



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

### Letterhead Certificate for Heat-Treated Powdered Poultry Products

Date Issued: \_\_\_\_\_ Certificate Number: \_\_\_\_\_

1. The product was heat-processed at a temperature of 70 degrees Celsius or higher for at least one minute after it was comminuted/made into a powder.
2. To the best of FSIS' knowledge, the heat-treated powdered products are stored in clean and sanitary wrapping and containers and are handled in a way to prevent being exposed to any pathogens or any animal infectious diseases prior to shipment.

Signature of FSIS Inspection Official: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Title/Professional Degree: \_\_\_\_\_