



**DEPARTMENT OF LIVESTOCK DEVELOPMENT
MINISTRY OF AGRICULTURE AND CO-OPERATIVES THAILAND
OFFICIAL CERTIFICATE WITH RESPECT TO HEAT-PROCESSED MEAT PRODUCTS
TO BE EXPORTED TO JAPAN FROM THAILAND**

DATE PLACE OF ISSUE: BANGKOK, THAILAND	CERTIFICATE NO. AC141		
CONSIGNOR:	COUNTRY OF ORIGIN:	SEA-/ AIR PORT OF LOADING:	
	NAME OF DESIGNATED FACILITIES:		
	ADDRESS:		
DESIGNATION NO. (EST. NO.)			
CONSIGNEE:	SHIP/AIR LINE	DATE OF HEAT PROCESSING:	
	DATE OF MANUFACTURE:	DATE OF INSPECTION:	
	DESTINATION:	DATE OF DEPARTURE:	
MARKS	NUMBER AND KIND OF PACKAGES	DESCRIPTION OF GOODS	NET WEIGHT (kgs.)
<div style="border-top: 3px double black; border-bottom: 3px double black;"></div>			
DLD. Seal No.		Container No.	
Kind of meat: <input type="checkbox"/> Beef <input checked="" type="checkbox"/> Pork <input type="checkbox"/> Others.....			
Country of origin of raw meat/viscera: <input type="checkbox"/> Domestic (*a) <input type="checkbox"/> Cloven-hoofed animals imported from the 3 rd country(*b) <input type="checkbox"/> Cloven-hoofed animal's meat and its products imported from the 3 rd country (*c)			

The undersigned official veterinarian, certify that :

- 1) The raw meat/viscera for the production of the exported heat-processed meat and its products derived from cloven-hoofed animals were;
 - (*a) derived from domestic animals,
 - that were born and raised only in Thailand.
 - that have been free from any abnormal findings as the result of the ante and post-mortem inspection at approved slaughterhouse and conducted by the government inspectors of Thailand.
 - (*b) originated from the imported cloven-hoofed animals,
(Country of origin; Health certificate No.)
 - that were born and raised only in the third countries.
 - that were directly imported to Thailand from the third countries without any transit through countries other than the third countries or the said animals should be kept isolated from any other animals and should not be mix-loaded during the transportation.
 - that were free from any animal infectious diseases as a result of importation inspection conducted by the animal health authorities of the exported country.
 - that were free from any animal infectious diseases as a consequence of ante-and post-mortem inspections conducted by official inspectors of the national government of the exported country at the approved slaughter facilities
 - (*c) originated from the imported raw meat/viscera or its products derived from cloven – hoofed animal,
(Country of origin; Health certificate No.)
 - that were born and raised only in the third countries.
 - the imported raw meat /viscera or its products were directly imported to Thailand without any transit through other countries other than the third countries, or were packed in a tight container and were not opened during transportation.
 - the imported raw meat/viscera or its products were free from any evidence of animal infectious diseases as a result of import inspection conducted by the animal health authorities of Thailand, and after the said inspection, the imported raw meat/viscera or its products were directly carried into the approved and designated facilities.
- 2) The heat-processed meat and its products which made from meat of cattle, sheep, goat and deer are derived from the country free of BSE and CWD, respectively.
- 3) The slaughter facilities (hereinafter referred to as “approved slaughter facilities”) where the cloven-hoofed animals for heat-processed meat and its products to be exported to Japan were slaughtered are approved by the national government of Thailand or country of origin.
- 4) The processing facilities (hereinafter referred to as” the approved processing facilities”) where the meat etc. derived from are cloven-hoofed animals for heat-processing to be exported to Japan were pre-heat-processed (cutting and curing etc.,) and stored are approved by the national government of Thailand or country of origin.
- 5) The raw meat which derived from cloven-hoofed animals for the production of exported heat-processed meat had been deboned completely before heat treatment.
- 6) The raw meat/viscera for the production of the exported heat processed-sausage,-ham and -bacon had been deboned completely kept in storage for more than three days without freezing, and then had been dealt with by means of curing or in other similar ways before heat-treatment.
- 7) The exported heat processed meat products described above were subject to a heat-treatment process, whereby the temperature at the center of the goods was kept in excess of 70° C for more than:
one minute by boiling, one minute by exposing it to heated steam. thirty minutes by roasting, drying through hot air or in any other ways.
(Date of processing:)
- 8) The exported heat-processed meat and its products derived from cloven-hoofed animals have been handled, stored in clean and sanitary wrappings and/ or containers and transported in such a way to prevent them from being contaminated with any animal infectious diseases until shipment to Japan.
- 9) The heat-processed poultry meat products and edible offal (or the heat-processed meat and its products derived from cloven-hoofed animal)were handle, stored in clean and sanitary wrappings and/or containers and transported in such a way to prevent them from being contaminated with any animal infectious diseases until they were conveyed to the designated facilities of the heat-processed meat and its products derived from cloven-hoofed animals (or the heat-processed poultry meat products and edible offal).
- 10) The animal health measures other than above-mentioned those are taken in accordance with the regulations stipulated by the government authorities of Thailand.
- 11) The approved slaughterhouse supplying fresh meat:
Name:(EST. NO.)
Address:
Processing date:
- 12) The approved processing facilities:
Name:(EST. NO.)
Address:
Slaughtering date:
- 13) The exported heat-processed meat products described above are fit for
() Human consumption
() Pet food

Remarks:

- (1) The meat and/or meat products described herein were processed under sanitary conditions in accordance with meat inspection requirements of Thailand at least equivalent to that based on Food Sanitation Law and Abattoir Law of Japan.
- (2) In case the heat-processed meat and its products are derived from sheep and goats, those animals must be born, raised and remained in a herd in which no case of Scrapie had been confirmed.