

## B: VETERINARY HEALTH ATTESTATION

I, ..... a **veterinarian** authorised thereto by the Veterinary Authority of **PORTUGAL** hereby certify that the product(s) described in **Section A of the Namibian veterinary import permit number.....**:

### B1. ANIMAL HEALTH REQUIREMENTS:

1. The country has been free from Foot and mouth disease, Vesicular Stomatitis, African Swine Fever and Swine Vesicular Disease for the previous six months.
2. The product was derived from animals which:
  - 2.1 were born, raised and slaughtered in Portugal **OR** were legally imported from other EU member States **OR** from legally imported meat from other EU member States.
  - 2.2 were not vaccinated with Hog Cholera vaccine within two months prior to slaughter;
  - 2.3 originate from an area where no case of Hog Cholera and Enterovirus encephalomyelitis of swine (Teschen disease occurred within a radius of 50 km of any of the farms of origin during the previous six (6) months;
  - 2.4 were not slaughtered in any disease eradication campaign;
3. The meat originates from an area free from trichinellosis **OR** \* - were examined with approved method for detection of Trichinella and found free from trichinae larvae, **OR** \* - the pork has been subjected to a temperature not exceeding minus 25°C (-25°C) for a continuous period of not less than 30 days. **(Delete where not applicable)**

### B2. VETERINARY PUBLIC HEALTH

1. The products do not contain pig head, thoracic viscera or abdominal viscera;
2. The animals were slaughtered at an abattoir approved for export and were subject to both ante- mortem and post mortem inspection.
3. Was processed at a veterinary approved processing facility, monitored by the veterinary authority of Portugal and where hygiene conditions are satisfactory in all respects;
4. a) In case of uncooked processed meat was subjected to natural fermentation and maturation having the following characteristics;
  - i. An aw value of not more than 0.93 **OR**
  - ii. A PH value of not more than 6.0 **OR**
  - iii. Ham must be subjected to a natural fermentation and maturation process for at least 190 days and loins for 140 days.
- b) In case of dry cured pig meat; the meat was cured with salt and dried for a minimum of six months
- c) In case of cooked meat products;
  - i. Were heat treated in a hermetically sealed container with a Fo value of 3.0 or more **OR**
  - ii. Were heat treated at a minimum temperature of 70 °C for 30 minutes which must be reached throughout the products
5. The products do not contain any harmful additives and is safe and unconditionally fit for human consumption;
6. The products were after processing wrapped and packed in an establishment approved for export and stored in a hygienic manner taking necessary precautions to avoid contamination
7. The markings on the packaging containing the finished product are fully descriptive and identify the plant of origin;
8. The meat was containerized and sealed under official veterinary supervision on.

Container/vehicle number ..... Seal Number/s

Done at (place) ..... on..... (date)

Signature .....

**AUTHORISED VETERINARIAN**

**Official stamp**

Name in Print: .....

Address .....  
.....  
.....

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