



FSIS Letterhead Certificate for the Export of Pork and Pork Products (including Pork Offal) From the United States to India

Date Issued: _____ Certificate Number: _____

1. The pork and pork products were derived from federally inspected slaughter or processing facilities, operating under the supervision of FSIS.
2. The pork and pork products were derived from swine that were slaughtered in the United States **or** from pork and pork products that were legally imported into the United States.
3. The pork and pork products were derived from swine that were slaughtered in abattoirs separate from other species' meat products. The pork and pork products were processed in plant(s) where if species of meat other than pork have been processed, then the pork and pork products have been segregated and controls implemented to ensure that no species other than pork were added at any stage during processing. The pork and pork products do not contain bovine meat.
4. The pork and pork products were produced in accordance with the U.S. National Residue Program which assures that the products do not contain harmful levels of veterinary drugs, pesticides, or environmental contaminants.
5. The pork and pork products satisfy the following sanitary requirements:
 - (a) 1) the United States meets OIE criteria to be free of foot and mouth disease without vaccination, classical swine fever and African swine fever; **or**
 - 2) the pork and pork products were treated in a manner consistent with the recommendations of the OIE Terrestrial Animal Health Code to inactivate foot and mouth disease, classical swine fever, or African swine fever;**and**
 - (b) The pork and pork products were derived from carcasses that:
 - 1) tested negative for trichinosis **or**
 - 2) were subject to a freezing process or other mitigation process that guarantees the destruction of the parasite *Trichinella spiralis*; **or**
 - 3) were derived from swine and swine enterprises with certified participation in the National Pork Board's Pork Quality Assurance Plus (PQAPlus) program, as verified by USDA, which addresses product identification, segregation, wholesomeness, biosecurity, are subject to surveillance conducted in the United States, and have a minimal risk for infection from *Trichinella spp.*;**and**
 - (c) Either:
 - 1) the United States is free from Aujeszky's disease in commercial swine; **or**
 - 2) the pork and pork products have been heat-treated to inactivate the Aujeszky's disease virus; **or**
 - 3) the fresh pork and pork products do not contain head, thoracic, or abdominal viscera.



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

6. The pork and pork products were hygienically handled while under FSIS jurisdiction.
7. The swine passed ante-mortem veterinary inspection. The swine carcasses and viscera passed FSIS post-mortem veterinary inspection. The pork and pork products were declared fit for human consumption.
8. Further processed pork products have been subjected to one of the following processes to achieve pathogen destruction: **a)** cooking or heating; **b)** curing or drying; **or c)** fermenting.
9. The material used in the packing complies with Title 9 Code of Federal Regulations (CFR) Section 317.24 and is enforced by FSIS.

Signature of FSIS Official Veterinarian: _____

Printed Name: _____