

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

Required Report - public distribution

Date: 12/30/2014

GAIN Report Number: HK1450

Hong Kong

Food and Agricultural Import Regulations and Standards - Certification

FAIRS Export Certificate Report

Approved By:

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Prepared By:

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Report Highlights:

A new beef letterhead certificate was implemented in June 2014 in accordance with full market access granted by Hong Kong to U.S. beef and beef products. During the past five years, the U.S. has exported neither bison nor ostrich meat to Hong Kong, thus, port 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. No other significant export certificate changes occurred since the previous report.

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.

This report was prepared by the Agricultural Trade Office of the Foreign Agricultural Service in Hong Kong for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of certificate requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS.

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

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

Note: APHIS - Animal and Plant Health Inspection Service

FSIS - Food Safety and Inspection Service

FEHD - Food and Environmental Hygiene Department

CITES - Convention on International Trade in Endangered Species of Wild Fauna and Flora

AFCD - Agriculture, Fisheries and Conservation Department

AMS - Agricultural Marketing Service

Samples Certificates See Appendix

Products	U.S. Issuing Authority	Attestation Required on Certificate	Purpose	Requesting Ministry
Poultry	FSIS form 9060-5 (A1) Letterhead certificate	Production Dates	Health certificate	FEHD

	(A2)			
Pork	FSIS form 9060-5 (A1)		Health certificate	FEHD
Beef	FSIS form 9297-1 (A3) Letterhead certificate – form 2630-9(6/86) (A4)	Slaughter Dates Processing Dates	Health certificate	FEHD
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)		Health Certificate	FEHD
		Scientific name is provided	To provide scientific name	FEHD & AFCD
			To observe the Protection of Endangered Species of Animals and Plants Ordinance which gives effect to CITES	AFCD
Fish & Seafood Products (not mandatory but	Either one of the following certificates to be provided:		Health certificate	FEHD

strongly recommended by the HKG)	<p>1) Export Health Certificate issued by the U.S. Department of Commerce (A5)</p> <p>2)Certificate of Veterinary Inspection issued by individual State (A6) & (A9)</p>			
Milk and Milk Beverages	<p>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),</p> <p>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</p>	<p>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.</p>	Health certificate	FEHD

	<p>milk solids other than milk fat (for milk). (A12)</p> <p>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.</p>			
Frozen Confections	<p>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)</p> <p>Certificate of Analysis showing microbiological examination and composition analysis. (A12)</p> <p>Microbiological analysis shows total bacterial count and coliform organisms count. (The frozen confection contains not more than 50,000 bacteria per gram and</p>	<p>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.</p>	Health certificate	FEHD

	<p>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 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.)</p> <p>The Certificate of Analysis has to include the certificate number of the Certificate of Free Sale or AMS certificate, as appropriate, for cross reference.</p> <p>The Certificate of Analysis has to be officially endorsed by Notary Public.</p>			
Plants (For CITES listed Plants, e.g. ginseng)	APHIS PPQ Form (A14) CITES certificate issued by US Fish and Wildlife Service Required (A15) &		Phytosanitary Certificate To observe the Protection of Endangered Species of	AFCD

	(A16)		Animals and Plants Ordinance which gives effect to CITES	
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	APHIS certificates	See circulars by Hong Kong government circulars (A17–21)	Sanitary certificates	AFCD
Table Eggs U.S. exporters provide this certificate for egg products to Hong Kong on voluntary basis.	AMS	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	Health certificates	FEHD

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 must be accompanied by a 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 established between the U.S. and Hong Kong government with regard to the export of a particular exotic meat to Hong Kong.

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

Eggs

In 2008, the U.S. and Hong Kong governments agreed on an export certificate for U.S. egg exports to Hong Kong pending further legislation. However, HKG's legislative work for mandatory certification for eggs has been suspended. Presently, U.S. exporters provide health certificates for 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 make health certificates for marine products compulsory, FEHD

strongly encourages importers to obtain certificates issued by U.S. health authorities to accompany imports certifying that the marine products concerned are fit for human consumption. Valid certificates expedite customs clearance.

Milk and Frozen Confections

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

Plants

The Hong Kong government requires plant shipments from the U.S. 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

AFCD's website. (http://www.afcd.gov.hk/english/conservation/con_gmo/con_gmo.html)

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

Horses

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

Appendix: Electronic Copy, scanned copy or Outline of Each Export Certificate

A1. FSIS 9060-5



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

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



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

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

Date Issued: _____ Certificate Number: _____

1. The beef or beef products exclude mechanically separated beef, products from advanced recovery system, lean finely textured beef, scrap meat, trimmings or other pieces (whether with or without bone) indistinguishable from trimmings.
2. The feeding of ruminants with meat and bone meal and greaves derived from ruminants has been banned and the ban has been effectively enforced.
3. The beef or beef products were neither derived from nor contaminated with the following specified risk materials: the brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum), and dorsal root ganglia of cattle 30 months of age and older, and the tonsils and distal ileum of any cattle regardless of age.
4. The cattle from which beef or beef products were derived were not subjected to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity or to a pithing process.
5. The beef or beef products were derived from cattle that passed ante-mortem and post-mortem inspection. The beef or beef products were derived from cattle that were slaughtered under official supervision in FSIS-inspected establishments. The beef or beef products were derived from cattle free from systemic contagious, infectious and parasitic disease at the time of slaughter.
6. The beef or beef products were produced in accordance with the FSIS National Residue Program, which ensures that the product is free of harmful residues.
7. The United States has been evaluated and classified by the World Organization for Animal Health (OIE) as a country with a negligible-risk status for bovine spongiform encephalopathy (BSE).

Signature of FSIS Veterinarian: _____

Printed Name: _____

Title/ Professional Degree: _____

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

EQUAL OPPORTUNITY IN EMPLOYMENT AND SERVICES



U.S. DEPARTMENT OF COMMERCE
National Oceanic and Atmospheric Administration
National Marine Fisheries Service
SEAFOOD INSPECTION PROGRAM



CERTIFICATE NO.: SEH00002002
DATE: October 17, 2014

EXPORT HEALTH CERTIFICATE

This certificate is submitted in all Cases of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not insure future compliance with any Federal or State laws. WARNING: Any person who shall falsify make issue, alter, forge or counter, or participate in any action, is subject to a fine of not more than \$1,000 or imprisonment for not more than 1 year, or both [U.S.C. 1023(a)].

ISSUING OFFICE:
SE Inspection Branch

EXPORTED
BY:

CONSIGNEE
TO:

SHIPPED VIA:

PORT OF EMBARKATION

PORT OF REDIGATION

Vessel

New Orleans

Hong Kong

IDENTIFYING MARKS:

TOTAL CONTAINERS

TOTAL MARKED WEIGHT

Shrimp Cakes Alligator Meat

PRODUCT	CLASS, TYPE STYLE	LOT NO. & CODE	CONTAINER SIZE	NO. CONTAINERS	LOT WEIGHT		LABEL BRAND
					LBS	KG	
Alligator Meat	Fresh/frozen						
Alligator Meat	Fresh/frozen						
Alligator Meat	Fresh/frozen						
Alligator Meat	Fresh/frozen						
Alligator Meat	Fresh/frozen						
Alligator Meat	Fresh/frozen						

RESULTS:

Quality and condition at the time of inspection were good.

REMARKS:

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

I certify that in compliance with the regulations of the Secretary of Commerce, providing the inspection and certification of the products described herein pursuant to the act of August 14, 1940, as amended [U.S.C. 1021-1022], samples from the individual above have been examined in accordance with current regulations and standards and the results are shown above.

SIGNATURE OF INSPECTOR

OFFICIAL STAMP



PLEASE REFER TO THIS CERTIFICATE BY NUMBER AND DATE.

Revised 10/1998

State of Louisiana

Department of Agriculture & Forestry
Bob Odom, Commissioner

Certificate of Veterinary Inspection

This is to certify that the food products being shipped meet health standards, are free of obvious contamination and are suitable for human consumption.

Food Product(s) Raw, frozen, bulk wild Alligator Consignee _____
meat, red & white mix
44,100 lbs. (20045 Eggs)

Shipper _____

Carrier _____

Booking No. _____

Official Signature _____

Point of Embarkation _____

Date of Inspection _____

Veterinary Medical Officer
Louisiana Department of
Agriculture & Forestry
U. S. A.



NO. 0065

U.S. FISH AND WILDLIFE SERVICE



DECLARATION FOR IMPORTATION
 OR EXPORTATION OF
 FISH OR WILDLIFE

Indicate One:
☐ Import ☒ Export
 Port of: SEATTLE (Sea-Tac AP)
 Date: _____
☒ Commercial ☐ Non-commercial
 Customs Identification No.: _____

Name of Carrier:
 NORTHWEST AIRLINES
 Airway Bill or Bill of Lading No.:
 012 42678985 H-174-5000-2
 Exported Via:
☒ air cargo ☐ ocean cargo ☐ r.v.
☐ rail ☐ mail ☐ personal baggage
☐ automobile: License no. _____
 state _____
 Location where wildlife is available for inspection:
 NORTHWEST A.L. SEATTLE
 Package or Bale Marks and Nos.: _____

(Indicate one)
☐ U.S. Importer of Record
☒ U.S. Exporter
 Foreign Consignor
 or Consignee
 Customs Broker
 or Agent

Please Type or Print Legibly

(Address - Street, City, State, ZIP Code)

(Address - Street, City, Country)

Shipping Agent or
 Freight Forwarder

Furnish All Information Below (Invoices or lists providing required information may be attached)

QUANTITY	SCIENTIFIC NAME Genus Species	COMMON NAME	DESCRIPTION If live, so state. If product, describe.	DOMESTIC VALUE	COUNTRY OF ORIGIN
2,500	Cervus Elaphus Nelsoni	Rocky Mountain Elk	Tails, Fresh Frozen	11,250.00	USA

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

Foreign License and/or Permits:
 Country No.

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

Signature

Date

Action Taken:
☒ cleared
☐ clearance refused
☐ seized
 Date: _____
☒ % of Wildlife Inspected:
 Officer Signature and Badge No.: _____

FOR OFFICIAL USE ONLY

Control Number

SEE REVERSE OF THIS FORM FOR INSTRUCTIONS AND PRIVACY ACT NOTICE

A8. Cites Export Permit

FORM 3509a (10/01)		CONVENTION ON INTERNATIONAL TRADE IN ENDANGERED SPECIES OF WILD FAUNA AND FLORA		Page 1 of 1	
<input type="checkbox"/> EXPORT PERMIT <input type="checkbox"/> RE-EXPORT CERTIFICATE <input type="checkbox"/> OTHER CERTIFICATE (see block 9)		1. Original Permit/Certificate No. 05US106 2. Valid until 12/07/2005			
3. Permittee (name and address, country) U.S.A.		4. Consignee (name and address, country) HONG KONG			
5. Special Conditions MUST COMPLY WITH ENCLOSED GENERAL PERMIT CONDITIONS.		5a. Purpose of Transaction T		5b. Security No. 059533	
		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			
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.		06/08/2005		U.S. Cites Management Authority America Farms	
		Issuing Date		United States Management Authority	
		AUTHORITY: Endangered Species Act of 1973 (16 USC 1531 et. seq.)			
7/8. Common Name and Scientific name (genus and species) of Animal or Plant		9. Description of Part or Derivative, including identifying marks or numbers (age/sex if live)		10. Appendix No. and Source	
A. Common Name AMERICAN ALLIGATOR		9. RE-EXPORT watchstraps		10. 2 C	
Scientific Name ALLIGATOR MISSISSIPPIENSIS				11. Quantity (including units) 10 NO	
12. Country of Origin U.S.A.		Permit/Certificate No. 03US58670		Date of Issue 02/23/2003	
12a. Country of Last Re-export SWITZERLAND		Re-export Certificate No. 20379		Date of Issue 04/22/2005	
12b. Breeding Operation No.		12c. Pre-Convention Date of Acquisition			
8. Common Name		9.		10.	
Scientific Name				11. Quantity (including units)	
				11a. Total Exported Quota	
12. Country of Origin		Permit/Certificate No.		Date of Issue	
12a. Country of Last Re-export		Re-export Certificate No.		Date of Issue	
				12b. Breeding Operation No.	
				12c. Pre-Convention Date of Acquisition	
13. Export / Re-export Endorsement: The official who inspects shipment upon exportation / re-exportation must enter the total quantities of specimens being exported / re-exported in this block.		14. Bill of Lading / Air Way-Bill Number MS RK 065 Port of Exportation / Re-exportation NEW AIRPORT, TX Total No. of Shipping Containers 1		15. This document valid only with inspecting official's ORIGINAL stamp, signature and date in this block. Michael Long 6/13/05 Inspecting Official's Stamp, Signature and Date	

059533

A9. Health Certificate issued by Individual States for Seafood Products



For Office Use Only

TRACKING NUMBER: 200504310

STATE OF WASHINGTON
DEPARTMENT OF HEALTH

OFFICE OF FOOD SAFETY & SHELLFISH
PO Box 47824 • Olympia, Washington 98504-7824
(360) 236-3330 • TDD Relay Service: 1-800-833-6388

STATEMENT OF LICENSURE AND CERTIFICATION

EXPORTED BY:	CERT # WA-1276-SS	CONSIGNEE TO: Per Order of Shipper	FINAL DESTINATION Hong Kong
SHIPPED VIA: Air	PORT OF EMBARKATION Seattle, Washington		PORT OF DEBARKATION Hong Kong
IDENTIFYING MARKS Oysters	TOTAL CONTAINERS 12 Boxes = 632 Lb		TOTAL MARKED WEIGHT 632Lb

PRODUCT	CLASS, TYPE, STYLE	COUNT LOT WEIGHT	LABELS/BRAND
Oysters	Fresh	12 boxes = 632Lb	

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.

PRODUCT	GROWING AREA	HARVESTER CERT#	DATE OF HARVEST
Oysters	Eld Inlet	WA-1276-SS	06/27/2005

SIGNATURE OF AUTHORIZED AGENT: [Signature] DATE 07/11/05
(Must be signed by authorized agent on or after date of harvest)

The Facility/Licensee named herein has been inspected by the Washington Department of Health and found to be in compliance with the laws of the State of Washington and with guidelines established by the US Food and Drug Administration to assure that shellfish products are handled in a sanitary and hygienic manner. Goods processed by this Facility/Licensee are freely sold in the State of Washington for human consumption.

BY

OFFICE OF

Food Safety

Health

DATE: Monday, June 27, 2005

A copy of the export certification signed by the authorized agent must be sent to this office within 3 business days to the address above or by fax (360) 236-2237. Any certification not used must be marked "Void - did not ship" and returned to this office.



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

A11. Certificate of Free Sale (for dairy and frozen confections)



Food Safety and Consumer Protection Division
Kristin Haas, DVM, Director/State Veterinarian

116 State Street • Montpelier, Vermont 05620-2901 • (802) 828-3429 • (802) 828-5983 FAX

FOOD SAFETY & CONSUMER PROTECTION DIVISION
Byron D. Moyer, Chief, Dairy Section
(802) 828-2433
(802) 828-5983 FAX

May 1, 2009

To Whom It May Concern:

RE: Certificate of Free Sale and Sanitation

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

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

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

We further certify that the products manufactured by

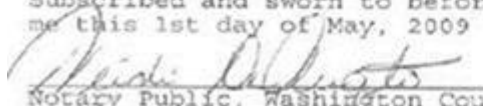
at their manufacturing plants in

are fit for human consumption and are freely 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



The State of Vermont is an Equal Opportunity / Affirmative Action Employer and Provider

A12. Certificate of Analysis (for dairy and frozen confections

CERTIFICATE OF ANALYSIS

Reference Number	Item Number	Description	Ship Qty	Prod Code	Caliform	SPC	% Total Fat	% Moist	% Sugar
HK09-008	10414	Vanilla Fair Trade IC 9085ml	80	13-Aug-10	<10	<50,000	>5%	>7.5%	>10%
	10427	Cake Batter (Birthday Flavor) IC 9085 ml	25	18-Dec-09	<10	<50,000	>5%	>7.5%	>10%
	11007	Triple Caramel Chunk IC 9085ml	50	07-Oct-10	<10	<50,000	>5%	>7.5%	>10%
	11924	Chocolate Therapy IC 9085ml	75	23-Oct-10	<10	<50,000	>5%	>7.5%	>10%
	11640	Strawberry IC 9085ml	75	06-Oct-10	<10	<50,000	>5%	>7.5%	>10%
	11087	Coffee Coffee Buzz Buzz Buzz IC 9085ml	25	07-Oct-10	<10	<50,000	>5%	>7.5%	>10%
	11053	Phish Food IC 9085ml	25	23-Oct-10	<10	<50,000	>5%	>7.5%	>10%
	12060	Mint Chocolate Chunk IC 9085ml	50	15-Oct-10	<10	<50,000	>5%	>7.5%	>10%
	12125	Sweet Cream and Cookies IC 9085ml	100	02-Oct-10	<10	<50,000	>5%	>7.5%	>10%
	13200	Chocolate Chip Cookie Dough IC 9085 ml	75	15-Oct-10	<10	<50,000	>5%	>7.5%	>10%
	13210	Chocolate Fudge Brownie IC 9085ml	125	19-Aug-10	<10	<50,000	>5%	>7.5%	>10%
	13245	Chunky Monkey IC 9085ml	50	10-Sep-10	<10	<50,000	>5%	>7.5%	>10%
	13290	Vanilla Heath Bar Crunch IC 9085 ml	25	18-Oct-10	<10	<50,000	>5%	>7.5%	>10%
	13330	New York Super Fudge Chunk IC 9085ml	75	28-Aug-10	<10	<50,000	>5%	>7.5%	>10%
	13409	Strawberry Cheesecake IC 9085ml	50	12-Aug-10	<10	<50,000	>5%	>7.5%	>10%
	44015	Black Raspberry Frozen Yogurt 9085ml	75	08-Oct-10	<10	<50,000	>5%	>7.5%	>10%
	84102212	Chocolate Macadamia Nut 9085 ml	75	03-Oct-10	<10	<50,000	>5%	>7.5%	>10%
	84104593	Orange & Cream 9085 ml	75	21-Jul-10	<10	<50,000	>5%	>7.5%	>10%
	84105280	Mint Chocolate Cookie 12x106 ml	34	14-Oct-10	<10	<50,000	>5%	>7.5%	>10%
	84105252	Cookie Dough IC 12x106ml	170	13-Oct-10	<10	<50,000	>5%	>7.5%	>10%
	84105257	Strawberry Cheesecake IC 12x106ml	136	07-Oct-10	<10	<50,000	>5%	>7.5%	>10%
	84105258	Vanilla Fair Trade IC 12x106ml	122	23-Sep-10	<10	<50,000	>5%	>7.5%	>10%
	80335	Chocolate Chip Cookie Dough IC 8x473ml	285	01-Oct-10	<10	<50,000	>5%	>7.5%	>10%
	10044	Dubble Muddles IC 8x473ml	60	09-Oct-10	<10	<50,000	>5%	>7.5%	>10%
	13221	Mint Chocolate Chunk IC 8x473ml	45	06-Aug-10	<10	<50,000	>5%	>7.5%	>10%
	10109	Strawberry Cheesecake IC 8x473ml	255	03-Oct-10	<10	<50,000	>5%	>7.5%	>10%
	10128	CNS Cheesecake Brownie IC 8x473ml	60	30-Sep-10	<10	<50,000	>5%	>7.5%	>10%
	10132	Half Baked IC 8x473ml	15	14-Oct-10	<10	<50,000	>5%	>7.5%	>10%
	10380	Pistachio Pistachio IC 8x473ml	30	15-Jul-10	<10	<50,000	>5%	>7.5%	>10%
	10902	Chunky Monkey IC 8x473ml	240	21-Aug-10	<10	<50,000	>5%	>7.5%	>10%
	12025	Chocolate Fudge Brownie IC 8x473ml	285	22-Oct-10	<10	<50,000	>5%	>7.5%	>10%
	12090	New York Super Fudge Chunk IC 8x473ml	210	29-Aug-10	<10	<50,000	>5%	>7.5%	>10%
	12093	Phish Food IC 8x473ml	60	07-Oct-10	<10	<50,000	>5%	>7.5%	>10%
	13102	Vanilla Fair Trade IC 8x473ml	15	19-Aug-10	<10	<50,000	>5%	>7.5%	>10%
	13428	Karamel Sutra IC 8x473ml	60	15-Oct-10	<10	<50,000	>5%	>7.5%	>10%
	84104249	Chocolate Macadamia Nut 8x473ml	240	07-Oct-10	<10	<50,000	>5%	>7.5%	>10%
	84105255	Chocolate Fudge Brownie IC 12x106ml	272	04-Oct-10	<10	<50,000	>5%	>7.5%	>10%
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 <50,000 excluding Yogurt Cultures, i.e. Lactobacillus.

Sworn to and subscribed before me this 14 day of May, 2009

NOTARY PUBLIC
My Commission Expires Feb. 28, 2010

A13.1 Health Certificate for Ice Cream Products

Illinois Department of PUBLIC HEALTH
 Rod R. Blagojevich, Governor
 Eric E. Whitaker, M.D., M.P.H., Director
 111 West Jefferson Street • Springfield, Illinois 62761-0001 • www.idph.state.il.us

HEALTH CERTIFICATE
 Health Certificate No: 37070051 (1 of 2)

Re: 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 22/2/05 by HAFERKJ
 Date of Manufacture: 9/03/2004
8/5/2004
10/29/2004

Quantity	Product	
<u>✓ 30</u> Cases	Vanilla Ice Cream Base	946 mL
<u>20</u> Cases	Cappuccino Frozen Cocktail Mix	946 mL
<u>15</u> Cases	Non-Fat Frozen Yogurt	946 mL


PACKAGING / CARTONS BEARING THE FOLLOWING MARKINGS:

MANUFACTURER: _____

CONSIGNOR: _____

CONSIGNEE: _____

A13.2 Health Certificate Sample for Ice Cream Products



**Illinois Department of
PUBLIC
HEALTH**

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

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

HEALTH CERTIFICATE

No: 37070051 (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 50,000 bacteria per gram and maximum 20 coliform organisms per gram.

(D) The ice cream products 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*.

(F) The titratable acidity of the frozen yogurt and the bacterial quality of it conform to the relevant U.S.A. Code of Federal Regulations, incorporated by reference in State of Illinois Manufactured Dairy Products Rules.

(G) The product is fit for human consumption.



<p>Quantity</p> <p><u>30 cax/2</u> Vanilla Ice Cream Base - 946 ml.</p> <p><u>20 cax/2</u> Cappuccino Frozen Cocktail Mix - 946 ml.</p> <p><u>15 cax/2</u> Non-Fat Frozen Yogurt - 946 ml.</p>	<p>Date of Manufacture</p> <p>_____</p> <p>_____</p> <p>_____</p>	<p>Dairy Program Manager</p> <p>Division of Food, Drugs and Dairies</p> <p>Illinois Department of Public Health</p>
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A14. Phytosanitary Certificate issued by APHIS

<small>No fee</small> <small>Sanitary certificate can be issued only after an application is completed (7 CFR 155.1)</small>		<small>See reverse for additional OIAIS information</small>		<small>APHIS APPROVED</small> <small>FORM NO. 10-10-2002</small>	
UNITED STATES DEPARTMENT OF AGRICULTURE ANIMAL AND PLANT HEALTH INSPECTION SERVICE PLANT PROTECTION AND QUARANTINE		FOR OFFICIAL USE ONLY			
PHYTOSANITARY CERTIFICATE		Place of Issue: Gap, Pennsylvania		NO: FPC 7653446	
TO: THE PLANT PROTECTION ORGANIZATION(S) OF Hong Kong		DATE ISSUED:			
CERTIFICATION This is to certify that the plants, plant product 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.					
DISINFESTATION AND/OR DISINFECTION TREATMENT					
1. DATE		2. TREATMENT			
3. CHEMICAL (active ingredient)		4. DURATION AND TEMPERATURE			
5. CONDITIONS		6. ADDITIONAL INFORMATION			
DESCRIPTION OF THE CONSIGNMENT					
7. NAME AND ADDRESS OF THE EXPORTER		8. DECLARED NAME AND ADDRESS OF THE CONSIGNEE			
9. NAME OF PRODUCT AND QUANTITY DECLARED		10. BOTANICAL NAME OF PLANT			
4.51 pounds of squash seed		<i>Cucurbita pepo</i>			
11. NUMBER AND DESCRIPTION OF PACKAGES		12. ESTIMATED QUANTITY (weight)			
Foil packets in 1 cardboard box		Seedway Lot 12519			
13. PLACE OF ORIGIN		14. DECLARED MEANS OF CONVEYANCE			
California, USA		DHL Air mail			
		15. DECLARED POINT OF ENTRY			
		Unknown			
WARNING: Any alteration, forgery, or unauthorized use of this phytosanitary certificate is subject to civil penalties of up to \$250,000 (7 U.S.C. Section 7724(b)) or punishment by a fine of not more than \$10,000, or imprisonment of not more than 5 years, or both (18 U.S.C. Section 1001).					
ADDITIONAL DECLARATION					
					
16. DATE ISSUED		17. NAME OF AUTHORIZED OFFICER (Type or Print)		18. SIGNATURE OF AUTHORIZED OFFICER	
		Joyce Verminski			
No liability shall attach to the United States Department of Agriculture or to any officer or representative of the Department with respect to this certificate.					
<small>PHS FORM 107 1-82 (2001) Previous editions are obsolete after 12/00/01</small>					

PART 1 - SHIPPER'S ORIGINAL

A15. CITES Export Permit – Sample for Ginseng Shipment

FORM 3-2014-1057  CONVENTION ON INTERNATIONAL TRADE IN ENDANGERED SPECIES OF WILD FAUNA AND FLORA		<input type="checkbox"/> EXPORT PERMIT <input type="checkbox"/> RE-EXPORT CERTIFICATE <input checked="" type="checkbox"/> OTHER CERTIFICATE (see block 9)		Page 1 of 1 1. Original Permit/Certificate No. 04U5813 2. Valid until 02/11/2008	
3. Permittee (name and address, country) U.S.A.			4. Consignee (name and address, country) Hong Kong, China		
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 COPIED FOR MULTIPLE SHIPMENTS; PERMITTEE TO RETAIN ORIGINAL. PERMITTEE MUST COMPLETE BLOCKS 4, 11, AND SHIPMENTS <u>6</u> PRIOR TO EACH SHIPMENT. THIS RE-ISSUES AND REPLACES 00U5813 / ISSUED 3/15/00.			5a. Purpose of Transaction 5b. Security No. 459268327		
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.)		
7. Common Name and Scientific name (genus and species) of Animal or Plant A. Common Name AMERICAN GINSENG Scientific Name PANAX QUINQUEFOLIUS		9. Description of Part or Derivative, including identifying marks or numbers (signify if live) 9. CERTIFICATE FOR ARTIFICIALLY PROPAGATED PLANTS, ROOTS.		10. Appendix No. and Source 2 A 11. Quantity (including units) 4,817.6 Lbs. 11a. Total Exported/Quota	
12. Country of Origin U.S.A.		Permit/Certificate No. US 813354		Date of issue 05/22/1996	
12a. Country of Last Re-export		Re-export Certificate No.		Date of issue	
12b. Breeding Operation No.		12c. Pre-Convention Date of Acquisition		10.	
11. Quantity (including units)		11a. Total Exported/Quota		12. Country of Origin	
12. Country of Origin		Permit/Certificate No.		Date of issue	
12a. Country of Last Re-export		Re-export Certificate No.		Date of issue	
12b. Breeding Operation No.		12c. Pre-Convention Date of Acquisition		13. Export / Re-export Endorsement: The official who inspects shipment upon exportation / re-exportation must enter the total quantities of specimens being exported / re-exported in this block.	
See Block 7 Quantity A 4817.6 lbs B		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 stamp, signature and date in this block. USDA APHS PPD MILWAUKEE, WI DATE 11/18/04 INSPECTED  Inspecting Official's Stamp, Signature and Date	

A16. Export Report by APHIS (ginseng)

CATEGORIES OF GINSENG

	WILD		ARTIFICIALLY PROPAGATED	
	Wild	Wild simulated	Cultivated	Cultivated Woodsgrown
Origin	Naturally occurring	Seeds or roots planted in natural habitat	Cultivated seed or roots	Cultivated seed or roots
Habitat	Within natural range, in suitable ginseng habitat	Within natural range, in suitable ginseng habitat	Grown in fields	Grown in woods similar to natural habitat
Cultivation	None	Planting of seeds or roots only	Intensive	When planted, largest rocks removed and drainage ditches may be dug around the beds
Fungicide	None	None	Extensive	Extensive
Harvest Methods	Dug by hand	Dug by hand	Often dug by mechanical means	Dug by hand

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:

State	Weight	
	Cultivated	Cultivated Woodsgrown
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	4,817.6	_____

PORT OF EXPORT _____

DATE OF EXPORT _____

CONSIGNEE

Hong Kong, China

U.S. PERMIT # 04US813

SHIPMENT # 6
(start with # 1 each year)

(PERMITTEE'S SIGNATURE)

<p>Endorsement:</p> <p><i>A. Maunson</i></p> <p>Signature of APHIS/PPQ Inspector</p> <p>USDA APHIS PPQ</p> <p>DATE <u>11/18/04</u> MI <u>4004</u></p> <p>INSPECTED</p>
--

Total Weight of this Shipment 4,817.6 Lbs.

Revised 10-22-99

A17. Preserved/Stuffed Animal Specimen

Importation/transshipment of preserved/stuffed animal specimen to/via Hong Kong

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

1. The animal carcass(es) was/were derived from animals free from infectious diseases and in accordance with the standards as laid down by the World 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 transshipments, prior approval is obtained from the veterinary authority in the country of import for the importation of preserved/stuffed animal specimen.
4. The preserved/stuffed animal specimen(s) was/were packed and sealed to prevent leakage in accordance with the International Air Transport Association (IATA) requirements.

If the specimen(s) was/were derived from endangered species, the specimen(s) must be accompanied 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> or contact the Endangered Species Protection Division at 2150 6973.

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

A18. Biological Products of Animal Origin

Importation/transshipment of biological products of animal origin into/via Hong Kong

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

1. The biological products were derived from animals free from infectious diseases and in accordance with the standards as laid down by the World 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 transshipments, prior approval is obtained from the veterinary authority in the country of import for the importation of biological products.
4. The biological products were packed and sealed to prevent leakage in accordance with the International Air Transport Association (IATA) requirements.

The veterinary certificate should be sent to this Department at the following address either in person or by post within 2 weeks after the products 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/transshipment 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 <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

(The reverse side of this form contains the USDA and USDA Markings)

U.S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
POULTRY PROGRAM
**SHELL EGG
GRADING CERTIFICATE**



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.

FORM 0086 APPROVED - NOV 2005 2017

CERTIFICATE NO.
SEA- 12345678
PAGE NUMBER
Little Rock, AR
PLANT NUMBER
P-3112

TO: APPLICANT (Name and address, including ZIP)

ABC Ranch
Route 2
Little Rock, AR 72419

SHIP TO ADDRESS OF SHIPPER OR BUYER (1)

Egg Marketers
P.O. Box 123
New Town, GA 32282

NAME AND ADDRESS OF BUYER OR BUYER (2)

Hong Kong Importers Inc.
25 Peak Seah St.
Hong Kong

LOT NO.	NO. OF CONTAINERS PER LOT (1)	NO. OF CONTAINERS EXAMINED	NET WT. (2)	PERCENTAGES								U.S. OFFICIAL GRADE AND SIZE
				AA	A	B	C	Down	Chicks	Loss	Under 1/16"	
1	750	19	46.45	95.79	.21	.37	—	.10	3.42	.05	—	US-Grade A Large

LOT NO.	DESCRIPTION								
	EGGS	TYPE OF PACKING	TYPE OF PACKAGING	GRADE QUALITY RANGE	CHARACTER OF LOSS	REMARKS AND TEMPERATURE	CASE STAMPED WITH		
1	White	New 20 Dozen/Fiber Eggs Taped	New Filler Flats	93 - 96	1-LX	Codex 437	USDA Graded for Export and Case No.	<input checked="" type="checkbox"/> Sample <input type="checkbox"/> All <input type="checkbox"/> Sample <input type="checkbox"/> All <input type="checkbox"/> Sample <input type="checkbox"/> All <input type="checkbox"/> Sample <input type="checkbox"/> All	

ADDITIONAL CERTIFICATION

Product represented by this certificate meets specification requirements for:

Check each applicable box:

- ☒ Product represented in this certificate meets the requirements for the stated grade and size as determined by order sampling on 12/17 - 09/2007.
- ☒ Chinese Free Certification Statements attached

Remarks:

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

Date of Production: December 05, 06, 07, 2007.

Type of Poultry: Chicken (Ruffs Dressed)

Name of Processing Plant: ABC Ranch

Address of Processing Plant: Route 2, Little Rock, AR 72419

Processing Plant Establishment Number: P-3112

CERTIFICATION STATEMENT

In compliance with the Regulations of the Secretary of Agriculture Governing the Grading of Shell Eggs issued pursuant to the Agricultural Marketing Act of 1946, as amended, and any other Act of Congress conferring the authority, it is certified that the product(s) hereon were examined and that the class, quality, quantity, and/or conditions of the product(s) at the time and on the date shown, were as stated above.

Jane Doe

OFFICIAL GRADER (Signature)

December 10, 2017

DATE

1. As stated by producer or contractor.

2. Eggs reported as infested are also reported and/or other findings according to their quality.

PS-2007 (5-06) 2/1/08 (with latest 12-03) may be used.

Title of form: SHELL EGG GRADING CERTIFICATE				FORM GR-600 (REVISED - JULY 2001) 01							
<div style="display: flex; justify-content: space-between; align-items: center;"> <div style="text-align: center;"> <p>USDA DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE POULTRY PROGRAMS</p> </div> <div style="font-size: x-small;"> <p>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.</p> </div> </div>				<p>CERTIFICATE NO. SEA- 101901</p> <p>PLACE EXAMINED:</p>							
<p>1. APPLICANT (Name and address, including ZIP code):</p> <p>AAC Ranch Route 2 Little Creek, AR 72409</p>				<p>2. NAME AND ADDRESS OF SHIPPER OR SELLER (If not the same as above):</p> <p>Egg Packer P.O. Box 123 New Town, CA 13207</p>				<p>3. NAME AND ADDRESS OF RECEPTION BUYER (If not the same as above):</p> <p>Hong Kong Importers, Ltd. 25 Peak South Street Hong Kong</p>			
<p>4. LOT NO. (If not the same as above):</p> <p>1</p>				<p>5. NO. OF CONTAINERS PER LOT (If not the same as above):</p> <p>750</p>				<p>6. U.S. OFFICIAL GRADE AND SIZE</p> <p>US Grade A Large</p>			
<p>7. DESCRIPTION</p> <p>White</p>				<p>8. TYPE OF PACKING</p> <p>New 30 Dozen Fiber Top Shaped</p>				<p>9. TYPE OF PACKING</p> <p>New Filler Flats</p>			
<p>10. CASE QUANTITY (If not the same as above):</p> <p>N/A</p>				<p>11. CHARACTER OF LOSS</p> <p>N/A</p>				<p>12. WHERE HELD AND TEMPERATURE</p> <p>Cooler at 45</p>			
<p>13. EXAMINED BY (Name and Title):</p> <p>USDA Graded For Export and Certificate No. 108017</p>				<p>14. EXAMINED BY (Name and Title):</p> <p>USDA Graded For Export and Certificate No. 108017</p>				<p>15. EXAMINED BY (Name and Title):</p> <p>USDA Graded For Export and Certificate No. 108017</p>			
<p>16. ADDITIONAL CERTIFICATION</p> <p>Product represented by this certificate meets specification requirements for:</p>				<p>Check each applicable box:</p> <p><input checked="" type="checkbox"/> Product represented on this certificate meets the requirements for the grade and size as determined by on-line sampling on 04/10/06 - 7/4/11</p> <p><input checked="" type="checkbox"/> Disease Free Certification Statements attached</p>							
<p>REMARKS:</p> <p>The poultry eggs included with this shipment are fit for human consumption.</p> <p>EGG OF PRODUCTIONS April 10 and 11, 2006</p> <p>Type of Poultry: Chicken (Gallus Domesticus)</p> <p>Name of Processing Plant: AAC Ranch</p> <p>Address of Processing Plant: Route 2, Little Creek, AR 72409</p> <p>Processing Plant Establishment Number: P-3112</p> <p>Serial No. X-0000000</p>											
<p>CERTIFICATION STATEMENT</p> <p>In compliance with the Regulations of the Secretary of Agriculture Governing the Grading of Shell Eggs issued pursuant to the Agricultural Marketing Act of 1935, as amended, and any other Act of Congress conferring the authority, it is certified that the products listed herein were examined and that the class, quality, quantity, and/or condition of the product at the time and on the date shown were as stated above.</p>											
<p><i>James Doe</i> GRADING OFFICIAL (Signature)</p>				<p>April 11, 2006 DATE</p>							
<p>1) As stated by applicant or consignee. 2) Eggs reported as undersized are also reported under other headings according to their quality.</p>											
<p>PR-2406 (12-04) Previous edition dated 01-89 may be used.</p>											

A22.3 Certificate Sample for Eggs



United States
Department of
Agriculture

Agricultural
Marketing
Service

1400 Independence Avenue, SW
Room 3935-S, STOP 6258
Washington, DC 20250-0258

Disease Free Certification Statements for Hong Kong

Shell Egg Grading Certificate No. SEA - 1054453 Dated: Dec. 10, 2007

"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."

Jane Doe
Signature of Grader



Stamp Impression