



1. Exporter (name and address)	2. Certificate No.	ORIGINAL	
4. Consignee (name and address)	3. Issuing authority		
6. Means of transport	5. CERTIFICATE HIGH - QUALITY – BEEF Swiss Ordinance of 26 November 2003 on the meat stock and meat market (SR 916.341)		
7. Marks, numbers, and kind of package, description of goods		8. Gross weight (kg)	9. Net weight (kg)
10. Net weight (in words)			
<p>11. CERTIFICATION BY THE ISSUING AUTHORITY</p> <p>I hereby certify that the beef described in this certificate complies with the specifications "Commitment of Switzerland Concerning Access to its Market for Beef" of 12 april 1979; (SR 0.632.231.53).</p> <p>Place :</p> <p>Date:</p> <p style="text-align: right;">..... Signature and stamp (or printed seal)</p> <p>To be completed either typewriter or and in block capitals.</p>			



Certificate Number. _____

Definition High-Quality-Beef

For the import of High-Quality-Beef (Tariff numbers/Key **0201.2091-018 and 019, 0201.3091/018 and 019, 0202.2091/018 and 019, 0202.3091/018 and 019**) it must be taken into consideration: Imported beefmeat under the tariff quota "High-Quality-Beef" must comply with either of the following definitions (Commitment of Switzerland Concerning Access to its Market for Beef of 12 april 1979; SR 0.632.231.53):

1. Beef quarters, wholesale cuts, boneless primal and sub-primal cuts or portioned steaks from carcasses possessing the following characteristics:
 - a) Minimum external white fat covering over the ribeye muscle at the twelfth rib of 0.4 inch to 0.9 inch;
 - b) Carcass weight of 600 to 850 pounds;
 - c) Minimum ribeye area at twelfth rib - 9 square inches;
 - d) Maximum age - thirty months. Carcass must have no visible ossification of cartilage buttons over tips of spinous processes associated with the first through the eleventh thoracic vertebrae;
 - e) Minimum intermuscular fat intermingled in lean of longissimus (ribeye) muscle at the twelfth rib as shown by photographic standard (equivalent to modest or fat content of lean of 6.0 minimum, wet tissue basis, for longissimus). Note: this will not apply to other muscles of carcass;
 - f) Colour: Lean must be a bright, cherry-red colour at time of cutting of carcass;
 - g) Fresh chilled carcasses or cuts must be at a temperature (internal or ribeye muscle) of less than 4 degrees C when packed for shipment.
2. Carcasses or any cuts from cattle not over thirty months of age which have been fed for 100 days or more on a nutritionally-balanced, high-energy feed concentration ration containing no less than 70 per cent grain, and at least 20 pounds total feed per day.

Export Stamp Here

Signature of Official Veterinarian