



DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS
SCOTTISH GOVERNMENT
WELSH GOVERNMENT
DEPARTMENT OF AGRICULTURE AND RURAL DEVELOPMENT NORTHERN IRELAND

EXPORT OF UNPROCESSED AND PROCESSED PORK AND PORK PRODUCTS TO INDIA

HEALTH CERTIFICATE

No:

EXPORTING COUNTRY: UNITED KINGDOM

FOR COMPLETION BY: OFFICIAL VETERINARIAN

I Identification of consignment

- (a) Description of the products:

- (b) Type and number of packages:
- (c) Net weight of consignment:
- (d) Container/seal number OR alternative identification details available such as shipping marks, batch numbers or pallet numbers:

II. Origin of products

- * (a) Name, address and official approval number of the slaughterhouse(s):

- * (b) Name, address and official approval number of the cutting premises:

- * (c) Name, address and official approval number of the processing premises:

- * (d) Name, address and official approval number of the cold store:

III. Destination of products

(a) The meat/meat product is being sent from:

(name and address of premises of despatch)
to
(country and place of destination)

(b) Means of transportation (name of ship, flight number, airport/port of departure):

(c) Container number:

(d) Name and address of exporter:

(e) Name and address of consignee:

IV. Health Information – Attestation of Wholesomeness

I, the undersigned Official Veterinarian, certify that:

- (a) the meat/meat product described above comes from slaughterhouses / processing plants accredited/approved for export by the competent authorities of the United Kingdom;
- (b) * (i) the animals from which the meat/meat product has been derived were born and reared in the United Kingdom; **or**
* (ii) the fresh pork/pork meat products has/have been produced in the United Kingdom from raw materials legally imported from: (name of country/ies) and satisfies the Indian requirements detailed in the sanitary information contained in this certificate;
- (c) the pork/pork product comes from animals slaughtered in establishments where no meat other than pork has been processed during the production of the said product or has been added to the product at any stage during production;
- (d) the consignment described above destined for India does not contain beef and beef products in any form;
- (e) the United Kingdom has a system in place to demonstrate that the residues of pesticides, drugs, mycotoxins and chemicals comply with the Indian Food Safety and Standard Regulation or the Codex Alimentarius;
- (f) the consignment described above contains fresh/frozen/chilled pork meat/pork meat products and satisfies the following requirements:
- * (i) the country of origin is free from foot and mouth disease (FMD) (types C, SAT 1, 2 and 3); **and**
(ii) * the country of origin is also free from FMD types O, A and Asia 1; **or**
* the country of origin is free from FMD of types C, SAT 1, 2 and 3 but not free from FMD types O, A and Asia 1 and has established FMD zones with vaccination and without vaccination

in accordance with OIE guidelines. The entire consignment of meat and meat products has been sourced from the said FMD free zones and has been processed in accordance with the OIE Terrestrial Animal Health Code; **or**

* the pork/pork product(s) have been sourced from the following FMD free compartment:

(name of compartment), which has been established in accordance with the principles of compartmentalisation for FMD according to OIE principles. The meat/meat products have been sourced from that compartment and have been processed in accordance with OIE guidelines;

(iii) * the country of origin is free from African swine fever (ASF); **or**

* the country of origin is not free from African swine fever, has a surveillance programme in place and has established a zone in accordance with the OIE Terrestrial Animal Health Code. The fresh meat satisfies the following conditions:

- the source animals have been kept in an ASF free zone since birth or for at least the past 40 days, or have imported in accordance with OIE guidelines;

- the source animals have been slaughtered in an approved slaughterhouse, have been subjected to ante- and post-mortem inspections in accordance with OIE guidelines and have been free of signs suggestive of ASF infection;

(iv) the pork meat/pork meat products have been produced in accordance with the Codex Code of Hygienic Practice for Meat (CAC/RCP 58-2005); **and**

either * (i) come from domestic pigs originating from a compartment with a negligible risk for *Trichinella infection* in accordance with OIE; **or**

* (ii) come from domestic pigs that tested negative to an approved method for the detection of *Trichinella* larvae; **or**

* (iii) was/were processed to ensure the inactivation of *Trichinella* larvae in accordance with the recommendations of the Codex;

(v) * the country of origin is free from Aujeszky's disease and the source animals were born and raised only in a country free from Aujeszky's disease; **or**

* the country of origin is not free from Aujeszky's disease and has an established zone in accordance with the OIE and the fresh pork and pork products have been sourced from the said established zone and do not contain head, thoracic and abdominal viscera;

(vi) The entire consignment of pork and pork products:

(i) has been produced in accordance with the Codex Code of Hygienic Practice for Meat (CAC/RCP 58-2005); **and**

(ii) comes from pigs which have been slaughtered in an approved slaughterhouse; **and**

(iii) **either**; * comes from pigs born and raised in country, zone or compartment demonstrated to be free from *Taenia solium* in accordance with OIE;

or * comes from pigs which have been subjected to post-mortem inspections for *T. solium* cysticerci with favourable results;

or * has been processed to ensure the inactivation of the *T. solium* cysticerci in accordance with one of the following procedure:

