



1. Exporter (name and address)	2. Certificate No	ORIGINAL
4. Consignee (name and address)	3. Issuing authority USDA, Food Safety and Inspection Service	
6. Means of transport	5. CERTIFICATE OF AUTHENTICITY BEEF AND VEAL Regulation (EU) No 593/2013	
7. Marks, numbers, number and kind of packages; 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 specification shown overleaf.</p> <p>(a) For high quality beef ⁽¹⁾</p> <p>(b) For buffalo meat ⁽¹⁾</p> <p>Place</p> <p>Date</p> <p style="text-align: right;">Signature and stamp (or printed seal).....</p>		

To be completed either by typewriter or by hand in block capitals.



Certificate number: _____

1. Beef cuts are obtained from carcasses of heifers and steers less than 30 months of age which have only been fed a nutritionally balanced high energy ration containing not less than 70% grain for at least the last 100 days before slaughter.
2. The heifers and steers that are fed the diet described in point 1 shall be fed no less than 20 pounds of total feed per day.
3. Beef graded “choice” or “prime” according to USDA (United States Department of Agriculture) standards automatically meets the above definition.
4. The carcass from which beef cuts are derived are evaluated by an evaluator employed by the national government who bases the evaluation, and a resulting classification of the carcass, on a method approved by the national government. The national government evaluation method, and its classifications, must evaluate expected carcass quality using a combination of carcass maturity and palatability traits of the beef cuts. Such an evaluation method of the carcass shall include, but not be limited to, an evaluation of the maturity characteristics of colour and texture of the longissimus dorsi muscle and bone and cartilage ossification, as well as an evaluation of expected palatability traits including a combination of the discrete specifications of intramuscular fat and firmness of the longissimus dorsi muscle.
5. The cuts shall be labelled in accordance with Article 13 of Regulation (EC) No 1760/2000 of the European Parliament and of the Council.
6. The indication “High Quality Beef” may be added to the information on the label.

Export Stamp Here

(Signature of Official Veterinarian)