{qr\_nro}

{qr}

|  |  |  |
| --- | --- | --- |
|  | HEALTH CERTIFICATE \* {ce\_tit} For fishmeal including meal of sea animals, except sea mammals, and products including mixtures other than pet food, containing these products intended for dispatch to | **{codigo}** |
|  |  |  |

Country of destination : {ce\_pai}

Country of dispatch : PERU

Competent Authority : Organismo Nacional de Sanidad Pesquera (SANIPES)

**1 Identification of product**

Type of packing: {ce\_tem}

Number of packages: {ce\_nem}

Net weight: {ce\_pne} Gross Weight: {ce\_pbruto}

Product: {ce\_anx2}

**2 Name and address of the manufacturing site and means of transport**

Name and address of the manufacturing site:

{ce\_emp}

{ce\_aut}

{ce\_dir}

**3 Destination of product**

The fishmeal will be sent

From: {ce\_ori} (place of dispatch)

To: {ce\_det} (Country and place of destination)

By the following mean of transport: {ce\_tra}

Name and address of Exporter: {ce\_eno}

{ce\_edi}

Name of consignee and address at place of destination: {ce\_nde}

{ce\_dde}

{ce\_not}

{ce\_anx3}

{ce\_anx1}

**4 Certification**

ORGANISMO NACIONAL DE SANIDAD PESQUERA (SANIPES) certifies that the goods above described:

1. Has been subject to a heat treatment of at least 80ºC throughout its substance;
2. Was examined by sampling during storage in the processing plant and found to comply with the following standards;

- Salmonella: absence in 25 g. n = 5, c = 0, m = 0, M = 0

- Enterobacteriaceae: n = 5, c = 2, m = 10, M = 3 x 102 in 1 g;

1. Was derived from fish, except sea mammals, caught in the open sea; or fresh fish offal from plants manufacturing fish products for human consumption;
2. Was not derived from spoiled fish;
3. The end product was examined immediately prior to dispatch by the competent authority by random sampling and found to comply with the following standards

- Salmonella: absence in 25 g n = 5, c = 0, m = 0, M = 0;

1. The end product was packed in new packaging material, or; in case of dispatch as bulk transport, container or any other means of transport were thoroughly cleaned and disinfected with a disinfectant approved by the competent authority before use;

g) The end product has undergone all precautions to avoid recontamination with pathogenic microorganisms after heat treatment;

h) Products 100% of pelagic fish (Anchovy).;

i) The fishmeal was produced in processing plants dedicated only to fishmeal production where no material of animal origin other than fish and shellfish protein is being used;

j) The fishmeal was transported in a manner to avoid commingling with other animal proteins.

{ce\_anx4}

{ce\_titu} \* BSE CERTIFICATE

Done at {ce\_ciu} on {ce\_fec}

(place) (date)