



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

### Letterhead Certificate for Export of Powdered Cooked Chicken to Japan

Date Issued: \_\_\_\_\_ Certificate Number: \_\_\_\_\_

1. The raw materials from which the product was derived originated in the following State(s)\_\_\_\_\_. The product was produced by (Est. No. and Name) \_\_\_\_\_, at (City, State) \_\_\_\_\_.
2.
  - a. The product was pressure cooked at 110°C for a minimum 1 minute.
  - b. The product was held at a minimum of 72°C enroute to the spray dryer.
  - c. The spray dryer inlet air temperature during production was maintained at a minimum of 148°C, and the outlet air temperature was maintained at a minimum of 60°C.
  - d. Approximate holding time inside the dryer chamber is 3.5 minutes.
3. The product was packed in clean sanitary containers and handled in a manner that prevents contamination with animal infectious diseases of concern.

Signature of FSIS Inspection Official: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Title/Professional Degree: \_\_\_\_\_