VETERINARY HEALTH CERTIFICATE FOR THE EXPORT OF BEEF AND BEEF PRODUCTS FROM IRELAND TO SINGAPORE

Certificate Number:
I - IDENTIFICATION OF MEAT
Product Description:
Nature of cuts:
Number of cuts or packages:
Type of packaging:
Net weight:
Date of slaughter:
Date of freezing:
II - ORIGIN OF MEAT
Name(s), address(es) and veterinary control number(s) of approved slaughterhouse(s):
Name(s), address(es) and veterinary control number(s) of approved cutting/processing
plant(s):
Name(s), address(es) and veterinary control number(s) of approved cold store(s):
The meat will be sent from (place of loading):
III - DESTINATION OF MEAT
Country and port of entry:
Means of transport:
Name of vessel / flight number:
Name and address of consignor:
Name and address of consignor.
Name and address of consignee:

IV - HEALTH CERTIFICATION

- I, the undersigned official veterinarian, hereby certify that the following conditions are satisfied in respect of this consignment:
 - a) Ireland is free from Foot and Mouth Disease (FMD) with or without vaccination, as officially recognised by the OIE.
 - b) Ireland has been recognised by the World Organisation for Animal Health (OIE) as having a negligible Bovine Spongiform Encephalopathy (BSE) risk, satisfying the BSE chapter of the Terrestrial Animal Health Code.
 - c) Traceability of the animals through a reliable system is in place.
 - d) The products were not derived from suspect or confirmed BSE cases, or suspect or confirmed progeny or cohorts of BSE cases, as described in the Terrestrial Animal Health Code.
 - e) The products were derived from cattle that were not subjected to a stunning process with a device injecting compressed air or gas into the cranial cavity, or to a pithing process.
 - f) The products were prepared in an establishment accredited by SFA. The establishment is audited regularly by the competent authority to ensure compliance with conditions for import into Singapore.
 - g) The meat was derived from animals born and bred in Ireland since birth.
 - h) The meat was derived from animals which passed ante-mortem and post-mortem inspection and were found to be free from clinical signs of infectious and contagious diseases. Ante-mortem and post-mortem inspection was carried out by veterinarians under direct supervision of government veterinarians.
 - i) The meat was derived from animals which were slaughtered, processed, packed and stored under sanitary conditions under official veterinary supervision in establishments approved by the Director General, Food Administration for export to Singapore.
 - j) The meat was not treated with chemical preservatives or other substances injurious to health.
 - Retort processed meat products (e.g. canned meat) have been heat treated (sterilising process with sterilising value of not less than Fo3) to commercial sterility in hermetically sealed containers and are shelf stable at ambient temperatures.
 - I) The meat was inspected and found to be fit for human consumption. Every precaution to avoid contamination will be taken prior to export.

		Official Stamp
Name of official veterinarian (print)		
Signature of official veterinarian		
Date	Page 2 of 2	