾Stamp ⁽³⁾

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III. Additional information ⁽²⁾	II.a. Certificate reference number												
<p>I, the undersigned veterinarian, certify that:</p> <p>In case the natural casings are derived from cattle, sheep and goat:</p> <ol style="list-style-type: none"> 1. The natural casings must be derived from ruminants which were born and raised in countries eligible for export to Japan. 2. Either ⁽⁴⁾ <ul style="list-style-type: none"> The natural casings are free from any infectious diseases in ruminants as a result of ante-mortem veterinary inspection conducted by official inspectors, and post-mortem inspection conducted by the official veterinarian or official auxiliary under the supervision of the official veterinarian of the competent authority of Sweden. or ⁽⁴⁾ <ul style="list-style-type: none"> If the natural casings for the production of exported meat products are imported from the third countries must have been free from any evidence of animal infectious diseases as a result of import inspection conducted by the official inspectors of the competent authority in Sweden or EU member states or conformation of the health certificates issued by the government of the country of origin. or ⁽⁴⁾ <ul style="list-style-type: none"> If the natural casings for the production of exported meat products are originated from another EU member state, the ante- and post-mortem inspection is conducted by the competent authority of the EU member state. 3. In the case that the natural casings are derived from the ruminants originated from the countries other than the countries free from Rinderpest and FMD, they must be, after processing, salted for at least 30 days with dry salt (NaCl), saturated brine ($A_w < 0.80$), or phosphate supplemented dry salt containing 86.5 percent NaCl, 10.7 percent Na_2HPO_4 and 2.8 percent Na_3PO_4 (weight/weight/weight) in the sealed container and must be kept at a temperature of greater than 12°C during this entire period. <p>In case the natural casings are derived from pig:</p> <ol style="list-style-type: none"> 4. Either ⁽⁴⁾ <ul style="list-style-type: none"> The natural casings are free from any animal infectious diseases as a result of ante-mortem veterinary inspections conducted by official inspector, and post-mortem inspections conducted by the official veterinarian or official auxiliary inspector under the supervision of the official veterinarian of the competent authority of Sweden. or ⁽⁴⁾ <ul style="list-style-type: none"> If the natural casings for the production of exported meat products are imported from the third countries must have been free from any evidence of animal infectious diseases as a result of import inspection conducted by the official inspectors of the competent authority in Sweden or EU member states or conformation of the health certificates issued by the government of the country of origin. or ⁽⁴⁾ <ul style="list-style-type: none"> If the natural casings for the production of exported meat products are originated from another EU member state, the ante- and post-mortem inspection is conducted by the competent authority of the EU member state. 5. In the case that the natural casings are derived from the animals originated from the countries other than the countries free from Rinderpest, FMD, CSF and ASF, they must be, after processing, salted for at least 30 days either with phosphate supplemented dry salt or saturated brine ($A_w < 0.80$) containing 86.5 percent NaCl, 10.7 percent Na_2HPO_4 and 2.8 percent Na_3PO_4 (weight/weight/weight) in the sealed container and must be kept at a temperature of greater than 20°C during this entire period 													
<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⁽³⁾</td> <td style="border: none;">Signature⁽³⁾</td> </tr> <tr> <td style="border: none;">.....</td> <td style="border: none;">.....</td> </tr> </table>		Name (in capital)	Qualification and title	Date	Place	Stamp ⁽³⁾	Signature ⁽³⁾
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⁽¹⁾ Applicable only if cattle or beef were imported from third countries or specified countries

⁽²⁾ Applicable only if natural casing is used

⁽³⁾ The signature and stamp must be of a different colour to that of the print

⁽⁴⁾ Delete as appropriate

⁽⁵⁾ The "cohort of BSE cases" are to be deleted in this item from 1st April 2024