

Koninkrijk



der Nederlanden

GEZONDHEIDSCERTIFICAAT
(veterinair certificaat)

certificaatnummer:

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Koninkrijk der Nederlanden Ministerie van Economische Zaken Nederlandse Voedsel- en Warenautoriteit	Kingdom of the Netherlands Ministry of Economic Affairs Netherlands Food and Consumer Product Safety Authority	Königreich der Niederlande Ministerium für Wirtschaft Niederländische Behörde für Lebensmittel- und Produktsicherheit	Royaume des Pays-Bas Ministère des Affaires économiques Autorité néerlandaise de sécurité sanitaire de l'alimentation et des produits de consommation Certificat Sanitaire	Reino de los Países Bajos Ministerio de Economía Autoridad holandesa de la seguridad Alimentaria y de los Productos de consumo Certificado Sanitario
Gezondheidscertificaat	Health Certificate	Gesundheitsbescheinigung		

ANIMAL HEALTH CERTIFICATE FOR THE EXPORT OF PORK MEAT TO NEW ZEALAND

I. IDENTIFICATION OF THE PRODUCTS

Product no.	Product	Species	Origin product	Approval number

Product no.	HS-heading ⁽¹⁾	HS-description (HS-4)	Packing	Total nett weight	Total gross weight

Product no.	Slaughter date	Production date	Freeze date	Intended use	Storage

Product no.	Animal origin – born ⁽²⁾	Animal origin - reared ⁽²⁾

Marks :
 Container number ⁽³⁾ :
 Seal number ⁽³⁾ :

II. ORIGIN OF THE PRODUCTS

Product no.	Approval no.	Address

Product no.	Additional approvals	Approval no.	Address
	SLAUGHTER HOUSE		
	CUTTING PLANT		
	PROCESSING PLANT		
	COLD STORE		

Consignor address :
 Date of shipment on or about :
 Place of loading :
 Dispatched from :

III. DESTINATION OF THE PRODUCTS

Means of conveyance :
 Identification of the means of conveyance ⁽⁴⁾ :
 Country of destination :
 Point of entry :
 Place of destination :
 Consignee address :

IV. HEALTH ATTESTATION

I, the undersigned, hereby certify that:

1. The animal products herein described, comply with the relevant European Union animal health/public health standards and requirements which have been recognised as equivalent to New Zealand standards and requirements as prescribed in Council Decision 97/132/EC as last amended, specifically, in accordance with ⁽⁵⁾ :
 - 1.1 For fresh meat (domestic pig): Council Directive 64/432/EEC, Regulation (EC) No 999/2001, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004
 - 1.2 For fresh farmed game meat (farmed wild boar): Council Directive 64/432/EEC, Council Directive 92/118/EEC, Council Directive 2002/99/EC, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004
 - 1.3 For fresh wild game meat (wild boar) and meat preparations derived from wild game meat (wild boar): Council Directive 2002/99/EC. (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004
 - 1.4 For meat preparations derived from farmed game meat (farmed wild boar): Council Directive 64/432/EEC, Council Directive 92/118/EEC, Council Directive 2002/99/EC, Regulation (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004
 - 1.5 For meat products derived from fresh meat (domestic pig) and meat preparations from fresh meat (domestic pig): Council Directive 64/432/EEC, Council Directive 2002/99/EC, Regulation (EC) No 999/2001, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004
 - 1.6 For meat products derived from wild game meat (wild boar): Council Directive 2002/99/EC, Regulation (EC) No 999/2001, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004
 - 1.7 For meat products derived from farmed game meat (farmed wild boar), and blood and blood products from farmed game and wild game (farmed wild boar and wild boar): Council Directive 92/118/EEC, Council Directive 2002/99/EC, Regulation (EC) No 999/2001, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004
 - 1.8 For processed bones and bone products derived from fresh meat (domestic pig), and processed animal protein products derived from fresh meat (domestic pig), and blood and blood products from fresh meat (domestic pig): Council Directive 64/432/EEC, Council Directive 92/118/EEC, Council Directive 2002/99/EC, Regulation (EC) No 999/2001, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004
 - 1.9 For processed animal protein products derived from farm game and wild game (farmed wild boar and wild boar): Council Directive 92/118/EEC, Council Directive 2002/99/EC, Regulation (EC) No 999/2001, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004
 - 1.10 For processed bones and bone products derived from farmed game and wild game (farmed wild boar and wild boar): Council Directive 92/118/EEC, Council Directive 2002/99/EC, Regulation (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004
2. Additional Declarations/Guarantees:
 - 2.1 the animal product is eligible for intra-Union trade without restriction.
 - 2.2 for products derived from wild pigs, the products herein described were derived from areas free from classical swine fever in the feral porcine population for the preceding 60 days.
 - 2.3 the products herein described have been ⁽⁵⁾ :
 - Either a) derived from animals that were continuously resident since birth in Finland or Sweden, which is free of Porcine Reproductive and Respiratory Syndrome;
 - Or b) cooked of the following core temperature/times
 - Either 56 degrees Celsius for 60 minutes;
 - Or 57 degrees Celsius for 55 minutes;
 - Or 58 degrees Celsius for 50 minutes;
 - Or 59 degrees Celsius for 45 minutes;
 - Or 60 degrees Celsius for 40 minutes;
 - Or 61 degrees Celsius for 35 minutes;
 - Or 62 degrees Celsius for 30 minutes;
 - Or 63 degrees Celsius for 25 minutes;
 - Or 64 degrees Celsius for 22 minutes;
 - Or 65 degrees Celsius for 20 minutes;
 - Or 66 degrees Celsius for 17 minutes;
 - Or 67 degrees Celsius for 15 minutes;
 - Or 68 degrees Celsius for 13 minutes;
 - Or 69 degrees Celsius for 12 minutes;
 - Or 70 degrees Celsius for 11 minutes;
 - Or c) cured where the product has been subjected to a procedure which ensures the meat meets the following requirement:
 - Either Reached a pH of 5 or lower
 - Or was fermented (lactic curing) to a pH of 6.0 or lower and age-cured/ripened for at least 21 days;

- Or qualified for official certification as Prosciutto di Parma or an equivalent 12 month curing process;
- Or d) prepared as consumer-ready cuts packaged for direct retail sale, not including minced (ground) meat, not including the head and neck, not exceeding 3kg per package, with the following tissues removed: axillary, medial and lateral iliac, sacral, iliofemoral (deep inguinal), mammary (superficial inguinal), superficial and deep popliteal, dorsal superficial cervical, ventral superficial cervical, middle superficial cervical, gluteal and ischiatic lymph nodes; and any other macroscopically visible lymphatic tissue (i.e. lymph nodes and lymphatic vessels) encountered during processing;
- Or e) none of the above⁽⁶⁾

- (1) Use the appropriate Harmonized System (HS) code under the following headings: 02.03; 02.06; 02.09; 02.10, 04.10, 05.04, 05.06, 05.11, 15.01, 16.01 or, 16.02,
- (2) List applicable countries/Member States
- (3) Mandatory in case of shipment by use of shipping containers
- (4) Indicate the names of ships and, if known, the flight numbers of aircraft.
- (5) Delete as appropriate
- (6) These products need to be processed in New Zealand prior to being given a biosecurity clearance

Gedaan te / Done at / Ausgefertigt in / Fait à / Hecho en
Op / On / Am / Le / El

Handtekening officiële dierenarts / Signature of the official veterinarian /
Unterschrift des amtlichen Tierarztes / Signature du vétérinaire officiel /
Firma veterinario oficial

Naam in hoofdletters / Name in capital letters / Name in Grossbuchstaben /
Nom en lettres capitales / Nombre en letras capitales

NVWA Waarmark

