| .1 Name and address of consignor: | 1.2 Certificate No | | |
|---|---|--|--|
| - | SE P04 | | |
| | | | |
| .3 Name and address of consignee: | <u>t</u> | | |
| S realize and address of consignee. | र्ड्डर्ड्ड्र्ड्ड् | | |
| | <u>स्त्र</u> स्त् | | |
| | 833 | | |
| .4 Place of destination: | | | |
| .4.1 Name and approval number of the establishment: | Official pre-export support certificate for canned meat, salamis and other ready for consumption meat products moved between Member States of | | |
| .4.2 Address | the EU and intended for export to the Russian Federation | | |
| | 1.6 Member State of origin: | | |
| | | | |
| | 1.7 Competent authority in the Member State (central): | | |
| .5 Means of transport: the number of the railway carriage, | | | |
| ruck, container, flight-number, name of the ship) | 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 (No) and address of establishment, approved by the Competent | Veterinary Service in the Member State | | |
| · · · · · · · · · · · · · | | | |

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 Products, manufactured from meat, sub-products and fats of all animal species, poultry and other meat products, destined for human food were processed at establishments, approved by the Competent Veterinary Service for supplying their production for export and operating under its constant supervision.
- 4.2 Raw materials from which the finished product is manufactured are obtained from clinically healthy animals which have been subjected to veterinary inspection prior to slaughter, their carcasses and internal organs to post mortem veterinary- sanitary inspection, conducted by the State/official Veterinary Service.
- 4.3 Beef and mutton from which canned meat, salamis and other ready for consumption meat products are manufactured are derived from animals that originate from herds where there is no case of Bovine spongiform encephalopathy (BSE) or scrapie respectively and do not belong to birth cohorts of BSE positive animals, and:
- ² either [4.3.1. 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);]
- ²or: [4.3.1. the meat is obtained from bovine animals which have been tested for BSE, with negative results, when they were over 48 months at slaughterhouse;]
- ²or: [4.3.1. 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.

- 4.4 Meat and meat products were obtained from the slaughtered animals, which were not fed by feed of animal origin, excluding milk proteins
- 4.5 Animals, from which meat is derived, were not subjected to the exposure of natural or synthetically estrogenic, hormonal substances, thyreostatics, antibiotics, other drugs and pesticides, used prior to slaughter no later than authorised by instructions on how to use them.
- 4.6 Meat products are recognised fit for human consumption.
- 4.7 Products originate from meat processing establishments or coldstores, in the administrative territory of the EU Member State free from the diseases appearing on list A in the OIE Code of 2003 and for which the species from which the product originates is susceptible, including³:
 - African swine fever within the last 3 years in the territory of the EU Member State excluding Sardinia
 - rinderpest during the last 12 months and foot-and-mouth diseases during the last 6 months in the territory of the EU Member State.
- 4.8 Microbiological, chemical-toxicological and radiological characteristics of the product correspond to actual veterinary and sanitary rules and requirements of the Russian Federation.
- 4.9 Products have official identification marks.
- 4.10 Single-use containers and packaging material correspond to hygienic requirements.
- 4.11 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 Keep as appropriate

⁵ 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.