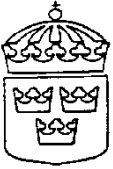


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# KONUNGARIKET SVERIGE

## HÄLSOINTYG

### HEALTH CERTIFICATE

covering beef meat based flavours containing more than 5 % beef for beef or beef products derived from cattle born, raised and slaughtered in Sweden only and intended for export to Australia

Country of destination <b>Australia</b>	Country of dispatch <b>Sweden</b>
Ministry <b>Ministry of Rural Affairs and Infrastructure</b>	Competent authority

I. IDENTIFICATION OF THE PRODUCTS	
Product name(s) as listed in the Australian import permit	
Date(s) on which the meat was heat processed	Type of packaging
Number of packages	Net weight

II. ORIGIN OF THE PRODUCTS
Name and approval number(s) of approved establishment(s) where the meat was heat processed

III. DESTINATION OF THE PRODUCTS	
The products are dispatched from (place of dispatch)	The products are dispatched to (place of destination)
Nature and identification of means of transport	
Seal number	
Name and address of consignor	Name of consignee and address of consignee

**IV. ATTESTATION**

I, the undersigning Official Veterinarian, hereby certify the following:

1. The beef and/or beef product is derived from bovine animals that have been born, raised and slaughtered in Sweden (a country assessed by FSANZ and assigned a category 1 BSE risk rating) and that passed ante-mortem and post-mortem veterinary inspection under official veterinary supervision. The beef or beef product is considered to be fit for human consumption.
2. The animals from which the meat was derived were subjected to ante- and post mortem veterinary inspection and were found to be free from contagious or infectious diseases;
3. Delete a) or b) as appropriate<sup>(1)</sup>:
  - a) The core temperature of the meat exceeded 100°C for not less than 30 minutes;
  - b) An alternative heat treatment equivalent to a), as stated on the import permit at \_\_\_\_\_ °C [temperature] for a minimum of \_\_\_\_\_ minutes [time]<sup>(2)</sup>;
4. The product contains no discernible<sup>(3)</sup> pieces of meat;
5. The meat based flavour has been packed in clean, new bags, wrappers or packing containers;
6. Delete a) or b) as appropriate:
  - a) The identification/veterinary control number of the establishment where the meat was heat processed is readily visible on the outer wrapping or package. The identification/veterinary control numbers<sup>(4)</sup> are not able to be removed without damage;
  - b) A product batch code/number, traceable back to the establishment where the meat was heat processed, is readily visible on the outer wrapping or package. The batch codes/numbers are not able to be removed without damage;
7. The meat based flavour has not been exposed to contamination before export;
8. The meat based flavour is being shipped to Australia in a clean container the seal of which was intact at the time of export;
9. Delete a) or b) as appropriate:
  - a) The product does not contain any material derived from ovines and/or caprines (sheep and goats),
  - b) The consignment does not contain offal<sup>(5)</sup> (including protein products derived from the offal) from sheep and goats over 12 months of age originating from countries or zones not considered free from scrapie.

The certificate is valid for six (6) months from the date of issue, unless otherwise specified in the import permit.

All erasures and alterations must be endorsed with the signature and stamp of the official veterinarian.

.....  
Done at (place)

.....  
on (date)

.....  
Signature of official veterinarian<sup>(6)</sup>

.....  
Official stamp of the issuing Competent Authority<sup>(6)</sup>

.....  
Name in capital letters and capacity of the official veterinarian

Note: If the product has been packed so that **only** a product batch code/number is readily visible on the outer wrapping, the batch codes/numbers for the products being imported in the consignment must also be stated on the certificate.

- (1) The temperature / time parameters will need to be specified on the **import permit request** to allow assessment of the parameters for equivalence prior to the issuing of the permit; The temperature / time parameters will need to be specified on the certificate accompanying the consignment;
- (2) Core temperatures at or below 100°C will not be considered for equivalence; Times less than 0.3 minutes (18 seconds) – flash heating – will not be considered for equivalence.
- (3) Discernible means for example visible, recognizable.
- (4) Establishments EU approval number.
- (5) Offal includes skulls including brains and eyes, spinal cord, tonsils, thymus, spleen, distal ileum, proximal colon, lymph nodes, adrenal gland, pancreas, liver or bone marrow. The certification must indicate the option that applies.
- (6) The signature and stamp must be of a different colour to that of the print