

SWEDEN

Export Certificate

Part I: Details of dispatched consignment	I.1. Consignor (name, address, country)			I.2. Certificate reference number				
				I.3 Central competent authority				
				I.4. Local competent authority				
	I.5. Consignee (name, address, country)							
	I.6. Country of origin		ISO code	I.7. Region of origin		I.8. Country of destination South Korea	ISO-code KR	I.9 Region of destination
	I.10. Place of origin (name, approval number, address, postal code/Region)			I.11 Place of destination (name, approval number, address and postal code/Region)				
	I.12. Place of loading (name, postal code/Region)			I.13. Date and time of departure				
	I.14. Means of transport Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/>			I.15. Entry BIP				
	Identification Number(s)							
	I.16. Description of commodity			I.17. Commodity code (HS code)				
I.18. Quantity								
I.19. Temperature of the product Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>			I.20 Number of packages					
I.21. Seal/Container No.			I.22. Type of packaging					
I.23. Commodities certified for: Human consumption <input type="checkbox"/>								

Signature of the official veterinarian ⁽¹⁾

Seal ⁽¹⁾

SWEDEN**Heat treated poultry meat and products for
export to the Republic of Korea (KR)**

I.28. Identification of the commodities				
Species (scientific name)	Nature of commodities	Establishments (name, address, approval number) Slaughterhouse(s)	Number of packaging	Net weight
Cutting and/or processing plant(s)				
Cold store(s)				
Period of slaughter (YY,MM,DD~ YY,MM,DD)			Period of processing (YY,MM,DD) ~ YY,MM,DD)	
Temperature and duration of time (heat-treated product)				

Part II: Certification	II. Health information	II.a. Certificate reference number
	<p>I, the undersigned official veterinarian, hereby certify that:</p> <ol style="list-style-type: none"> 1. The poultry used to produce the exported heat treated poultry meat and products were hatched and raised in Sweden; 2. In the event of an HPAI outbreak in Sweden, the area within a 10 km radius from the poultry farm where the poultry used for producing the heat-treated poultry meat originates has been free of high pathogenicity avian influenza for 3 months before slaughtering of the poultry; 3. There has not been any outbreak in poultry, as defined in the WOAHA terrestrial code, of Low pathogenicity avian influenza (LPAI) and Newcastle disease (ND) within a 10 km radius of the poultry farm used for producing heat treated meat and products for 3 months prior to slaughter; 4. The farm that raised poultry used for producing heat treated poultry meat and products has been free from Fowl cholera, Pullorum disease, Fowl typhoid, Infectious bursal disease, Marek's disease, Duck viral hepatitis (only for duck meat) and Duck virus enteritis (only for duck meat) for 1 year prior to slaughter; 5. The export establishments are not located within an area where the contagious animal diseases mentioned above are present. During the time of production of the exported poultry meat, the establishment does not handle any poultry and/or poultry meat imported from a country where the Republic of Korea does not allow importing of poultry or poultry meat; 6. Poultry for producing poultry meat etc. have not been in contact with HPAI-infected poultry in transit to the slaughterhouse; 7. The establishment(s) for export are approved or registered and controlled by the competent authorities of Sweden in accordance with EU regulation, and are registered with the Korean government. 	

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Part II: Certification	II. Health information	II.a. Certificate reference number												
	<p>8. The products come from establishment(s) implementing a programme based on the HACCP principles in accordance with EU regulation and has maintained the relevant records for more than two years.</p> <p>9. The exporting establishment for heat-treated poultry meat is partitioned into a pre-heating facility for processing raw materials and a post-heating facility for heat processing and packaging. The workers are segregated for each respective facility to prevent contamination;</p> <p>10. The poultry meat and such was produced from healthy poultry determined based on the results of ante-mortem and post-mortem examinations performed by the government veterinarian of the exporting country at the establishment for export;</p> <p>11. The poultry meat have been treated with the internal core temperature of over 507 seconds at 60°C, 42 seconds at 65°C, 3.5 seconds at 70°C or over 0.51 seconds at 73.9°C or through a method that is equivalent or more effective;</p> <p>12. The poultry meat, etc. meet the relevant regulations of the Korean government in regard to residues posing hazard to public health (antibiotics, pesticides, hormones, heavy metals, etc.), microorganisms, irradiation, ionization, and food additives (preservative, tenderizer, etc.), etc.. The meat was treated in a safe manner so as to prevent contamination with any pathogenic organisms;</p> <p>13. The packaging materials used in packing poultry meat is sanitary and not injurious to humans. The approval number of the export establishment and the qualification mark are marked on the product or on the package in compliance with EU regulation. Furthermore, the qualification mark, verifying the meat has been treated in a manner not harmful to public health, must be notified to the Korean government in advance.</p>													
<p>Official veterinarian:</p> <hr/> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%;">Name (in capital)</td> <td style="width: 50%;">Qualification and title</td> </tr> <tr> <td colspan="2"><hr/></td> </tr> <tr> <td>Date</td> <td>Place</td> </tr> <tr> <td colspan="2"><hr/></td> </tr> <tr> <td>Stamp⁽¹⁾</td> <td>Signature⁽¹⁾</td> </tr> <tr> <td colspan="2"><hr/></td> </tr> </table>			Name (in capital)	Qualification and title	<hr/>		Date	Place	<hr/>		Stamp ⁽¹⁾	Signature ⁽¹⁾	<hr/>	
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⁽¹⁾ The signature and stamp must be of a different colour to that of the print.