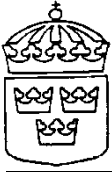


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# KONUNGARIKET SVERIGE

## ANIMAL HEALTH CERTIFICATE

 covering poultry meat and poultry meat products<sup>(3)</sup> for export to the Hong Kong Special Administrative Region

Country of destination <b>Hong Kong Special Administrative Region</b>	Country of dispatch <b>Sweden</b>
Ministry <b>Ministry of Enterprise and Innovation</b>	Issuing authority <b>Swedish Food Agency</b>
Administrative territory	Code of territory

I. IDENTIFICATION OF MEAT/EDIBLE PRODUCTS <sup>(3)</sup>		
Nature of cuts	Number of cuts and packages	Net weight (kg)
Summa / Sum		

Lot identification number	Storage and transport temperature (°C)
Freezing date	Nature of packaging
Date of slaughter	Date of production

II. ORIGIN OF MEAT/EDIBLE PRODUCTS <sup>(3)</sup>	
Administrative territory of the exporting country (country, state or province)	
Address(es), name(s) and approval number(s) of establishment(s)	
Slaughterhouse(s)	
Cutting plant(s)	
Processing plant(s)	
Storage establishment(s)	

 .....  
 Signature of official veterinarian<sup>(2)</sup>

 .....  
 Official stamp<sup>(2)</sup>

Hong Kong – kött och köttprodukter av fjäderfä 2016-11-17

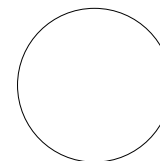
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III. DESTINATION OF MEAT/EDIBLE PRODUCTS <sup>(3)</sup>	
The meat will be sent from (place of dispatch)	The meat will be sent to (country and place of destination)
Means of transport <sup>(1)</sup>	Number of the seal
Name and address of consignee	Name and address of consignor

HEALTH ATTESTATION
<p>I, the undersigned official veterinary inspector, hereby certify that:</p> <ol style="list-style-type: none"> <li>the meat/edible products<sup>(3)</sup> described above originates from establishments which are approved for export by the Swedish competent authority and that the meat is obtained from clinically healthy poultry: <ol style="list-style-type: none"> <li>which have passed ante mortem and post mortem veterinary inspection according to Regulation (EC) No 854/2004 of the European Parliament and of the Council laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption and were found healthy and their meat/edible products<sup>(3)</sup> classified as fit for human consumption without any restriction;</li> <li>which are free from Avian Influenza and Newcastle disease, in accordance with OIE Terrestrial Health Code;</li> <li>come from a flock which has been tested for Salmonella serotypes with public health significance in accordance with Regulation (EC) No 2160/2003 of the European Parliament and the Council.</li> <li>where necessary precautions were taken to avoid contact with the commodity with any source of AI virus.</li> </ol> </li> <li>The poultry from which the meat/edible products<sup>(3)</sup> was derived/comes from farms and areas which are not under any animal health restrictions for the animal concerned, including Ornithosis.</li> <li>The meat/edible products<sup>(3)</sup> does not contain residues exceeding the limits permitted by the Council Regulation 2377/90/EEC and Commission and Council Regulations amending it and the maximum residue limits given by Codex Alimentarius Commission are followed. The meat/edible products<sup>(3)</sup> is obtained in accordance with internationally accepted residue control program of the exporting country.</li> <li>The meat/edible products<sup>(3)</sup> has not been treated with nor contains preservatives, colouring matter, prohibited by EC legislation.</li> <li>Packing material is used for the first time and satisfies the veterinary-hygiene regulations of the exporting country.</li> <li>Means of transport are prepared in accordance with the regulations of the exporting country.</li> </ol>

.....  
Issued at (place)

Date

Official stamp<sup>(2)</sup>.....  
Signature of official veterinarian<sup>(2)</sup>

Name in capital letters and capacity

<sup>(1)</sup> Indicate means of transport and registration marks, flight number or registered name of ship.<sup>(2)</sup> The signature and stamp must be of a different colour to that of the print.<sup>(3)</sup> Delete as appropriate.