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	2. ISO CODE	5. CERTIFICATE NUMBER			6. CERTIFICATE TYPE		
[Importing Country Name]	XX	0155398 X ORIGINAL REPLACEMENT					
2. CONCIONODIEVECETED (Amplicantia name and address)		PRODUCT EXPORTED FROM:					
CONSIGNOR/EXPORTER (Applicant's name and address) Exporter Name							
Street Name City Name, State zip code UNITED STATES		7. EXPORT M38 Export Famil Street Addre		e and address)			
The state of the s			City Name, State zip code				
4. CONSIGNEE/IMPORTER (Name and address) Importer name Street Name City Name [Importing Country Name]		and the second		A STATE OF THE STA	Section and Sections	AND THE PERSON NAMED IN COLUMN TWO IS NOT THE OWNER.	
[importing Country Name]		8. TOTAL NET WEIGHT 9. TOTAL NO. OF PACKAGES 100 lbs (45.3592 kgs) 100					
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	
(Beef, Pork) Product 1	100 lbs (45.3592 kgs)	Chicken	100	Case	Me We Van	M38	
a control of the cont	No. of the last			Cont Pro	a Carl Market	1000	
	1,000	Mac	100	14	1000	Magazin	
		A Marie	0.10	Salata Salata	A STATE OF THE STA	al distance of	
¹As stated by applicant of contractor		and the second	La Residente	, and	Name of the last	Series Series	
17. REMARKS See additional remarks on the continuation sheet.	The state of the s	Profession and	100	and the second	Let remain a la companie	FERTONIA CARDEN	
X 18. I CERTIFY that the meat, meat food product or n inspection and were found sound and healthy and the and wholesome.							
19. I CERTIFY that the poultry, poultry products or p postmortem inspection and passed in accordance wi and fit for human consumption.	oultry food products s th applicable laws an	specified above d regulations o	e came from birds of the United Stat	s that were official es Department o	ally given an antemorte f Agriculture and are w	em and holesome	
NOT VALID UNLESS SIGNED BY A CERTI	FYING OFFICIAL O	F MEAT, POL	JLTRY, AND E	GG PRODUCT	INSPECTION SYSTE	ΞM	
By order of the Secretary of Agriculture	20. CERTIFYING (MICHAEL TENARD	ENARD		Department of Agriculture 7224;0533853	21. DATE SIGNED		

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

Hams, Canned Hams, Mortadella, Sausages and Other Cold Sausages that have been Thermally Processed for Export to Mexico

- 1. The product originates from the United States of America./ Que el producto es originario del país indicado en este documento como de origen.
- 2. The product comes from healthy animals inspected ante and post mortem and slaughtered in establishments under official control (eggs and dairy products excepted)./ Que el producto fue obtenido de animales sanos inspeccionados ante y post mortem sacrificados en un establecimiento bajo control oficial (exceptuando huevo y productos lácteos).
- 3. The product was processed in a plant under official control. *| Que el producto se procesó en un establecimiento bajo control oficial.*
- 4. The product is approved by USDA for human consumption. / Que el producto está aprobado por un organismo sanitario oficial para el consumo humano.
- 5. **If the product contains poultry**: The poultry meat was heat treated according to OIE standards for the inactivation of avian influenza virus in meat. The product reached one of the following internal temperatures and cooking times (60.0 °C (140°F), 507 seconds; 65.0 °C (149°F), 42 seconds; 70.0 °C (158°F), 3.5 seconds; 73.9 °C (165°F), 0.51 seconds). /En caso de contener carne de la especie avícola el certificado zoosanitario deberá señalar: Que el producto de origen avícola fue sometido a un proceso térmico de acuerdo a los lineamientos establecidos por la OMSA para la inactivación dl virus de Influenza Aviar en la carne, y el producto alcanzo alguna de las siguientes temperaturas y tiempos de cocción: (60.0 °C (140°F), 507 segundos; 65.0 °C (149°F), 42 segundos; 70.0 °C (158°F), 3.5 segundos; 73.9 °C (165°F), 0.51 segundos).

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

3. CERTIFYING OFFICIAL'S NAME AND TITLE

By order of the Secretary of Agriculture MICHAEL TENARD

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

853

MICHAEL TENARD, DVM

Alameda, CA

07/20/2023

4. DATE ISSUED (MM/DD/YYYY)

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

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

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2. REMARKS

- 6. If the product contains poultry: That the product of poultry origin comes from an area that complies with the recommendations in the Terrestrial Animal Health Code of the World Organization for Animal Health (WOAH) to be considered free of Newcastle disease of velogenic presentation in commercial poultry and: a) Has not been in contact with poultry products from any area where Newcastle disease exists; b) Has not traveled through an area where Newcastle disease is considered to exist unless it is directly transported through the zone in a sealed transport medium with the seal intact upon arrival at the destination point; c) was subjected to a thermal process according to the guidelines established by the WOAH for the inactivation of Newcastle disease. / Que el producto proviene de una zona que cumple con las recomendaciones en el Código Sanitario para los Animales Terrestres de la Organización Mundial de Sanídad Animal (OMSA) para ser considerada como libre de la enfermedad de Newcastle de presentación velogénica en aves de corral comerciales y: a) No ha estado en contacto con productos avícolas de ninguna zona o región donde existe la enfermedad de Newcastle; b) No ha transitado por una zona o región donde se considera que existe la enfermedad de Newcastle a menos que se traslade directamente a través de la región en un medio sellado de transporte con el sello intacto al llegar al punto de destino; c) Que el producto de origen avícola fue sometido a un proceso térmico de acuerdo a los lineamientos establecidos por la OMSA para la inactivación de la enfermedad de Newcastle.
- 7. **If the product contains pork**: The pork raw materials used to manufacture the product originate from a country free of classical swine fever (hog cholera) such as the United States, or they were legally imported./ *En caso de contener carne de la especie porcina el certificado zoosanitario deberá señalar: Que la materia prima de origen porcino utilizada en la elaboración del producto es originaria de un país libre de fiebre porcina clásica, o bien fue importada legalmente.*
- 8. **If the product contains beef**: That in the country of origin of the product there exist animal health regulations in force that prohibit the feeding of ruminants with meat and bone meal and greaves of ruminant origin in accordance with WOAH guidelines./ En caso de contener carne de la especie bovina el certificado zoosanitario deberá señalar: Que en el país de origen existe reglamentación zoosanitaria vigente que prohíbe alimentar a los rumiantes con harinas de carne y hueso o con chicharrones de origen rumiante de acuerdo a los lineamientos de la OMSA.

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By order of the Secretary of Agriculture



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

1. CERTIFICATE NO.

0155398

2. REMARKS

- 9. **If the product contains beef**: The product was obtained from meat which is skeletal muscle, with or without elastic tissue, fat, nerve fibers, blood and lymph vessels. *Que el producto fue obtenido de carne entendiéndose como músculo esquelético, acompañada o no de tejido conjuntivo elástico, grasa, fibras nerviosas, vasos linfáticos y sanguíneos.*
- 10. **If the product contains beef**: That the products and/or the raw materials originate from the United States of America or that they were legally imported from third countries classified by the WOAH as having negligible or controlled risk for BSE and that they come from healthy animals inspected ante and post mortem slaughtered and processed in plants approved by the Secretariat of Agriculture, Livestock, Rural Development, Fisheries and Food for export to Mexico, stating name, establishment number, and address./ Que el producto y/o los insumos son originarios del país señalado en este documento como de origen o importados de terceros países clasificados por la OMSA como de riesgo insignificante o controlado respecto a EEB y proceden de animales sanos inspeccionados ante y post mortem sacrificados y procesados en plantas aprobadas por la Secretaría de Agricultura, Ganadería, Desarrollo Rural, Pesca y Alimentación para exportar a México, especificando nombre, número y dirección.
- 11. The raw materials that are of Mexican origin are from a TIF facility./ En caso de que los insumos sean de origen mexicano, que estos procedan de un establecimiento Tipo Inspección Federal.
- 12. **If the product contains beef**: That the cattle from which the product to be exported was obtained were slaughtered after May 28, 2013, the date the United States was declared by the WOAH as having a Negligible Risk status for BSE. / Que el insumo bovino en el producto procede de animales que fueron sacrificados después del 28 de mayo de 2013, fecha en la que los Estados Unidos de América fue declarado por la OMSA como país de riesgo insignificante respecto a EEB.

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PHIS ID: U-FSIS

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

1. CERTIFICATE NO.

0155398

2. REMARKS

13. If the products contain dairy products and/or products containing eggs and/or gelatin: The USDA products bearing the mark of inspection included in this certificate contain only milk, dairy products, products containing eggs, and/or hydrolyzed protein (gelatin) of bovine origin whose use is permitted by FSIS to be included in the formulation of the product./En caso de contener lácteos y/u ovoproductos y/o gelatina: Que los productos identificados con el sello de inspección oficial de la autoridad sanitaria del país de origen señalados en este certificado, solo contienen leche, derivados lácteos, ovoproductos y/o proteína hidrolizada bovina (gelatina) cuyo uso está permitido por la autoridad sanitaria del país de origen a ser incluidos como parte de la formulación del producto.

Lot no(s). 32

Processing Date(s): 06-07-2023

Packing Date(s): 07-07-2023

Expiration Date(s): 07-07-2024

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