

SWEDEN**Export Certificate**

Part I: Details of dispatched consignment	I.1. Consignor (name, address, country)		I.2. Certificate reference number	/		
			I.3. Central competent authority			
			I.4. Local competent authority			
	I.5. Consignee (name, address, country)			/		
	I.7. Country of origin	ISO code	I.8.			
				South Korea	KR	
	I.11. Place of origin (name, approval number, address, postal code/Region)			I.12. Place of destination (name, approval number, address and postal code/Region)		
	I.13. Place of loading (name, postal code/Region)			I.14. Date and time of departure		
	I.15. Means of transport Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/>			I.16. Entry BIP		
	Identification Number(s) ⁽¹⁾			/		
I.18. Description of commodity			I.19. Total Gross weight			
I.20. Temperature for storage and transport Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>			I.21. Total number of packages			
I.22. Seal/Container No.			I.23. Type of packages			
I.24. Commodities certified for: Human consumption <input type="checkbox"/>						
I.25			I.26. For export <input type="checkbox"/>			

SWEDEN

Sterilized pig meat and sterilized pig products for export to South Korea (KR)

	II.a. Certificate reference number				
I.27. Identification of the commodities					
Product name and species of origin (scientific name)	HS code	Establishments (name, address, approval number)	Net weight	Number of packages	Best before date
<u>Slaughterhouse(s)</u>					
<u>Cutting and/or processing plant(s)</u>					
<u>Cold store(s)</u>					
Period of slaughtering (YY/MM/DD ~ YY/MM/DD)			Period of processing (YY/MM/DD ~ YY/MM/DD)		
I.28. Type of heat treatment <input type="checkbox"/> Heat-sterilized (moist heat sterilization) to ≥ 121 °C for 15~20 min, or ≥ 115 °C for 35 min <input type="checkbox"/> Heat-sterilized (dry sterilization) to ≥ 160 -170 °C for 1~2 hours. <input type="checkbox"/> Heat-sterilized to ≥ 120 °C for 4 min on core temperature (only for retort, canned and bottled products).					

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Sterilized pig meat and sterilized pig products for export to South Korea (KR)

	II. Health information	II.a. Certificate reference number												
Part II: Certification	<p>I, the undersigned official veterinarian inspector, hereby certify that:</p> <ol style="list-style-type: none"> 1. The establishment(s) for export are approved or registered and controlled by the competent authorities of Sweden in accordance with Regulation (EC) No 852/2004 and 853/2004, and are registered with the Korean government. The establishment(s) for export is under official sanitary supervision by the Swedish authorities and non-compliances have not been detected on the regular sanitary inspections= 2. The pig meat is derived from healthy pigs that have been examined and passed ante-mortem and post-mortem veterinarian inspection at the establishment for export and were found healthy and classified as fit for human consumption without any restriction in compliance with EU regulation; 3. The pig meat, etc. meets the relevant regulations of the Korean government in regard to residues posing hazard to public health (antibiotics, pesticides, hormones, etc.), pathogenic microorganisms, irradiation, heavy metals, ionization, and food additives (preservatives, tenderizers, etc.), etc. Pig meat and products thereof were treated in safe manner so as to prevent contamination with any pathogenic organisms; 4. The slaughter, manufacture, processing, packaging, shipping, handling, storage and control of sterilized pig meat and sterilized pig products destined for importation into the Korean market shall be performed in a sanitary manner, and shipping and handling shall be conducted in a manner to avoid re-contamination= 5. The packaging materials used in packing pork meat is sanitary and not injurious to humans. The approval number of the export establishment and the qualification mark are marked on the product or on the package in compliance with EU regulation. The qualification mark verifies that the meat has been treated in a manner not harmful to public health. The mark must be notified to the Korean government in advance; 6. The products come from establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004; and have maintained relevant records for more than two years. 													
	<p>Official veterinarian 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;">.....</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) For railway wagons or lorries, the registration number should be given, for aircraft the flight number, for vessels the name.

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