

SWEDEN

## Health certificate for chilled or frozen fresh beef and beef products intended for export to Singapore

Part I: Details of dispatched consignment	Exporting country Sweden		Country of destination Singapore			
	Competent authority		Certificate reference number			
	<b>I. IDENTIFICATION OF MEAT</b>					
	Meat of (animal species)	Type of cuts/product	Type of packaging	No. of packages	Net weight (kg)	Date of slaughter or date of production <sup>(1)</sup>
	Total number of packages			Net and gross weight of consignment		
	<b>II. ORIGIN OF PRODUCTS</b>					
	Name, address and approval number of the approved:					
	Slaughterhouse(s)			Cutting plant(s)		
	Meat processing plant(s)			Cold store(s)		
<b>III. DESTINATION OF PRODUCTS</b>						
Name and address of consignor			Name and address of consignee			
Name and address of place of loading/dispatch			Means of transportation			
Container/seal number			Port of arrival/discharge			

LIVS 147 2022 03 www.slv.se

Signature of the official veterinarian<sup>(2)</sup>Stamp<sup>(2)</sup>

Singapore-kött/köttprodukter av nöt 2022-03-17

**SWEDEN****Health certificate for chilled or frozen fresh beef and beef products intended for export to Singapore**

<b>Part II: Certification</b>	<b>II. Health information</b>	II.a. Certificate reference number
	<p>I, the undersigned official veterinarian hereby certify regarding the above described, that:</p> <ol style="list-style-type: none"> <li>1. Sweden is recognised by the OIE as having a negligible BSE risk in accordance with the OIE Terrestrial Animal Health Code.</li> <li>2. Sweden is free from Foot and Mouth Disease (FMD) without vaccination, as officially recognised by the OIE.</li> <li>3. Traceability of the animals through a reliable system is in place.</li> <li>4. The products were not derived from suspect or confirmed BSE cases, or suspect or confirmed progeny or cohorts of BSE cases, as described in the Terrestrial Animal Health Code.</li> <li>5. The products were derived from cattle that were not subjected to a stunning process with a device injecting compressed air or gas into the cranial cavity, or to a pithing process.</li> <li>6. The products were prepared in an establishment accredited by the Singapore Food Agency. The establishment is audited regularly by the competent authority to ensure compliance with conditions for import into Singapore.</li> <li>7. The animals, from which the meat was derived, were born, reared and slaughtered in Sweden.</li> <li>8. The meat was derived from animals which passed ante-mortem and post-mortem inspection and were found to be free from signs of infectious and contagious diseases. Ante-mortem and post-mortem inspections have been carried out by veterinarians or meat inspectors under direct supervision of government veterinarians.</li> <li>9. The meat was derived from animals which were slaughtered, processed, packed and stored under sanitary conditions under official veterinary supervision in establishments approved by Director-General, Food Administration for export to Singapore.</li> <li>10. The meat was not treated with chemical preservatives or other substances injurious to health.</li> <li>11. The meat was found fit for human consumption. Every precaution has been taken to prevent contamination prior to export.</li> <li>12. Retort processed meat products (e.g. canned meat) have been treated (sterilising process with sterilising value of not less than Fo3) to commercial sterility in hermetically sealed containers and are shelf stable at ambient temperatures.</li> </ol>	
<p>Official veterinarian:</p> <p>.....</p> <p>Name (in capital) <span style="float: right;">Qualification and title</span></p> <p>.....</p> <p>Date <span style="float: right;">Place</span></p> <p>.....</p> <p>Stamp<sup>(2)</sup> <span style="float: right;">Signature<sup>(2)</sup></span></p> <p>.....</p>		

<sup>(1)</sup> Date of slaughter is applicable for chilled/frozen, and date of production for processed/canned.

<sup>(2)</sup> The signature and stamp must be of a different colour to that of the print