CORRESPONDING CERTIFICATE NO.

CERTIFICATE FOR IMPORTATION OF MEAT AND POULTRY INTO SINGAPORE

IDENTIFICATION				
PRODUCT AS LABELED		SHIPPING MARKS		
EST./PLANT NO. ON PRODUCT	MARKED WEIGHT OF LOT 1/	NUMBER OF CARTONS 1/		
TOTAL MARKED WEIGHT				
EXPORTED BY: (Applicants name and address, including zip code)		DESTINATION: (Name and address of Consignee)		

CERTIFICATION

DATE OF SLAUGHTER (Complete for fresh / frozen product only)

THE UNDERSIGNED CERTIFIES HEREWITH:

DATE OF MANUFACTURE (Complete for processed product only)

- a. The United States was free of foot-and-mouth disease and rinderpest for 6 months immediately prior to the date of export.
- b. The products are fit for human consumption and every precaution has been taken to prevent contamination prior to export.
- c. The United States has been free of swine vesicular disease and Classical Swine Fever during the last 6 months. (Applies only to pork and pork products.)
- d. The pork and pork products were derived from carcasses that
 - i. tested negative for trichinosis; or
 - ii. were subject to a freezing process or other mitigation process that guarantees the destruction of the parasite Trichinella spiralis.

(Applies to pork meat and pork tongues. It should be deleted for pork byproducts and meat of other species.)

- e. The poultry and/or poultry products are free from evidence of Newcastle Disease and fowl cholera (applies only to poultry and poultry products).
- f. The canned products have been manufactured and inspected in accordance with Section 431.1 through 431.12 of the USDA Regulations. (Applies only to canned products.)
- g. The meat was not treated with chemical substances or preservatives that are injurious to health.
- h. Establishments may use only SFA-approved pathogen reduction treatments (PRTs) up to their maximum use levels on raw, intact, single-ingredient products. If used for reconditioning, PRTs must not be used in the absence of procedures that remove the contamination and may only be applied after product is restored to a sanitary condition.
- i. The meat was derived from animals which were slaughtered, processed, packed and stored under sanitary conditions under official veterinary supervision in federally inspected establishments. The Director-General, Food Administration, recognizes all federally inspected establishments as eligible to export to Singapore.

OFFICIAL SEAL	GIVEN (City, State)	DATE (Name of Month, Day, Year)
JEPARTMENT OF		
	SIGNATURE OF MPI VETERINARIAN (Indicate DVM, etc.)	
Comment of the Commen	TYPE NAME OF MPI VETERINARIAN AND CIRCUIT NUMBER	