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Required Report - public distribution

Date: 8/12/2015

GAIN Report Number: HK1519

Hong Kong

Food and Agricultural Import Regulations and Standards - Certification

FAIRS Export Certificate Report

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Report Highlights:

Highlights: U.S. egg products, including shell eggs, powdered and liquid egg products, will be required to have a health certificate for export to Hong Kong effective December 5, 2015. The U.S. and the Hong Kong government are still working on the attestations on the health certificates.

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 (A2)	Production Dates	Health certificate	FEHD
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		Health Certificate	FEHD

	<p>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)</p> <p>U.S. Fish and Wildlife Service – Declaration for Importation or Exportation of Fish or Wildlife (A7)</p> <p>If the game meat is from an endangered species and listed under CITES, a CITES export permit is required. (A8)</p>	Scientific name is provided	<p>To provide scientific name</p> <p>To observe the Protection of Endangered Species of Animals and Plants Ordinance which gives effect to CITES</p>	<p>FEHD & AFCD</p> <p>AFCD</p>
Fish & Seafood Products (not mandatory but strongly recommended by the HKG)	<p>Either one of the following certificates to be provided:</p> <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>		Health certificate	FEHD
Milk and Milk Beverages	Either an AMS certificate issued by		Health certificate	FEHD

	<p>AMS, U.S. Department of Agriculture (A10) or Health Certificate issued by an individual State where the food product was produced. The HKG accepts a Certificate of Free Sale issued by the competent health authority in the US (A11),</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 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</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>		

	reference. The Certificate of Analysis must be endorsed by a Notary Public.			
Frozen Confections	<p>Health Certificate issued by the competent health authority of the US where the food product was produced. HKG accepts a certificate of free sale issued by the competent health authority of the USA. (A13.1) & (A13.2)</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 no more than 50,000 bacteria per gram and no more than 100 coliform organisms per gram.)</p> <p>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</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 the country of origin.	Health certificate	FEHD

	<p>frozen confection contains no less than 5% fat, 10% sugar and 7.5% milk solids other than milk fat. This condition applies to those frozen confections described as ice cream only.)</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 must be officially endorsed by a Notary Public.</p>			
<p>Plants</p> <p>(For CITES listed Plants, e.g. ginseng)</p>	<p>APHIS PPQ Form (A14)</p> <p>CITES certificate issued by US Fish and Wildlife Service Required (A15) & (A16)</p>		<p>Phytosanitary Certificate</p> <p>To observe the Protection of Endangered Species of Animals and Plants Ordinance which gives effect to CITES</p>	AFCD
<p>Because of risk of animal diseases such as BSE and Avian Influenza cases, the HKG</p>	APHIS certificates	<p>See circulars by Hong Kong government circulars (A17–21)</p>	Sanitary certificates	AFCD

recommends HK importers provide sanitary certificates for the following products: -preserved/stuffed animal specimen -biological products of animal origin -hides and skins of cattle origin -feathers -pet food/animal feed				
Table Eggs U.S. exporters are required to provide a health certificate effective December 5, 2015.	AMS	(attestations not yet finalized) 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
Other Egg Products, including powdered eggs and liquid eggs	FSIS	(attestations not yet finalized) A23	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 certificate issued by government authorities. Suppliers or Manufacturers Export Declaration are not regarded as valid certificates.

Poultry, Red Meats and Game Meats

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

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

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

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

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

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

Eggs

The Hong Kong government is planning to require mandatory certification for table eggs and other egg products including pasteurized egg, liquid egg and powdered egg products, effective December 5, 2015.

The USDA and the HKG are in the process of negotiating the attestations on the certificates.

Seafood Products

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

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

Milk and Frozen Confections

Hong Kong laws require that imports of milk and frozen confections 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. be accompanied by phytosanitary certificates issued by APHIS. If the specie is listed on CITES, a CITES export permit is required as well.

Products Containing Living Modified Organisms

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

- If the identity of the GMO is known, the shipment contains such a GMO; if the identity of the GMO is not known, the shipment may contain such a GMO;
- The GMO is not intended for release into the environment;
- The common name, scientific name and, where available, commercial name of the GMO;
- The Internet address of the Biosafety Clearing House;
- The transformation event code of the GMO or, where available, its unique identifier code; and,
- The details of the importer or exporter (such as name, address and contact information) for further information.

There is no specific requirement regarding the form of documentation accompanying GMO shipments. The use of a commercial invoice or other documents required by existing documentation systems are 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 has a bilateral agreement with Hong Kong on U.S. horse exports. Three certificates were developed for the: (1) permanent importation, (2) temporary importation, and (3) transit of U.S.-origin equines based on revised Hong Kong requirements that went into effect on September 20, 2011. The bilateral agreements relax the veterinary examination and animal disease testing requirements and timelines for equines from the United States. For details, please contact APHIS Beijing at 86-10-8531-3033 (fax) or ying.zhang@aphis.usda.gov

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

A1. FSIS 9060-5

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE FIELD OPERATIONS MEAT AND POULTRY EXPORT CERTIFICATE OF WHOLESOMENESS		A knowingly false entry or false statement on any entry on this certificate may result in a fine of not more than \$10,000 or imprisonment for not more than five years or both (18 USC 1001). Additional penalties exist under the Federal Meat Inspection Act (21 USC 611 (a) (1), (2), and (3); 21 USC 676) and the Poultry Products Inspection Act (21 USC 438 (a) (1), (2), and (3); 21 USC 461) for an unauthorized or false statement or misuse of this certificate.	
DISTRICT OFFICE JACKSON, MS	COUNTRY OF DESTINATION HONG KONG	DATE ISSUED MPF - 130405	
EXPORTED BY 1/ (Applicant's name and address including ZIP Code) 		PRODUCT EXPORTED FROM:	
		EST. / PLANT NUMBER (if applicable)	
CONSIGNEE TO 1/ (Name and address including ZIP Code)		CITY	
TOTAL MARKED NET WEIGHT 52,912 LBS	TOTAL CONTAINERS 1,600 CS	<input type="checkbox"/> @ SLAUGHTERING PLANT <input type="checkbox"/> @ PROCESSING PLANT <input checked="" type="checkbox"/> @ WAREHOUSE <input type="checkbox"/> @ DOCKSIDE	
PRODUCT AS LABELED	MARKED WEIGHT OF LOT 1/	NUMBER OF PACKAGES IN LOT 1/	SHIPPING MARKS 1/
FROZEN CHICKEN JUMBO IQF MIDJOINT WINGS 6X2 5 KG	52,912 LBS	1,600 CASES	021868
1/ As stated by applicant or contractor.			
REMARKS			
PRODUCTION DATES: MAY 2004 AND JUNE 2004			
<input type="checkbox"/> I CERTIFY that the meat or meat food product specified herein is from animals that received both antemortem 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.			
<input checked="" type="checkbox"/> I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem 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		INSPECTOR AND DISTRICT	
<small>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.</small>			
FSIS FORM 2020-5 (07-10-2001) REPLACES FSIS FORM 2020-5 (05-06-1995), WHICH MAY BE USED UNTIL EXHAUSTED. Designed on FarmView Software			

A2. FSIS Letter Certificate for Poultry



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

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

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE FIELD OPERATIONS EXPORT CERTIFICATE OF WHOLESOMENESS FOR BEEF		<small>A knowingly false entry or false alteration of any entry on this certificate may result in a fine of not more than \$10,000 or imprisonment for not more than five years or both (18 USC 1001). Additional penalties exist under the Federal Meat Inspection Act (21 USC 611 (b) (1), (2), and (3), 21 USC 674) and the Poultry Products Inspection Act (21 USC 458 (a) (1), (2), and (5), 21 USC 461) for an unauthorized or false alteration or misuse of this certificate.</small>		
DISTRICT OFFICE	COUNTRY OF DESTINATION Hong Kong	DATE ISSUED	CERTIFICATE NUMBER	
EXPORTED BY (Applicant's name and address including ZIP Code)		PRODUCT EXPORTED FROM: NAME/ADDRESS/NUMBER OF SLAUGHTERING ESTABLISHMENT:		
CONSIGNEE TO 1/ (Name and address including ZIP Code)		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
1/ As issued by applicant or contractor				
REMARKS				

SAMPLE

<input type="checkbox"/> I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem 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.	
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)	

A4. Letterhead Certificate for Beef



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.: SEH00002602
DATE: October 17, 2014

EXPORT HEALTH CERTIFICATE

This certificate is submitted in full faith and belief of the truth of the statements therein contained. This certificate does not
constitute a license to export with the Federal or State laws. WARNING: Any person who shall falsify, make false, alter, forge or copy, 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. 1021(b)).

ISSUING OFFICE:
SE Inspection Branch

EXPORTED
BY:

CONSIGNEE
TO:

STOWED VIA:

PORT OF ORIGIN/EXPORTATION

PORT OF DESTINATION

Vessel:

New Orleans

Hong Kong

IDENTIFYING MARKS:

TOTAL CONTAINERS

TOTAL MARKED WEIGHT

Shrimp (Coke) 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 packages 26 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
product designated herein pursuant to the act of August 14, 1946, as amended ("U.S.C. 1021-1022), samples from the
indicated above have been examined in accordance with current regulations and standards and the results are shown above.

SIGNATURE OF INSPECTOR

PLEASE REFER TO THIS CERTIFICATE BY NUMBER AND DATE.

OFFICIAL STAMP



Revised 10/1998

A6. Health Certificate issued by Individual State for Seafood Products

State of Louisiana	
Department of Agriculture & Forestry	
Bob Odom, Commissioner	
Certificate of Veterinary Inspection	
<i>This is to certify that the food products being shipped meet health standards, are free of obvious contamination and are suitable for human consumption.</i>	
Food Product(s)	Raw, frozen, whole wild Alligator meat, red & white mix 44,100 lbs. (20045 Eggs)
Shipper	Consignee
Booking No.	Carrier
Point of Embarkation	Official Signature
Date of inspection	Veterinary Medical Officer Louisiana Department of Agriculture & Forestry U.S.A.
NO. 0065	

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

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

 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 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 ALLIGATOR Scientific Name ALLIGATOR MISSISSIPPIENSIS		9. Description of Part or Derivative, including identifying marks or numbers (age/sex if live) 9. RE-EXPORT watchstraps	
12. Country of Origin U.S.A.		10. Appendix No. and Source 10. 2 C	
12a. Country of Last Re-export SWITZERLAND		11. Quantity (including units) 10 NO	
12b. Breeding Operation No. 02/23/2003		11a. Total Exported Quota	
12c. Pre-Convention Date of Acquisition 04/22/2005			
12. Country of Origin U.S.A.		12b. Breeding Operation No. 02/23/2003	
12a. Country of Last Re-export SWITZERLAND		12c. Pre-Convention Date of Acquisition 04/22/2005	
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 055 Port of Exportation / Re-exportation NEW AIRPORT, TX Total No. of Shipping Containers 1	
See Block 7 Quantity A 10 B		15. This document valid only with inspecting official's ORIGINAL stamp, signature and date in this block.  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 632 Lb

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
Fish & Shellfish
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) 236-2257. Any certification not so marked "Valid - 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.

NATIONAL PROGRAM COORDINATOR
USDA, Dairy Grading

August 1, 2008

Date Signed

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

May 1, 2009

To Whom It May Concern:

RE: Certificate of Free Sale and Sanitation

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

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

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

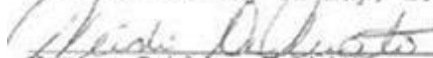
We further certify that the products manufactured by

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

Sincerely,

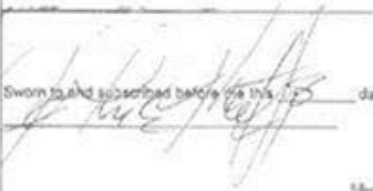

Byron D. Moyer, Chief
Dairy Section

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


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



CERTIFICATE OF ANALYSIS

Reference Number	Item Number, Description	Eng Qty	Prod Code	Caliform	SPC	% Total Fat	% Moist	% Sugar
HK09-008	10414 Vanilla Fair Trade IC 9085ml	80	13-Aug-10	<10	<\$0,000	>5%	>7.5%	>10%
	10427 Cake Batter (Birthday Flavor) IC 9085 ml	25	16-Dec-09	<10	<\$0,000	>5%	>7.5%	>10%
	11007 Triple Caramel Chunk IC 9085ml	50	07-Oct-10	<10	<\$0,000	>5%	>7.5%	>10%
	11904 Chocolate Therapy IC 9085ml	75	23-Oct-10	<10	<\$0,000	>5%	>7.5%	>10%
	11940 Strawberry IC 9085ml	75	06-Oct-10	<10	<\$0,000	>5%	>7.5%	>10%
	11007 Coffee Coffee Buzz Butz Buzz IC 9085ml	25	07-Oct-10	<10	<\$0,000	>5%	>7.5%	>10%
	11003 Phish Food IC 9085ml	25	23-Oct-10	<10	<\$0,000	>5%	>7.5%	>10%
	12000 Mini Chocolate Chunk IC 9085ml	60	15-Oct-10	<10	<\$0,000	>5%	>7.5%	>10%
	12125 Sweet Cream and Cookies IC 9085ml	100	02-Oct-10	<10	<\$0,000	>5%	>7.5%	>10%
	13200 Chocolate Chip Cookie Dough IC 9085 ml	75	15-Oct-10	<10	<\$0,000	>5%	>7.5%	>10%
	13210 Chocolate Fudge Brownie IC 9085ml	125	19-Aug-10	<10	<\$0,000	>5%	>7.5%	>10%
	13245 Chunky Monkey IC 9085ml	50	10-Sep-10	<10	<\$0,000	>5%	>7.5%	>10%
	13280 Vanilla Heath Bar Crunch IC 9085 ml	25	15-Oct-10	<10	<\$0,000	>5%	>7.5%	>10%
	13330 New York Super Fudge Chunk IC 9085ml	75	28-Aug-10	<10	<\$0,000	>5%	>7.5%	>10%
	13409 Strawberry Cheesecake IC 9085ml	50	12-Aug-10	<10	<\$0,000	>5%	>7.5%	>10%
	44015 Black Raspberry Frozen Yogurt 9085ml	75	08-Oct-10	<10	<\$0,000	>5%	>7.5%	>10%
	8410212 Chocolate Macadamia Nut 9085 ml	75	03-Oct-10	<10	<\$0,000	>5%	>7.5%	>10%
	84104593 Orange & Cream 9085 ml	75	21-Jul-10	<10	<\$0,000	>5%	>7.5%	>10%
	84106250 Mint Chocolate Cookie 12x106 ml	34	14-Oct-10	<10	<\$0,000	>5%	>7.5%	>10%
	84105252 Cookie Dough IC 12x106ml	170	13-Oct-10	<10	<\$0,000	>5%	>7.5%	>10%
	84105257 Strawberry Cheesecake IC 12x106ml	138	07-Oct-10	<10	<\$0,000	>5%	>7.5%	>10%
	84106258 Vanilla Fair Trade IC 12x106ml	122	23-Sep-10	<10	<\$0,000	>5%	>7.5%	>10%
	80535 Chocolate Chip Cookie Dough IC 8x473ml	285	01-Oct-10	<10	<\$0,000	>5%	>7.5%	>10%
	80544 Dublin Muddles IC 8x473ml	80	09-Oct-10	<10	<\$0,000	>5%	>7.5%	>10%
	13221 Mint Chocolate Chunk IC 8x473ml	45	06-Aug-10	<10	<\$0,000	>5%	>7.5%	>10%
	10109 Strawberry Cheesecake IC 8x473ml	255	03-Oct-10	<10	<\$0,000	>5%	>7.5%	>10%
	10128 CNY Cheesecake Brownie IC 8x473ml	60	30-Sep-10	<10	<\$0,000	>5%	>7.5%	>10%
	10132 Half Baked IC 8x473ml	15	14-Oct-10	<10	<\$0,000	>5%	>7.5%	>10%
	10360 Pistachio Pistachio IC 8x473ml	30	15-Jul-10	<10	<\$0,000	>5%	>7.5%	>10%
	10902 Chunky Monkey IC 8x473ml	240	21-Aug-10	<10	<\$0,000	>5%	>7.5%	>10%
	13025 Chocolate Fudge Brownie IC 8x473ml	285	22-Oct-10	<10	<\$0,000	>5%	>7.5%	>10%
	13090 New York Super Fudge Chunk IC 8x473ml	210	29-Aug-10	<10	<\$0,000	>5%	>7.5%	>10%
	13093 Phish Food IC 8x473ml	60	07-Oct-10	<10	<\$0,000	>5%	>7.5%	>10%
	13102 Vanilla Fair Trade IC 8x473ml	15	19-Aug-10	<10	<\$0,000	>5%	>7.5%	>10%
	13428 Karamel Sutra IC 8x473ml	60	15-Oct-10	<10	<\$0,000	>5%	>7.5%	>10%
	84104249 Chocolate Macadamia Nut 8x473ml	240	07-Oct-10	<10	<\$0,000	>5%	>7.5%	>10%
	84105215 Chocolate Fudge Brownie IC 12x106ml	272	04-Oct-10	<10	<\$0,000	>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 <\$0,000 excluding Yogurt Cultures, i.e. Lactobacillus.								
<div> <div>  </div> <div> Sworn to and subscribed before me this <u>11/14</u> day of <u>NOV</u> 2009. </div> </div> <div> NOTARY PUBLIC My Commission Expires Feb. 28, 2010 </div>								



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

400 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 XXXXXX

Date of Manufacture:

Quantity

Product

946 mL

9/23/2004

1/30 Cases

Vanilla Ice Cream Base

946 mL

8/3/2004

20 Cases

Cappuccino Frozen Cocktail Mix

946 mL

10/29/2004

15 Cases

Non-Fat Frozen Yogurt

PACKAGING / CARTONS BEARING THE FOLLOWING MARKINGS:

MANUFACTURER:

CONSIGNOR:

CONSIGNEE:



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: 31070051 (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.



Quantity

30 cax/2 Vanilla Ice Cream Base - 946 ml.
20 cax/2 Cappuccino Frozen Cocktail Mix - 946 ml.
15 cax/2 Non-Fat Frozen Yogurt - 946 ml.

Date of Manufacture

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

Not for use: Sanitary certificates can be issued only after an application is completed (7 CFR 303)

See reverse for additional QMS information

FORM APPROVED
CANN 40-1574-0002

UNITED STATES DEPARTMENT OF AGRICULTURE ANIMAL AND PLANT HEALTH INSPECTION SERVICE PLANT PROTECTION AND QUARANTINE		FOR OFFICIAL USE ONLY PLACE OF ORIGIN Gap, Pennsylvania NO. FPC 7653446 DATE ISSUED		
PHYTOSANITARY CERTIFICATE TO: THE PLANT PROTECTION ORGANIZATION(S) OF Hong Kong				
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. CONC. / VOLUME		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 4.51 pounds of squash seed		10. BOTANICAL NAME OF PLANTS Cucurbita pepo		
11. NUMBER AND DESCRIPTION OF PACKAGES Foil packets in 1 cardboard box		12. EXISTING (USING) MARKS Seedway Lot 12519		
13. PLACE OF ORIGIN California, USA		14. DECLARED MEANS OF CONVEYANCE 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 7734(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) Joyce Verminski		18. SIGNATURE OF AUTHORIZED OFFICER 
No fee shall attach to the United States Department of Agriculture or to any officer or representative of the Department with respect to this certificate.				

PPQ FORM 127 (10-2001)

Previous editions are obsolete and void.

PART 1 - SHIPPER'S ORIGINAL

A15. CITES Export Permit – Sample for Ginseng Shipment

<p>FORM 350A (10/07)</p> <p>CITES</p> <p>CONVENTION ON INTERNATIONAL TRADE IN ENDANGERED SPECIES OF WILD FAUNA AND FLORA</p>		<p><input type="checkbox"/> EXPORT PERMIT</p> <p><input type="checkbox"/> RE-EXPORT CERTIFICATE</p> <p><input checked="" type="checkbox"/> OTHER CERTIFICATE (see block 6)</p>		<p>Page 3 of 3</p> <p>1. Original Permit/Certificate No. 04U5813</p> <p>2. Valid until 02/11/2008</p>							
<p>3. Permittee (name and address, country)</p> <p>U.S.A.</p>		<p>4. Consignee (name and address, country)</p> <p>Hong Kong, China</p>									
<p>5. Special Conditions</p> <p>MUST COMPLY WITH ATTACHED SPECIAL CONDITIONS FOR EXPORT OF CULTIVATED AMERICAN GINSENG.</p> <p>EXPORT MUST BE THROUGH A USDA DESIGNATED PORT.</p> <p>PERMIT MAY BE COPIED FOR MULTIPLE SHIPMENTS; PERMITTEE TO RETAIN ORIGINAL.</p> <p>PERMITTEE MUST COMPLETE BLOCKS 4, 11, AND SHIPMENTS 6 PRIOR TO EACH SHIPMENT.</p> <p>THIS RE-ISSUES AND REPLACES 00U5813 / ISSUED 3/15/00.</p>		<p>5a. Purpose of Transaction</p> <p>5b. Security No. 459268327</p>		<p>6. U.S. Management Authority</p> <p>DIVISION OF MANAGEMENT AUTHORITY U.S. FISH AND WILDLIFE SERVICE DEPARTMENT OF THE INTERIOR WASHINGTON, D.C. 20240 UNITED STATES OF AMERICA</p>							
<p>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.</p>		<p>Issuing Date: _____ United States Management Authority</p> <p>AUTHORITY: Endangered Species Act of 1973 (16 USC 1531 et. seq.)</p>									
<p>7. Common Name and Scientific name (genus and species) of Animal or Plant</p> <p>A. Common Name AMERICAN GINSENG</p> <p>Scientific Name PANAX QUINQUEFOLIUS</p>		<p>9. Description of Part or Derivative, including identifying marks or numbers (signifies if live)</p> <p>9. CERTIFICATE FOR ARTIFICIALLY PROPAGATED PLANTS, ROOTS.</p>		<p>10. Appendix No. and Source</p> <p>10. 2 A</p> <p>11. Quantity (including units) 4,817.6 lbs.</p> <p>11a. Total Exported/Quota</p>							
<p>12. Country of Origin U.S.A.</p> <p>12a. Country of Last Re-export</p>		<p>Permit/Certificate No. US 813354</p> <p>Re-export Certificate No.</p>		<p>Date of Issue 05/22/1996</p> <p>Date of Issue</p>							
<p>12b. Breeding Operation No.</p> <p>12c. Pre-Convention Date of Acquisition</p>		<p>12b. Breeding Operation No.</p> <p>12c. Pre-Convention Date of Acquisition</p>		<p>12b. Breeding Operation No.</p> <p>12c. Pre-Convention Date of Acquisition</p>							
<p>12. Country of Origin</p> <p>12a. Country of Last Re-export</p>		<p>Permit/Certificate No.</p> <p>Re-export Certificate No.</p>		<p>Date of Issue</p> <p>Date of Issue</p>							
<p>12b. Breeding Operation No.</p> <p>12c. Pre-Convention Date of Acquisition</p>		<p>12b. Breeding Operation No.</p> <p>12c. Pre-Convention Date of Acquisition</p>		<p>12b. Breeding Operation No.</p> <p>12c. Pre-Convention Date of Acquisition</p>							
<p>13. Export / Re-export Endorsement:</p> <p>The official who inspects shipment upon exportation / re-exportation must enter the total quantities of specimens being exported / re-exported in this block.</p> <table border="1"> <tr> <th>See Block 7</th> <th>Quantity</th> </tr> <tr> <td>A</td> <td>4817.6 lbs</td> </tr> <tr> <td>B</td> <td></td> </tr> </table>		See Block 7	Quantity	A	4817.6 lbs	B		<p>14. Bill of Lading/Air Way-Bill Number</p> <p>023 4228</p> <p>Port of Exportation / Re-exportation MKE</p> <p>Total No. of Shipping Containers 38 Drums</p>		<p>15. This document valid only with inspecting official's ORIGINAL stamp, signature and date in this block.</p> <p>USDA APHIS PPD</p> <p>MILWAUKEE, WI</p> <p>DATE 11/15/04</p> <p>INSPECTED</p> <p>G. Hanson</p> <p>Inspecting Official's Stamp, Signature and Date</p>	
See Block 7	Quantity										
A	4817.6 lbs										
B											

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. Maason</i></p> <p>Signature of APHIS/PPQ Inspector</p> <p>USDA APHIS PPQ</p> <p>DATE <u>7/1/80</u> <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

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

1. The animal carcass(es) was/were derived from animals free from infectious diseases and in accordance with the standards as laid down by the World Organization for Animal Health (OIE).
2. The animal carcass(es) was/were properly treated or processed to kill any infectious or contagious organisms in the carcass(es).
3. For transshipments, prior approval is obtained from the veterinary authority in the country of import for the importation of preserved/stuffed animal specimen.
4. The preserved/stuffed animal specimen(s) was/were packed and sealed to prevent leakage in accordance with the International Air Transport Association (IATA) requirements.

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

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

A18. Biological Products of Animal Origin

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

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

1. The biological products were derived from animals free from infectious diseases and in accordance with the standards as laid down by the World Organization for Animal Health (OIE).
2. The consignment is accompanied by a veterinary certificate issued/endorsed by the relevant government veterinary authority in the country of export.
3. For transshipments, prior approval is obtained from the veterinary authority in the country of import for the importation of biological products.
4. The biological products were packed and sealed to prevent leakage in accordance with the International Air Transport Association (IATA) requirements.

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

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

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

A19. Hides and Skins of Cattle Origin to Hong Kong

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

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

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

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

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

A20. Feathers

IMPORTATION OF FEATHERS TO HONG KONG

It is recommended that sanitary certificate issued by the competent Government veterinary authority of

the country of export certifying the following is to be accompanied with feathers importing to Hong Kong.

1. *The feathers were derived from birds that were not within an area that was under any restrictions imposed by the national veterinary authority for the control of avian influenza;*
2. *The feathers were treated by one of the following methods:*
 - a. *washed thoroughly in detergent followed by boiling or steam sterilization at a core temperature of at least 100 °C for a minimum of 30 minutes; or*
 - b. *washed thoroughly in detergent followed by formaldehyde fumigation (10% formalin) for 4 hours; and*
3. *Assurance that the treated feathers could not be contaminated by raw materials or by equipment or personnel in contact with raw materials between processing and export.*

A 21. Pet Food

Importation/transshipment of pet food/animal feed to/via Hong Kong

Hong Kong has no objection to the importation/transshipment of pet food/animal feed to/via Hong Kong. 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^o C for at least 30 minutes
 - 75^o C for at least 5 minutes
 - 80^o 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 (not yet finalized)

(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

PLANT/DAIRY
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 RECEIPT BUYER (2)

Hong Kong Importers Inc.
25 Peck 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	QUALITY RANGE	CHARACTER OF LOSS	WHERE SOLD 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 - 12/20/17.

☒ 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, 2017.

Type of Poultry: Chicken (Kubik Dameskou)

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 condition 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. At least by random or systematic.

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

3. For use within 1245 (may be used).

Side of form for CMO and FID Statement
 U.S. DEPARTMENT OF AGRICULTURE
 AGRICULTURAL MARKETING SERVICE
 POULTRY PROGRAMS
**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 GMS-990-000-01-0001-01
 CERTIFICATE NO.
SEA- 101901
 PLACE EXAMINED:

NO. APPLICANT (Name and address, including ZIP code)	NAME AND ADDRESS OF SHIPPER OR SELLER (If not the same as above)	NAME AND ADDRESS OF RECEPTION OR BUYER (If not the same as above)
ABC Ranch Route 2 Little Creek, AR 72409	Egg Packer P.O. Box 123 New Town, CA 13287	Hong Kong Importers, Inc. 25 Park Sixth Street Hong Kong

LOT NO.	NO. OF CONTAINERS PER LOT	NO. OF CONTAINERS EXAMINED	NET WT. (Lb.)	PERCENTAGE						U.S. OFFICIAL GRADE AND SIZE
				AA	A	B	ST	Grates	Grates	
1	750									US Grade A Large

LOT NO.	EGGS	TYPE OF PACKING	TYPE OF PACKAGING	CASE QUANTITY (GRADE)	CHARACTER OF LOSS	WHERE HELD AND TEMPERATURE	EXAMINER'S SIGNATURE
1	White	New 30 Dozen Fiber Top Shaped	New Filler Flats	N/A	N/A	Cooler at 45	USDA Graded For Export and Certificate No. 1085017

ADDITIONAL CERTIFICATION

Product represented by this certificate meets specification requirements for:

Check each applicable box:

☒ Product represented on this certificate meets the requirements for the grade and size as determined by on-line sampling on 05/10/06 - 7/6/11

☒ Disease Free Certification Statement attached

REMARKS

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

EGG OF Production: April 10 and 11, 2006

Type of Poultry: Chicken (Gallus Domesticus)

Name of Processing Plant: ABC Ranch

Address of Processing Plant: Route 2, Little Creek, AR 72409

Processing Plant Establishment Number: P-3112

Seal No. X-00000000

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 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.

James Doe
 (Signature)
 DATE: April 11, 2006

1) As stated by applicant or consignee. 2) Eggs reported as undersized are also reported under other headings according to their quality.

PM 2406 (12-08) Previous edition dated 01-89 may be used.

A22.3 Certificate Sample for Eggs (not yet finalized)

	United States Department of Agriculture	Agricultural Marketing Service	1400 Independence Avenue, SW Room 3935-S, STOP 6258 Washington, DC 20250-0258
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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."



Signature of Grader



Stamp Impression

Edition 3/2008 Page 1 of 1

A23 Certificate Sample for Pasteurized Eggs, Powdered and Liquid Egg Products (not yet finalized)

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE FIELD OPERATIONS EGG PRODUCTS EXPORT CERTIFICATE OF WHOLESOMENESS	A knowingly false entry or alteration of any entry on the certificate may result in a fine of not more than \$10,000 or imprisonment for not more than five years or both (18 USC 1001). Additional Prohibited Acts and Penalties exist under the Egg Product Inspection Act (21 USC 1037 (e) (2), (3), and (5), 21 USC 1041) for an unauthorized or false alteration or misuse of this certificate.
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DISTRICT OFFICE SAMPLE	COUNTRY OF DESTINATION EPA- SAMPLE
EXPORTED BY (Applicant's Name and Address including ZIP Code) SAMPLE	PRODUCT EXPORTED FROM EST. / PLANT NUMBER (if applicable) SAMPLE
CONSIGNEE TO (Name and Address including ZIP Code) SAMPLE	CITY SAMPLE
	<input type="checkbox"/> WAREHOUSE <input type="checkbox"/> PROCESSING PLANT <input type="checkbox"/> OTHER (Please Specify)

TOTAL MARKED NET WEIGHT	TOTAL CONTAINERS
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PRODUCT AS LABELED	MARKED WEIGHT OF LOT*	NUMBER OF PACKAGES IN LOT*	SHIPPING MARKS / LOT NUMBER*	EST. / PLANT NUMBER ON PRODUCT
SAMPLE			SAMPLE	

*As stated by the applicant or contractor
REMARKS

SAMPLE

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

NOT VALID UNLESS SIGNED BY A FSIS INSPECTOR	
By (Signature) SAMPLE	INSPECTOR AND DISTRICT SAMPLE
Date Signed (MM/DD/YYYY) SAMPLE	

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statement herein 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 9000-SEP (Edition date - 08/10/2010)

ORIGINAL