



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

No:.....

EXPORT OF HEAT TREATED MEAT PRODUCTS (EXCLUDING BEEF) IN CANS OR HERMETICALLY SEALED CONTAINERS TO SINGAPORE

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM

FOR COMPLETION BY: OFFICIAL VETERINARIAN

I. Identification of the products

- (a) Description of product:
- (b) Type and number of packages:
- (c) Net Weight of consignment:
- (d) Shipping marks:

II. Origin of the product

- (a) Name, address and approval number of the slaughterhouse/processing plant:
- (b) Name and address of exporter:

III. Destination of the product

- (a) The product was despatched from the United Kingdom to:

(country and place of destination)

(b) Name and address of consignee:

(c) Means of transportation:

IV. Health Certification:

I, the undersigned, certify that the canned or hermetically sealed meat products described above meet the following requirements:-

- (a) The meat was derived from animals which were born, reared and slaughtered in the United Kingdom, or were legally imported as day old chicks from countries with equivalent poultry health status;
- (b) The meat was derived from animals which have passed ante-mortem and post-mortem inspection and found to be free from infectious and contagious diseases;
- (c) The meat has been inspected and found fit for human consumption and every precaution has been taken to prevent contamination prior to export;
- (d) They have been processed, prepared and packed under hygienic conditions in accordance with regulations at present in force in the United Kingdom, and kept free from contamination prior to export;
- (e) The meat was derived from animals which were slaughtered, processed, packed and stored under sanitary conditions under official veterinary supervision in the above-mentioned establishment approved by the Director-General, Agri-Food and Veterinary Services, for export to Singapore;
- (f) The meat has not been treated with chemical preservatives and foreign substances injurious to health;
- (g) The birds from which the meat was sourced were not vaccinated against H5 and H7 subtypes of avian influenza (AI), as defined by the World Organisation for Animal Health (OIE);
- (h) Retort processed meat products (e.g. canned meat) have been heat 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;
- (j) Only in the case of sausages
The sausage casings are:

Either*

i) Of non-bovine origin

Or*

ii) Manufactured using collagen of bovine origin derived only from cattle skin and hides

*** Delete as appropriate**

Date:

Signed

Stamp

Name in block letters

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Official Veterinarian