



**Veterinary Health Certificate for Sterilized Meat Products
exported to the Republic of Korea from the Philippines**

1. Identification of the Products


1-1. General information		
▪ Certificate No :		▪ Certificate Type: <input type="checkbox"/> Original <input type="checkbox"/> Duplicate
▪ Consignor(name/address) :		
▪ Consignee(name/address) :		
Departure port/airport	Entry port/airport	Name of Vessel or Flight
1-2. Product information		
▪ Origin of product(Producer country) :		
▪ Name of product :		
▪ Type of packaging :		
▪ Number of packages/Net weight :		
▪ Transportation/Storage condition :		<input type="checkbox"/> Room temperature <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen
▪ Processing plant :		
Est. No	Name of plant	Address

▪ Date of production or processing :
▪ Shelf life :
▪ Container No :
Type of heat treatment : Tick(√) to applicable box.
<input type="checkbox"/> Heat-sterilized by exposing the product's central internal portion of 120°C for 4 minutes or other equivalent method (____°C for ____ minutes)
<input type="checkbox"/> Heat-sterilized by exposing the product's central internal portion of 121°C -140°C for 20-50 minutes or other equivalent method (____°C for ____ minutes)
<input type="checkbox"/> Processed meat products derived from ruminant animals should satisfy moist heat treatment requirements (121°C for 15-20 minutes, 115°C for 35 minutes or equivalent heat treatment method)
<input type="checkbox"/> Others: ____°C ____ seconds (minutes)

2. Health Declaration

I (the undersigned veterinary inspector) hereby certify that

1. Slaughtering, manufacture, processing, packing, distribution, handling and storage of the exported livestock products have been performed in compliance with sanitary regulations on livestock products and these products have been handled and shipped to the Republic of Korea in a manner avoiding re-contamination.
2. The exported livestock products were manufactured with raw materials that are derived from animals found to be healthy in testing and examination accredited by the exporting country's government and that are suitable for human consumption.
3. The raw materials used for manufacturing of livestock products were transported in a sanitary manner to prevent contamination with pathogens of any animal infectious disease from the port where the raw materials were imported to the designated facility in the Philippines.
4. The raw materials were stored in a sanitary manner to prevent contamination with pathogens of any animal infectious diseases at the designated facility until it is used for the production of the exported sterilized meat products to Korea.
5. The exported livestock products comply with the relevant criteria of standards and specifications regarding food processing in the Republic of Korea on chemical residues (antimicrobial agents, agricultural chemicals, hormones, heavy metals and radioactive materials) and pathogenic microorganisms (*Salmonella*, *Staphylococcus aureus*, *Clostridium perfringens*, *Listeria monocytogenes*, *Enterohemorrhagic Escherichia coli* and others) that cause public health risks.
6. Containers or packaging materials for the exported livestock products comply with sanitary requirements in the Republic of Korea and they are made of materials that are clean and harmless to humans and sterilized products are placed in air tight containers or packages.
7. The exported livestock products are suitably labeled to show the product name, manufacturer and date of manufacture (or sell-by date).

 <p>Official stamp (optional)</p>	Issuer information	Title: _____ Name of Government Veterinarian(inspector): _____ Date/Signature: _____
	Name of competent authority or certification body	

3. Details of products

No	Processing plant			Name of product	Date of production (processing)	Expiration Date	Shelf life	Number of packages	Net weight
	Est.	Name	Address						
1									
2									
3									
4									
5									
6									
7									
8									
9									
10									