

SUOMI



FINLAND

ANIMAL HEALTH CERTIFICATE
for export of composite products for human consumption from Finland to New Zealand

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 dispatch and ISO Code Finland FI	I.6 Country of destination and ISO Code New Zealand NZ	
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	I.12 Required temperature during storage and transportation	
I.13 Number of packages	I.14 Type of packaging	
I.15 Identification marks of packages	I.16 Gross weight (kg)	I.17 Net weight (kg)
I.18 Container number(s) / Seal number(s) (if applicable)		

II Identification of the product(s)

#	II.1 Pig slaughterhouse (name, address and approval number)	II.2 Cattle slaughterhouse (name, address and approval number)	II.3 Pork cutting plant (name, address and approval number)	II.4 Beef cutting plant (name, address and approval number)
1				
#	II.5 Processing plant (name, address and approval number)	II.6 Storage facility (name, address and approval number)	II.7 Species from which the product is derived from:	II.8 Country of origin of meat and ISO code
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#	II.9 Country of origin of dairy and ISO code (if applicable)	II.10 Type and name of product(s)	II.11 Type of processing	II.12 Date(s) of processing
1				

III Attestation

I, the undersigned Official Veterinarian, do hereby certify that:

1. the products comply with the relevant European Union animal health/public health standards and requirements which have been recognised as equivalent to New Zealand standards and requirements as prescribed in Council Decision 97/132/EC as last amended;
2. the products are eligible for intra-community trade without restriction;
3. the pork used in the products is derived exclusively from domestic pigs (*Sus scrofa domestica*);
4. the pork and pork products are either
 - a. derived from animals that were continuously resident since birth in Finland or Sweden, which are free of Porcine Reproductive and Respiratory Syndrome;
 - OR
 - b. cooked to one of the following core temperatures/times:
 - i. 56 degrees Celsius for 60 minutes;
 - ii. 57 degrees Celsius for 55 minutes;
 - iii. 58 degrees Celsius for 50 minutes;
 - iv. 59 degrees Celsius for 45 minutes;
 - v. 60 degrees Celsius for 40 minutes;
 - vi. 61 degrees Celsius for 35 minutes;
 - vii. 62 degrees Celsius for 30 minutes;
 - viii. 63 degrees Celsius for 25 minutes;
 - ix. 64 degrees Celsius for 22 minutes;
 - x. 65 degrees Celsius for 20 minutes;
 - xi. 66 degrees Celsius for 17 minutes;
 - xii. 67 degrees Celsius for 15 minutes;
 - xiii. 68 degrees Celsius for 13 minutes;
 - xiv. 69 degrees Celsius for 12 minutes;
 - xv. 70 degrees Celsius for 11 minutes;
 - OR
 - c. cured where the product has been subjected to a procedure which ensures the meat meets the following requirement:
 - i. reached a pH of 5 or lower; or
 - ii. was fermented (lactic curing) to a pH of 6.0 or lower and age-cured/ripened for at least 21 days; or
 - iii. qualified for official certification as Prosciutto di Parma or an equivalent 12 month curing process;
5. the products do not contain and are not derived from bovine, ovine and caprine materials other than those derived from animals born, continuously reared and slaughtered in the European Union and which have been produced in full compliance with Regulations of the European Parliament and the Council (EC) No 999/2001 and (EC) No 1069/2009 as applicable;
6. for dairy products:
 - a. the animal product is pasteurised;
 - OR
 - b. the thermised cheese has a moisture content of less than 39% and pH less than 5.6. The milk used to produce this cheese was rapidly heated to at least 64.5°C for 16 seconds. The cheese was stored at not less than (greater than) 7°C for 90 days;
 - OR
 - c. the hard raw milk cheese has undergone a curd heat treatment of no less than 48°C and has a moisture content of less than 36% and has been stored at no less than 10°C for at least 6 months (including transit time).

Done at (place)

Date

Official stamp ⁽¹⁾

Signature of the official veterinarian ⁽¹⁾

Name clarification and official position in capital letters

⁽¹⁾ Signature and stamp must be in a different colour to that of the printed certificate

SPECIMEN