



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Letterhead Certificate for the Export of Meat Based Flavors (containing 5% or more beef) to Australia

Date Issued: _____ **Certificate Number:** _____

1. The meat based flavor was derived from (species) _____.
2. The beef and/or beef food product is derived from bovine animals that have been born and raised in either the United States of America or Mexico, and slaughtered in the United States of America and passed antemortem and postmortem veterinary inspection under official veterinary supervision. The beef or beef product(s) is considered fit for human consumption.
3. The animals from which the product was derived were subjected to ante-mortem and post-mortem veterinary inspection and were found to be free of contagious or infectious disease.
4. This meat based flavor was heat processed on (date) _____.
5. The identification/veterinary control number(s) of the establishment(s) where the meat was heat processed _____, which is currently approved for export to Australia.
6. The core temperature of the meat exceeded 100° C for not less than 30 minutes, or an alternative heat treatment approved by the Australian Government Department of Agriculture and Water Resources..
7. The meat based flavor contains no discernible pieces of meat.
8. The meat based flavor has been packed in clean, new bags, wrappers or packing containers.
9. Select the applicable option below.

The identification/veterinary control number of the establishment where the meat was heat processed is readily visible on the outer wrapping or package. The identification/veterinary control numbers are not able to be removed without damage.

OR

A product batch code/number, traceable back to the establishment where the meat was heat processed, is readily visible on the outer wrapping or package. The batch codes/numbers are not able to be removed without damage. *If the product has been packed so that only a product batch code/number is readily visible on the outer wrapping, list the batch codes/numbers for the exported products in the designated area below.

Certificate Number: _____

- 10. The meat based flavor has not been exposed to contamination before export.
- 11. The meat based flavor is being shipped to Australia in a clean container the seal of which is intact at the time of export.
- 12. Select the applicable option below.
 - The product does not contain any material derived from ovines and/or caprines (sheep and goats)

OR

 - The consignment does not contain offal (including protein products derived from the offal) from sheep and goats over 12 months of age originating from countries or zones not considered free from scrapie. Offal includes skulls including brains and eyes, spinal cord, tonsils, thymus, spleen, distal ileum, proximal colon, lymph nodes, adrenal gland, pancreas, liver, or bone marrow.

* Batch codes/numbers if required above: _____

Signature of Official Veterinarian: _____

Printed Name: _____

Title/Professional Degree: _____