

SUOMI



FINLAND

VETERINARY HEALTH CERTIFICATE
for export of processed animal protein for use in feed
from Finland to the Socialist Republic of Vietnam

I General information

I.1 Certificate number	I.2 Competent ministry of exporting country Ministry of Agriculture and Forestry of Finland	
I.3 Competent central authority of exporting country Finnish Food Authority	I.4 Competent local authority issuing this certificate	
I.5 Country of origin and ISO Code Finland FI	I.6 Country of destination and ISO Code Socialist Republic of Vietnam VN	
I.7 Consignor/exporter Name Address Email address	I.8 Consignee/importer Name Address Email address	
I.9 Place of loading	I.10 Place of destination	
I.11 Means of transport (type/ name of vessel & voyage number)	I.12 Point of entry	
I.13 Nature of packaging	I.14 Total number of packages	I.15 Net weight
I.16 Seal number(s)	I.17 Container number(s)	

II Identification of the product(s)

#	II.1 Nature of the product	II.2 Processed animal protein of (species)
1		
#	II.3 Processing plant (name, address and approval number)	II.4 Batch production reference number
1		

III Attestation

I, the undersigned official veterinarian, certify that the above mentioned processed animal protein complies with the following requirements:

1. the processed animal protein was produced in a plant approved and supervised by the competent authority;
2. the processed animal protein is suitable for use as feed material;
3. the animal by-products used as raw material for the processed animal protein were treated in accordance with the relevant European Union and Finnish legislation on animal by-products;
4. the processed animal protein was examined by random sampling of at least five samples from each processed batch taken at the processing plant. The sample results comply with the following microbiological standards:
 - i. *Salmonella*: absence in 25 g, n=5, c=0, m=0, M=0⁽¹⁾
 - ii. *Enterobacteriaceae*: n=5, c=2, m=10 cfu/g, M=300 cfu/g⁽¹⁾;
5. the processed animal protein does not contain protein of ruminant or lagomorph origin;
6. the processed animal protein was manufactured at a processing plant that does not process any material of ruminant or lagomorph origin;
7. the products were handled, produced, packed and stored under sanitary conditions in accordance with the European Union and Finnish legislation;
8. the products of animal origin have been thoroughly examined and found fulfilling all veterinary health requirements;
9. the products are derived from animals considered healthy at ante-mortem inspection and which have been passed post-mortem inspection, not showing symptoms of any notifiable disease of the species, and are considered fit for animal consumption;
10. the process-control of processed animal protein meets the following requirements:
 - i. the products of poultry origin are elaborated with appropriate processing of no less than 60 minutes at a temperature of at least 85 °C, the thermal process used to manufacture the product guarantees the destruction of pathogenic organisms that could be infectious if the product is fed to animals;
 - ii. the products of porcine origin are elaborated with appropriate processing of no less than 20 minutes at a temperature of at least 133 °C, the thermal process used to manufacture the product guarantees the destruction of pathogenic organisms that could be infectious if the product is fed to animals;
11. the products satisfy veterinary hygiene without causing the spread of animal diseases;
12. the products do not contain substances harmful to human health; and
13. the product is used for feeding of pet animals, poultry, aquaculture and livestock.

Done at (place)

Date of issue

Official stamp ⁽²⁾

Signature of the official veterinarian ⁽²⁾

Name clarification and official position in capital letters

⁽¹⁾ n = number of samples to be tested;

m = threshold value for the number of bacteria, the result is considered satisfactory if the number of bacteria in all samples does not exceed m;

M = maximum value for the number of bacteria, the result is considered unsatisfactory if the number of bacteria in one or more sample units is M or more; and

c = number of samples the bacterial count of which may be between m and M, and the sample is still being considered acceptable if the bacterial count of the other samples is m or less.

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