



## Veterinary Health Certificate for the Exportation of Beef from Eswatini to Taiwan

Part I: Details of dispatched consignment	I. 1. Consignor: Name: Address: Tel No:				I. 2. Certificate reference number		I. 2. a												
					I. 3. Central Competent Authority														
					I. 4. Local Competent Authority														
	I. 5. Consignee: Name: Address: Postal code: Tel No:				I. 6.														
	I. 7. Country of origin	ISO	I. 8. Region of origin Area west of	Code					I. 9. Country of destination	ISO	I. 10. Region of destination	Code							
	I. 11. Place of origin: Name: Address:				I. 12.														
	I. 13. Place of loading:																		
	I. 15. 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"/> Identification: Documentary references: Waybill No. Non-Manipulation Certificate No:				I. 16. Entry BIP in EU  I. 17.														
	I. 18. Description of commodity:				I. 19. Commodity code (HS code)														
	I. 21. Temperature of product: Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>				I. 20. Quantity: Gross weight: Net Weight:														
I. 23. Identification of container / Seal number:				I. 22. Number of packages:															
I. 25. Commodities certified for: Human consumption <input checked="" type="checkbox"/>				I. 24. Type of packaging:															
I. 26.				I. 27. For import or admission into EU <input checked="" type="checkbox"/>															
I. 28. Identification of the commodity: <table style="width: 100%; border: none;"> <tr> <td style="width: 25%;">Species</td> <td style="width: 25%;">Nature of commodities</td> <td style="width: 25%;">Treatment type</td> <td style="width: 25%;">Approval number of establishments</td> </tr> <tr> <td>(Scientific name)</td> <td></td> <td></td> <td>Abattoir Cutting plant Cold Store</td> </tr> </table>								Species	Nature of commodities	Treatment type	Approval number of establishments	(Scientific name)			Abattoir Cutting plant Cold Store	Number of packages		Net weight	
Species	Nature of commodities	Treatment type	Approval number of establishments																
(Scientific name)			Abattoir Cutting plant Cold Store																



## Veterinary Health Certificate for Beef

### ATTESTATION

I, .....the undersigned authorized Official Veterinarian of Eswatini hereby certify that the Beef mentioned on the Veterinary Import Permit No:.....and described below was;

1. Derived from cattle, originating from an area/farms:
    - 1.1. not under any veterinary restriction for Foot and-Mouth Disease, Anthrax, Brucellosis, Rift Valley Fever, Contagious Bovine Pleuropneumonia, Peste des Petits Ruminants or any other epizootic animal disease to which the species is susceptible, and were not slaughtered for any disease eradication campaign/control;
    - 1.2. where no foot and mouth disease has occurred during the last six months within a radius of 30 kilometres of the place of origin of the animals and have been resident in the establishment for a minimum of 30 days before slaughter;
    - 1.3. which and have not been vaccinated against FMD ;
  2. Derived from animals that were transported, in a vehicle which was cleansed and disinfected before the cattle were loaded, directly from the establishment of origin to the approved slaughterhouse/abattoir without coming into contact with other animals which do not fulfill the required conditions for export;
  3. Derived from animals that were slaughtered in an approved slaughterhouse/abattoir SG.....;
    - 3.1. which is officially designated for export;
  4. Derived from cattle, which:
    - 4.1. Were subjected to ante- and post-mortem veterinary examination and found to be healthy and free from clinical signs of disease before and after slaughter. The meat was found to be safe and suitable for human consumption.
  5. Derived from deboned carcasses:
    - 5.1. from which the major lymphatic nodes have been removed;
    - 5.2. which, prior to deboning, were chilled immediately after inspection to a temperature not exceeding + 7 degrees Celsius and have been submitted to maturation at a temperature greater than + 2°C for a minimum period of 24 hours following slaughter.
  6. Pre-shipment samples of meat in the form of anatomically unrecognizable cuts (not less than one sample per 1000 kg. of meat; a maximum of five samples may be pooled for testing purposes) did not exceed the following microbiological limits:
- |   |                          |                                       |                          |
|---|--------------------------|---------------------------------------|--------------------------|
| Standard plate count                      | $1 \times 10^6/\text{g}$ | <i>Staphylococcus aureus</i>          | $1 \times 10^4/\text{g}$ |
| Zoonotic E coli (e.q. <i>E coli</i> 0157) | Zero                     | <i>Salmonella Typhi/enteritidis</i>   | Zero                     |
| <i>E. coli</i>                            | $2 \times 10^3/\text{g}$ | <i>Salmonellae (other than Typhi)</i> | $1 \times 10^2/\text{g}$ |
7. The meat has been
    - 7.1. inspected, found free of BSE risk material as defined by OIE;
    - 7.2. handled in a hygienic manner according to HACCP principles and a hygiene system assessment is conducted on a regular basis; and
    - 7.3. passed as fit for human consumption;
  8. All carcasses/parts/wrapping/packaging bear the official stamp(s) of the abattoir/cutting/packing plant(s) at which the animals were slaughtered and the meat handled. The marks on the meat are only made with safe, approved edible ink and the slaughter date is clearly marked on all packaging.  
Slaughter date.....
  9. Each consignment was loaded so as to leave channels in between the stacks of pallets, wide enough to make it possible for the officer to do physical inspection;
  10. The trucks or vehicles used for the conveyance of the meat were sealed under veterinary supervision immediately after loading was completed. The vehicle (including trailer, where applicable) registration number or container number appear on the certificate;

Done at ..... on .....

.....  
(Signature of the official veterinarian)

Official Stamp

Name in Print: .....

Tel No: .....

Fax No: .....

