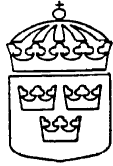


ORIGINAL COPY Total number of copies issued

1.1 Name and address of consignor:	1.5 Certificate No SE P01
1.2 Name and address of consignee:	 Official pre-export support certificate for deboned beef meat and raw meat preparations moved between Member States of the EU and intended for export to the Russian Federation
1.3 Place of destination: 1.3.1 Name and approval number of the establishment: 1.3.2 Address	
1.4 Means of transport: <i>(the number of the railway carriage, truck, container, flight-number, name of the ship)</i>	
	1.6 Member State of origin:
	1.7 Competent authority in the Member State (central):
	1.8 Competent authority in the Member State (local):
	1.9 Member State of destination:

2. Identification of products:

2.1 Name of the product: _____

2.2 Date of production: _____

2.3 Type of package: _____

2.4 Number of packages: _____

2.5 Net weight (kg) : _____

2.6 Number of seal: _____

2.7 Identification marks: _____

2.8 Conditions of storage and transport: _____

3. Origin of the products:

3.1 Name, approval number and address of establishment, approved by the Competent Veterinary Service in the EU:

- slaughterhouse: _____

- cutting plant: _____

- cold store: _____

3.2 Administrative-territorial unit:

4. Certificate on suitability of products in food

I, the undersigned State/official veterinarian certify that:

The certificate is based on the following pre-export certificates (see attached list in case more than two)¹:

Date:	Number:	Country of origin:	Administrative territory:	Approval number of the Establishment:	Name and quantity (net weight) of the product:

- 4.1 Meat and raw meat preparations exported to the Russian Federation, are obtained from healthy animals slaughtered in establishments, approved by the Competent Veterinary Service in the EU for supplying their production for export and operating under its constant supervision.
- 4.2 Animals, whose meat is intended for export to the Russian Federation, have been subjected to veterinary inspection prior to slaughter, their carcasses and internal organs - to post-mortem veterinary-sanitary inspection, conducted by State/official Veterinary Service.
- 4.3 Meat and raw meat preparations were obtained from healthy animals originating from premises and/or administrative territory officially free from infectious animal diseases, including ²:
- Foot-and-mouth diseases, rinderpest, contagious bovine pleuropneumonia, vesicular stomatitis and peste des petits ruminants - during the last 12 months in the territory of the EU Member State;
 - tuberculosis and brucellosis - during the last 6 months in the premises;
 - anthrax and blackleg - within the last 20 days in the premises.
- 4.4 Deboned beef meat and raw meat preparations are derived from animals that originate from herds where there is no case of Bovine spongiform encephalopathy (BSE) and do not belong to birth cohorts of BSE positive animals, and:
³ either [4.4.1. no classical BSE case in animals younger than 5 years has been detected in the Member State over the last 3 years. The meat is obtained from bovine animals which have been submitted to BSE test if they were older than 72 months at the time of slaughter, with negative result (applicable as from 6 July 2011);]
³or: [4.4.1. the meat is obtained from bovine animals which have been tested for BSE, with negative results, when they were over 48 months at slaughterhouse;]
³or: [4.4.1. the meat is obtained from bovine animals which have been tested for BSE, with negative results, when they were over 30 months at slaughterhouse.]
 Specified risk materials (SRM) were removed according to the OIE Code recommendations.
- 4.5 Veterinary post-mortem inspection did not show, that meat has alterations indicative for foot-and-mouth disease, rinderpest, anaerobic infections, tuberculosis, brucellosis, leucosis and other contagious diseases, was not affected by helminths, and for being poisoned with various substances, serous coats were intact, lymphatic nodes were not removed.
- 4.6 Meat has no blood clots, unremoved abscesses, gadfly larvae, mechanical premixes, odour and flavour untypical for meat (fish, drugs, medicinal herbs, etc), it was not defrosted during the storage, has the core temperature in flesh not exceeding minus 8 degrees Celsius for the frozen meat and not exceeding plus 4 degrees Celsius for chilled meat, does not contain preservative substances, is not contaminated by Salmonella, was not treated by colouring substances, ionizing or ultraviolet rays.
- 4.7 Animals, from which meat is derived, were not subjected to the exposure of natural or synthetical estrogenic, hormonal substances, thyreostatics, antibiotics, other drugs and pesticides used prior to slaughter no later than authorised by instructions on how to use them.
- 4.8 Microbiological, chemical-toxicological and radiological characteristics of meat correspond to actual veterinary and sanitary requirements and rules of the Russian Federation.
- 4.9 Raw meat is recognized fit for human consumption.
- 4.10 Meat was marked with health mark or identification mark of State/official veterinary inspection with specification of name or number of meat - processing plant (slaughter house), where animals were slaughtered. In the case of packaging, stamped label is placed on package in a way to ensure that opening of package is impossible without breaking the label.
- 4.11 Single-use containers and packaging material correspond to hygienic requirements.
- 4.12 The means of transport are treated and prepared in accordance with the rules approved in the EU.

Place

Date

Official stamp :

Signature of State/official veterinarian

Name and position in capital letters

Signature and stamp must be in a different colour to that in the printed certificate

¹ Delete if not relevant and confirm by signature and stamp

² Administrative territories, zones and time periods may be modified with a mutual agreement on the basis of the Memorandum of 4 April 2006 on zoning and regionalisation.

³ Keep as appropriate