

Health certificate for bovine meat for export to Taiwan

SWEDEN

Part I: Details of dispatched consignment	I.1. Consignor (Name, address)	I.2. Certificate number		
	I.4. Consignee (Name, address)	I.3. Competent authority		
	I.5. Country of origin	I.6. Country of destination		
	I.7. Means of transport Aeroplane Ship Railway wagon Road vehicle Other Document references (i.e. air waybill number etc)			
I.8 Container number(s) ⁽¹⁾ :		I.9. Seal no ⁽¹⁾		
I.10 Temperature of the product during transport: Ambient Chilled Frozen				
I.11. Identification of the commodities				
Name of product ⁽²⁾ incl species		Slaughtering date or processing date (dd/mm/yy-dd/mm/yy)	Number of packages	Net weight (kg)
Name(s), approval number(s) and address(s) of the establishment(s) (slaughterhouse, meat processing, and storage)				

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Part II: Certification	II. Health information	II.a. Certificate reference number												
	<p>I, the undersigned, official veterinarian, do hereby certify that the products described above :</p> <ol style="list-style-type: none"> 1. were derived from cattle born and raised in Sweden or from cattle born in a _____ (country) deemed eligible by Taiwan to export beef and raised in Sweden for at least 100 days prior to slaughter in Sweden. 2. were derived from cattle (<i>Bos taurus</i> and <i>Bos indicus</i>) that were less than 30 months of age. 3. were derived from cattle that were slaughtered in establishments certified by the Swedish Food Agency (SFA) as eligible to export beef to Taiwan and that passed ante-mortem and post-mortem inspection under supervision of a veterinarian. 4. were derived from cattle that were not subject to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process. 5. were produced and handled in a manner as to prevent contamination from SRMs, mechanically recovered meat (MRM) / mechanically separated meat (MSM), or advanced meat recovery (AMR) from the skull and vertebral column, or any tissue or parts derived from cattle 30 months of age and over at the time of slaughter. 													
	<p>Official veterinary:</p> <p>.....</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%; border: none;">Name (in capital)</td> <td style="width: 50%; border: none;">Qualification and title</td> </tr> <tr> <td style="border: none;">.....</td> <td style="border: none;">.....</td> </tr> <tr> <td style="border: none;">Date</td> <td style="border: none;">Place</td> </tr> <tr> <td style="border: none;">.....</td> <td style="border: none;">.....</td> </tr> <tr> <td style="border: none;">Stamp⁽³⁾</td> <td style="border: none;">Signature⁽³⁾</td> </tr> <tr> <td style="border: none;">.....</td> <td style="border: none;">.....</td> </tr> </table>		Name (in capital)	Qualification and title	Date	Place	Stamp ⁽³⁾	Signature ⁽³⁾
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.....													
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.....													
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.....													

(1) If applicable

(2) Fresh, chilled, frozen, prepared or preserved livestock and poultry meat products which classified under 4 specific HS codes including 02, 0504, 1601 and 1602.

(3) The signature and stamp must be of a different colour to that of the print

(4) Delete as appropriate.