

**SWEDEN****Export Certificate for Salmonid products to Australia**

Part I: Details of dispatched consignment	I.1. Consignor/Exporter Name: Approval number (if applicable): Address:		I.2. Certificate reference number	I.2.a. Health certificate number (from the source farm)	
	I.4. Consignee/ Importer Name: Approval number (if applicable): Address:  Import Permit Number:		I.3. Competent authority		
	I.5. Country of origin	ISO code	I.6.	I.7. Country of destination	ISO-code
	I.8. Establishment of origin Name: Approval number: Address:			I.9.	
	I.10. Date of departure				
	I.11. Means of transport Aeroplane                      Ship                      Railway wagon                      Road vehicle                      Other  Document references				
	I.12. Description of commodity.		I.13. Commodity code (HS code)		
			I.14. Number of packages		
	I.15. Temperature of the product Ambient                      Chilled                      Frozen		I.16. Net weight (kg)		
	I.17. Seal/Container No.				
I.18. Commodities certified for Human consumption					
I.19. Invoice number					
I.20. Batch number (s)					

**SWEDEN**

**Salmonid products for export to Australia (AU)**

<b>I.21. Identification of the commodities</b>	
Animal species (scientific name)	
Source farms (s): Name: Approval number: Address:	
Processing plant: Name: Approval number: Address:	Cold Store: Name: Approval number: Address:

<b>Part II: Certification</b>	<b>II. Health information</b>	II.a. Certificate reference number						
	<p>I, the undersigned certify that:</p> <p>1. The salmonid products in this consignment were processed in the following approved country/ies only: .....</p> <p>2. The salmonid products have been processed to the extent listed below (head, gill and viscera must be removed and the internal and external surfaces thoroughly washed in any approved processing country prior to final export to Australia): ..... .....</p> <p>3. The salmonid fish were processed in premises subject to regular inspection and audit under the supervision of the competent authority to ensure that processing practices and quality control systems are in place. The name and registration number of all processing facilities are listed below: ..... .....</p> <p>4. The final salmonid products for export to Australia have been processed from raw salmonid materials imported exclusively from countries approved by Australia and were subject to effective separation controls to ensure the prevention of inadvertent or deliberate substitution, and the prevention of comingling with, or contamination by, aquatic animal material originating in countries other than those approved.</p> <p>5. Movement of final salmonid products intended for export to Australia have been effectively tracked through all stages of processing.</p> <p>6. The salmonid products must be packaged individually, in plastic sleeves, pouches or other packaging, or as loose pieces in cartons of any weight, and is:              a) in a consumer ready form<sup>(2)</sup>; or              b) not in a consumer ready form</p>							
<p>Official inspector:</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;">Date</td> <td style="border: none;">Place</td> </tr> <tr> <td style="border: none;">Stamp<sup>(1)</sup></td> <td style="border: none;">Signature<sup>(1)</sup></td> </tr> </table>			Name (in capital)	Qualification and title	Date	Place	Stamp <sup>(1)</sup>	Signature <sup>(1)</sup>
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Date	Place							
Stamp <sup>(1)</sup>	Signature <sup>(1)</sup>							

- (1) The signature and stamp must be of a different colour to that of the print
- (2) Consumer ready form is:
  - a) cutlets, including the central bone and external skin but excluding fins, each cutlet weighing no more than 450 grams
  - b) skin-on or skinless fillets, excluding the belly flap and all bone except the pin bones, of any weight
  - c) eviscerated, headless fish, each fish weighing no more than 450 grams
  - d) product that is processed further than described above.