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| 1.1 Name and address of consignor: | 1.7 Certificate.no |
| 1.2 Name and address of consignee: |  Veterinary certificate for composite products exported from Estonian Republic to New Zealand |
| 1.3 Means of transport: <i>(the number of the railway carriage, truck, container, flight-number, name of the ship)</i> | |
| 1.4 Port of Disembarkation: | 1.8 Country of origin: |
| 1.5 Place of Loading: | 1.9 Country of Final Destination: |
| 1.6 Country of transit: | 1.10 Certifying Country: |
| | 1.11 Competent authority in the Estonian Republic: |
| | 1.12 Organisation in the Estonian Republic, issuing the certificate: |

2. Identification of products:

- 2.1 Name of the product: _____
- 2.2 Date of production: _____
- 2.3 Species product derived from: BEEF (cattle, buffalo, bison); PIG (domestic pig, wild pig); DAIRY (cattle, sheep, goats, buffalo)⁽¹⁾
- 2.4 Type of package: _____
- 2.5 Number of packages: _____
- 2.6 Net weight (kg): _____
- 2.7 Container number(s) and container seal number(s): _____
- 2.8 Identification marks: _____
- 2.9 Conditions of storage and transport: _____

3. Origin of the products:

- 3.1 Name, address and official approval number of establishment(s), approved by the Competent Veterinary Service of the Estonian Republic:

- cold store: _____
- 3.2 Administrative-territorial unit:

- 3.3 Product derived from animals born and reared: _____
(List applicable countries / Member States)

4. I, the undersigned Official Veterinarian certify that:

4.1. The animal product(s) herein described, comply with the relevant European Union standards and requirements which have been recognized as equivalent to the New Zealand standards and requirements as prescribed in the European Union/New Zealand Agreement on sanitary measures (Council Decision 97/132/EC).

5. Additional Declarations/Guarantees:

5.1 The animal products are eligible for intra-community trade without restriction.

5.2 The animal product(s) herein described complies/y with the relevant special conditions laid down in chapter 28 of Section 5 of Annex V to Decision 97/132/EC: ⁽¹⁾

5.2.1 Classical swine fever (CSF) The product herein described was derived from wild pigs which were sourced from areas free from classical swine fever in the feral porcine population for the preceding 60 days.

5.2.2. Porcine reproductive and respiratory syndrome (PRRS)

The pig meat and pig meat products herein described have been: ⁽¹⁾

Either a) derived from animals that were continuously resident since birth in Finland or Sweden, which is free of Porcine Reproductive and Respiratory Syndrome;

Or b) cooked to one of the following core temperature/times:

- Either* 56 degrees Celsius for 60 minutes;
- Or* 57 degrees Celsius for 55 minutes;
- Or* 58 degrees Celsius for 50 minutes;
- Or* 59 degrees Celsius for 45 minutes;
- Or* 60 degrees Celsius for 40 minutes;
- Or* 61 degrees Celsius for 35 minutes;
- Or* 62 degrees Celsius for 30 minutes;
- Or* 63 degrees Celsius for 25 minutes;
- Or* 64 degrees Celsius for 22 minutes;
- Or* 65 degrees Celsius for 20 minutes;
- Or* 66 degrees Celsius for 17 minutes;
- Or* 67 degrees Celsius for 15 minutes;
- Or* 68 degrees Celsius for 13 minutes;
- Or* 69 degrees Celsius for 12 minutes;
- Or* 70 degrees Celsius for 11 minutes;

Or c) cured where the product has been subjected to a procedure which ensures the meat meets the following requirement:

- Either* reached a pH of 5 or lower;
- Or* was fermented (lactic curing) to a pH of 6.0 or lower and age-cured/ripened for at least 21 days;
- Or* qualified for official certification as Prosciutto di Parma or an equivalent 12 month curing process;

5.2.3 Bovine spongiform encephalitis (BSE)

This product does not contain and is not derived from bovine, ovine and caprine materials other than those derived from animals born, continuously reared and slaughtered in the European Union and which has been produced in full compliance with Regulations of the European Parliament and the Council (EC) No 999/2001 and (EC) No 1069/2009 as applicable.

5.2.4 For dairy products:

The animal product is pasteurised: ⁽¹⁾

Or

The thermised cheese has a moisture content of less than 39% and pH less than 5.6. The milk used to produce this cheese was rapidly heated to at least 64.5°C for 16 seconds. The cheese was stored at not less than (greater than) 7°C for 90 days; ⁽¹⁾

Or

The hard raw milk cheese has undergone a curd heat treatment of no less than 48°C and has a moisture content of less than 36%, and has been stored at no less than 10°C for at least 6 months (including transit time). ⁽¹⁾

⁽¹⁾ Delete as appropriate

Place -----

Date -----

Official stamp :

Signature of Official Veterinarian

Name and position in capital letters