

Veterinary Health Certificate for the export of meat and meat products to the Kingdom of Saudi Arabia *

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| 1.1 Consignor (Exporter) Name: Address: | 1.2 Certificate reference number: Place of issue: Date of issue: | |
| 1.4 Consignee (Importer) Name: Address: | 1.5 Country of origin | Country Code |
| 1.7 Producer/Slaughterhouse Establishment Name: Address: | 1.6 Country of destination | Country code |
| 1.9 (a) Halal Slaughtering Certificate Certificate No: Source: | 1.8 Packing Establishment (if applicable) Name: Address: | |
| 1.10 Border of Entry/Country of Destination: | 1.9(b) | |
| 1.12 Means of transport/conveyance: By Air <input type="checkbox"/> By Sea <input type="checkbox"/> By Road <input type="checkbox"/> | 1.11 Border of Loading/Country of Dispatch: | |
| 1.15 Commodities Certified for: Other <input type="checkbox"/> Human consumption directly <input type="checkbox"/> No further treatment/processing required <input type="checkbox"/> After further processing/treatment <input type="checkbox"/> | 1.13 Vehicle Identification No. Container number: 1.14 Temperature at which the food product should be kept: <input type="checkbox"/> Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen | |

*This certificate can be amended and appended based on SFDA requirements.

1.16 Identification of the Food Products:

| Name & Description of Foodstuff | HS Code | Type of cut | Brand Name | Production Date | Expiry Date | No. of Packages | Batch/ Lot No. | Total weight |
|---------------------------------|---------|-------------|------------|-----------------|-------------|-----------------|----------------|--------------|
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1.17 Health Attestations

1. The meat/meat product is in conformity with the existing KSA importing requirements.
 2. The meat/meat product is fit for human consumption.
 3. Meat/meat products were derived from animals that were born and reared in Ireland and from livestock that were officially registered with the Department of Agriculture, Food and the Marine.
 4. The meat is produced from animals that have been subjected to ante-mortem and post-mortem inspection by the Department of Agriculture, Food and the Marine.
 5. The meat has been derived from healthy animals that have exhibited no apparent evidence of any contagious or infectious disease as listed by OIE.
 6. The animals have been slaughtered in a slaughterhouse that has been approved by the Department of Agriculture, Food and the Marine and under their supervision and registered by the SFDA.
 7. The meat and meat products was prepared, handled, stored and transported in accordance with the GCC requirements, at an establishment that has been subjected to inspections by the competent authority and implements a food safety management system based on HACCP principles or an equivalent system.
 8. Good veterinary practice has been applied in use of veterinary medicines (including growth hormones) and agriculture chemicals in live animals, and any residues in meat and its products comply with GCC requirements.
 9. The meat or meat product originates from animals that have not been slaughtered for the purpose of disease eradication/control.
 10. The meat has not been derived from animals fed with processed animal protein, excluding fish meal, according to the GCC requirements.
- I, the undersigned, authorised person, certify that the product described above meets all the requirements mentioned in this certificate.

Responsible body for signature:**Name:****Official stamp:****Position:****Signature:****Date:**