Hong Kong

Food and Agricultural Import Regulations and Standards - Certification

FAIRS Export Certificate Report

Approved By:
Erich Kuss

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. There have not been any changes in Hong Kong’s certificate requirements since the 2009 report.
This report was prepared by 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 # HK0026.)

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
AFCD - 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 (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>
<tr>
<td>Pork</td>
<td>FSIS form 9060-5 (A1)</td>
<td></td>
<td>Health certificate</td>
<td>FEHD</td>
</tr>
<tr>
<td>Beef</td>
<td>FSIS form 9297-1 (A3)</td>
<td>Slaughter Dates Processing Dates</td>
<td>Health certificate</td>
<td>FEHD</td>
</tr>
<tr>
<td></td>
<td>Letterhead certificate (A4)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Meat of Ostrich, Emu, and Rhea</td>
<td>FSIS form 9060 – 5 (A5)</td>
<td>The meat originates from birds born and raised in the U.S.</td>
<td>Health certificate</td>
<td>FEHD &amp; AFCD</td>
</tr>
<tr>
<td>--------------------------------</td>
<td>--------------------------</td>
<td>----------------------------------------------------------</td>
<td>------------------</td>
<td>-----------</td>
</tr>
<tr>
<td>U.S. Fish and Wildlife Service – Declaration for Importation or Exportation of Fish or Wildlife (A6)</td>
<td>Scientific name is provided</td>
<td>To provide scientific name</td>
<td></td>
<td></td>
</tr>
<tr>
<td>If the game meat is from an endangered species and listed under CITES, a CITES export permit is required. (A7)</td>
<td></td>
<td>To observe the Protection of Endangered Species of Animals and Plants Ordinance which gives effect to CITES</td>
<td></td>
<td>AFCD</td>
</tr>
<tr>
<td>Alligator meat</td>
<td>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 (A8), or 2) Certificate of Veterinary Inspection issued by individual State (A9)</td>
<td>Health Certificate</td>
<td>FEHD &amp; AFCD</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wildlife Service – Declaration for Importation or Exportation of Fish or Wildlife (A6)</td>
<td>If the game meat is from an endangered species and listed under CITES, a CITES export permit is required. (A7)</td>
<td>To observe the Protection of Endangered Species of Animals and Plants Ordinance which gives effect to CITES</td>
<td>AFCD</td>
<td></td>
</tr>
<tr>
<td>---</td>
<td>---</td>
<td>---</td>
<td>---</td>
<td></td>
</tr>
<tr>
<td>Fish &amp; Seafood Products (not mandatory but strongly recommended by the HKG)</td>
<td>Either one of the following certificates to be provided: 1) Export Health Certificate issued by the U.S. Department of Commerce (A8) 2) Certificate of Veterinary Inspection issued by individual State (A9) &amp; (A10)</td>
<td>Health certificate</td>
<td>FEHD</td>
<td></td>
</tr>
<tr>
<td>Milk and Milk Beverages</td>
<td>Either AMS certificate issued by AMS of U.S. Department of Agriculture (A14) or Health Certificates issued by individual States where the food product is The products are fit for human consumption and have been handled, processed and packed under hygienic conditions and</td>
<td>Health certificate</td>
<td>FEHD</td>
<td></td>
</tr>
</tbody>
</table>
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 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. heat treated in accordance with the appropriate heat treatment regulation of the country of origin.
<table>
<thead>
<tr>
<th>Frozen Confections</th>
<th>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) &amp; (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 not more than 50,000 bacteria per gram and not 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 described as ice cream only. (The frozen confection contains not less</th>
<th>Health certificate</th>
<th>FEHD</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>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. (The frozen confection contains not more than 50,000 bacteria per gram and not more than 100 coliform organisms per gram. The frozen confection contains not less than 5% fat, 10% sugar and 7.5% milk-solids-not-fat. This condition applies to those frozen confections described as ice cream only.)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
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 (A15)</th>
<th>CITES certificate issued by US Fish and Wildlife Service Required (A16) &amp; (A17)</th>
<th>Phytosanitary Certificate</th>
<th>AFCD</th>
</tr>
</thead>
<tbody>
<tr>
<td>Because of BSE and Avian Influenza cases, the HKG recommends HK importers to provide sanitary certificates for the following</td>
<td>APHIS certificates</td>
<td>See circulars by Hong Kong government circulars (A18 – 22)</td>
<td>Sanitary certificates</td>
<td>AFCD</td>
</tr>
</tbody>
</table>
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 A23.1 – A23.3</th>
<th>Health certificates FEHD</th>
</tr>
</thead>
<tbody>
<tr>
<td>(The HKG is in the process of making this certification requirement mandatory. Presently, it is voluntary for Hong Kong importers to provide this certificate for U.S. egg products to Hong Kong.)</td>
<td></td>
<td></td>
<td></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, milk, frozen confections, and plant imports to Hong Kong, the relevant Hong Kong laws 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 requires to be accompanied by a CITES export permit.

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

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

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. The HKG is planning to make certification requirements for seafood products mandatory. Please see GAIN reports HK8002, HK0005 and HK0015.

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., Hong Kong government accepts certificates issued by the State government.

Plants

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 will be documentation requirements for shipments containing genetically modified organisms (GMOs) upon the expected 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 will 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.


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.
Appendix: Electronic Copy or Outline of Each Export Certificate

A1. FSIS 9060-5

<table>
<thead>
<tr>
<th>DISTRICT OFFICE</th>
<th>COUNTRY OF DESTINATION</th>
<th>DATE ISSUED</th>
<th>PRODUCT EXPORTED FROM</th>
</tr>
</thead>
<tbody>
<tr>
<td>JACKSON, KS</td>
<td>HONG KONG</td>
<td>MPF - 130405</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CONSIGNEE</th>
<th>CITY</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>TOTAL MARKED NET WEIGHT</th>
<th>TOTAL CONTAINERS</th>
</tr>
</thead>
<tbody>
<tr>
<td>52,912 LBS</td>
<td>1,600 CS</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>SET / PLANT NUMBER ON PRODUCT</th>
</tr>
</thead>
<tbody>
<tr>
<td>FROZEN CHICKEN JENGA IQF MIDDLE</td>
<td>52,912 LBS</td>
<td>1,600 CASES</td>
<td>D21865</td>
<td></td>
</tr>
</tbody>
</table>

**REMARKS**

**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 prejudice failure to comply with any of the regulatory issue enforced by the United States Department of Agriculture.

**INSPECTOR AND DISTRIBUTION:**

by order of the Secretary of Agriculture.
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 2050-6 (5/16)

EQUAL OPPORTUNITY IN EMPLOYMENT AND SERVICES
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>

**EXPORTED BY** (Applicant's name and address including ZIP Code):

**PRODUCT EXPORTED FROM**:

**CONSIGNEE TO** (Name and address including ZIP Code):

**NAME/ADDRESS/NUMBER OF SLAUGHTERING ESTABLISHMENT**:

**NAME/ADDRESS/NUMBER OF PROCESSING/BONING ESTABLISHMENT**:

**TOTAL MARKED NET WEIGHT**

**TOTAL CONTAINERS**

**PRODUCT AS LABELED**

**MARKED WEIGHT OF LOT 1**

**NUMBER OF PACKAGES IN LOT 1**

**SHIPPING MARKS 1**

**EST / PLANT NUMBER ON PRODUCT**

**SAMPLE**

I 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.

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

By order of the Secretary of Agriculture

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 (02/15/2006)
Letterhead Certificate for the Export of Beef and Beef Products to Hong Kong

Date Issued: ___________________________ Certificate Number: ___________________________

1. The boneless bovine meat and meat products are derived from cattle of less than 30 months of age.

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. Antemortem inspection is carried out on all bovines.

4. Cattle from which the meat or meat products originate 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 following material was hygienically removed from bovine meat and meat product prepared for Hong Kong: skull, including brain, eyes and trigeminal ganglia, tonsils, spinal cord, dorsal root ganglia (with the vertebral column) and intestine (pylorus to rectum).

6. The boneless bovine meat and meat products do not include diaphragm, cheek and head meat, any trimmings, any mechanically separated meat or product from advanced meat recovery systems.

7. Product meets EV Program Requirements for Hong Kong.

Signature of FSIS Inspection Official

Printed Name

Title/Professional Degree

FSIS Form 2830-9 (6/08)
<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>
</table>

The meat originates from birds born and raised in the United States.

☐ I CERTIFY that the meat or meat food product specified herein is from animals that received both ante-mortem and postmortem 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.

☐ I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an ante-mortem and postmortem 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.

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

By order of the Secretary of Agriculture

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 5060-3 (5/93) REPLACES FSIS FORM 139 (2/81), WHICH MAY BE USED UNTIL EXHAUSTED.

ORIGINAL
A6. U.S. Fish and Wildlife Service – Declaration for Importation or Exportation of Fish or Wildlife
<table>
<thead>
<tr>
<th>Field</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Consortium</strong></td>
<td>U.S.A.</td>
</tr>
<tr>
<td><strong>Consignee</strong></td>
<td>HONG KONG</td>
</tr>
<tr>
<td><strong>Special Conditions</strong></td>
<td>MUST COMPLY WITH ENCLOSED GENERAL PERMIT CONDITIONS</td>
</tr>
<tr>
<td><strong>Scientific Name</strong></td>
<td>ALLIGATOR</td>
</tr>
<tr>
<td><strong>Common Name</strong></td>
<td>ALLIGATOR</td>
</tr>
<tr>
<td><strong>Country of Origin</strong></td>
<td>USA</td>
</tr>
<tr>
<td><strong>Country of Last Export</strong></td>
<td>SWITZERLAND</td>
</tr>
<tr>
<td><strong>Issuing Date</strong></td>
<td>06/08/2005</td>
</tr>
<tr>
<td><strong>Authority</strong></td>
<td>United States Management Authority</td>
</tr>
<tr>
<td><strong>Endangered Species Act of 1973</strong></td>
<td>(50 USC 1531 et. seq.)</td>
</tr>
<tr>
<td><strong>Export/Re-export Endorsement</strong></td>
<td>059533</td>
</tr>
<tr>
<td><strong>Wintering Grounds</strong></td>
<td>059533</td>
</tr>
<tr>
<td><strong>Re-export Certificate No.</strong></td>
<td>06/08/2005</td>
</tr>
<tr>
<td><strong>Date of Issue</strong></td>
<td>06/23/2003</td>
</tr>
<tr>
<td><strong>Breed/Capture No.</strong></td>
<td>2007</td>
</tr>
<tr>
<td><strong>Quantity (including units)</strong></td>
<td>10</td>
</tr>
</tbody>
</table>

**Billed Details**

<table>
<thead>
<tr>
<th>Field</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Bill of Lading/Air Way-Bill Number</strong></td>
<td>N/A</td>
</tr>
<tr>
<td><strong>Part of Exportation/Re-exportation</strong></td>
<td>NEW AUTHORITY</td>
</tr>
</tbody>
</table>

**Signature**

[Signature]

---

**NOAA Form 97-807**

**U.S. Department of Commerce**

**National Oceanic and Atmospheric Administration**

**National Marine Fisheries Service**

**Export Health Certificate**

This 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 issue, alter, 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)).

**Issuing Office**

**Exported By** (Applicant’s name and address):

**Consigned To** (name and address):

**Shipped Via**

**Identifying Marks**

**Port of Embarkation**

**Port of Desembarkation**

**Total Containers**

**Total Weight**

**Product**

**Class, Type, Grade**

**Lot No.**

**Container Size**

**No. Cases**

**Lot Weight**

**Label Brand**

**Results – Remarks**

**Official Stamp** (containers shipped with this mark)

**Certificate Valid Only If Each Copy Embossed With Official Department Seal.**

**Bill To**

**Fee**

**Expenses: Mileage**

**Other (Describe):**

**Total**

**Signature of Inspector**

Please refer to this certificate by number and date.

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*Supercedes 1982 edition.*

STATEMENT OF LICENSURE AND CERTIFICATION

EXPORTED BY: CERT # CONSIGNEE: FINAL DESTINATION

<table>
<thead>
<tr>
<th></th>
<th>WA-1276-SS</th>
<th>Hong Kong</th>
</tr>
</thead>
</table>

SHIPPED VIA:

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

IDENTIFYING MARKS:

<table>
<thead>
<tr>
<th>SPECIALS</th>
<th>TOTAL CONTAINERS</th>
<th>TOTAL MARKED WEIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oysters</td>
<td>12 Boxes = 612 Lb</td>
<td>632 Lb</td>
</tr>
</tbody>
</table>

PRODUCT CLASS, TYPE, STYLE

<table>
<thead>
<tr>
<th></th>
<th>COUNT LOT WEIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oysters</td>
<td>12 boxes = 632 Lb</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>Dl Inlet</td>
<td>WA-1276-SS</td>
<td>06/27/2005</td>
</tr>
</tbody>
</table>

SIGNATURE OF AUTHORIZED AGENT: [Signature] DATE: June 27, 2005

The facility/processor named herein has been inspected by the Washington Department of Health and found to be in compliance with the terms of this certificate.

BY: [Signature] DATE: Monday, June 27, 2005

A copy of this certificate must be sent to this office within 3 business days to the address above or by fax 360-216-2217. A copy of this certificate must be marked "Not fit to eat" and returned to this office.
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 sold 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)

CERTIFICATE OF ANALYSIS

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 ≤0.000 excluding Yogurt Cultures, i.e. Lactobacillus.

Sworn to and subscribed before me this 1st day of October, 2009.

NOTARY PUBLIC
My Commission Expires Feb. 28, 2010
A13.2 Health Certificate Sample for Ice Cream Products

Illinois Department of
PUBLIC
HEALTH

525-535 West Jefferson Street • Springfield, Illinois 62761-0001 • www.dph.state.il.us

HEALTH CERTIFICATE

No: 31010051 (2 of 2)

Re:

* Brand Product from U.S.A.

We certify that:

(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 30,000 bacteria per gram and maximum 20 coliform organisms per gram.

(D) The ice cream product will consist of no less than 3% 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 Staphylococcus homogenes.


(G) The product is fit for human consumption.

Quantity

Vanilla Ice Cream Base - 966 ml.
Cappuccino Frozen Cocktail Mix - 966 ml.
Non-Fat Frozen Yogurt - 966 ml.

Date of Manufacture

Dairy Program Manager
Division of Food, Drugs and Dairies
Illinois Department of Public Health
UNITED 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.

August 1, 2008
Date Signed

NATIONAL PROGRAM COORDINATOR
USDA, Dairy Grading
A15. Phytosanitary Certificate issued by APHIS

[Image of the certificate]

This certificate certifies that the plants, plant products, or other regulated articles described herein have been inspected and/or tested according to appropriate official procedures and are considered to be free from the quarantine pests, specified by the importing contracting party, and to conform with the current phytosanitary requirements of the importing contracting party including those for regulated non-quarantine pests.
A16. CITES Export Permit – Sample for Ginseng Shipment
### Categories of Ginseng

<table>
<thead>
<tr>
<th></th>
<th>Wild</th>
<th>Wild simulated</th>
<th>ARTIFICIALLY PROPAGATED</th>
<th>Cultivated Seed or Roots</th>
<th>Cultivated Woodgrown</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Origin</strong></td>
<td>Naturally occurring</td>
<td>Seeds or roots planted in natural habitat</td>
<td>Cultivated Seed or Roots</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Habitat</strong></td>
<td>Within natural range, in suitable ginseng habitat</td>
<td>Within natural range, in suitable ginseng habitat</td>
<td>Grown in fields</td>
<td>Grown in woods similar to natural habitat</td>
<td></td>
</tr>
<tr>
<td><strong>Cultivation</strong></td>
<td>None</td>
<td>Planting of seeds or roots only</td>
<td>Intensive</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Fungicide</strong></td>
<td>None</td>
<td>None</td>
<td>Exensive</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Harvest Methods</strong></td>
<td>Dug by hand</td>
<td>Dug by hand</td>
<td>Often dug by mechanical means</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Cultivated Ginseng Export Report

*NOTE: Permittee must supply the following information and attach original State Certificates for the ginseng in this shipment.*

**States Authorized for Cultivated Ginseng Export:**

<table>
<thead>
<tr>
<th>State</th>
<th>Cultivated</th>
<th>Cultivated Woodgrown</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alabama</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Arkansas</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Georgia</td>
<td></td>
<td></td>
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<tr>
<td>Idaho</td>
<td></td>
<td></td>
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<tr>
<td>Illinois</td>
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<tr>
<td>Indiana</td>
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<tr>
<td>Iowa</td>
<td></td>
<td></td>
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<tr>
<td>Kentucky</td>
<td></td>
<td></td>
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<tr>
<td>Maine</td>
<td></td>
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<tr>
<td>Maryland</td>
<td></td>
<td></td>
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<tr>
<td>Michigan</td>
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<tr>
<td>Minnesota</td>
<td></td>
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<tr>
<td>Missouri</td>
<td></td>
<td></td>
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<tr>
<td>New York</td>
<td></td>
<td></td>
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<tr>
<td>N. Carolina</td>
<td></td>
<td></td>
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<tr>
<td>N. Dakota</td>
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<tr>
<td>Ohio</td>
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<tr>
<td>Oregon</td>
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<tr>
<td>Pennsylvania</td>
<td></td>
<td></td>
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<tr>
<td>Tennessee</td>
<td></td>
<td></td>
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<tr>
<td>Vermont</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Virginia</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Washington</td>
<td></td>
<td></td>
</tr>
<tr>
<td>West Virginia</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wisconsin</td>
<td>4,817.6</td>
<td></td>
</tr>
</tbody>
</table>

**Total Weight of this Shipment:** 4,817.6 Lbs.

**Port of Export:**

**Date of Export:**

**Consignee:** Hong Kong, China

**U.S. Permit #** 04US813

**Shipment #** 6 (start with # 1 each year)

**Endorsement:**

Signature of APHIS/PPQ Inspector

USDA APHIS PPO

Date: 1/1/98

INSPECTED

Revised 10-22-99
Circular Letter for Importation of preserved/stuffed animal specimen

Dear Sir/Madam,

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 provided 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, a CITES Import/ Possession Licence issued by this department must be obtained prior to shipment. Besides, CITES Export Permit issued by the CITES Management Authority of the exporting country is also required.

You are also reminded of the need to seek the approval of the Port Health Office, Department of Health, Hong Kong for the importation of preserved/stuffed animal specimen. (Tel.: 2961-8852, 2961-8991; email: enquiries@dh.gov.hk)

Yours faithfully,

(Signed)

Dr. Christopher J. BRACKMAN
Veterinary Officer (Import and Export)
for Director of Agriculture, Fisheries and Conservation

(N:/Permit & Certification/letter/circular letter/circular letter re importation of animal specimen-Sep06E)
Circular Letter to Importers of biological products of animal origin

Dear Sir/Madam,

Importation/transhipment of biological products of animal origin to/via Hong Kong

We have no objection to the importation/transhipment of biological products to/via Hong Kong provided that:

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 official veterinary authority of the Government 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 in person or by post within 2 weeks after the products arrived to Hong Kong. Should the original copy of the certificate be to be retained by the importer, please present the original certificate in person to the following address during office hours for certified copy to be recorded by this office.

6th Floor (Counter 11)
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 of the need to seek the approval of the Port Health Office, Department of Health, Hong Kong for the importation of biological products. (Tel.: 2961-8852, 2961-8961; email: enquiries@ch.gov.hk)

Yours faithfully,

Dr. Michelle YEUNG
Veterinary Officer (Import and Export)
for Director of Agriculture, Fisheries and Conservation

(Back of this page contains Chinese text on the reverse page)
CIRCULAR LETTER REGARDING 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.

Should you have any query, please contact us at (+852) 2150 7064.

Thank you for your attention in this matter.

Yours faithfully,

Dr. Grant William CLARKE
Veterinary Officer (Import and Export)
for Director of Agriculture, Fisheries and Conservation

(背頁印有中文文本文 Chinese text on the reverse page)
A21. Feathers

CIRCULAR LETTER REGARDING IMPORT 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.

Thank you for your attention in this matter.

Yours faithfully,

Dr. Michele YEUNG
Veterinary Officer (Import and Export) for Director of Agriculture, Fisheries and Conservation

(Chinese text on the reverse page)

Please address all replies to Director of Agriculture Fisheries and Conservation.
Circular Letter to Importers of pet food/animal feed
delivered via Hong Kong

8 February 2010

Dear Sir/Madam,

We have no objection to the importation/transhipment of pet food/animal feed delivered 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 the pet food/animal feed imported into Hong Kong to facilitate traceability and food safety. 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 (post-mortem), and were found not to have any disease transmissible by the certified material. 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 in the country of production, and this ban is effectively enforced.

3. The products of ruminant origin were derived from animals slaughtered at abattoirs 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: brain, spleen, tonsil, nasal tissue, thoracic lymph nodes, spine, pelvic limbs, ears, paws, mouth, rectum, and lungs. These materials are known to contain the virus that causes bovine spongiform encephalopathy (BSE).

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

7. If the product contains 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
   - 60°C for at least 3 hours
   - 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, indication for use, the withdrawal period and the name and address of the importer. (For details, please visit http://www.legislation.gov.hk/laws/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.)

Thank you for your attention in this matter. Should you have any further enquiries, please feel free to contact Mr. Lui at telephone 2505-7003.

Yours faithfully,

Dr. E. TAI
Senior Veterinary Officer (Import and Export) for Director of Agriculture, Fisheries and Conservation

(Chinese text on the reverse page)

Please address all replies to Director of Agriculture, Fisheries and Conservation.
A23.1 Certificate Sample for Eggs

### SHELL EGG GRADING CERTIFICATE

**USDA**

**Certificate No.** SEA- 12345678

**Place of Grade:** P.O. Box 123, New York, NY

**Grade:** US Grade A Large

<table>
<thead>
<tr>
<th>LOT NO.</th>
<th>NET WT. OF CONTAINERS</th>
<th>NET WT. OF CONTAINERS DAMAGED</th>
<th>NET WT.</th>
<th>PERCENTAGE</th>
<th>US OFFICIAL GRADE</th>
<th>SIZE</th>
<th>UNITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>750</td>
<td>19</td>
<td>66.45</td>
<td>95.70</td>
<td>.21 .37</td>
<td>2.42</td>
<td>.25</td>
</tr>
</tbody>
</table>

**DESCRIPTION**

<table>
<thead>
<tr>
<th>LOT NO.</th>
<th>TYPE OF EGG</th>
<th>TYPE OF PACKAGING</th>
<th>DATE OF receptor</th>
<th>NUMBER AND LOCATION OF RECEPTOR</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>White</td>
<td>New Filler Flats</td>
<td>March 10, 2022</td>
<td>12345678</td>
</tr>
</tbody>
</table>

**ADDITIONAL CERTIFICATIONS**

The product was included in this shipment and is fit for human consumption.

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

**Type of Poultry:** Chicken (Hatch) Domestic

**Name of Processing Plant:** ABC Ranch

**Address of Processing Plant:** Route 3, Little Rock, AR 22419

**Processing Plant Establish Number:** P-3112

**CERTIFICATION STATEMENT**

In compliance with the Regulations of the Secretary of Agriculture governing the Grading of Shell Eggs and pursuant to the Agricultural Marketing Act of 1949, as amended, and any other Act of Congress conferring such authority, it is certified that the product to which reference is made and that the class, quality, quantity, and/or condition of the product at the time and on the date above, were as stated above.

Jane Doe

December 10, 2007

OFFICIAL GRADING AGENT
A23.2 Certificate Sample for Eggs

<table>
<thead>
<tr>
<th>LOT NO</th>
<th>NUM. OF CONTAINERS</th>
<th>PERCENTAGE</th>
<th>DESCRPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>750</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**TYPE OF PACKING**
- New 30-dozen Fiber Egg Tray
- New Filler Plate

**CASE QUALITY RANGE**
- A
- A

**CHARACTER OF LOSS**
- None
- None

**DATE SPANNED**
- April 10, 2008

**ADDITIONAL CERTIFICATION**
- Product represented on this certificate meets the requirements for the grade and size as determined by inspection on 04/10/2008.
- Disease-free Certification Statements attached.

**REMARKS**
The poultry eggs included with this shipment are fit for human consumption.

**SIGNATURE**

April 10, 2008

**DATE**

[Signature]

[Date]
United States
Department of
Agriculture

Agricultural
Marketing
Service

1400 Independence Avenue, SW
Room 3035-S, STOP 0258
Washington, DC 20250-0258

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