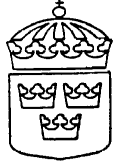


1.1 Name and address of consignor:	1.2 Certificate No SE P19	
1.3 Name and address of consignee:	 <p style="text-align: center;"><i>Official pre-export support certificate for horse raw meat and meat preparations moved between Member States of the EU and intended for export to the Russian Federation</i></p>	
1.4 Place of destination: 1.4.1 Name and approval number of the establishment: 1.4.2 Address		1.6 Member State of origin:
1.5 Means of transport: <i>(the number of the railway carriage, truck, container, flight-number, name of the ship)</i>		1.7 Competent authority in the Member State (central):
	1.8 Competent authority in the Member State (local):	
	1.9 Member State of destination:	

2. Identification of products:

- 2.1 Name of the product: _____
- 2.2 Date of production: _____
- 2.3 Type of package: _____
- 2.4 Number of packages: _____
- 2.5 Net weight (kg) : _____
- 2.6 Number of seal: _____
- 2.7 Identification marks: _____
- 2.8 Conditions of storage and transport: _____

3. Origin of the products:

3.1 Name, approval number and address of establishment, approved by the Competent Veterinary Service in the EU:

- slaughterhouse: _____
- cutting plant: _____
- cold store: _____

3.2 Administrative-territorial unit:

4. Certificate on suitability of products in food

I, the undersigned State/official veterinarian certify that:

The certificate is based on the following pre-export certificates (see attached list in case more than two)¹:

Date:	Number:	Country of origin:	Administrative territory:	Approval number of the Establishment:	Name and quantity (net weight) of the product:

- 4.1 Meat and meat preparations exported to the Russian Federation are obtained from healthy animals slaughtered and processed in establishments, approved by the Competent Veterinary Service in the EU for supplying their production for export and operating under its constant supervision.
- 4.2 Animals, whose meat is intended for export into Russian Federation, have been subjected to veterinary inspection prior to slaughter, their carcasses and internal organs - to post-mortem veterinary-sanitary inspection, conducted by State/official Veterinary Service.
- 4.3 Animals, whose meat is intended for export into Russian Federation, originating from premises and/or administrative territory of EU officially free from infectious diseases, including:
 - African horse sickness and Infectious encephalomyelitis of all types– during last 3 years in the country;
 - glanders – during the last 12 months in the premise;
 - anthrax - within the last 20 days in the premise;
- 4.4 Immediately prior slaughter horses were subject to clinical examination for glanders with negative outcome.
- 4.5 Each individual carcass was tested with negative results for trichinella.
- 4.6 Veterinary-sanitary examination did not show, that meat has changes peculiar for contagious diseases, and was not affected by helminths, serous coats were not cleaned and lymphatic nodes were not removed.
- 4.7 Meat has no blood clots, unremoved abscesses, gadfly larvae, mechanical premixes, odour untypical for meat (fish, medicinal herbs, drugs, etc), it was not defrosted during the storage, has the core temperature in flesh not exceeding minus 8 degrees Celsius for the frozen meat and not exceeding plus 4 degrees Celsius for chilled meat, does not contain conservative substances, is not contaminated by Salmonella, was not treated by coloring substances, ionizing or ultraviolet rays.
- 4.8 Animals, from which meat is derived, were not subjected to the exposure of natural or synthetical estrogenic, hormonal substances, thyreostatics, antibiotics, pesticides and other drugs used prior to slaughter no later than authorised by instructions on how to use them.
- 4.9 Microbiological, chemical-toxicological and radiological characteristics of meat and meat preparations correspond to actual veterinary and sanitary rules and requirements of the Russian Federation.
- 4.10 The meat and raw meat preparations are recognized fit for human consumption.
- 4.11 Carcasses (half-carcasses, quart-carcasses) marked with health mark of State/official veterinary inspection with specification of name or number of meat - processing plant (slaughter house), where animals were slaughtered. Meat preparations must have identification mark on package or polyblock. Stamped label is placed on package in a way to ensure that opening of package is impossible without breaking of its wholeness.
- 4.12 Single-use containers and packaging material correspond to hygienic requirements.
- 4.13 The means of transport are treated and prepared in accordance with the rules approved in the EU.

Place

Date

Official stamp :

Signature of State/official veterinarian

Name and position in capital letters

Signature and stamp must be in a different colour to that in the printed certificate

¹ Delete if not relevant and confirm by signature and stamp