

(別紙様式 3 - 1 食肉衛生証明書様式)

STANDARD FORM AUTHORIZED BY THE
MINISTRY OF HEALTH, LABOUR AND WELFARE
OF JAPAN

**HEALTH CERTIFICATE FOR EXPORT OF
FROZEN/CHILLED BEEF FROM JAPAN TO MALAYSIA**

No. : MYS-2020-49
DATE: Aug/31/2020
(Month/Day/Year)

I. Identification of the products

(Name of products) Chilled Beef Meat (Japanese Beef Meat)	
(Number of packages) 52	(Net weight) 1121.5kg
(Consignor/exporter) H·M Ryochi Co.,Ltd.	(Consignor /exporter address) Yoshioka Bldg. 3F, 4-32-1 Yotsuya ,Shinjuku-ku Tokyo 160-0004 Japan
(Consignee/importer) AAH Nippon Sdn Bhd	(Consignee/importer address) Wisma AAH M2, Jalan ML16, ML16 Industrial Park, 43300, Seri Kembangan Selangor, Malaysia

II. Origin of products

Name	Est. No.	Address
(Slaughterhouse) NISHIAWA BEEF LTD.	TOKU-2	890-3, Ashiro, Higashimiyoshi-cho, Miyoshi-gun, Tokushima, Japan
(Cutting/Processing plant) NISHIAWA BEEF LTD.	TOKU-2	890-3, Ashiro, Higashimiyoshi-cho, Miyoshi-gun, Tokushima, Japan

Date of slaughter: Aug/25/2020 Date of production : Aug/27/2020, Aug/28/2020
Port of shipment: See Attached Export Quarantine Certificate
Name of vessel : See Attached Export Quarantine Certificate

I hereby certify that:

- 1) Slaughtering and cutting were carried out at the slaughterhouse and cutting plant approved by the Department of Veterinary Services (DVS), Malaysia.
- 2) Prior to slaughter, the cattle have been examined (ante-mortem inspections) and found to be healthy and free from any clinical signs of infectious or contagious diseases.
- 3) The slaughtered cattle were subjected to post mortem meat examinations and found free from any infectious or contagious diseases lesion in accordance to Standard Meat Inspection procedures of Japan.
- 4) The beef has met microbiological standards of Malaysia and free from pathogens and other harmful contaminants and residues.
- 5) The carcasses have been eviscerated, dressed and held in the chiller at a temperature of 0°C - 4°C for a minimum period of 24 (twenty four) hours with pH less than 6 at the approved slaughterhouse.
- 6) The beef have been packed hygienically using new packaging material and labeled indicating the name, address, establishment number of the approved slaughterhouse and stamped with the batch number and date of slaughter.
- 7) The packed chilled beef were stored under sanitary conditions at chilled temperature of 0°C - 4°C at the approved abattoir OR
- 8) The packed frozen beef were stored under sanitary conditions at frozen temperature of at least -18°C at the approved abattoir.

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- 9) Every precaution had been taken to prevent contamination, treatment with preservatives/colouring matters or other foreign substances injurious to health and that the beef is fit for human consumption.
- 10) Beef does not contain β -Agonists or Nitrofurans and its metabolites or Chloramphenicol (whichever is relevant)

Name of meat inspector: Hideaki Bandou

Official title: Tokushima Prefecture Meat Inspection Centre

Director

Signature: Hideaki Bandou

Name of prefecture or city: Tokushima Prefecture

SAMPLE

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HEALTH CERTIFICATE FOR EXPORT OF FROZEN/CHILLED BEEF FROM JAPAN TO MALAYSIA

No. : MYS-2020-50
DATE: Aug/31/2020
(Month/Day/Year)

I. Identification of the products

(Name of products) Frozen Beef Meat (Japanese Beef Meat)	
(Number of packages) 27	(Net weight) 375.0kg
(Consignor/exporter) H・M Ryochi Co.,Ltd.	(Consignor /exporter address) Yoshioka Bldg. 3F, 4-32-1 Yotsuya ,Shinjuku-ku Tokyo 160-0004 Japan
(Consignee/importer) AAH Nippon Sdn Bhd	(Consignee/importer address) Wisma AAH M2, Jalan ML16, ML16 Industrial Park, 43300, Seri Kembangan Selangor, Malaysia

II. Origin of products

Name	Est. No.	Address
(Slaughterhouse) NISHIAWA BEEF LTD.	TOKU-2	890-3, Ashiro, Higashimiyoshi-cho, Miyoshi-gun, Tokushima, Japan
(Cutting/Processing plant) NISHIAWA BEEF LTD.	TOKU-2	890-3, Ashiro, Higashimiyoshi-cho, Miyoshi-gun, Tokushima, Japan

Date of slaughter: Aug/25/2020 Date of production : Aug/27/2020, Aug/28/2020
Port of shipment: See Attached Export Quarantine Certificate
Name of vessel : See Attached Export Quarantine Certificate

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- 1) Slaughtering and cutting were carried out at the slaughterhouse and cutting plant approved by the Department of Veterinary Services (DVS), Malaysia.
- 2) Prior to slaughter, the cattle have been examined (ante-mortem inspections) and found to be healthy and free from any clinical signs of infectious or contagious diseases.
- 3) The slaughtered cattle were subjected to post mortem meat examinations and found free from any infectious or contagious diseases lesion in accordance to Standard Meat Inspection procedures of Japan.
- 4) The beef has met microbiological standards of Malaysia and free from pathogens and other harmful contaminants and residues.
- 5) The carcasses have been eviscerated, dressed and held in the chiller at a temperature of 0°C - 4°C for a minimum period of 24 (twenty four) hours with pH less than 6 at the approved slaughterhouse.
- 6) The beef have been packed hygienically using new packaging material and labeled indicating the name, address, establishment number of the approved slaughterhouse and stamped with the batch number and date of slaughter.
- 7) The packed chilled beef were stored under sanitary conditions at chilled temperature of 0°C - 4°C at the approved abattoir OR
- 8) The packed frozen beef were stored under sanitary conditions at frozen temperature of at least -18°C at the approved abattoir.

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