{qr\_nro}

{%ce\_qr}

# HEALTH CERTIFICATE {codigo}

## 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

Country of destination : {ce\_pai}

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} {ce\_remp}

**2 Origin of product**

Name and registration number from 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\_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 certifies that the goods above described:

1. 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 product has only been packed in clean and new packaging, 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 product has undergone all precautions to avoid recontamination with pathogenic microorganisms after heat treatment;
3. Products 100% of pelagic fish (Anchovy).
4. The fishmeal was not derived from animals that were slaughtered as an official disease control measure.
5. The fishmeal was derived from animals that at the time of slaughtered did not show any clinical signs of disease.
6. During manufacturing, quality control measures were in place to ensure that contamination with other products did not occur.
7. The ingredients used in the manufacture of these products were not derived from terrestrial animals or avian. This includes egg products, dairy products and feathers
8. The product does not contain any plants or algae (including microalgae) material.
9. The product contains no material derived from fish of the family Salmonidae (i.e. salmon, trout or related species) is used in the manufacture of these products.
10. The product is not be derived from avian or terrestrial animals this includes egg products, dairy products and feathers.
11. All parts of the product have been heated to a minimum of either:

* ~~A minimum 85 °C for a period of not less than 25 minutes~~, or
* A minimum 80 °C for a period of not less than 20 minutes.

1. The product has not been exposed to contamination after processing.

{ce\_anx4}

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

(place) (date)