THIS REPORT CONTAINS ASSESSMENTS OF COMMODITY AND TRADE ISSUES MADE BY USDA STAFF AND NOT NECESSARILY STATEMENTS OF OFFICIAL U.S. GOVERNMENT POLICY

Required Report - public distribution

Date: 12/12/2016
GAIN Report Number: HK1629

Hong Kong

Food and Agricultural Import Regulations and Standards - Certification

FAIRS Export Certificate Report

Approved By:
M. Melinda Meador

Prepared By:
Caroline Yuen

Report Highlights:
This report lists the certificates required by the Hong Kong government (HKG) for U.S. exports to Hong Kong. Certificate samples for various product categories are included in the appendix.

An update for this report is that U.S. egg products, including shell, powdered and liquid eggs, as of December 5, 2015, must have a health certificate for export to Hong Kong. No other changes since the last report.
This report was prepared by the Agricultural Trade Office of the Foreign Agricultural Service in Hong Kong for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of certificate requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY’S RULES AND REGULATIONS.

(For a general guideline on agricultural and food import regulations, please refer to GAIN Report-FAIRS Narrative)

Section I. List of All Export Certificates Required By Government (Matrix):

Note: APHIS - Animal and Plant Health Inspection Service  
FSIS - Food Safety and Inspection Service  
FEHD - Food and Environmental Hygiene Department  
CITES - Convention on International Trade in Endangered Species of Wild Fauna and Flora  
AFCF - Agriculture, Fisheries and Conservation Department  
AMS - Agricultural Marketing Service

Samples Certificates See Appendix

<table>
<thead>
<tr>
<th>Products</th>
<th>U.S. Issuing Authority</th>
<th>Attestation Required on Certificate</th>
<th>Purpose</th>
<th>Requesting Ministry</th>
</tr>
</thead>
<tbody>
<tr>
<td>Poultry</td>
<td>FSIS form 9060-5</td>
<td>Production Dates</td>
<td>Health certificate</td>
<td>FEHD</td>
</tr>
<tr>
<td></td>
<td>(A1) Letterhead certificate (A2)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pork</td>
<td>FSIS form 9060-5</td>
<td></td>
<td>Health certificate</td>
<td>FEHD</td>
</tr>
<tr>
<td></td>
<td>(A1)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beef</td>
<td>FSIS form 9297-1</td>
<td>Slaughter Dates Processing Dates</td>
<td>Health certificate</td>
<td>FEHD</td>
</tr>
<tr>
<td></td>
<td>(A3) Letterhead certificate – form 2630-9(6/86) (A4)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Alligator meat</td>
<td>Not covered by FSIS, therefore, either one</td>
<td>Health Certificate</td>
<td></td>
<td>FEHD</td>
</tr>
</tbody>
</table>


of the following certificates should be provided:
1) Export Health Certificate issued by the U.S. Department of Commerce (A5), or
2) Certificate of Veterinary Inspection issued by individual State (A6)

U.S. Fish and Wildlife Service – Declaration for Importation or Exportation of Fish or Wildlife (A7)

If the game meat is from an endangered species and listed under CITES, a CITES export permit is required. (A8)

Scientific name is provided

To provide scientific name

To observe the Protection of Endangered Species of Animals and Plants Ordinance which gives effect to CITES

Fish & Seafood Products
(not mandatory but strongly recommended by the HKG)

Either one of the following certificates to be provided:
1) Export Health Certificate issued by the U.S. Department of Commerce (A5)
2) Certificate of Veterinary Inspection issued by individual State (A6) & (A9)

Health certificate

FEHD
<table>
<thead>
<tr>
<th>Milk and Milk Beverages</th>
<th>Either an AMS certificate issued by AMS, U.S. Department of Agriculture (A10) or Health Certificate issued by an individual State where the food product was produced. The HKG accepts a Certificate of Free Sale issued by the competent health authority in the US (A11), Certificate of Analysis showing microbiological examination and composition analysis. Microbiological examination refers to total bacterial count and coliform organisms count for pasteurized products while colony count for UHT/sterilized products. Composition analysis has to show percentage of milk fat (for both milk and milk beverage) and milk solids other than milk fat (for milk). (A12)</th>
<th>Health certificate</th>
<th>FEHD</th>
</tr>
</thead>
</table>

The products are fit for human consumption and have been handled, processed and packed under hygienic conditions and heat treated in accordance with the appropriate heat treatment regulation of the country of origin.
| Frozen Confections | Health Certificate issued by the competent health authority of the US where the food product was produced. HKG accepts a certificate of free sale issued by the competent health authority of the USA. (A13.1) & (A13.2) | Certificate of Analysis showing microbiological examination and composition analysis. (A12) Microbiological analysis shows total bacterial count and coliform organisms count. (The frozen confection contains no more than 50,000 bacteria per gram and no more than 100 coliform organisms per gram.) Composition analysis has to show percentage of fat, sugar and milk solids other than milk fat - applies to those frozen confections. | The frozen confection is fit for human consumption and has been handled, processed and packed under hygiene conditions and has been heat treated in accordance with the frozen confection heat treatment regulations of the country of origin. | Health certificate | FEHD |
described as ice cream only. (The frozen confection contains no less than 5% fat, 10% sugar and 7.5% milk solids other than milk fat. This condition applies to those frozen confections described as ice cream only.)

The Certificate of Analysis has to include the certificate number of the Certificate of Free Sale or AMS certificate, as appropriate, for cross reference.

The Certificate of Analysis must be officially endorsed by a Notary Public.

<table>
<thead>
<tr>
<th>Plants</th>
<th>APHIS PPQ Form (A14)</th>
<th>CITES certificate issued by US Fish and Wildlife Service Required (A15) &amp; (A16)</th>
<th>Phytosanitary Certificate To observe the Protection of Endangered Species of Animals and Plants Ordinance which gives effect to CITES</th>
<th>AFCD</th>
</tr>
</thead>
<tbody>
<tr>
<td>Because of risk of animal diseases such as BSE and</td>
<td>APHIS certificates</td>
<td>See circulars by Hong Kong government</td>
<td>Sanitary certificates</td>
<td>AFCD</td>
</tr>
</tbody>
</table>
Avian Influenza cases, the HKG recommends HK importers provide sanitary certificates for the following products:
- preserved/stuffed animal specimen
- biological products of animal origin
- hides and skins of cattle origin
- feathers
- pet food/animal feed

<table>
<thead>
<tr>
<th>Products</th>
<th>AMS</th>
<th>Date of production; name and address of processing plant; products fit for human consumption; Disease free certification statements as stated in appendix A22.1 – A22.3</th>
<th>Health certificates</th>
<th>FEHD</th>
</tr>
</thead>
<tbody>
<tr>
<td>Table Eggs</td>
<td>AMS</td>
<td>Date of production; name and address of processing plant; products fit for human consumption; Disease free certification statements as stated in appendix A22.1 – A22.3</td>
<td>Health certificates</td>
<td>FEHD</td>
</tr>
<tr>
<td>Other Egg Products, including powdered eggs and liquid eggs</td>
<td>FSIS</td>
<td>A23</td>
<td>Health certificates</td>
<td>FEHD</td>
</tr>
</tbody>
</table>

**Section II. Purpose of Specific Export Certificate(s)**

Please refer to the Matrix under Section I.

**Section III. Specific Attestations Required on Export Certificate(s)**

Please refer to the Matrix under Section I.

**Section IV. Government Certificate’s Legal Entry Requirements**
For meats, egg products, milk, frozen confections, and plant imports to Hong Kong, the relevant Hong Kong laws require that each shipment must be accompanied by a valid health/phytosanitary certificate issued by government authorities. Suppliers or Manufacturers Export Declaration are not regarded as valid certificates.

**Poultry, Red Meats and Game Meats**

A certificate from FSIS is compulsory. Species should be given as part of product description on FSIS certificates.

If the specie is not covered by an FSIS inspection, a certificate issued by APHIS or a state government may be acceptable.

If the shipment is of a game meat product, the certificate must show the scientific name and the origin.

If the game meat comes from a CITES listed specie, the shipment needs to be accompanied by a CITES export permit.

U.S. exporters are advised to contact the Food Safety and Inspection Service or ATO Hong Kong to check if any trade protocol has established between the U.S. and Hong Kong government with regard to the export of a particular exotic meat to Hong Kong.

An import protocol for U.S. bison meat and ostrich meat to Hong Kong has yet to be established.

**Eggs**

Mandatory certification for table eggs and other egg products including pasteurized egg, liquid egg and powdered egg products became effective December 5, 2015. U.S. table eggs have to be accompanied by a health certificate issued by AMS together with a “Disease Free Certification Statements for Hong Kong” in order to have access to the Hong Kong market. For other U.S. egg products including pasteurized egg, powdered egg and liquid egg to be exported to Hong Kong, a health certificate issued by FSIS is required.

**Seafood Products**

The HKG has shelved its legislative plan to introduce mandatory certification for seafood products.

While no specific Hong Kong laws requires health certificates for marine products, the FEHD strongly encourages importers to obtain certificates issued by U.S. health authorities to accompany imports certifying that the marine products concerned are fit for human consumption. Valid certificates expedite customs clearance. Virtually, all raw-consumed seafood products, for example, oysters, are exported to Hong Kong with a health certificate.

**Milk and Frozen Confections**
Hong Kong importers are required to obtain prior approval from the Center for Food Safety for bringing in shipments of milk and frozen confections. In addition, each consignment must be accompanied by a valid certificate. For products from the U.S., the Hong Kong government accepts certificates issued by a State government.

**Plants**

The Hong Kong government requires plant shipments from the U.S. be accompanied by phytosanitary certificates issued by APHIS. If the specie is listed on CITES, a CITES export permit is required as well.

**Products Containing Living Modified Organisms**

Hong Kong passed a Genetically Modified Organisms (Control of Release) Ordinance and the Genetically Modified Organisms (Documentation for Import and Export) Regulation in March 2010 and November 2010 respectively. There are documentation requirements for shipments containing genetically modified organisms (GMOs) since the commencement of the Ordinance and the Regulation in March 2011. GMOs in the Ordinance are referred to as LMOs or living modified organisms. Shipments containing GMOs for food or feed or for processing must be accompanied by documentation containing the following information:

- If the identity of the GMO is known, the shipment contains such a GMO; if the identity of the GMO is not known, the shipment may contain such a GMO;

- The GMO is not intended for release into the environment;

- The common name, scientific name and, where available, commercial name of the GMO;

- The Internet address of the Biosafety Clearing House;

- The transformation event code of the GMO or, where available, its unique identifier code; and,

- The details of the importer or exporter (such as name, address and contact information) for further information.

There is no specific requirement regarding the form of documentation accompanying GMO shipments. The use of a commercial invoice or other documents required by existing documentation systems is sufficient.


Products containing GMO ingredients for release into the environment or for contained use are required to provide different attestations on documents. Also, importers are required to seek prior approval from
AFCD before the importation of products containing GMOs, which are intended to be released to the environment.

**Horses**

USDA APHIS has a bilateral agreement with Hong Kong on U.S. horse exports. Three certificates were developed for the: (1) permanent importation, (2) temporary importation, and (3) transit of U.S.-origin equines based on revised Hong Kong requirements that went into effect on September 20, 2011. The bilateral agreements relax the veterinary examination and animal disease testing requirements and timelines for equines from the United States. For details, please contact APHIS Beijing at 86-10-8531-3033 (fax) or ying.zhang@aphis.usda.gov

**Appendix: Electronic Copy, scanned coy or Outline of Each Export Certificate**
A1. FSIS 9060-5
<table>
<thead>
<tr>
<th>PRODUCT AS LABELED</th>
<th>MARKED WEIGHT OF LOT 1/1</th>
<th>NUMBERS OF PACKAGES IN LOT 1/1</th>
<th>SHIPPING MARKS 3/5</th>
<th>EST. / PLANT NUMBER ON PRODUCT</th>
</tr>
</thead>
<tbody>
<tr>
<td>FROZEN CHICKEN JUMBO IQF MIDJOINT WINGS 6X2 5 KG</td>
<td>52,912 LBS</td>
<td>1,600 CASES</td>
<td>021868</td>
<td></td>
</tr>
</tbody>
</table>

PRODUCTION DATES: MAY 2004 AND JUNE 2004

CERTIFY that the meat or meat food product specified herein is from animals that received both ante-mortem and post-mortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.

CERTIFY that the poultry and poultry products specified above came from birds that were officially given an ante-mortem and post-mortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained.

This certificate does not waive failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

A2. FSIS Letter Certificate for Poultry
Letterhead Certificate for Raw Poultry Meat Exported to Hong Kong

Date Issued: Certificate Number: 130408

1. The meat was derived from birds found clinically free from generalized contagious, infectious and parasitic diseases.

2. The meat was derived from birds that were free from clinical signs of avian influenza (AI) and Newcastle disease (ND). The birds have been kept on farms free from AI and ND and not situated in an AI or ND infected zone, as defined by OIE. The birds were slaughtered in an establishment not situated in an AI or ND infected zone and were found to be healthy upon ante- and postmortem inspection.

3. The birds, from which the meat was derived, were subject to ante- and postmortem veterinary inspection by an official veterinarian and the meat was found to be sound, wholesome and fit for human consumption.

4. The birds were slaughtered, processed, cut and stored in establishments approved by USDA/FSIS and are eligible to produce and store poultry meat for domestic and international commerce.

5. The birds have been slaughtered and processed hygienically and the meat complies with all current USDA laws and regulations.

6. The poultry meat was packed and transported under hygienic conditions.

7. The poultry meat has been produced subject to the U.S. National Residue Program. The results of the tests have not provided any evidence of the presence of chemical/drug residues or toxic substances which could be harmful to human health.

8. The consignment of poultry meat was derived from live poultry which had been subjected to ante- and postmortem inspection and were found free of highly pathogenic avian influenza.

Signature of FSIS Veterinarian:

Printed Name: ___________________________

Title/Professional Degree: DVM
A3. FSIS form 9297-1 for Beef Exports to Hong Kong

<table>
<thead>
<tr>
<th>DISTRICT OFFICE</th>
<th>COUNTRY OF DESTINATION</th>
<th>DATE ISSUED</th>
<th>CERTIFICATE NUMBER</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Hong Kong</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>EXPORTED BY (Applicant's name and address including ZIP Code)</th>
<th></th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>CONSIGNEE TO</th>
<th>(Name and address including ZIP Code)</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>TOTAL MARKED NET WEIGHT</th>
<th>TOTAL CONTAINERS</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>PRODUCT AS Labeled</th>
<th>MARKED WEIGHT OF LOT 1</th>
<th>NUMBER OF PACKAGES IN LOT 1</th>
<th>SHIPPING MARKS 1</th>
<th>EST / PLANT NUMBER ON PRODUCT</th>
</tr>
</thead>
</table>

REMARKS

SAMPLE

☐ CERTIFY that the meat or meat food product specified hereon is from animals that received both ante-mortem and post-mortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM

INSPECTOR AND DISTRICT

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

FSIS FORM 9297-1 (G2/15/06)
A4. Letterhead Certificate for Beef

Letterhead Certificate for the Export of Beef and Beef Products to Hong Kong
Slaughtered on or after June 17, 2014

Date Issued: __________________________ Certificate Number: __________________________

1. The beef or beef products exclude mechanically separated beef, products from advanced recovery system, lean finely textured beef, scrap meat, trimmings or other pieces (whether with or without bone) indistinguishable from trimmings.

2. The feeding of ruminants with meat and bone meal and greaves derived from ruminants has been banned and the ban has been effectively enforced.

3. The beef or beef products were neither derived from nor contaminated with the following specified risk materials: the brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum), and dorsal root ganglia of cattle 30 months of age and older, and the tonsils and distal ileum of any cattle regardless of age.

4. The cattle from which beef or beef products were derived were not subjected to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity or to a pithing process.

5. The beef or beef products were derived from cattle that passed ante-mortem and post-mortem inspection. The beef or beef products were derived from cattle that were slaughtered under official supervision in FSIS-inspected establishments. The beef or beef products were derived from cattle free from systemic contagious, infectious and parasitic disease at the time of slaughter.

6. The beef or beef products were produced in accordance with the FSIS National Residue Program, which ensures that the product is free of harmful residues.

7. The United States has been evaluated and classified by the World Organization for Animal Health (OIE) as a country with a negligible-risk status for bovine spongiform encephalopathy (BSE).

Signature of FSIS Veterinarian: __________________________________________________________

Printed Name:________________________________________________________________________

Title/ Professional Degree:________________________________________________________________

Certificate Edition (06/17/2014)
FSIS Form 2630-9 (6/86)

EQUAL OPPORTUNITY IN EMPLOYMENT AND SERVICES

A5. Department of Commerce’s Export Health Certificate for Seafood Products
### Export Health Certificate

**Certificate No. D killed 2012**

**Issued:** October 17, 2014

**Serving Office:** SE Inspection Branch

**Exported By:**

**Consigned To:**

**Certified By:**

**Identification Marks:**

**Port of Embarkation:** New Orleans

**Port of disembarkation:** Hong Kong

**Total Containers:**

**Total Marks Weigh:**

### Product Details

<table>
<thead>
<tr>
<th>Product</th>
<th>Class</th>
<th>Style</th>
<th>Lot No &amp; Code</th>
<th>Container Size</th>
<th>No. Containers</th>
<th>Lot Weight Lbs</th>
<th>Kg</th>
<th>Label Brand</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alligator Meat</td>
<td>Fresh</td>
<td>Frozen</td>
<td>A</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Alligator Meat</td>
<td>Fresh</td>
<td>Frozen</td>
<td>A</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Red Sea Lobster</td>
<td>Fresh</td>
<td>Frozen</td>
<td>A</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Red Sea Lobster</td>
<td>Fresh</td>
<td>Frozen</td>
<td>A</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Red Sea Lobster</td>
<td>Fresh</td>
<td>Frozen</td>
<td>A</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Remarks:**

- Quality and condition at the time of inspection were good.

- Each container held 2 vacuum packed 25 lb packages. Each individual box held 50 lbs of alligator meat. Each individual box has been sealed "Officially Sampled".

**Official Stamp:**

- Officially Sampled
- 2000
- OCT 17 2014
- U.S. DEPARTMENT OF COMMERCE

**Signature & Seal:**

- Signed: [Signature]

- Please refer to this certificate by number and date.

[Image of a certificate from the State of Louisiana, Department of Agriculture & Forestry, certifying the suitability and health standards of seafood products.]
<table>
<thead>
<tr>
<th>QUANTITY</th>
<th>SCIENTIFIC NAME</th>
<th>SPECIES</th>
<th>COMMON NAME</th>
<th>DESCRIPTION</th>
<th>DOMESTIC VALUE</th>
<th>COUNTRY OF ORIGIN</th>
</tr>
</thead>
<tbody>
<tr>
<td>2,500</td>
<td>Cervus Elaphus</td>
<td>Nelsoni</td>
<td>Rocky Mountain Elk</td>
<td>Tails, Fresh Frozen</td>
<td>11,250.00</td>
<td>USA</td>
</tr>
</tbody>
</table>

U.S. License and/or Permit Nos.: 732917

I certify the information contained herein is true and complete to the best of my knowledge and belief.

For Official Use Only

# Cites Export Permit
# STATEMENT OF LICENSURE AND CERTIFICATION

<table>
<thead>
<tr>
<th>EXPORTED BY</th>
<th>CERT #</th>
<th>CONSIGNED TO</th>
<th>FINAL DESTINATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>WA-1276 SS</td>
<td></td>
<td></td>
<td>Hong Kong</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SHIPPED VIA</th>
<th>PORT OF EMBARKATION</th>
<th>PORT OF DÉBARCATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Air</td>
<td>Seattle, Washington</td>
<td>Hong Kong</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>IDENTIFYING MARKS</th>
<th>TOTAL CONTAINERS</th>
<th>TOTAL MARKED WEIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oysters</td>
<td>12 Boxes = 632 Lb</td>
<td>632 Lb</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>CLASS, TYPE, STYLE</th>
<th>COUNT LOT WEIGHT</th>
<th>LABELS/BRAND</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oysters</td>
<td>Fresh</td>
<td>12 boxes = 632 Lb</td>
<td></td>
</tr>
</tbody>
</table>

The above named exporter hereby certifies through its undersigned authorized agent that this product was harvested from the following growing area(s) which was/were open for commercial harvest on the date(s) indicated and that the product has not been treated with, chemical preservatives or other additives injurious to health.

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>GROWING AREA</th>
<th>HARVESTER Cert#</th>
<th>DATE OF HARVEST</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oysters</td>
<td>Eld Inlet</td>
<td>WA-1276 SS</td>
<td>06/27/2005</td>
</tr>
</tbody>
</table>

**SIGNATURE OF AUTHORIZED AGENT:**

(Must be signed by authorized agent on or after date of harvest)

**DATE:** Monday, June 27, 2005

A copy of the signed application signed by the authorized agent must be sent to this office within 3 business days to the address above or to fax (360) 236-2357. All certification and test must be marked "Food - do not ship" and returned to this office.
UNIVERSAL STATES OF AMERICA
SANITARY CERTIFICATE FOR EXPORTS

Country of Origin: USA
Certification Authority: U.S. Department of Agriculture, Agricultural Marketing Service
Reference Number of this Certificate: 8172857-8

I. Exporter (Name and Address)

II. Identification of the Dairy Products (Information Supplied by the Manufacturer or Exporter)
   Product Description: Ice Cream (IC) Frozen Yogurt (FY)
   Condition or Kind of Treatment: In-process heat-treatment, then frozen
   Type of Packaging: PE coated paper cups; Paperboard boxes
   Number of Packages: 4156
   Total Net Weight: 12437 Kg
   Required Temperature, Storage and Transportation: Minus 20 deg F / minus 29 deg C
   Validity Date (Shelf Life): 18 months from date of manufacture if produced April 30, 2007 or after

III. Origin of the Products (Information Supplied by the Manufacturer or Exporter)

IV. Product Destination: (Information Supplied by the Manufacturer or Exporter)
   Origin:

   Destination:

   Method of Transport: Ocean

V. Sanitary Certification
   (1) The United States of America is free from Foot & Mouth Disease and Rinderpest
   (2) The product was manufactured in facilities inspected and approved by the competent authority and subjected to regular audits or inspections aimed at ensuring that the processing is properly and hygienically carried out, to produce a product that is fit for human consumption.
   (3) The product was manufactured from milk that received a pasteurization treatment or adequate safeguards have been taken with the aim of avoiding public health hazards arising from pathogenic organisms associated with milk.
   (4) To the best of our knowledge, the product contains no harmful levels of contaminants.

NATIONAL PROGRAM COORDINATOR
USDA, Dairy Grading

August 1, 2008
Date Signed

A11. Certificate of Free Sale (for dairy and frozen confections)
FOOD SAFETY & CONSUMER PROTECTION DIVISION
Byron D. Moyer, Chief, Dairy Section
(802) 828-2433
(802) 828-5983 FAX

May 1, 2009

To Whom It May Concern:

RE: Certificate of Free Sale and Sanitation

The Dairy Section of the Vermont Agency of Agriculture, Food & Markets, a governmental agency responsible for the licensing and inspection of all dairy operations in the State of Vermont, hereby certifies that

 operates a dairy manufacturing establishment, producing both dairy and non-dairy frozen confections, which is licensed by the Vermont Agency of Agriculture, Food & Markets and is inspected by inspectors employed by the State of Vermont.

We certify that the facilities, equipment and raw materials and the processing and packaging procedures meet with all of the sanitary requirements of the State of Vermont and that the operations are in good standing in every respect.

We further certify that the products manufactured by

 at their manufacturing plants in are fit for human consumption and are freely and without qualification sold in the State of Vermont and the United States.

Sincerely,

Byron D. Moyer, Chief
Dairy Section

Subscribed and sworn to before me this 1st day of May, 2009

Notary Public, Washington County, Vermont
My Commission Expires February 10, 2011

The State of Vermont is an Equal Opportunity / Affirmative Action Employer and Provider
# Health Certificate for Ice Cream Products

<table>
<thead>
<tr>
<th>Certificate Number</th>
<th>Description</th>
<th>Expiration Date</th>
<th>3.5% Fat</th>
<th>5% Fat</th>
<th>7.5% Fat</th>
<th>10% Fat</th>
</tr>
</thead>
<tbody>
<tr>
<td>H1009-008</td>
<td>Vanilla Ice Trade IC 9084ml</td>
<td>13-Aug-10</td>
<td>10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1027</td>
<td>Cake Batter (Birthday Flavor) IC 9085ml</td>
<td>16-Dec-09</td>
<td>10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1107</td>
<td>Triple Layered Chuck IC 9086ml</td>
<td>07-Oct-10</td>
<td>10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1134</td>
<td>Chocolate Thrego IC 9087ml</td>
<td>23-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1168</td>
<td>Strawberry Ice Cream IC 9088ml</td>
<td>06-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1197</td>
<td>Coffee Ice Cream IC 9089ml</td>
<td>07-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1198</td>
<td>Root Beer Ice Cream IC 9090ml</td>
<td>07-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1200</td>
<td>Mint Chocolate Chip IC 9091ml</td>
<td>15-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1212</td>
<td>Sweet Cream and Cookies IC 9092ml</td>
<td>03-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1220</td>
<td>Chocolate Chip Cookie Dough IC 9093ml</td>
<td>15-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1230</td>
<td>Chocolate Chip Cookie Dough IC 9095ml</td>
<td>15-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1266</td>
<td>Cherry Milky Way IC 9096ml</td>
<td>03-Sep-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1290</td>
<td>Vanilla Ice Cream Bar Chuck IC 9097ml</td>
<td>03-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1330</td>
<td>New York Style Ice Cream IC 9099ml</td>
<td>28-Aug-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1348</td>
<td>Strawberry Ice Cream IC 9086ml</td>
<td>02-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1418</td>
<td>Black Raspberry Ice Cream IC 9098ml</td>
<td>26-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1421</td>
<td>Chocolate Macaroons IC 9099ml</td>
<td>03-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1444</td>
<td>Orange &amp; Cream Ice Cream IC 9100ml</td>
<td>21-Jul-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1458</td>
<td>Mint Chocolate Cookie Ice Cream IC 9102ml</td>
<td>16-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1467</td>
<td>Cookie Dough IC 9103ml</td>
<td>15-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1482</td>
<td>Strawberry Cheesecake Ice Cream IC 9104ml</td>
<td>07-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1485</td>
<td>Frosted Vanilla Ice Cream IC 9105ml</td>
<td>15-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1502</td>
<td>Chocolate Chip Cookie Dough IC 9106ml</td>
<td>15-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1515</td>
<td>Strawberry Cheesecake Ice Cream IC 9107ml</td>
<td>15-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1525</td>
<td>Mint Chocolate Cookie Ice Cream IC 9108ml</td>
<td>15-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1540</td>
<td>Chunky Monkey IC 9109ml</td>
<td>03-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1541</td>
<td>Chocolate Fudge Brownie Ice Cream IC 9110ml</td>
<td>21-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1550</td>
<td>New York Style Ice Cream Bar Chuck IC 9111ml</td>
<td>20-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1560</td>
<td>Pistachio Ice Cream IC 9112ml</td>
<td>07-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1570</td>
<td>Chocolate Chip Cookie Dough IC 9113ml</td>
<td>15-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1580</td>
<td>Vanilla Ice Cream Bar Chuck IC 9114ml</td>
<td>15-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1590</td>
<td>Kona Ice Cream IC 9115ml</td>
<td>15-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1610</td>
<td>Vanilla Ice Cream Bar Chuck IC 9116ml</td>
<td>15-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
<tr>
<td>H1620</td>
<td>Chocolate Fudge Brownie Ice Cream IC 9117ml</td>
<td>15-Oct-10</td>
<td>&lt;10</td>
<td>&lt;50,000</td>
<td>&gt;5%</td>
<td>&gt;7.5%</td>
</tr>
</tbody>
</table>

**Total Cases:** 3004

We certify that these products have been handled, processed, and packaged under hygienic conditions and have been heat treated in accordance with the heat treatment regulations of the USA (at least 79 degrees Celsius for at least 15 seconds). The product is fit for human consumption.

Note: Frozen Yogurt ORGAs.50.000 excluding Yogurt Cultures, i.e. Lactobacillus.

Sworn to and subscribed to this 1st day of 2009.

NOTARY PUBLIC

My Commission Expires Feb. 28, 2010
Health Certificate
No: 3107005

DESCRIPTION OF PRODUCT:
Type of Product: Cappuccino Frozen Cocktail Mix, Non-Fat Frozen Yogurt

Quantity | Product                  | Date of Manufacture |
----------|--------------------------|---------------------|
130 Cases | Vanilla Ice Cream Base   | 9/03/2004           |
20 Cases  | Cappuccino Frozen Cocktail Mix | 8/15/2004 |
15 Cases  | Non-Fat Frozen Yogurt    | 10/29/2004 |

Sight and Check on 22/2/05

PACKAGING / CARTONS BEARING THE FOLLOWING MARKINGS:

MANUFACTURER: CONSIGNOR:

CONSIGNEE:
A13.2 Health Certificate Sample for Ice Cream Products

(A) Illinois, is designed, equipped and operated in such a way as to produce ice cream, frozen yogurt and other frozen confections of wholesome and salable quality.

(B) The ice cream, frozen yogurt and other frozen confections are handled, processed, and packed under hygienic conditions and have been pasteurized in accordance with frozen confections pasteurization regulations of the State of Illinois, Department of Public Health, Division of Food, Drugs, and Dairies, USA.

(C) The ice cream and other frozen confection products are inspected to fulfill the Illinois state regulations which are: maximum 50,000 bacteria per gram and maximum 20 coliform organisms per gram.

(D) The ice cream product will contain not less than 2% fat, 10% sugar, 7.5% milk solids-not-fat. (This condition applies only to frozen confections named ice cream.)

(E) The frozen yogurt has been subjected to heat treatment properly and afterwards fermented by Streptococcus thermophilus, Lactobacillus delbrueckii subsp. bulgaricus, Lactobacillus acidophilus, and Bifidobacterium longum.

(F) The 

(G) The product is fit for human consumption.

A14. Phytosanitary Certificate issued by APHIS
<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.51 pounds of squash seed</td>
<td><strong>Cucurbita pepo</strong></td>
</tr>
<tr>
<td>11.</td>
<td>Foil packets in 1 cardboard box</td>
</tr>
<tr>
<td>12.</td>
<td><strong>Seedway</strong></td>
</tr>
<tr>
<td>13.</td>
<td><strong>Lot 12519</strong></td>
</tr>
<tr>
<td>14.</td>
<td><strong>DHL. Air mail</strong></td>
</tr>
<tr>
<td>15.</td>
<td><strong>Unknown</strong></td>
</tr>
</tbody>
</table>

**WARNING**: Any alteration, forgery, or unauthorised use of this phytosanitary certificate is subject to penalties of up to $250,000 (7 U.S.C. Section 7774) or imprisonment for a term not exceeding 5 years, or both (18 U.S.C. Sections 1001).

**ADDITIONAL DECLARATION**

**Issue Date**: [Redacted]

**Authorized Officer**: [Redacted]

**Printed Name**: Joyce Verminski

**Signature**: [Redacted]

No liability shall attach to the United States Department of Agriculture or to any officer or representative of the organization with respect to this certificate.

---

A15. CITES Export Permit – Sample for Ginseng Shipment
**CONVENTION ON INTERNATIONAL TRADE IN ENDANGERED SPECIES OF WILDFAUNA AND FLORA**

3. Permittee (name and address, country):

```
U.S.A.
```

4. Consignee (name and address, country):

```
Hong Kong, China
```

5. Special Conditions

- MUST COMPILY WITH ATTACHED SPECIAL CONDITIONS FOR EXPORT OF CULTIVATED AMERICAN GINSENG.
- EXPORT MUST BE THROUGH A USDA DESIGNATED PORT.
- PERMIT MAY BE DUPLICATED FOR MULTIPLE SHIPMENTS. PERMITTEE TO RETAIN ORIGINAL.
- PERMITTEE MUST COMPLETE BLOCKS 6, 11, AND SHIPMENTS PRIOR TO EACH SHIPMENT.

For live animals, only valid if the transport conditions comply with the CITES Guidelines for Transport of Live Animals or, in the case of air transport, with IATA Live Animals Regulations.

7.b. Common Name and Scientific name (genus and species) of Animal or Plant:

```
American Ginseng
Panax quinquefolius
```

12a. Country of Origin:

```
U.S.A.
```

12b. Country of Last Re-export:

```
U.S.A.
```

12c. Breeding Operation No.:

```
05/02/1999
```

12d. Pre-Convention Date of Acquisition:

```
05/02/1999
```

14. Bill of Lading/Way-Bill Number:

```
023 4228
```

15. This document valid only with inspecting official's ORIGINAL stamp, signature and date in block.

**Export Report by APHIS (ginseng)**
A17. Preserved/Stuffed Animal Specimen
Importation/transshipment of preserved/stuffed animal specimen to/via Hong Kong

Hong Kong has no objection to the importation/transshipment of preserved/stuffed animal specimen to/via Hong Kong. No import permit is required for such importation. However, it is recommended that the consignment is accompanied by a veterinary certificate certifying the following, issued/endorsed by the relevant official veterinary authority of the Government in the country of export.

1. The animal carcass(es) was/were derived from animals free from infectious diseases and in accordance with the standards as laid down by the World Organization for Animal Health (OIE).

2. The animal carcass(es) was/were properly treated or processed to kill any infectious or contagious organisms in the carcass(es).

3. For transshipments, prior approval is obtained from the veterinary authority in the country of import for the importation of preserved/stuffed animal specimen.

4. The preserved/stuffed animal specimen(s) was/were packed and sealed to prevent leakage in accordance with the International Air Transport Association (IATA) requirements.

If the specimen(s) was/were derived from endangered species, the specimen(s) must be accompanied by a valid CITES permit issued by the CITES Management Authority of the exporting country/place. For more information, please visit our website at http://www.cites.org.hk or contact the Endangered Species Protection Division at 2150 6973.

You are also reminded to seek the approval of the Port Health Office, Department of Health, Hong Kong for the importation of preserved/stuffed animal specimen. (Tel.: 3904 9333; email: port-ho@dh.gov.hk)

A18. Biological Products of Animal Origin
**Importation/transshipment of biological products of animal origin into/via Hong Kong**

Hong Kong has no objection to the importation/transshipments of biological products into/via Hong Kong. No import permit will be issued by this Department for such purpose. However, it is recommended that the following requirements can be complied with.

1. The biological products were derived from animals free from infectious diseases and in accordance with the standards as laid down by the World Organization for Animal Health (OIE).

2. The consignment is accompanied by a veterinary certificate issued/endorsed by the relevant government veterinary authority in the country of export.

3. For transshipments, prior approval is obtained from the veterinary authority in the country of import for the importation of biological products.

4. The biological products were packed and sealed to prevent leakage in accordance with the International Air Transport Association (IATA) requirements.

The veterinary certificate should be sent to this Department at the following address either in person or by post within 2 weeks after the products arrived in Hong Kong. Should the original copy of the certificate wish to be retained by the importer, please present the original certificate in person to the following address during office hours so that the certified copy can be recorded.

*5th Floor (Counter 9)*  
*Permit and Certification Unit  
Agriculture, Fisheries and Conservation Department*  
*Cheung Sha Wan Government Offices,*  
*303 Cheung Sha Wan Road, Kowloon*  
*Hong Kong*  

You are also reminded to seek the approval of the Port Health Office, Department of Health, Hong Kong for the importation of biological products. (Tel.: 3904 9333; email: port-ho@dh.gov.hk)

---

**A19. Hides and Skins of Cattle Origin to Hong Kong**

**IMPORTATION OF ANIMAL PRODUCTS FOR NON-FOOD PURPOSES (EXCEPT**
PRODUCTS FROM DOGS, CATS AND ENDANGERED SPECIES) TO HONG KONG

At present Agriculture, Fisheries and Conservation Department does not have any specific requirements for the importation of animal products for non-food purposes except for animal products from dogs, cats and endangered species animals. Thus NO import permit is required for the importation of animal products for non-food purposes, this includes hides and skins of animals, besides those exceptions already mentioned.

In order to facilitate the re-export of these products out of Hong Kong in future, we suggest a sanitary certificate accompanied with the consignment containing hides and skins of animals upon arriving in Hong Kong. It is recommended that this sanitary certificate is issued/endorsed by the relevant official veterinary authority of the exporting country’s government and should certify the information below.

“The hides or skins originated from animals that were slaughtered at licensed slaughterhouses and underwent ante-mortem and post-mortem inspection. The animals were found to be free of clinical signs of infectious diseases (transmissible through hides or skins) to humans or animals, and were not killed in order to eradicate a disease epidemic.”

Regarding the importation of animal products for food purposes, you may call the Centre of Food Safety (CFS) of Food and Environmental Hygiene Department (FEHD) at (+852)1823 or visit its website http://www.cfs.gov.hk for details.

A20. Feathers

IMPORTATION OF FEATHERS TO HONG KONG
It is recommended that sanitary certificate issued by the competent Government veterinary authority of the country of export certifying the following is to be accompanied with feathers importing to Hong Kong.

1. The feathers were derived from birds that were not within an area that was under any restrictions imposed by the national veterinary authority for the control of avian influenza;

2. The feathers were treated by one of the following methods:

   a. washed thoroughly in detergent followed by boiling or steam sterilization at a core temperature of at least 100 °C for a minimum of 30 minutes; or

   b. washed thoroughly in detergent followed by formaldehyde fumigation (10% formalin) for 4 hours; and

3. Assurance that the treated feathers could not be contaminated by raw materials or by equipment or personnel in contact with raw materials between processing and export.

A 21. Pet Food

**Importation/transhipment of pet food/animal feed to/via Hong Kong**

Hong Kong has no objection to the importation/transshipment of pet food/animal feed to/via Hong Kong
Kong. No import permit will be issued by this Department for such purpose. However, if the products contain materials derived from ruminant and/or poultry origin, it is recommended that a veterinary certificate issued/endorsed by the relevant official veterinary authority of the Government in the country of export is required to accompany with the pet food/animal feed importing into Hong Kong to facilitate trade and re-export. Please find below some relevant certifications for the veterinary certificate for your information.

1. The ruminant animals from which the certified materials were derived were subjected to anti-mortem examination (inspected prior to slaughter), and were not found to show any evidence or clinical signs of any disease transmissible by the certified materials. These animals did not show any clinical signs of generalized central nervous system disease.

2. The feeding of ruminants with meat-and-bone meal and greaves derived from ruminants is banned in the country of production, and this ban is effectively enforced.

3. The products of ruminant origin were derived from animals slaughtered at licensed premises.

4. The certified materials of ruminant origin were not derived from downer animals.

5. Any component of the certified material of bovine origin were not derived from the following Specified Risk Materials from any cattle in any Bovine Spongiform Encephalitis (BSE) affected country; the brain skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum), and dorsal root ganglia (DRG) of cattle 30 months of age and older, and the tonsils and distal ileum of the small intestine of any cattle regardless of age.

6. The certified materials of ruminant origin do not include any components of any carcass that was rejected during post-mortem examination as unfit for human consumption.

7. If the product includes materials derived from poultry origin, the product has been treated to ensure the destruction of Avian Influenza virus by one of the following methods.
   - 70°C for at least 30 minutes
   - 75°C for at least 5 minutes
   - 80°C for at least 1 minute

8. The packages have been clearly labeled as “for pet food only” or “dog food” or “cat food” or “not for human consumption”.

9. The product does not contain any prohibited chemical. In the case of the product contains with any specified agricultural and veterinary chemical, it is by law that all information must be clearly displayed on the package, such as the amount of each chemical, instruction for use, the withholding period and the name and address of the importer. (For details, please visit http://www.legislation.gov.hk/eng/home.htm and refer to Sections 12 and 13 of Cap 139 sub. Leg. N Public Health (Animals And Birds) (Chemical Residues) Regulation, Laws of Hong Kong).
A22.1 Certificate Sample for Eggs
<table>
<thead>
<tr>
<th>LISTING</th>
<th>NO. OF CONTAINERS</th>
<th>NET WT.</th>
<th>PERCENTAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>AA</td>
</tr>
<tr>
<td>1</td>
<td>750</td>
<td>46.45</td>
<td>95.79</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>LISTING</th>
<th>NO. OF CONTAINERS</th>
<th>TYPE OF PACKING</th>
<th>TYPE OF PACKAGES</th>
<th>LARGE QUANTITY</th>
<th>BERG RATING</th>
<th>TEMPERATURE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td></td>
<td>White</td>
<td>New 30 Dozen Tray</td>
<td>90 - 96</td>
<td>1-00</td>
<td></td>
</tr>
</tbody>
</table>

**ADDITIONAL CERTIFICATION**

- Check each applicable box.
- Product represents the certificate's specific requirements.
- The poultry eggs included with this shipment are not for human consumption.

**Date of Production:** December 05, 06, 07, 2002.

**Type of Poultry:** Chicken (Gallus Domesticus).

**Name of Poultry Raising Plant:** ABC Ranch.

**Address of Poultry Raising Plant:** Little Rock, AR 72249.

**Processing Plant Establishment Number:** P-3112.

**CERTIFICATION:**

In accordance with the Regulations of the Secretary of Agriculture Governing the Handling of Shell Eggs and Pursuant to the Agricultural Marketing Act of 1946, as amended, and only after all of the requirements therein contained are satisfied, the products hereof are declared to have been examined and that the Class, Quality, Quantity, and/or condition of the product at the time and in the place shown were as stated.

**Soil Date:** December 10, 2007.

**OFFICIAL (Signature):** EMC

**Certificate Number:** 12345678.

A22.2  Certificate Sample for Eggs
A22.3 Certificate Sample for Eggs
Disease Free Certification Statements for Hong Kong


“The U.S. Department of Agriculture, Animal and Plant Health Inspection Service, Veterinary Services certifies that:

No cases of notifiable avian influenza (NAI), including the highly pathogenic subtype H5N1, and no cases of velogenic Newcastle disease (VND) have been reported in commercial laying chicken flocks in the county(ies) of origin where the eggs originated for the 3 months preceding departure of this consignment. These eggs were produced in the county(ies) in the state of Arkansas identified below:

Pulaski County

The shell eggs covered by this certificate were produced by birds originating from Salmonella enteritidis (SE) -certified breeding flocks which have not been identified within 90 days before shipment by the U.S. Department of Agriculture, Animal and Plant Health Inspection Service, as being infected with SE, including SE phage type 4.”

Signature of Grader

Stamp Impression
U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
FIELD OPERATIONS
EGG PRODUCTS EXPORT CERTIFICATE OF
WHOLESALE MERCHANDISE.

DISTRIBUTED OFFICE

COUNTRY OF DESTINATION

EXPORTED BY (Applicant, Ship to, and Address including Zip Code)

EPA-

PRODUCT EXPORTED FROM

EST./PLANT NUMBER (if applicable)

CITY

CONSIGNOR TO (Name and Address including Zip Code)

☐ WAREHOUSE

☐ PROCESSING PLANT

☐ OTHER (please specify)

TOTAL MARKED NET WEIGHT

TOTAL CONTAINERS

PRODUCT AS LABLED

MARKED WEIGHT OF LOT

NUMBER OF PACKAGES IN LOT

SHIPPING MARKS / LOT NUMBER

EST./PLANT NUMBER ON PRODUCT

REMARKS

CERTIFY

I CERTIFY that the egg products specified on this form have been inspected and passed in accordance with the applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.

INSPECTOR AND DISTRICT

Date Signed (MM/DD/YYYY)

NOT VALID UNLESS SIGNED BY A PRIH INSPECTOR

This certificate is revocable in all courts of the United States as prima facie evidence of the truth of the statements herein contained.

The certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

FORM 5054-SEP (Edition 04/10 - 09/15/2016)

ORIGINAL