

I Details of dispatched consignment			
I.1. Competent ministry in Finland Ministry of Agriculture and Forestry		I.2. Certificate number (No)	
I.3. Central competent authority in Finland		 SUOMI FINLAND VETERINARY HEALTH CERTIFICATE for export of processed animal protein of porcine origin for use in pet food and feed for farmed fish only from Finland to the Republic of South Africa	
I.4. Local competent authority issuing this certificate			
I.5. Consignor/exporter Name Address			
I.6. Consignee/importer Name Address		I.7. Processing plant Name Address Approval number	
I.8. Country of origin Finland	I.9. ISO code FIN	I.10. Country of destination South Africa	I.11. ISO code SAF
I.12. Place of loading		I.13. Place of destination	
I.14. Means of transport Type: Name of vessel & Voyage number:		I.15. Point of entry	
		I.16. Veterinary Import Permit number	
I.17. Seal number			
II Identification of the commodities			
II.1. Nature of the processed animal protein or product		II.2. Processed animal protein of (species)	
II.3. Nature of packaging		II.4. Total number of packages	II.5. Net weight
II.6. Batch production reference number			

Certificate number (No)

III Attestation

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

1. The processed animal protein was derived from animals which were born, reared and slaughtered in Finland.
2. The raw material used in the production of the processed animal protein originates from an area with a radius of 30 km in which there have not been any cases of Foot and Mouth Disease for the past 12 months.
3. The processed animal protein was produced in a plant approved and supervised by the competent authority.
4. The processed animal protein is suitable for feeding pet animals.
5. The animal by-products used as raw material for the processed animal protein:
 - 5.1 were heated to a core temperature of more than 133 °C, for at least 20 minutes without interruption at a pressure (absolute) of at least 3 bars **OR**;
 - 5.2 were heated in a manner which ensures that:
 - 5.2.1 a core temperature greater than 100 °C is achieved for at least 16 minutes;
 - 5.2.2 a core temperature greater than 110 °C is achieved for at least 13 minutes;
 - 5.2.3 a core temperature greater than 120 °C is achieved for at least 8 minutes;
 - 5.2.4 a core temperature greater than 130 °C is achieved for at least 3 minutes.The core temperatures were achieved consecutively or through a coincidental combination of the time periods indicated;
6. Samples have been taken for DNA-based analysis validated by the European Union Reference Laboratory for Animal Proteins in feedingstuffs. A copy of the test results, issued not more than 30 days prior to certification of the consignment is included with the documentation.
7. 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:
Samples of material taken during or upon withdrawal from storage at the processing plant:
 - 7.1 *Salmonella*: absence in 25 g, n=5, c=0, m=0, M=0⁽¹⁾
 - 7.2 *Enterobacteriaceae*: n=5, c=2, m=10 cfu/g, M=300 cfu/g⁽¹⁾
8. The processed animal protein does not contain protein of ruminant or lagomorph origin;
9. The processed animal protein was manufactured at a processing plant that does not process any material of ruminant or lagomorph origin and is a dedicated porcine material processing plant.
10. The processed animal protein has undergone all precautions to avoid recontamination with pathogenic agents post-processing.
11. The processed animal protein was packed in new packaging material, containerised and sealed at the approved facility under the supervision of the competent authority.

Done at (place) _____ Date of issue _____

Signature of the official veterinarian ⁽²⁾

Printed name and title of the official veterinarian

Official stamp ⁽²⁾

⁽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, the sample 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.