



FEDERATIVE REPUBLIC OF BRAZIL
 MINISTRY OF AGRICULTURE, LIVESTOCK AND FOOD SUPPLY - MAPA
 SECRETARIAT OF ANIMAL AND PLANT HEALTH - SDA
 INSPECTION DEPARTMENT OF ANIMAL PRODUCTS - DIPOA
 FEDERAL INSPECTION SERVICE - SIF

HEALTH CERTIFICATE TO EXPORT PORK AND PORK PRODUCTS FROM BRAZIL

1. Exporter (name, address):	2. Certificate N°:
	3. Competent Authority: Ministry of Agriculture, Livestock and Food Supply - MAPA
	4. Local Competent Authority: Federal Inspection Service - SIF N°

5. Importer (name, address):

6. Country of origin:	ISO Code:	7. Country of dispatch: Brazil	ISO Code: BR	8. Country of destination: India	ISO Code: IN
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9. Place of loading:	10. Means of transport:	11. Declared point of entry:
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12. Conditions for transport/storage:

13. Identification of container(s)/ Seal number(s):

14. Identification of food products:

NCM Code or HS Code:	Purpose: For human consumption
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Name of the product (include species)	lot or production date	Approval number of the manufactory plant	Type of packaging	Number of packages	Net weight (Kg)
			Total:		

Fulfill the items.
 6 - Country of Origin: country of origin of raw material/product.
 7 - Country of Dispatch: country of origin of product to be exported.
 12 - Conditions for transport/storage: Insert the product temperature.

Alexandre Pontes Pontes
 Fiscal Federal Agropecuario
 CRNVDF 01109

15. Health Information:

The Official Veterinary Inspector certifies that:

I. Public Health Attestation

1. The pork or pork product(s) were obtained from animals slaughtered in an establishment officially approved by the Competent Authority of Brazil, submitted to veterinary inspection ante and post mortem and were considered fit for human consumption and:

(a) During the post mortem inspection the presence of *Taenia solium cysticerci* was not detected.

or

(b) The meat and meat products have been processed to ensure the inactivation of the *T. solium cysticerci* in accordance with one of the following procedure:

- i. heat treatment to a core temperature of at least 80°C, or
- ii. freezing to minus 10°C or less for at least ten days or equivalent treatment.

2. The pork or pork product(s) come(s) from animal(s) slaughtered in abattoirs/processing plant(s) where no meat other than pork has been processed during production of fresh meat or added to the meat products at any stage during production;

3. The consignment(s) destined to India do not contain beef and beef products in any form;

4. The pork or pork product(s) do not contain head, thoracic and abdominal viscera;

5. The animals were slaughtered following the Animal welfare provisions, meeting the rules set by the Competent Authority of Brazil;

6. In case the consignment contains pork products (other than fresh/chilled or frozen), the pork product(s) has/have been produced by adopting one of the following three procedures:

(a) Canning:

Meat is subjected to heat treatment in a hermetically sealed container to reach an internal core temperature of at least 70°C for a minimum of 30 minutes or to any equivalent treatment which has been demonstrated to inactivate the pathogens mentioned in the above sanitary conditions.

(b) Thorough cooking:

Meat, previously deboned and defatted, and subjected to heating so that an internal temperature of 70°C or greater was maintained for a minimum of 30 minutes.

After cooking, it has been packed and handled in such a way to avoid exposure to any pathogens.

(c) Drying after salting:

After the completion of rigor mortis, the meat was deboned, salted with cooking salt (NaCl) and completely dried. It will not deteriorate at ambient temperature.

(*Drying* is defined in terms of the ratio between water and protein which must not be greater than 2.25:1.)

7. The products were obtained in hygienic conditions in establishments that implemented the Good Manufacturing Practices (GMP), Sanitation Standard Operating Procedures (SSOP) and Hazard Analysis and Critical Control Points Programs (HACCP), with systematic verification of the Competent Authority of Brazil;

8. The products are packed aseptically, adopting proper hygiene and sanitary measures. The products packaging is first used and meets the hygienic-sanitary requirements established by the Competent Authority of Brazil;

9. The products have been processed in establishments subjected to the official control program of residues of veterinary drugs, pesticides, mycotoxins and environmental contaminants, which is planned and implemented following the recommendations of Codex Alimentarius;

10. The vehicle or transport equipment is in proper conditions of hygiene and maintenance and, if products are to be kept under refrigeration, has the appropriate cold generation equipment to maintain the temperature of the products during the transport; and

11. The products have free transit and trade in Brazil.

Verify at: www.agricultura.gov.br/esi; Authenticity Code:

Official Stamp

(Place and date)
Keep as appropriate

Alexandre Pontes Pontes

Fiscal Federal Agropecuario
Médico Veterinário CRMVDF 01109
Diretor do DIPA/SDA

Signature and stamp of Official Veterinarian

Certificate N°:

15. Health Information (continuation):

II. Animal health attestation

12. The animal(s) from which the product has been sourced was/were born and reared in the country of export, or

The pork meat products have been produced in the exporting country (name of the exporting country) with the raw materials legally imported from the country (Name of the country) that satisfies the Indian requirements detailed on this Animal health attestation.

13. The consignment contains fresh/frozen/chilled meat and satisfies the following sanitary requirements:

(a) The country is free from FMD of type ASIA 1, SAT 1, 2 and 3, but not free of O, A, C and has established FMD free zones with vaccination and without vaccination in accordance with OIE guidelines. The entire consignment of meat and meat products has been sourced from the said FMD zones and has been processed in accordance with OIE Terrestrial Animal Health Code;

(b) The country of origin is free from African Swine Fever (ASF); or

The country is not free from African swine fever and the country has surveillance programme in place and established a zone in accordance with the OIE Terrestrial Animal Health Code. The fresh meat satisfies the following conditions

(i) The source animals have been kept in an ASF free zone since birth or for at least the past 40 days, or which have been imported in accordance with OIE guidelines;

(ii) The source animals have been slaughtered in an approved abattoir, have been subjected to ante- and post-mortem inspections in accordance with OIE, and have been found free of any signs suggestive of ASF.

(c) The fresh pork and pork products were obtained from animals that:

(i) comes from domestic pigs originating from a compartment with a negligible risk for Trichinella infection in accordance with OIE, or

(ii) comes from domestic pigs that tested negative by an approved method for the detection of Trichinella larvae; or

(iii) was processed to ensure the inactivation of Trichinella larvae in accordance with the recommendations of the Codex.

(d) On the animal origin establishments there was no notification of Aujeszky's Disease, Transmissible Gastroenteritis (TGE), Encephalomyelitis by Enterovirus (Teschen Disease), swine Tuberculosis, swine Brucellosis and Anthrax on the 3 months prior to slaughter;

(e) On the animal origin establishments there was no notification of Aujeszky's Disease, nor in those located within a radius of 15 (fifteen) km around them, on the 6 months prior to slaughter.

Verify at: www.agricultura.gov.br/csi; Authenticity Code:

Official Stamp

(Place and date)
Keep as appropriate

Signature and stamp of Official Veterinarian

Alexandre Pontes Pontes

Fiscal Federal Agropecuario

Médico Veterinário CRMVDF 01109

Diretor do DIPOA/SDA

Modelo conforme Memorando-Circular N° XXXX/XXXX/DHC/CGEDIPOA (21000 049491 2016-32 v6) Página 6/6

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Médico Veterinário CRMVDF 01109
Diretor do DIPOA/SDA



MINISTRY OF AGRICULTURE, LIVESTOCK AND FOOD SUPPLY

DIVISION OF ENABLING AND CERTIFICATION - DHC

Esplanda dos Ministérios, Block D, Annex Ala A, 4th Floor, Room 430 - Brasília- DF

Tel: (61) 3218-2506 - <http://www.agricultura.gov.br>

Standard Template for Stamps in Health Certificates

The stamps used in the International Animal Health Certificates must follow the template below, according the Memorandum Circular No. 60/2018/DHC/CGI/DIPOA/MAPA/SDA/MAPA:

FULL NAME OF THE INSPECTOR
AUDITOR FISCAL FEDERAL AGROPECUÁRIO
Nº da Carteira Fiscal: XXX

Comments:

- I - The letters of the full name of the Inspector shall be type ARIAL, size 10, in capital letters.
- II - "Auditor Fiscal Federal Agropecuario" (Auditor Federal Agricultural Inspector) in type ARIAL, size 10, in capital letters.
- III - "Nº da Carteira Fiscal:" (Inspector Portfolio Number) in ARIAL, size 9. (the word "Number" abbreviated and followed by the colon)
- IV - The alignment of the stamp's words should be on the left.

Example:

MARIA DA SILVA
AUDITOR FISCAL FEDERAL AGROPECUÁRIO
Nº da Carteira Fiscal: 1234