

Form 9460-4 (01/18/2012), Veterinary Certificate for Pork, and Pork Products Exported to Ukraine attests to the following:

- 1.1 The meat, from which the products are derived, was obtained from the slaughtering and processing of animals which passed ante mortem inspection and originated from premises and localities free from infectious animal diseases, including :
  - african swine fever - during the last 3 years in the country
  - foot-and-mouth disease, swine vesicular disease during the last 12 months in the country
  - classical swine fever, Teschen disease during the last 12 months in the state
  - Aujeszky's disease during the last 12 months in the herd of origin
- 1.2 Meat and meat products are processed in the processing facilities (slaughterhouses) that maintain appropriate sanitary and veterinary conditions, meet export requirements and remain under constant control of the official veterinary competent authority.
- 1.3 The meat comes from carcasses which were examined for trichinosis with a result that precludes the occurrence of parasite larvae
  - or
  - the meat has been processed (including freezing) to ensure the destruction of all the larvae of the parasite
- 1.4 Veterinary-sanitary examination revealed no visible clinical symptoms of foot-and-mouth disease, other contagious diseases and parasites, infection, lymph nodes are not removed /.
- 1.5a Meat does not contain any visible abscesses, hematomas, foreign material, unusual smell (fish, herbs, medicine etc.) and was not defrosted during storage.
- 1.5b The temperature of the product has been maintained at a constant temperature of minus 18°C (frozen product) during the freezing cycle and 4°C (for chilled product) during the chilling cycle
- 1.5c Meat does not contain preservatives
- 1.5d The meat has not been treated with ultraviolet or ionizing irradiation or coloring agents
- 1.5e The meat establishment complies with FSIS *Salmonella* performance standards
- 1.6 Maximum residue levels of veterinary drugs, including antibiotics, hormones, anabolics, and also pesticides, mycotoxins, other contaminants do not exceed the requirements of Codex Alimentarius or the scientifically based US standards as explained in US National Residue Program
- 1.7 The pork and pork products are fit for human consumption.
- 1.8 The meat (carcasses, half carcasses and quarter carcasses would bear the stamp of the establishment) has a label of the Federal veterinary service with an official number of the slaughterhouse
- 1.9 Packaging material is new and meets US sanitary requirements
- 1.10 Means of transport are treated and prepared in accordance with rules approved in the exporting country