|  |  |  |
| --- | --- | --- |
| **{%ce\_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 Vietnam | **{codigo}** |
| **{ce\_docu}** |  |  |

Country of destination : {ce pai} VIETNAM

Country of dispatch : PERU

Competent Authority : Organismo Nacional de Sanidad Pesquera (SANIPES)

**1 Identification of product**

Type of packaging: {ce\_tem}

Number of packages: {ce\_nem}

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

Product: {ce\_anx2}

**2 Origin of product**

Name, registration number and address of Processing plant authorized by competent authority:

{ce\_emp}

{ce\_aut}

{ce\_dir}

**3 Destination of product**

The fishmeal will be sent

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

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

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

Name, address, telephone, e-mail of Exporter: {ce\_eno}

{ce\_edi}

Name of consignee and address, telephone and e-mail at place of destination: {ce\_nde}

{ce\_dde}

{ce\_not}

Container (s): {ce\_anx1}

Seal (s): {ce\_anx11}

Batch (es) N°: {ce\_nrl}

**4 Certification**

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

1. Has been subjected 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;
2. The end product has undergone all precautions to avoid recontamination with pathogenic microorganisms after heat treatment;
3. Products 100% of pelagic fish (Anchovy).
4. Fishmeal is made in non animal diseased areas.
5. The length of time that the fishmeal has been subjected to heat treatment.
6. The product is hygiene, no spread diseases and doesn't contain any substance (E.coli, salmonella, enterobacteriaceae) could be harmful to the human health,don't contain products from ruminants species.
7. Fish meal is used for the manufacture of : (pork, poultry or aquafeed). .
8. Perú is classified by the world organization for animal health like country of free for the disease of Bovine Spongiform Encephalopathy (BSE).
9. Fish meal was produced at least 80ºc in 45 minutes

{ce\_anx4}

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

(place) (date)