

SWEDEN Export Certificate for thermally treated 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)					

Signature of the official inspector⁽¹⁾Seal⁽¹⁾

SWEDEN

Thermally treated salmonid products for export to Australia (AU)

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

Part II: Certification	II. Health information	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>.....</p> <p>2. The salmonid products have been processed and treated in a premises approved by and under the control of the competent authority. The name and registration number of all processing facilities are listed below:</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>3. The salmonid products have been processed in accordance with one of the minimum time/temperature parameters set out below (strike through options that do not apply):</p> <p>i) for salmonid roe, the product was thoroughly washed to remove any extraneous material and heated at a minimum core temperature of 65°C for a minimum period of 30 minutes</p> <p>ii) for skin-on/skinless fillets of any weight, the product was heated to a minimum core temperature of 65°C for a minimum period of 30 minutes</p> <p>Or (<i>Delete as appropriate</i>)</p> <p>4. The product is eviscerated, head-on rainbow trout (<i>Onchorhynchus mykiss</i>) and has been treated at a minimum core temperature of 66°C for a minimum period of 40 minutes;</p> <p>5. The salmonid products are packaged individually, in plastic sleeves, pouches or other packaging, in cartons of any weight.</p>	
Official inspector:		
.....		
Name (in capital)		Qualification and title
.....		
Date		Place
.....		
Stamp ⁽¹⁾		Signature ⁽¹⁾
.....		

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