Required Report - public distribution

Date: 12/12/2013
GAIN Report Number: HK1351

Hong Kong

Food and Agricultural Import Regulations and Standards - Certification

FAIRS Export Certificate Report

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Prepared By:
Caroline Yuen

Report Highlights:
There were no significant changes since the last report except that a new version of the letterhead certificate for beef replaced the old one in February 2013 following the access to the Hong Kong market of U.S. bone-in beef derived from cattle under 30 months of age.

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. The Hong Kong Food Safety and Environmental Hygiene Department (FEHD) informed the ATO office that the U.S. has not exported bison meat and ostrich meat to Hong Kong in over five years, import
requirements will be reviewed for any shipments in the future in the context of the animal disease situation and U.S. surveillance program. The HKG has shelved plans for mandatory certification for egg and seafood products.

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 #HK1344 FAIRS released in December 2013)

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

<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 (A1)</td>
<td>Production Dates</td>
<td>Health certificate</td>
<td>FEHD</td>
</tr>
<tr>
<td></td>
<td>Letterhead certificate (A2)</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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  
AFCD - Agriculture, Fisheries and Conservation Department  
AMS - Agricultural Marketing Service

Samples Certificates See Appendix
<table>
<thead>
<tr>
<th>Meat Type</th>
<th>Certificate Details</th>
<th>FEHD</th>
<th>AFCD</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pork</td>
<td>FSIS form 9060-5 (A1)</td>
<td>FEHD</td>
<td></td>
</tr>
<tr>
<td>Beef</td>
<td>FSIS form 9297-1 (A3) Letterhead certificate – form 2630-9(6/86) (A4)</td>
<td>FEHD</td>
<td></td>
</tr>
</tbody>
</table>
| Alligator meat     | Not covered by FSIS, therefore, either one 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) | FEHD & AFCD | AFCD |
| 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) | FEHD |      |
2) Certificate of Veterinary Inspection issued by individual State (A6) & (A9)

<table>
<thead>
<tr>
<th>Milk and Milk Beverages</th>
<th>Either AMS certificate issued by AMS of U.S. Department of Agriculture (A10) or Health Certificates issued by individual States where the food product is produced. HKG accepts Certificate of Free Sale issued by the competent health authority of USA (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) The Certificate of</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Health certificate FEHD 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.</td>
</tr>
</tbody>
</table>


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 has to be officially endorsed by Notary Public.

| Frozen Confections | Health Certificate issued by the competent health authority of USA where the food product is produced. HKG accepts certificate of free sale issued by the competent health authority of USA. (A13.1) & (A13.2) | Certificate of Analysis showing microbiological examination and composition analysis. (A12) | 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 country of origin. | Health certificate | FEHD |
percentage of fat, sugar and milk solids other than milk fat - applies to those frozen confections described as ice cream only. (The frozen confection contains not 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 has to be officially endorsed by Notary Public.

<table>
<thead>
<tr>
<th>Plants (For CITES listed Plants, e.g. ginseng)</th>
<th>APHIS PPQ Form (A14)</th>
<th>Phytosanitary Certificate</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>CITES certificate issued by US Fish and Wildlife Service Required (A15) &amp; (A16)</td>
<td>To observe the Protection of Endangered Species of Animals and Plants Ordinance which gives effect to CITES</td>
</tr>
</tbody>
</table>
Because of risk of animal diseases such as BSE and Avian Influenza cases, the HKG recommends HK importers to 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>Table Eggs</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>U.S. exporters provide this certificate for egg products to Hong Kong on voluntary basis.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Section II. Purpose of Specific Export Certificate(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Please refer to the Matrix under Section I.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Section III. Specific Attestations Required on Export Certificate(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Please refer to the Matrix under Section I.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Section IV. Government Certificate’s Legal Entry Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>For meats, milk, frozen confections, and plant imports to Hong Kong, the relevant Hong Kong laws</td>
</tr>
</tbody>
</table>
require that each shipment has to be accompanied by valid health/phytosanitary certificates 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 FSIS inspection, a certificate issued by APHIS or the state government may be acceptable.

If the shipment is of a game meat product, the certificate has to 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 been 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.

For beef products, Hong Kong currently allows entry of U.S. bone-in beef derived from cattle under 30 months of age and boneless beef from cattle regardless of age.

**Eggs**

Back in 2008, the U.S. and Hong Kong governments already worked out a certificate which would be used for U.S. egg exports to Hong Kong once Hong Kong has completed its legislative process for mandatory certification. However, HKG’s legislative work for mandatory certification for eggs has been suspended. Presently, U.S. exporters provide health certificates for their egg exports to Hong Kong on a voluntary basis.

**Seafood Products**

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

While no specific Hong Kong laws state health certificates for marine products are compulsory, FEHD strongly encourages importers to obtain certificates issued by U.S. health authorities to accompany their imports certifying that the marine products concerned are fit for human consumption. Valid certificates will expedite customs clearance.
Milk and Frozen Confections

Hong Kong laws require the importation of milk and frozen confections to obtain prior approval. In addition, each consignment has to be accompanied by a valid certificate. For products from the U.S., the Hong Kong government accepts certificates issued by the State government.

Plants

The Hong Kong government requires plant shipments from the U.S. to 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 need to 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 would be sufficient.

The HKG uploaded a document sample listing required information for traders’ reference at the

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**

APHIS reached 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.

**Section V. Other Certification/Accreditation Requirements**

N/A

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Appendix: Electronic Copy, scanned coy or Outline of Each Export Certificate
A1. FSIS 9060-5
A2. FSIS Letter Certificate for Poultry
Letterhead Certificate for Raw Poultry Meat Exported to Hong Kong

Date Issued: __________ Certificate Number: 130405

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

FSIS Form 9297-1 (Rev 2005-5)

EQUAL OPPORTUNITY IN EMPLOYMENT AND SERVICES

A3. FSIS form 9297-1 for Beef Exports to Hong Kong
A Letterhead Certificate for Beef

<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>
</tr>
</thead>
<tbody>
<tr>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>PRODUCT EXPORTED FROM: NAME/ADDRESS/NUMBER OF SLAUGHTERING ESTABLISHMENT.</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>NAME/ADDRESS/NUMBER OF PROCESSING/BONING ESTABLISHMENT.</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
</tr>
</tbody>
</table>

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

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

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**REMARKS**

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**SAMPLE**

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☐ I 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**

---

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.

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**A4. Letterhead Certificate for Beef**
1. The deboned beef was derived from cattle of all ages. The ribs and other bone-in beef products (excluding cuts involving vertebral column) were derived from cattle less than 30 months of age. The beef or beef products exclude mechanically separated beef, products from advanced recovery system, ground beef, scrap meat, trimmings or other pieces (whether with or without bone) of such shape or in such condition as to afford insufficient means of identification with a definite part of a carcass.

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 controlled-risk status for bovine spongiform encephalopathy (BSE).

8. The product meets EV Program Requirements for Hong Kong

Signature of FSIS Veterinarian: ________________________________

Printed Name: ________________________________

Title/Professional Degree: ________________________________

Certificate Edition (02/25/2013)

FSIS Form 2630-9 (6/88)
A5. Department of Commerce’s Export Health Certificate for Seafood Products

The certificate is admissible 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 Federal or State laws. WARNING: Any person who shall falsely make, utter, forge, or certify, or participate in any action, is subject to a fine of not more than $1,000 or imprisonment for not more than one (1) year, or both (7 U.S.C. 1622(h)).

<table>
<thead>
<tr>
<th>Column 1</th>
<th>Column 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. EXPORTED BY (Applicant’s name and address)</td>
<td>2. CONSIGNMENT (Name and address)</td>
</tr>
<tr>
<td>3. SHIPPED VIA</td>
<td>4. PORT OF EMBARKATION</td>
</tr>
<tr>
<td>5. PORT OF DEBARKATION</td>
<td>6. TOTAL CONTAINERS</td>
</tr>
<tr>
<td>7. PRODUCT IDENTIFYING MARKS</td>
<td>8. CONTAINER SIZE</td>
</tr>
<tr>
<td>9. LOT NO.</td>
<td>10. TOTAL MARKED WEIGHT</td>
</tr>
<tr>
<td>11. PRODUCT CLASS, TYPE, STYLE</td>
<td>12. NO. CASES</td>
</tr>
<tr>
<td>13. CONTAINER WEIGHT</td>
<td>14. LABEL BRAND</td>
</tr>
<tr>
<td>15. RESULTS - REMARKS</td>
<td>16. OFFICIAL STAMP (Containers stamped with this mark)</td>
</tr>
<tr>
<td>17. BILL TO</td>
<td>18. CERTIFICATE VALID ONLY IF EACH COPY EMBOSSED WITH OFFICIAL DEPARTMENT SEAL</td>
</tr>
<tr>
<td>19. THIS CERTIFIES</td>
<td>20. THIS CERTIFIES</td>
</tr>
<tr>
<td>21. EXPENSES: WILLOE:</td>
<td>22. OTHER (Describe):</td>
</tr>
<tr>
<td>23. TOTAL</td>
<td>24. TOTAL</td>
</tr>
<tr>
<td>25. SIGNATURE OF INSPECTOR</td>
<td>26. SIGNATURE OF INSPECTOR</td>
</tr>
<tr>
<td>27. SUPERSEDES 1/6/2 EDITION</td>
<td>28. SUPERSEDES 1/6/2 EDITION</td>
</tr>
</tbody>
</table>
A7. U.S. Fish and Wildlife Service – Declaration for Importation or Exportation of Fish or Wildlife

<table>
<thead>
<tr>
<th>QUANTITY</th>
<th>SCIENTIFIC NAME</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 Nelsoni</td>
<td>Rocky Mountain Elk</td>
<td>Tails, Fresh Processed</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

SEE REVERSE OF THIS FORM FOR INSTRUCTIONS AND PRIVACY ACT NOTICE
A8. Cites Export Permit

![CITES Export Permit Image]

**CONVENTION ON INTERNATIONAL TRADE IN ENDANGERED SPECIES OF WILD FAUNA AND FLORA**

<table>
<thead>
<tr>
<th>Form 568/10/01</th>
<th>EXPORT PERMIT</th>
<th>RE-EXPORT CERTIFICATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Original Permit/Certificate No.</td>
<td>05SU106</td>
<td></td>
</tr>
<tr>
<td>2. Valid until</td>
<td>12/01/2005</td>
<td></td>
</tr>
</tbody>
</table>

**FISHERY AND WILDLIFE SERVICE**

**U.S. CITES Management Authority**

**DIVISION OF MANAGEMENT AUTHORITY**

**U.S. FISH AND WILDLIFE SERVICE**

**DEPARTMENT OF THE INTERIOR**

**WASHINGTON, D.C. 20240**

**UNITED STATES OF AMERICA**

<table>
<thead>
<tr>
<th>U.S.A.</th>
<th>CONSIGNEE (name and address, country)</th>
</tr>
</thead>
<tbody>
<tr>
<td>U.S.A.</td>
<td>109 FISH HUNTER DR.</td>
</tr>
</tbody>
</table>

**Special Conditions:**

**MUST COMPLY WITH ENCLOSED GENERAL PERMIT CONDITIONS.**

**Purpose of Transaction:**

**059533**

**U.S. Management Authority:**

**DIVISION OF MANAGEMENT AUTHORITY**

**U.S. FISH AND WILDLIFE SERVICE**

**DEPARTMENT OF THE INTERIOR**

**WASHINGTON, D.C. 20240**

**UNITED STATES OF AMERICA**

<table>
<thead>
<tr>
<th>Issue Date</th>
<th>06/08/2005</th>
</tr>
</thead>
</table>

**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.**

<table>
<thead>
<tr>
<th>A. Common Name</th>
<th>Scientific Name</th>
<th>Scientific Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>AMERICAN ALLIGATOR</td>
<td>ALLIGATOR</td>
<td>MISSISSIPHIENSIS</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>12. Country of Origin</th>
<th>4. Description of Part or Derivative, including identifying marks</th>
<th>10. Appendix No. and source</th>
</tr>
</thead>
<tbody>
<tr>
<td>J.S.A.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>13a. Country of Last Re-export</th>
<th>Re-export Certificate No.</th>
<th>Date of Issue</th>
<th>Date of Acquisition</th>
</tr>
</thead>
<tbody>
<tr>
<td>SWITZERLAND</td>
<td>20375</td>
<td>04/22/2005</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>B. Common Name</th>
<th>Scientific Name</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>16. Total Exports/Outgoing *</th>
<th>16a. Total Exports/Outgoing</th>
</tr>
</thead>
<tbody>
<tr>
<td>16</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>17. Export/Re-export End-consumer</th>
</tr>
</thead>
<tbody>
<tr>
<td>The official who inspects shipment upon exportation/ re-exportation must enter the total quantities of specimens being exported / re-exported in this block.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>See Block</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>10</td>
</tr>
<tr>
<td>B</td>
<td>0</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>17a. B/L No.</th>
<th>11a. Total Exports/Outgoing</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**14. Bill of Lading/Air Waybill Number**

**15. This document valid only with inspecting officer's ORIGNAL stamp, signature and date in this block.**

**Port of Exportation / Re-exportation:**

**DEP-2 AIRPORT, TX**

**Total No. of Shipping Containers:**

**Inspecting Official's Stamp, Signature and Date:**

**059533**

![Health Certificate](image)

A 10. AMS Certificate for Dairy Products

![AMS Certificate](image)
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

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
A12. Certificate of Analysis (for dairy and frozen confections)

<table>
<thead>
<tr>
<th>Certificate of Analysis</th>
<th>Reference Number</th>
<th>Description</th>
<th>Code</th>
<th>Dimension</th>
<th>Total Fat</th>
<th>% Milkfat</th>
<th>% Sugar</th>
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</thead>
<tbody>
<tr>
<td>HK09025</td>
<td>114214</td>
<td>Cake Batter Birthday Flavor IC 0365 OZ</td>
<td>25</td>
<td>10-Dec-09</td>
<td>&lt;10</td>
<td>&lt;10</td>
<td>&gt;5%</td>
</tr>
<tr>
<td>HK09025</td>
<td>119007</td>
<td>Triple Caramel Crunch IC 0385 OZ</td>
<td>25</td>
<td>07-Oct-10</td>
<td>&lt;10</td>
<td>&lt;10</td>
<td>&gt;5%</td>
</tr>
<tr>
<td>HK09025</td>
<td>119024</td>
<td>Chocolate Therapy IC 0386 OZ</td>
<td>25</td>
<td>23-Oct-10</td>
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<td>&lt;10</td>
<td>&gt;5%</td>
</tr>
<tr>
<td>HK09025</td>
<td>119009</td>
<td>Strawberry IC 0396 OZ</td>
<td>25</td>
<td>06-Oct-10</td>
<td>&lt;10</td>
<td>&lt;10</td>
<td>&gt;5%</td>
</tr>
<tr>
<td>HK09025</td>
<td>119007</td>
<td>Coffee Coffee Buzz Buzz IC 0395 OZ</td>
<td>25</td>
<td>07-Oct-10</td>
<td>&lt;10</td>
<td>&lt;10</td>
<td>&gt;5%</td>
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<tr>
<td>HK09025</td>
<td>119053</td>
<td>Phish Food IC 0395 OZ</td>
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<td>&lt;10</td>
<td>&gt;5%</td>
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<tr>
<td>HK09025</td>
<td>119009</td>
<td>Mint Chocolate Crunch IC 0396 OZ</td>
<td>25</td>
<td>06-Oct-10</td>
<td>&lt;10</td>
<td>&lt;10</td>
<td>&gt;5%</td>
</tr>
<tr>
<td>HK09025</td>
<td>119015</td>
<td>Sweet Cream and Cookies IC 0398 OZ</td>
<td>25</td>
<td>02-Oct-10</td>
<td>&lt;10</td>
<td>&lt;10</td>
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<td>Chocolate Chip Cookie Dough IC 0398 OZ</td>
<td>25</td>
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<td>&lt;10</td>
<td>&lt;10</td>
<td>&gt;5%</td>
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<tr>
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<td>112010</td>
<td>Chocolate Fudge Brownie IC 0399 OZ</td>
<td>25</td>
<td>19-Aug-10</td>
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<td>&lt;10</td>
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<tr>
<td>HK09025</td>
<td>112020</td>
<td>Chunky Monkey IC 0399 OZ</td>
<td>25</td>
<td>10-Sep-10</td>
<td>&lt;10</td>
<td>&lt;10</td>
<td>&gt;5%</td>
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<tr>
<td>HK09025</td>
<td>112010</td>
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<td>&lt;10</td>
<td>&gt;5%</td>
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<tr>
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<td>112030</td>
<td>New York Super Fudge Crunch IC 0408 OZ</td>
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<td>&gt;5%</td>
</tr>
<tr>
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<td>112010</td>
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<td>25</td>
<td>12-Aug-10</td>
<td>&lt;10</td>
<td>&lt;10</td>
<td>&gt;5%</td>
</tr>
<tr>
<td>HK09025</td>
<td>112015</td>
<td>Black Raspberry Frozen Yogurt IC 0410 OZ</td>
<td>25</td>
<td>06-Oct-10</td>
<td>&lt;10</td>
<td>&lt;10</td>
<td>&gt;5%</td>
</tr>
<tr>
<td>HK09025</td>
<td>112020</td>
<td>Chocolate Macadamia Nut IC 0411 OZ</td>
<td>25</td>
<td>03-Oct-10</td>
<td>&lt;10</td>
<td>&lt;10</td>
<td>&gt;5%</td>
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<tr>
<td>HK09025</td>
<td>112020</td>
<td>Orange &amp; Cream IC 0412 OZ</td>
<td>25</td>
<td>21-Jul-10</td>
<td>&lt;10</td>
<td>&lt;10</td>
<td>&gt;5%</td>
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<tr>
<td>HK09025</td>
<td>112030</td>
<td>Mint Chocolate Cookie IC 0412 OZ</td>
<td>25</td>
<td>14-Oct-10</td>
<td>&lt;10</td>
<td>&lt;10</td>
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<td>112020</td>
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<td>&lt;10</td>
<td>&lt;10</td>
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<tr>
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<td>Blueberry Cheesecake IC 0416 OZ</td>
<td>25</td>
<td>07-Oct-10</td>
<td>&lt;10</td>
<td>&lt;10</td>
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<tr>
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<td>Banana Split IC 0417 OZ</td>
<td>25</td>
<td>09-Oct-10</td>
<td>&lt;10</td>
<td>&lt;10</td>
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<tr>
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<td>112020</td>
<td>Chocolate Chip Cookie Dough IC 0417 OZ</td>
<td>25</td>
<td>01-Oct-10</td>
<td>&lt;10</td>
<td>&lt;10</td>
<td>&gt;5%</td>
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<tr>
<td>HK09025</td>
<td>112020</td>
<td>Double Mocha IC 0419 OZ</td>
<td>25</td>
<td>21-Aug-10</td>
<td>&lt;10</td>
<td>&lt;10</td>
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<td>HK09025</td>
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<td>30-Sep-10</td>
<td>&lt;10</td>
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<tr>
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<td>112010</td>
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<td>25</td>
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<td>&lt;10</td>
<td>&lt;10</td>
<td>&gt;5%</td>
</tr>
<tr>
<td>HK09025</td>
<td>112010</td>
<td>Strawberry Cheesecake IC 0423 OZ</td>
<td>25</td>
<td>22-Sep-10</td>
<td>&lt;10</td>
<td>&lt;10</td>
<td>&gt;5%</td>
</tr>
<tr>
<td>HK09025</td>
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<td>Chunky Monkey IC 0424 OZ</td>
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<td>&lt;10</td>
<td>&lt;10</td>
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<tr>
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<td>15-Oct-10</td>
<td>&lt;10</td>
<td>&lt;10</td>
<td>&gt;5%</td>
</tr>
<tr>
<td>HK09025</td>
<td>112020</td>
<td>Vanilla Fudge Brownie IC 0426 OZ</td>
<td>25</td>
<td>07-Oct-10</td>
<td>&lt;10</td>
<td>&lt;10</td>
<td>&gt;5%</td>
</tr>
</tbody>
</table>

Total Cases: 3694

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 SPC is ≤0.0000 excluding Yogurt Cultures, e.g. Lactobacillus.

Sworn to and subscribed before me this day of 2009.

NOTARY PUBLIC
My Commission Expires Feb 28, 2010
A13.1 Health Certificate for Ice Cream Products

Health Certificate

 Illinois Department of PUBLIC HEALTH

Rod R. Blagojevich, Governor
Eric E. Whitaker, M.D., M.P.H., Director

--- 4 West Jefferson Street  Springfield, Illinois 62761-1001  www.idph.state.il.us

HEALTH CERTIFICATE

Health Certificate No. 3707005
(1 of 2)

To: Brand Product from U.S.A.

DESCRIPTION OF PRODUCT:

Type of Product:
Cappuccino Frozen Cocktail Mix
Non-Fat Frozen Yogurt

Contents of Shipment:

* Sight and Check on 2/2/05 by

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Product</th>
<th>Date of Manufacture</th>
</tr>
</thead>
<tbody>
<tr>
<td>15 Cases</td>
<td>Vanilla Ice Cream Base</td>
<td>9/23/2004</td>
</tr>
<tr>
<td>20 Cases</td>
<td>Cappuccino Frozen Cocktail Mix</td>
<td>8/15/2004</td>
</tr>
<tr>
<td>15 Cases</td>
<td>Non-Fat Frozen Yogurt</td>
<td>10/22/2004</td>
</tr>
</tbody>
</table>

PACKAGING / CARTONS BULKING THE FOLLOWING MARKINGS:

MANUFACTURER: 

CONSIGNEE: 

CONSIGNOR: 

--- End ---
We certify that:

(A) The Illinois Department of Public Health, Springfield, 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 confection 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 5% 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.


(G) The product is fit for human consumption.

---

Quantity
30 cartons Vanilla Ice Cream Base - 946 ml.
20 cartons Cappuccino Frozen Cappuccino Mix - 946 ml.
15 cartons Non-Fat Frozen Yogurt - 946 ml.

Date of Manufacture

Dairy Program Manager
Division of Food, Drugs, and Dairies
Illinois Department of Public Health
A14. Phytosanitary Certificate issued by APHIS
A15. CITES Export Permit – Sample for Ginseng Shipment

```
CONVENTION ON
INTERNATIONAL TRADE IN
ENDANGERED SPECIES OF
WILD FAUNA AND FLORA

3. Permittee (name and address, country)

U.S.A.

5. Special Conditions

MUST COMPLY 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 4, 11, AND
SHIPMENTS PRIOR TO EACH SHIPMENT.

HONG KONG, CHINA

5a. Purpose of Transaction

St. Security No.
03/26/2008

6. U.S. Management Authority

DIVISION OF MANAGEMENT AUTHORITY
U.S. FISH AND WILDLIFE SERVICE
DEPARTMENT OF THE INTERIOR
WASHINGTON, D.C. 20240
UNITED STATES OF AMERICA

Issuing Date

United States Management Authority

AUTHORITY: Endangered Species Act of 1973 (16 USC 1531 et seq.)

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

AMERICAN GINSENG

c. Certificate for Artificially Propagated Plants, Roots.

8. Common Name

GINSENG

10. Appendix No. and Source


4, 817.6 lbs.

11a. Total Exported Quota

11b. Quantity (including units)

12a. Breeding Operation No.

12b. Pre-Convention: Date of Acquisition

13. Export / Re-export Endorsement:
The owner who inspects shipment upon exportation / re-exportation must enter the
total quantities of specimens being exported or re-exported in this block.

14. Bill of Lading/ Air Way-Bill Number

023-4228

Port of Exportation / Re-exportation

MKE

Total No. of Shipping Containers

38 Drums

15. This document valid only with inspecting official's ORIGINAL
stamps, hereon and therein in block.

INSPECTING OFFICIAL'S SIGNATURE

DATE: [Signature]

Inspecting Official's Stamp, Signature and Date
```
## Categories of Ginseng

<table>
<thead>
<tr>
<th></th>
<th>Wild</th>
<th>Cultivated</th>
<th>Cultivated Woodgrown</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Origin</strong></td>
<td>Naturally occurring</td>
<td>Cultivated seed or roots</td>
<td>Cultivated seed or roots</td>
</tr>
<tr>
<td><strong>Habitat</strong></td>
<td>Within natural range, in suitable ginseng</td>
<td>Grown in fields</td>
<td>Grown in woods similar to</td>
</tr>
<tr>
<td></td>
<td>habitat</td>
<td></td>
<td>natural habitat</td>
</tr>
<tr>
<td><strong>Cultivation</strong></td>
<td>None</td>
<td>Intensive</td>
<td>When planted, largest</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>rocks removed and</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>drainage ditches may be</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>dug around the beds</td>
</tr>
<tr>
<td><strong>Fungicide</strong></td>
<td>None</td>
<td>Extensive</td>
<td>Extensive</td>
</tr>
<tr>
<td><strong>Harvest</strong></td>
<td>Dug by hand</td>
<td>Dug by hand</td>
<td>Dug by hand</td>
</tr>
<tr>
<td><strong>Methods</strong></td>
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<td></td>
<td></td>
</tr>
</tbody>
</table>

## Cultivated Ginseng Export Report

**States Authorized for Cultivated Ginseng Export:**

- Alabama
- Arkansas
- Georgia
- Idaho
- Illinois
- Indiana
- Iowa
- Kentucky
- Maine
- Maryland
- Michigan
- Minnesota
- Missouri
- New York
- N. Carolina
- N. Dakota
- Ohio
- Oregon
- Pennsylvania
- Tennessee
- Vermont
- Virginia
- Washington
- West Virginia
- Wisconsin

**Port of Export:**

**Date of Export:**

**Consignee:** Hong Kong, China

**U.S. Permit #: 041US813**

**Shipment #: 6**

(Start with #1 each year)

**Endorsement:**

---

[Signature]

Signature of APHIS/PPQ Inspector

USDA APHIS PPQ

Date: 4/0/99

Revised 10-22-99

Total Weight of this Shipment: 4,817.6 lbs.
A17. Preserved/Stuffed Animal Specimen

**Importation/transhipment of preserved/stuffed animal specimen to/via Hong Kong**

We have no objection to the importation/transhipment 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 Organisation 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 transhipment, 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 with 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](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/transhipment of biological products of animal origin into/via Hong Kong

We have no objection to the importation/transhipment 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 Organisation 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 transhipment, 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 have arrived to 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*
We have no objection to the importation/transshipment of pet food/animal feed to/via Hong 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 [htp://www.legislation.gov.hk/eng/home.htm](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
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