



Schweiz / Suisse / Svizzera / Switzerland

Veterinary health certificate for the exportation of meat products from Switzerland to Japan

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|--|--|------------------------------|--|---------------------|
| Part I: Details of dispatched consignment | I.1. Consignor: Name: Address: | | I.2. Certificate reference number*: | |
| | | | I.3. a. Central competent authority: Federal Food Safety and Veterinary Office FSVO Schwarzenburgstrasse 155, 3003 Bern, Switzerland | |
| | I.4. Consignee: Name: Address: | | I.3. b. Cantonal competent authority (issuing authority): | |
| | | | | |
| | I.5. Country of origin: Switzerland ISO Code: CH | | I.6. Country of destination: Japan ISO Code: JP | |
| | I.7. Place of origin: Name: Address: Approval number of establishments: | | | |
| | I.8. Name, addresses and approval numbers of the slaughterhouses: Date of slaughter: | | I.9. Name, addresses and approval numbers of the processing establishments: Date of processing (beginning): | |
| | I.10. Place of shipment: | | I.11. Date of departure: | |
| | I.12. Means of transport: Aeroplane <input type="checkbox"/> Railway wagon <input type="checkbox"/> Ship <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/> Identification: | | I.13. Expected border post: | |
| | I.14. Description of commodity: Nature of the commodity: | | I.15. Commodity code (HS code): | |
| | | | I.16. Total quantity: | |
| | I.17. Temperature of the product: Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/> | | I.18. Total number of packages: | |
| | I.19. Identification of container/seal number: | | I.20. Type of packaging and date of packaging: | |
| | I.21. Commodities intended for use as: Human consumption <input type="checkbox"/> Animal feed <input type="checkbox"/> Further processing <input type="checkbox"/> Technical use <input type="checkbox"/> Other <input type="checkbox"/> | | | |
| I.22 If casings have been used : Country of origin of casings: Animal species of casings: | | | | |
| I.23. Identification of commodities ¹ : | | | | |
| Meat products of (Animal species) | Treatment type: | Number of pieces or packages | Net weight: | Lot ID / date code: |
| | | | | |
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1) If necessary, extra tables can be attached as annex by the consignor and should be approved and stamped by the Cantonal Competent Authority.

* Indicated by the Cantonal Competent Authority.

Swiss approved form No. M-2019-02

| Switzerland | Meat products |
|----------------------------------|---|
| II. Zoosanitary information | I.2. Certificate reference number*: |
| Part II: Zoosanitary information | <p>The undersigned Officer certifies that the products of animal origin described above satisfy the following requirements:</p> <ol style="list-style-type: none"> 1. The animals from which the meat products derive are originated and raised in Switzerland. 2. In the case of pig meat products : <ol style="list-style-type: none"> a) Switzerland is free from Classical Swine Fever (CSF). b) In Switzerland, vaccination against CSF is prohibited. c) In Switzerland, importation of pigs vaccinated against CSF is prohibited. 3. The animals from which the meat products derive have been found sound and healthy and free from abnormal symptoms as a result of ante- and post-mortem inspection by an official veterinary meat inspector of Switzerland. 4. The processing establishments where the meat products have been produced are designated for export to Japan by the Swiss Federal Veterinary Office. 5. The meat products are completely deboned. The meat as raw material has been stored in an unfrozen condition for at least 3 days immediately following the slaughter of the animals from which it was derived. 6. The meat products have been manufactured in such a way as to keep them from being contaminated with any agents known to cause infectious diseases in domestic animals, and clean and sanitary containers are used to pack the meat products. 7. The meat products are stored and carried in such way as to keep them from being contaminated with any agents known to cause infectious diseases in domestic animals until the shipment of the products for Japan. 8. Sanitary measures for the meat products other than mentioned above are taken in accordance with livestock/poultry meat inspection requirements at least equivalent to that based on relevant Japanese laws. 9. If casings have been used: <ul style="list-style-type: none"> <i>If the casings are derived from sheep and goats</i> <ul style="list-style-type: none"> - The casings are derived from animals which were born and raised in countries other than the countries listed in the following URL: http://www.maff.go.jp/aqs/english/news/bse.html - The casing facilities handle only casings which are originated from other countries listed in the following URL: http://www.maff.go.jp/aqs/english/news/bse.html - The casings are derived from animals which have been inspected ante- and post-mortem and have been found free from any animal infectious disease. - In case of imported casings: they have undergone an import inspection and there was no evidence of animal infectious diseases. <i>If the casings are derived from pig</i> <ul style="list-style-type: none"> - The casings are derived from animals which have been inspected ante- and post-mortem and have been found free from any animal infectious disease. - In case of imported casings: they have undergone an import inspection and there was no evidence of animal infectious diseases. |

| Switzerland | | Meat products |
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| III. Signature | | I.2. Certificate reference No*: |
| Part III: Signature | Certifying Officer: | |
| | Name and address: | Official position: |
| | Place and date: | Signature: |
| | Official stamp: | |