

日本国農林水産省
輸出検疫証明書
EXPORT QUARANTINE CERTIFICATE
Ministry of Agriculture, Forestry and Fisheries, Japanese Government

検疫証明書番号
Certificate NO.

申請者住所
Address of applicant

発行年月日
Date of issue

氏名(法人にあつては、その名称及び代表者の氏名)
Name (In case of juridical person, state its title and name of representative)

下記は、家畜伝染病予防法の規定に基く検査の結果、家畜の伝染疾病の病原体を拡散するおそれがないことを証明する。

This is to certify that the undermentioned articles are free from any evidence of disseminating causative agent of any animal infectious disease in consequence of the inspection referred to the Domestic Animal Infectious Diseases Control Law.

物 品 の 種 類 Kind of article	Meat based flavor (containing >5% beef)
重 量、個 数 又 は こ う り 数 Weight, Nos. of package or containers	
商 標 Trade Mark	
容 器 包 装 の 種 類 Kind of container or package	
荷 送 人 住 所 氏 名 Name and address of consignor	
荷 受 人 住 所 氏 名 Name and address of consignee	
と う 載 地 及 び と う 載 年 月 日 Date & place of shipment	
と う 載 船 舶 (航 空 機) 名 Name of ship or flight	
検 査 実 施 年 月 日 及 び そ の 状 況 Date & condition of inspection	
備 考 Remarks	It is certified that there has been no outbreak of rinderpest since 1923, foot and mouth disease since 2011 and contagious bovine pleuropneumonia since 1942 in Japan.

農林水産省動物検疫所
Animal Quarantine Service

家畜防疫官
Animal Quarantine Officer

氏 名
(Signature)

印
(Seal)

Attached to the export quarantine certificate

No. _____

I, the undersigned animal quarantine officer, hereby certify that:

1. The species from which the meat was derived: _____.
 2. The beef and/or beef product is derived from bovine animals that have been born, raised and slaughtered in Japan and that passed ante-mortem and post-mortem veterinary inspection under official veterinary supervision. The beef or beef product is considered to be fit for human consumption.
 3. The animals from which the meat was derived were subjected to ante- and post-mortem veterinary inspection and were found to be free from contagious or infectious disease.
 4. Date(s) on which the meat was heat processed: _____.

Date of production: _____
 5. Identification number(s) of the establishment(s) where the meat was heat processed: _____ issued by the public health
(permit number(s))
department of _____, Japan.
(name of prefecture(s))
The establishment(s) have current approval.
- [If the product has been packed so that **only** a product batch code/number is readily visible on the outer wrapping, the batch codes/number is: _____]
6. The core temperature of the meat exceeded 100°C for not less than 30 minutes.
 7. The product contains no discernible pieces of meat.

No. _____

8. The meat based flavor has been packed in clean, new bags, wrappers or packing containers.
9. a) The identification number of the establishment where the meat was heat processed is readily visible on the outer wrapping or package. The identification numbers are not able to be removed without damage.
OR
b) A product batch code/number, traceable back to the establishment where the meat was heat processed, is readily visible on the outer wrapping or package. The batch codes/numbers are not able to be removed without damage.
10. The meat based flavour has not been exposed to contamination before export.
11. The meat based flavor is being shipped to Australia in a clean container the seal of which was intact at the time of export.
12. The product does not contain any material derived from ovines and/or caprines (sheep and goats).

(Signature)

Animal Quarantine Officer