



DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS  
SCOTTISH GOVERNMENT  
WELSH GOVERNMENT

DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS - NORTHERN IRELAND

ORIGINAL

No: .....

EXPORT OF HEAT PROCESSED POULTRY MEAT AND POULTRY MEAT PRODUCTS WITH  
NATURAL CASINGS TO JAPAN

SUPPORT HEALTH CERTIFICATE FOR PRODUCTS WITH NATURAL CASINGS

EXPORTING COUNTRY: UNITED KINGDOM

FOR COMPLETION BY: OFFICIAL VETERINARIAN

I. Identification of the products

a) Name, address and approval number of the natural casings facility:

b) type of natural casings (including species):

c) country in which the animals to be used for production of the  
natural casings were born and raised:

\*d) in case the natural casings are derived from sheep or goat:

i) They do not originate from a country listed by the  
Japanese Ministry of Agriculture, Forestry and Fisheries  
(MAFF) as a 'BSE affected country';  
(<https://www.maff.go.jp/aqs/english/news/bse.html>)

ii) The natural casings are derived from animals which were  
free from any animal infectious diseases as a consequence  
of ante- and post-mortem inspections conducted by official  
inspectors of the animal health authorities of the United  
Kingdom, or

If the natural casings for the production of exported meat  
products are imported from third countries, they must have  
been free from any evidence of animal infectious diseases  
as a result of import inspection conducted by the official  
inspectors of the animal health authorities of the United  
Kingdom or confirmation of the health certificates issued  
by the government of the country of origin.

Import certificate number:

iii) If the natural casings are derived from animals originating from countries other than those designated by MAFF as free from rinderpest and FMD; (<https://www.maff.go.jp/aqs/english/news/third-free.html>), they must be, after processing, salted for at least 30 days with dry salt (NaCl), saturated brine ( $A_w < 0.80$ ), or phosphate supplemented dry salt containing 86.5 percent NaCl, 10.7 percent Na<sub>2</sub>HPO<sub>4</sub> and 2.8 percent Na<sub>3</sub>PO<sub>4</sub> (weight/weight/weight) in the sealed container and must be kept at a temperature of greater than 12°C during this entire period.

\*e) in case the natural casings are derived from pig:

i) The natural casings are derived from animals which were free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the animal health authorities of the United Kingdom, or

If the natural casings for the production of exported meat products are imported from third countries, they must have been free from any evidence of animal infectious diseases as a result of import inspection conducted by the official inspectors of the animal health authorities of the United Kingdom or confirmation of the health certificates issued by the originating government.

Import certificate number:

ii) If the natural casings are derived from animals originating from countries other than those designated by MAFF as free from rinderpest, FMD, CSF and ASF; (<https://www.maff.go.jp/aqs/english/news/third-free.html>), they must be, after processing, salted for at least 30 days either with phosphate supplemented dry salt or saturated brine ( $A_w < 0.80$ ) containing 86.5 percent NaCl, 10.7 percent Na<sub>2</sub>HPO<sub>4</sub> and 2.8 percent Na<sub>3</sub>PO<sub>4</sub> (weight/weight/weight) in the sealed container and must be kept at a temperature of greater than 20°C during this entire period.

**\*delete as appropriate**

Date: Signed .....

Stamp Name in block letters.....

**Official Veterinarian**

Place of issue  
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