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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		Meat and Poultry Export Certificate of Wholesomeness	
		A knowingly false entry or false alteration of any entry on this certificate may result in a fine of not more than \$10,000 or imprisonment for not more than five years or both (18 U.S.C. 1001). Additional penalties exist under the Federal Meat Inspection Act [21 U.S.C 611(b) (1), (2); and (5), 21 U.S.C 461] for an unauthorized or false alteration or misuse of this certificate.	

1. COUNTRY OF DESTINATION [Importing Country Name]	2. ISO CODE XX	5. CERTIFICATE NUMBER 0155398	6. CERTIFICATE TYPE <input checked="" type="checkbox"/> ORIGINAL <input type="checkbox"/> REPLACEMENT
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3. CONSIGNOR/EXPORTER (Applicant's name and address) Exporter Name Street Name City Name, State zip code UNITED STATES	PRODUCT EXPORTED FROM: 7. EXPORT EST. NO. (Name and address) M38 Export Family Name Street Address City Name, State zip code
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4. CONSIGNEE/IMPORTER (Name and address) Importer name Street Name City Name [Importing Country Name]	8. TOTAL NET WEIGHT 100 lbs (45.3592 kgs)	9. TOTAL NO. OF PACKAGES 100
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10. DESCRIPTION OF PRODUCT (Name of product)	11. NET WEIGHT OF LOT'	12. SPECIES	13. NUMBER OF PACKAGES IN LOT'	14. TYPE OF PACKAGES IN LOT'	15. SHIPPING/ IDENTIFICATION MARKS'	16. EST. NO. ON PRODUCT
Product 1	100 lbs (45.3592 kgs)	Bison	100	Case		M38

'As stated by applicant or contractor

17. REMARKS

See additional remarks on the continuation sheet.

<input checked="" type="checkbox"/> 18. I CERTIFY that the meat, meat food product or meat byproduct specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.
<input type="checkbox"/> 19. I CERTIFY that the poultry, poultry products or poultry food products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.

NOT VALID UNLESS SIGNED BY A CERTIFYING OFFICIAL OF MEAT, POULTRY, AND EGG PRODUCT INSPECTION SYSTEM		
By order of the Secretary of Agriculture	 20. CERTIFYING OFFICIAL'S NAME AND TITLE MICHAEL TENARD MICHAEL TENARD, DVM Alameda, CA	21. DATE SIGNED (MM/DD/YYYY) 07/20/2023

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained.

This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
FIELD OPERATIONS

**MEAT, POULTRY AND EGG PRODUCTS EXPORT CERTIFICATE OF WHOLESOMENESS
CONTINUATION SHEET**

1. CERTIFICATE NO.

0155398

2. REMARKS

Bison Meat and Offals (Lips, diaphragm, cheek meat, feet, tail, tongue, reticulum, rumen, omasum, abomasum, heart, kidney, liver, thymus, pancreas, bladder) to Mexico

1. The product and/or raw materials originated in the United States of America. */Que el producto y/o los insumos son originarios de los Estados Unidos de America.*
2. The product was derived from healthy animals subjected to ante-mortem and post-mortem inspection, slaughtered and processed in plants approved by SENASICA to export to Mexico, Specifying name, number and address of the plant. */Que el producto procede de animales sanos inspeccionados ante y postmortem, sacrificados y procesados en plantas aprobadas por el Servicio Nacional de Sanidad, Inocuidad y Calidad Agroalimentaria (SENASICA) para su exportación a México, especificando nombre, número y dirección.*
3. The United States has in place a ban on the feeding of ruminants with ruminant origin meat-and-bone meals and greaves, and this ban has been effectively enforced. */En Estados Unidos existe reglamentación zoonosanitaria vigente que prohíbe alimentar a los rumiantes con harinas de carne y hueso o con chicharrones de origen rumiante, y esta prohibición se ha realizado de manera efectiva.*
4. The product was obtained from animals processed in establishments that comply with the sanitary regulations of the United States and does not come from hunted animals. */Que el producto se obtuvo de animales procesados en establecimientos que cumplen con la normatividad sanitaria del país de origen y no provienen de animales producto de la caza.*
5. The product is approved by an official health agency for human consumption. */Que el producto está aprobado por organismo sanitario oficial para consumo humano*

Lot no(s). 4

Slaughter Date(s): 06-05-2023

Packing Date(s): 07-05-2023

NOT VALID UNLESS SIGNED BY A CERTIFYING OFFICIAL OF MEAT, POULTRY AND EGG PRODUCTS INSPECTION PROGRAM

By order of the
Secretary of Agriculture



3. CERTIFYING OFFICIAL'S NAME AND TITLE

MICHAEL TENARD

U.S. Government, Department of Agriculture
PHIS ID: U-FSIS-37224-0533853
Date: 07/20/2023 10:46:43

MICHAEL TENARD, DVM

Alameda, CA

4. DATE ISSUED (MM/DD/YYYY)

07/20/2023

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