

Health Certificate for Sterilized Meat Products exported to the Republic of Korea from Japan

7- Identification of the Products

1-1. General information

- Certificate No. :
- Consignor (name/address) :
- Consignee (name/address) :

Departure port/airport

Entry port/airport

Vessel or Flight

1-2. Product information

- Origin of product (Producer country)
- Name of product :
- Type of packaging :
- Number of packages :

Quantity (KG) (Total)

- Transportation/Storage conditions : Room temperature Chilled Frozen

Est. No.

Name of plant

Address

-
- Date of production or processing :
- Shelf life :
- Lot No. :
- Type of heat treatment : Tick(✓) to applicable box.

Health Certificate for Dairy Products
exported to the Republic of Korea from Japan

7. Identification of the Products

1-1. General information

- Certificate No :
- 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 code)
- Name of product :
- Type of packaging :
- Number of packages :

Quantity (KG) (total) :

- Transportation/Storage condition

Room temperature

Chilled

Frozen

- Production/Processing plant :

Est. No.

Name of plant

Address

- Production or processing :

▪ Shelf life :

▪ Lot No :

▪ Type of heat treatment : Tick(√) to applicable box.

General format of export health certificate for livestock products exported to Korea (dairy products)

1. LTLT : 63 ~ 65°C for 30minutes(1,800seconds) or equivalent heat treatment
2. LTLT : 65 ~ 68°C for 30minutes(1,800seconds) or equivalent heat treatment (only to milk creams)
3. LTLT ; 68.5°C for 30minutes(1,800seconds) or equivalent heat treatment (only to ice creams and ice cream mix)
4. HTST : 72 ~ 75°C for 15-20 seconds or equivalent heat treatment
5. HTST : 74 ~ 76°C for 15-20 seconds or equivalent heat treatment (only to milk creams)
6. UHT : 130 ~ 150°C for 0.5-5seconds or equivalent heat treatment
7. Other : 2°C or higher for cured cheese cured over 60 days or ____°C for ____seconds(minutes)
8. Countries not recognized as a FMD free country by OIE :
HTST (____°C ____seconds) or UHT (____°C ____seconds)
and if pH of raw milk is 7.0 or higher, 2times of HTST

2. Health Declaration

I (the undersigned inspector) hereby certify that

1. Milk collection, manufacture, processing, packing, distribution, handling and storage of the exported livestock products have been performed in compliance with sanitary requirements on livestock products and these products have been handled and shipped to the Republic of Korea in order to avoid contamination.
2. The exported livestock products were manufactured from materials from animals found to be healthy in testing and examination accredited in the exporting country and that are suitable for human consumption.
3. The exported livestock products comply with relevant criteria, standards and specifications regarding food processing in the Republic of Korea, residues (antibiotic agents, agricultural chemicals, hormones, heavy metals and radioactive materials) and pathogenic microorganisms (*Salmonella*, *Staphylococcus aureus*, *Clostridium botulinum*, *Listeria monocytogenes*, *Enterohemorrhagic Escherichia coli* and others) that cause public health hazards.
4. Containers or packaging materials for the exported livestock products comply with sanitary requirements and they are made of materials that are clean, harmless to humans and sterilized products are placed in air tight containers or packaging materials.
5. The exported livestock products are suitably labeled to show the product name, manufacturer and date of manufacture (or sell-by date).

Issuer information

Title _____

Name of Government or Local Government (Inspector) _____

Date/Signature _____

Name of competent authority or certification body

General format of export health certificate for livestock products exported to Korea (dairy products)
 Attachment (Certificate No. _____)
 別添 (別紙様式〇関連)

3. Details of products

No	Name of product	Quantity (KG)	Establishment No	Name of plant	Address	Shelf life	Lot No
	製品名	正味重(KG)	認定番号	認定施設の名称	認定施設住所	賞味期限	ロット番号
1							
2							
3							
4							

Health Certificate for Processed Egg Products
exported to the Republic of Korea from Japan

7. Identification of the Products

1-1. General information

- Certificate No :
- 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 code)
- Name of product :
- Type of packaging :
- Number of packages :

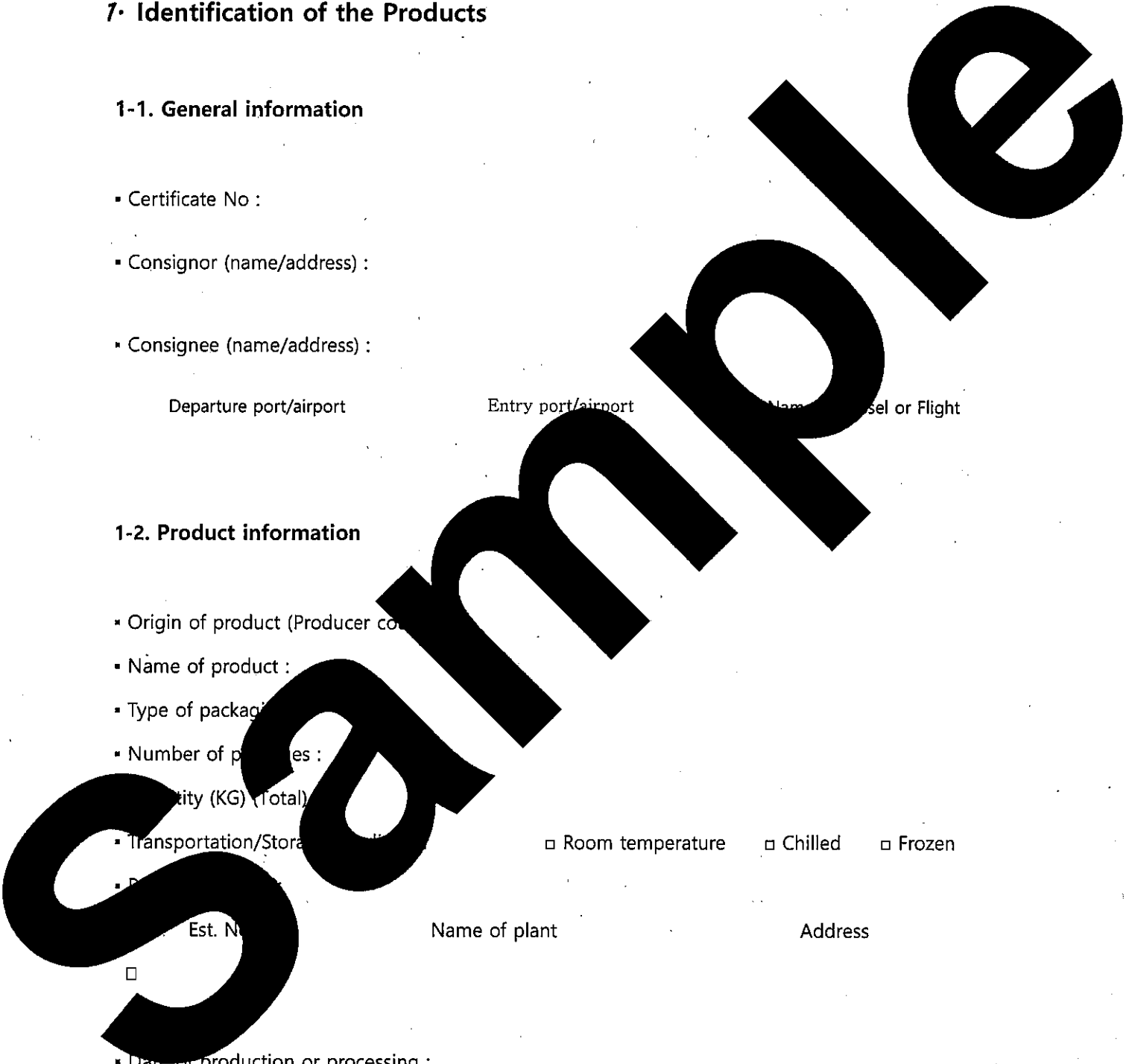
Quantity (KG) (Total)

- Transportation/Storage conditions : Room temperature Chilled Frozen

- Date of production or processing :

Est. No. Name of plant Address

- Date of production or processing :
- Shelf life :
- Lot No :
- Type of heat treatment : Tick(√) to applicable box.



General format of export health certificate for livestock products exported to Korea (processed egg products)

<Based on core temperature basis>

- 1. Liquid yolk : 62.2°C for 138 seconds or equivalent heat treatment
- 2. Egg white powder : 67°C for 20 hours or 54.4°C for at least 513 hours or equivalent heat treatment
- 3. Yolk powder : 63.5°C for 3.5 minutes or equivalent heat treatment
- 4. Heated egg product: 90°C for 20 minutes or equivalent heat treatment ___°C ___sec (minutes)

2. Health Declaration

I (the undersigned inspector) hereby certify that

- 1. Slaughtering, manufacture, processing, packing, distribution, handling and storage of exported livestock products have been performed in compliance with the regulations and standards enforced in the Republic of Korea and these products have been properly shipped to the Republic of Korea in a manner avoiding re-contamination.
- 2. The exported livestock products were made with raw materials that are derived from animals found to be healthy in testing and examination conducted by the exporting country's government and that are suitable for human consumption.
- 3. The exported livestock products comply with the relevant standards and specifications regarding food processing in the Republic of Korea, chemical residues (antimicrobial agents, agricultural chemicals, hormones, heavy metals and radioactive materials) and pathogenic microorganisms (*Salmonella*, *Staphylococcus aureus*, *Listeria monocytogenes*, *Enterohemorrhagic Escherichia coli* and others) to cause public health risks.
- 4. Containers or packaging materials for exported livestock products comply with sanitary requirements and are made of materials that are safe and harmless to humans and sterilized products are placed in airtight containers or packages.
- 5. The exported livestock products are suitably labeled to show the product name, manufacturer and date of sale (sell-by date).

Issuer information

Title _____

Name of Government or Local Government (Inspector) _____

Date/Signature _____

Name of competent authority or certification body

