



美國農業部

食品安全和檢查處

含有少量肉類和禽類 產品進口許可指南

2009年4月

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美國農業部食品安全和檢查處有關進口的含有少量肉類禽類或加工雞蛋產品成份的食品產品的執法通知

致進口商、經紀人、海關及邊境保護處(**CBP**)和其他相關方函

VS 表 16-3 和 **VS** 表 16-6A 範例

引言

FSIS 承諾保護公眾的健康，並正在採取行動，針對含有少量肉類禽類或加工雞蛋產品成份的進口食品產品強化其工作，以確保食品安全和食品防護。本指南將幫助進口商遵守有關將此類產品進口至美國的規定。凡未遵守本指南的進口商，則無法將此類產品進口至美國。

背景

食品安全和檢查處(FSIS)根據《聯邦肉類檢查法》、《禽類產品檢查法》和《雞蛋產品檢查法》，管制肉類、禽類和加工雞蛋產品。最近的安全涉及傳統上被視為低風險的食品產品，包括以三聚氰胺故意污染在全球經銷的奶粉，這意味著 FSIS 必須保持警惕，確保其管轄範圍內的所有產品的安全，從而保護美國消費者。

根據《聯邦肉類檢查法》、《禽類產品檢查法》和《雞蛋產品檢查法》，任何人若試圖將含有肉類禽類或加工雞蛋產品成份的食品產品進口至美國，均須確保此類成份來自獲准的來源，如欲來自獲准的來源，肉類、禽類或雞蛋產品成份必須是在 FSIS 的檢查下或在被 FSIS 認定為同等的外國檢查系統下準備的。

FSIS 最近發現，由於各種理由，含有少量熟肉或禽類成份的產品在沒有保證產品來自獲准的來源的情況下進入了美國。

從 2009 年 6 月 22 日起，除非 FSIS 首先確定，肉類、禽類或雞蛋產品成份是在能夠保證此類成份未摻假的具體條件下準備，否則美國農業部動物檢查處(APHIS)不會向含有少量肉類禽類的進口食品產品進口商發放進口許可。一旦作出這一確定，僅含有少量肉類、禽類或雞蛋產品成份的食品產品即不再由 FSIS 管轄，而由食品和藥物管理署管轄。

進口許可概述

我們編寫本指南的目的，是向您介紹含有很少的肉類、禽類或加工雞蛋產品的產品在被提供進口至美國時將會被如何對待。肉類、禽類或雞蛋產品成份始終需要來自獲准的來源。但是，在確保情況確實如此方面，FSIS 始終在美國國土安全部的海關和邊境保護署及美國農業部的 APHIS 之後發揮次要作用。最近的發展表明這種做法的問題。

從 2009 年 6 月 22 日起，FSIS 將發揮直接作用，核實產品來自獲准的來源。本指南旨在幫助您瞭解 FSIS 在肉類或禽類產品成份來原始文件證明方面尋求的重點，及將您的產品進口至美國的流程將如何受到 FSIS 參與的影響。

從 6 月 22 日起，以下兩個步驟將適用含有少量肉類或禽類產品的產品。

1. 肉類或禽類成份必須產自獲准的來源，即必須在 FSIS 的檢查下或在一個同等的外國檢查系統中的認證機構中準備。

2. APHIS 由於原產國的動物病情，而限制某些產品進入美國。因此，仍有必要與 APHIS 獸醫處全國進出口中心聯繫，瞭解與動物疾病相關的限制的資訊並從 APHIS 獲得許可。根據《動物健康保護法》賦予的授權，APHIS 管制進口，以確保進口產品不會對美國的動物健康造成風險，並發出獸醫許可，將肉類、禽類或加工雞蛋產品進口至美國。申請表通過 USDA VS 表 16-3 提出。某些國家無需擔心動物疾病問題，因此無需 APHIS 許可，不過，產品仍須來自獲得認證，向美國出口的同等的國家和機構。

凡在 6 月 22 日之後需要新許可的產品，除非進口商為含有少量肉類或禽類的食品產品提供保證，即肉類或禽類成份是由獲准的來源(即在 FSIS 在美國檢查下，或由經批准擁有與美國同等的系統的國家的認證機構)生產，APHIS 不會批准發放許可。

如果能夠提供文件，證明一種食品產品中包括的肉類或禽類成份來自獲准的來源，則可將其進口至美國。一旦 FSIS 確定進口條件已獲得滿足，則 APHIS 將為此類產品發放許可。雖然含有肉類、禽類或加工雞蛋產品成份的某些食品產品不一定會對動物健康造成威脅，並可能會獲准得到 APHIS 發放的獸醫許可(VS 表 16-6A)，此類產品仍然不一定會獲准進入美國，因為這些成份不是在旨在確保其未被摻假的檢查系統下準備。換句話說，這些成份可能符合 APHIS 的入境要求，但是不符合 FSIS 入境要求。

雖然根據進口商有關肉類或禽類成份的獲准的來源的證明，可能會發放許可，進口商仍有責任持有每批產品的文件。FSIS 查緝和扣留產品含有來自未獲准的來源的少量肉類或禽類成份並進入美國的產品。這過去是將來也將繼續是 FSIS 的執法策略。

我們將如何行事

在實行進口許可申請程序之前，我們將提供一個 90 天過渡期。過渡期從 2009 年 3 月 19 日起至 2009 年 6 月 22 日止。在這一 90 日期間，APHIS 將為目前屆滿及 2009 年 6 月 22 日前屆滿的任何進口許可提供 90 日延期，而不改變 APHIS 許可語言。該語言規定，必須針對合規要求，與 FSIS 協商。

2009 年 6 月 22 日之後，進口商必須能夠提供文件憑證，證明在 APHIS 發放許可之前的食品產品在使用的肉類及/或禽類成份產地。

另外，在 2009 年 6 月 22 日之後，根據對進入美國的產品(包括需要 APHIS 許可的產品及無需 APHIS 獸醫許可的產品)的正常監測程序，進口商將需要按請求提供文件，證明具體產品中使用的肉類或禽類成份來自獲准的來源。

從 2009 年 6 月 23 日起即 APHIS 給予的 90 天延長期之後，APHIS 會將許可申請、VS 表 16-3 轉交至 FSIS，核實肉類或禽類成份來自獲准的來源。FSIS 將審查申請，並與申請人合作，確保申請人充分瞭解需要何種文件。申請人有責任向 FSIS 提供有關獲准的來源的文件證明。APHIS 制度允許隨附憑證文件。申請人如在提出許可申請時，即提交適當的文件，則可在申請程序中節省時間。

如上所述，FSIS 將審查文件，並核實肉類或禽類食品產品成份來自獲准的來源。如果進口商能夠提供文件證據，證明食品產品中包括的肉類或禽類成份來自獲准的來源，則可將其進口至美國，而無論最終產品的製造國或出口國的同地位如何。如果這一條件沒有滿足，則進口的食品不會被考慮批准進口至美國，APHIS 將拒絕批准許可。

如有問題，請向 FSIS 提出，[電子郵址 permits@fsis.usda.gov](mailto:permits@fsis.usda.gov)，或請致電(888)-287-7194。

憑證文件

我們期待進口商向 FSIS 證明肉類或禽類產品成份來自獲准的來源。要做到這一點，進口商將需要提供證據，證明肉類或禽類產品成份曾經接受 FSIS 檢查，或來自同等國家的一家獲得認證的機構。用於提供這一憑證的文件可採取多種形式。進口商可提供提單、製造機構的發票或成份或成品的原產國的一家政府機構的一份大意如此的聲明。但是，文件至少將需要提供根據，用於確定：

- 肉類或禽類產品成份原產國，及
- 肉類或禽類產品成份的加工機構

此外，如進口商已申請 PHIS 許可，所有憑證文件上均需要提及有效的 APHIS 許可申請參考號碼。

FSIS提供其他類型文件範例，可用於顯示產品附錄中的獲准的來源。再說一遍，如果您對所需文件類型有任何疑問，請向FSIS提出，[電子郵址permits@fsis.usda.gov](mailto:permits@fsis.usda.gov)，或請致電(888)-287-7194。

如何申請 APHIS 許可

進口商可填寫並向 APHIS 提交許可申請(VS 表 16-3)，來申請 APHIS 進口許可。APHIS 網站 <http://www.aphis.usda.gov/>上提供申請表。進口商可下載申請，人工填寫表格並將其傳真至(301) 734-8226。申請也可以電子方式(ePermits)填寫提交。ePermits 是一種基於網站的系統，允許用戶在網上申請許可、查詢申請狀況、查閱已發放許可或其他答復並從事其他事情。它採用稱為 USDA eAuthentication 的美國農業部全範圍系統登入。針對大多數類型的申請許可，如欲使用 ePermits，您需要註冊一個具有 Level 2 訪問權的 eAuthentication 帳戶。欲知詳情，請在網站 <http://www.eauth.egov.usda.gov/eauthCreateAccount.html> 上流覽“註冊使用(Register to Use ePermits)”網頁。

也可致函給進出口動物產品計畫，索要 VS 進口許可申請、VS 表 16-3：

USDA, APHIS, VS
National Center for Import and Export
Products Program
4700 River Road, Unit 40
Riverdale, MD 20737-1231

欲知詳情，或如您對進口申請有疑問，請洽動物產品計畫，電話號碼(301) 734-3277，傳真(301) 734-8226。

我們針對受限制的動物產品的所有進口服務收取使用費。進口材料或運輸微生物和傳病媒介的獸醫許可的所有申請都必須隨附付款，方可開始處理申請。可接受的付款方法包括：支票、匯票(抬頭寫 USDA, APHIS)、VISA、MasterCard、American Express 或 APHIS 使用費信用帳戶。如果每年的收費活動超過六次，我們建議採用使用費信用帳戶。

如欲開立使用費信用帳戶，您將需要填寫使用費信用申請。您可在網上索取使用費信用申請；或可來電索要：

(877) 777-2128(僅限美國和加拿大)或(612) 370-2291 (使用費幫助熱線)；或請來函至：
USDA, Marketing and Regulatory Programs-Business Services, Minneapolis Business Site,
Accounts Receivable Team, P.O. Box 3334, Minneapolis, MN 55403。

今後步驟

對於含有加工雞蛋產品成份的產品，由於確定食品產品中是否使用加工雞蛋或帶殼雞蛋流程比較複雜，FSIS 預計在今後幾個月中不會實施程序。

在今後 12-18 個月中，FSIS 將對含有少量肉類和禽類成份產品的進口商、製造商、行業協會和其他相關方進行文宣工作。FSIS 還打算評估行業影響，並公佈一份 *Federal Register* 文件，徵求公眾意見，即是否應規定向美國運入含有少量肉類、禽類或加工雞蛋成份的食品產品的進口商應確保此類成份來自獲准的來源、在衛生的條件下和安全的環境中生產。

附錄

憑證文件範例

以下進口商將需要向 FSIS 和 APHIS 提交的文件範例。

產品配方可用於提供產品配方中的肉類、禽類或加工
雞蛋產品成份比例的證據。

Perfect Product Food Company, Inc.

雞湯成份

糖精	xx %
鹽	yy %
脫水雞	r %
酵母	q %
糖	ss %
脫水蔬菜	t %
HVP	h %
調味品	x %
香料	c %

可使用出口證明或健康證明，列出肉類、禽類或加工雞蛋產品成份的原產國，並列出加工肉類、禽類或加工雞蛋產品成份的機構

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भारत सरकार
 Government Of India
 कृषि मंत्रालय
 Ministry Of Agriculture
 पशु पालन, डेअरी और नत्स्यपालन विभाग
 DEPARTMENT OF ANIMAL HUSBANDRY, DAIRYING & FISHERIES
 No. : S-3/08-AQ(B)/1140

पशु संगरोध एवं प्रमाणीकरण सेवा (परिचयी क्षेत्र)
 ANIMAL QUARANTINE & CERTIFICATION SERVICE (WR)

MAIN OFFICE :
 Koper Khairane, Sector - 11,
 Navi Mumbai - 400 709
 Telefax: (022) 27552021

AIRPORT OFFICE :
 Cargo Terminal Bldg., Phase I, 1st floor,
 Chhatrapati Shivaji International Airport,
 Sahar, Mumbai - 400 099
 Tel: 26828194
 E-mail: quarantineofficer@vsnl.net

दिनांक / Date : 04/12/2008

VETERINARY CERTIFICATE FOR PRODUCT FOR NON ANIMAL ORIGIN

I. Identification of the products

Type of Products : READY TO Cook Soup Mixtures
 (containing Permitted Flavors)

I.E.C. CODE NO : [REDACTED]

Type of Number of Packages : [REDACTED]

Identification/Shipping Marks : [REDACTED]

Nett Weight : 9,143.860 Kgs (Gross Weight : 12,184.680 Kgs)

Batch No : As per Attached List

Container No. : [REDACTED]

Invoice No. : [REDACTED]

II. Origin of the Product

Address of the Establishment of Origin : [REDACTED]

Contd....2



中华人民共和国出入境检验检疫
ENTRY-EXIT INSPECTION AND QUARANTINE
OF THE PEOPLE'S REPUBLIC OF CHINA

副本
COPY

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兽医 (卫生) 证书
VETERINARY (HEALTH) CERTIFICATE

编号 No.: 310100208175102

发货人名称及地址

Name and Address of Consignor

SHANGHAI CHINA

收货人名称及地址

Name and Address of Consignee

U. S. A.

品名

CHICKEN BOUILLON

Description of Goods

报检重量

-14, 419.04-KGS

产地

SHANGHAI

Weight Declared

Place of Origin

标记及号码

Mark & No.

包装种类及数量

Number and Type of Packages

集装箱号

Container No.

铅封号

Seal No.

加工厂名称、地址及编号(如果适用)

Name, Address and approval No. of the approved Establishment (if applicable)

启运地

SHANGHAI PORT

到达国家及地点

NEW YORK

Place of Despatch

Country and Place of Destination

运输工具

BY VESSEL

发货日期

Date of Despatch 15 AUG. 2008

Means of Conveyance

1. The chicken ingredients used in the product being exported originated solely from China and were cooked by a commercial method to reach a minimum temperature of 100°C over 30 minutes.

2. The broilers from which this lot of product is derived were from non-infectious areas, had passed ante-mortem and post-mortem veterinary inspections, were found healthy and free from infectious disease, this lot of products is fit for human consumption.

3. During and after processing the product was not exposed to or commingled with any other animal / poultry product.

4. This is the correspond to the shipment under invoice number: [REDACTED]

5. LOT NO.: [REDACTED]



签发地点 Place of Issue SHANGHAI

签证日期 Date of Issue 11 AUG. 2008

官方兽医 Official Veterinarian

签名 Signature



中华人民共和国出入境检验检疫
ENTRY-EXIT INSPECTION AND QUARANTINE
OF THE PEOPLE'S REPUBLIC OF CHINA

ORIGINAL

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S310100208175102

编号 No.:

SUPPLEMENT CERTIFICATE

THIS CERTIFICATE IS ISSUED TO SUPPLEMENT "INTERNAL" IN OUR VETERINARY (HEALTH)
CERTIFICATE NO. 310100208175102 DATED 11 AUG., 2008

ORIGINAL:

1. THE CHICKEN INGREDIENTS USED IN THE PRODUCT BEING EXPORTED ORIGINATED SOLELY
FROM CHINA AND WERE COOKED BY A COMMERCIAL METHOD TO REACH A MINIMUM TEMPERATURE
OF 100°C OVER 30 MINUTES.

SUPPLEMENT:

1. THE CHICKEN INGREDIENTS USED IN THE PRODUCT BEING EXPORTED ORIGINATED SOLELY
FROM CHINA AND WERE COOKED BY A COMMERCIAL METHOD TO REACH A MINIMUM INTERNAL
TEMPERATURE OF 100°C OVER 30 MINUTES.

REMARKS: THIS CERTIFICATE IS THE SUPPLEMENT OF ORIGINAL VETERINARY (HEALTH) CERTIFICATE
NO. 310100208175102.

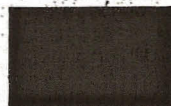


签证地点 Place of Issue SHANGHAI

签证日期 Date of Issue 03 SEP., 2008

官方兽医 Official Veterinarian

签名 Signature



U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
EGG PRODUCTS INSPECTION DIVISION
EGG PRODUCTS INSPECTION AND
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.

CERTIFICATE NO.

PEA- 0936667

APPLICANT (Name and address, including ZIP)

PLACE INSPECTED; SAMPLED, OR WEIGHED

APPLICANT/PLANT NO.

NAME AND ADDRESS OF SHIPPER OR SELLER

KIND OF PACKAGE

NAME AND ADDRESS OF RECEIVER OR BUYER

TYPE OF PRODUCT

Pasteurized Dried Whole Egg

USDA Shield Plant WEIGHING REPORT

ORGANOLEPTIC INSPECTION

LOT NUMBER	DATE MANUFACTURED	NO. OF PACKAGES IN LOT 1/	NO. OF PACKAGES EXAMINED	ORGANOLEPTIC CONDITION		Type Grading (O or H)	TOTAL MARKED WEIGHT 1/	TEST SHORTAGE	TOTAL NET WEIGHT
				Satisfactory	Unsatisfactory				
	2-10-09		Continuous During Processing	ALL	NONE	O	40000 lbs.		

Seal #
Lic #:

LABORATORY ANALYSIS

NUMBER	TOTAL SOLIDS	MOISTURE	STANDARD PLATE COUNT PER GRAM	COLL. FORMS PER GRAM	YEAST PER GRAM	MOLD PER GRAM	FAT	PH	SALMONELLA	STAPHYLOCOCCUS	E. COLI	PALATABILITY
"Product covered by this certificate meets all Canadian requirements."												
"The pasteurized egg product covered by this certificate was handled in a way that any possibility of contamination of the pasteurized product by raw eggs or pasteurized products, either directly or indirectly, was prevented."												

"The Animal and Plant Health Inspection Service, U.S. Department of Agriculture, certifies that no cases of lethal avian influenza (swine Flu) and no cases of exotic Newcastle disease have been reported in commercial laying flocks in the State of origin where the shell eggs originated and/or were processed for the 6 months preceding departure of this consignment. The shell eggs used to produce the product covered by this certificate originated in Nebraska, Iowa, South Dakota, Minnesota, Ohio, Missouri, Indiana, Texas, Mississippi, Oklahoma, Michigan, North Dakota, Illinois, Colorado, Louisiana, Wisconsin, Georgia, Florida and Kentucky, Pennsylvania, North Carolina, and Alabama."

UNITS	RATE CODE	AMOUNT		UNITS	RATE CODE	AMOUNT	
		DOLLARS	CENTS			DOLLARS	CENTS
4	P O						
4	P O						
4	P O						
4	P O						
EXPENSE		RESIDENT		EXPENSE		TOTAL	
TOTAL				TOTAL			

DATE: 2-19-09
CHEMIST (Signature):
ADDRESS:

NORTH AMERICAN FREE TRADE AGREEMENT

CERTIFICATE OF ORIGIN

1. Exporter Name and Address: [Redacted] USA Tax I.D. Number [Redacted]	2. Blanket Period (DD/MM/YR)	
	From:	January 01, 2009
	To:	December 31, 2009

3. Producer Name and Address: [Redacted] Tax I.D. Number [Redacted]	4. Importer Name and Address: [Redacted] Canada Tax I.D. Number [Redacted]
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5. Description of Goods:	6. H.S. Tariff Classification Number	7. Preference Criterion	8. Producer	9. Net Cost	10. Country of Origin
1/50 Lb Box, Dried Plain Whole, MGW, C Material Number [Redacted] No. of Pkgs. [Redacted] Net Weight: 40,000.00 Lbs. Gross Weight: 44,016.80 Lbs.	[Redacted]	[Redacted]	Yes	No	USA

11. I certify that:

The information on this document is true and accurate and I assume the responsibility for proving such representations, I understand that I am liable for any false statements or material omissions made on or in connection with this document.

I agree to maintain, and present upon request, documentation necessary to support this certificate, and to inform, in writing, all persons to whom the certificate was given of any changes that could affect the accuracy or validity of this certificate;

The undersigned does hereby declare for the above named shipper, the goods, as described above, were shipped on the above date and consigned as indicated and are products of the United States of America.

This certificate consists of 1 pages, including all attachments.

Authorized Signature: [Redacted]	Company: [Redacted]
Name (print or type): [Redacted]	Title: Inventory Analyst
Date: 2/19/2009	Telephone: [Redacted] Fax: [Redacted]

EXPORTING COUNTRY Страна-экспортер	THE UNITED STATES OF AMERICA (USA) Соединенные Штаты Америки (США)	CERTIFICATE NO. / Сертификат № RFA- 046676
COMPETENT MINISTRY Компетентное министерство	U.S. DEPARTMENT OF AGRICULTURE Министерство сельского хозяйства США	
DISTRICT OFFICE Региональный отдел	[REDACTED]	VETERINARY CERTIFICATE FOR BEEF AND BEEF BY-PRODUCTS EXPORTED FROM THE USA TO THE RUSSIAN FEDERATION / Ветеринарный сертификат на экспортируемые из США в Российскую Федерацию говядину и говяжьи субпродукты
ESTABLISHMENT NUMBER WHERE THIS CERTIFICATE WAS ISSUED Номер предприятия, на котором был выдан сертификат	[REDACTED]	

1. PRODUCT IDENTIFICATION / Идентификация продукции

NAME OF PRODUCT Наименование продукции	DATE (OR RANGE OF DATES) OF PRODUCTION Дата (или даты) выработки	NUMBER OF PACKAGES Количество упаковок	KIND OF PACKAGING Тип упаковки	CERTIFICATE NUMBER ON PACKAGE Номер сертификата на упаковке	EST/PLANT NUMBER ON PACKAGE Номер предприятия на упаковке	NET WEIGHT Вес Netto	STORAGE AND TRANSPORT CONDITIONS (INDICATE IN DEGREES CELSIUS) Условия хранения и транспортировки (указать температуру в градусах по Цельсию)
FOZEN BEEF CHEEK FAT	19/08/2008- 27/08/2008	[REDACTED]	CARDBOARD BOXES	[REDACTED]	[REDACTED]	13500.00 LBS 6123.6 KG	-18C
 							

2. ORIGIN OF PRODUCT / Происхождение продукции

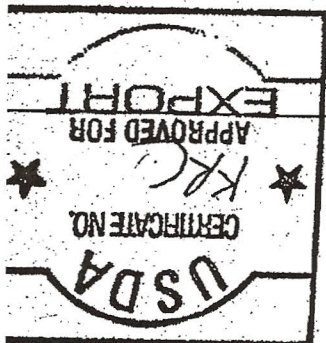
FSIS APPROVED ESTABLISHMENT NUMBER/Номер предприятие, зарегистрированное FSIS

SLAUGHTERING/PROCESSING ESTABLISHMENT NUMBER Номер бойни/перерабатывающего предприятия	PROCESSING ESTABLISHMENT NUMBER Номер перерабатывающего пред- приятия	PROCESSING/COLD STORAGE ESTABLISHMENT NUMBER Номер перерабатывающего предприятия/холодильника	COLD STORAGE FACILITY NUMBER Номер холодильника
[REDACTED]	[REDACTED]	NOT APPLICABLE	[REDACTED]

NAME AND ADDRESS OF EXPORTER/ Название и адреса экспортера

[REDACTED] USA

3. PRODUCT'S POINT OF DESTINATION / Конечный пункт доставки продукции



MADE ON / Составлено	7	OCTOBER	2008
[REDACTED]			
[REDACTED]			
[REDACTED]			



INITIALED FSIS EXPORT STAMP
Официальный штамп FSIS для экспорта
с инициалами ветерана

SIGNATURE (ORIGINAL REQUIRED) / Подпись (оригинал)

OFFICIAL FSIS DOCTOR OF VETERINARY MEDICINE / Официальный ветеринарный врач FSIS

NAME AND ADDRESS OF CONSIGNEE
Название и адрес покупателя

CERTIFICATE NO. / Сертификат №

RFP-075895

VETERINARY CERTIFICATE FOR FROZEN PORK MEAT AND BY-PRODUCTS EXPORTED INTO THE RUSSIAN FEDERATION FOR PROCESSING OR RETAIL SALE
Ветеринарный сертификат на экспортируемые в Российскую Федерацию замороженные мясо свинины и субпродукты для переработки или свободной реализации

EXPORTING COUNTRY Страна-экспортер	THE UNITED STATES (USA) Соединенные Штаты Америки (США)	DISTRICT / Административно-территориальная единица MINNEAPOLIS DISTRICT
COMPETENT MINISTRY Компетентное министерство	U.S. DEPARTMENT OF AGRICULTURE Министерство сельского хозяйства США	ESTABLISHMENT ISSUING THIS CERTIFICATE Учреждение, выдавшее сертификат

1. PRODUCT IDENTIFICATION / Идентификация продукции

NAME OF PRODUCT Наименование продукции	DATE (OR RANGE OF DATES) OF PRODUCTION Дата (или даты) выработки	NUMBER OF PACKAGES Количество упаковок	KIND OF PACKAGING Тип упаковки	CERTIFICATE NUMBER ON PACKAGE Номер сертификата на упаковку	EST/PLANT NUMBER ON PACKAGE Номер предприятия на упаковке	NET WEIGHT Вес Netto	STORAGE AND TRANSPORT CONDITIONS (INDICATE IN DEGREES CELSIUS) Условия хранения и транспортировки (указать температуру в градусах по Цельсию)
FROZEN PORK MEAT TRIM	01/05/2008 TO 03/07/2008		BOXES			54,945,001.63	-18 °C

2. ORIGIN OF PRODUCT / Происхождение продукции

FSIS APPROVED ESTABLISHMENT NUMBER / Номер предприятия, зарегистрированного в FSIS

SLAUGHTERING/PROCESSING ESTABLISHMENT NUMBER Номер slaughter/processing предприятия	PROCESSING ESTABLISHMENT NUMBER Номер перерабатывающего предприятия	PROCESSING/COLD STORAGE ESTABLISHMENT NUMBER Номер перерабатывающего предприятия/холодильника	COLD STORAGE FACILITY NUMBER Номер холодильника
		NA	

3. PRODUCT'S POINT OF DESTINATION / Конечный пункт доставки продукции

TRANSIT COUNTRIES / Страны транзита GERMANY
POINT OF CROSSING BORDER / Пункт пересечения границы RUSSIA
TRANSPORT (CONTAINER #, FLIGHT #, NAME OF VESSEL) / Транспортировка (номер контейнера, номер авиарейса, название судна)

4. FIT FOR HUMAN CONSUMPTION CERTIFICATE / Свидетельство о пригодности продукции к употреблению в пищу людям

HEREWITH IT IS CERTIFIED THAT / Настоящим удостоверяется:

Meat and meat by-products were received from the slaughter and processing of clinically healthy swine, which originate from the premises and facilities free from infectious animal diseases, including: African swine fever - during the last 3 years on the whole territory of the country, foot-and-mouth disease, swine vesicular disease - during the last 12 months on the whole territory of the country, hog cholera, Teschen disease - during the last 12 months in the administrative territory; and no clinical symptoms of swine erysipelas were revealed before the animal slaughter, and post-mortem veterinary and sanitary examination of meat and meat by-products did not reveal clinical symptoms of swine erysipelas.

Мясо и мясные субпродукты получены от убои и переработки клинически здоровых свиней, которые происходят из хозяйств и местностей, благополучных по заразным болезням животных, в т.ч.: африканской чуме свиней, в течение последних 3-х лет на территории страны; - ящуру, везикулярной болезни свиней в течение последних 12 месяцев на территории страны; классической чуме свиней, экзотическому энцефаломиелииту свиней (болезни Тешена), в течение последних 12 месяцев на административной территории; и никаких передубоем не выявлено клинических признаков рожи свиней; и послеубойная ветеринарно-санитарная экспертиза мяса и субпродуктов не выявила признаков данного заболевания.

The meat and meat by-products were received from animals from farms on which, in the course of the last 6 months, clinical signs of the disease porcine reproductive and respiratory syndrome were not officially reported, and before and after slaughter no clinical signs of the given disease were discovered.

Мясо и мясные субпродукты получены от животных из хозяйств, в которых в течение последних 6 месяцев официально не отмечены клинические признаки болезни репродуктивного и респираторного синдрома свиней; перед убоем и после него не обнаружено клинических признаков указанной болезни.

Meat and meat by-products were received at the meat-packing facilities (slaughter houses), licensed by the central veterinary service of the country for supplying products for export, which fulfill the necessary veterinary sanitary requirements and are under permanent control of the state veterinary service.

Мясо и мясные субпродукты получены на мясокомбинатах (бойнях), имеющих разрешение центральной ветеринарной службы страны о поставке продукции на экспорт, отвечающих необходимым ветеринарно-санитарным требованиям и находящихся под постоянным контролем государственной ветеринарной службы.

With the goal of destruction of Trichinae fresh meat was subjected to freezing according to one of the time-and-temperature regimes listed below (underline which).

В целях уничтожения трихинелл свежее мясо подвергнуто заморозке при одном из нижеуказанных режимов экспозиции (нужное подчеркнуть).

Veterinary sanitary examination did not reveal changes in the meat characteristic of foot-and-mouth disease and other contagious diseases, or infestation by helminths. Serous coats were intact and lymphatic nodes were not removed.

При проведении ветеринарно-санитарной экспертизы мяса не обнаружено изменений, характерных для ящура и других болезней, а также поражений гельминтами. Серозные оболочки не зачищались, лимфатические узлы не удалялись.

Meat and meat by-products have no hematomas, unremoved abscesses, gadfly larvae, mechanical contamination, odor or smell unusual for meat (fish, medicinal herbs, drugs, etc.); were stored and transported at proper temperature; internal muscle temperature no higher than minus 3 degrees Celsius; do not contain preservatives, show no evidence of infection with Salmonella or other bacterial infections, were not treated by coloring substances, ionizing irradiation or ultraviolet rays.

Мясо и мясные субпродукты не имеют гематом, неудаленных абсцессов, личинок оводов, механических загрязнений, не свойственного мясу запаха и привкуса (рыбы, лекарственных трав, лекарственных средств и др.); хранились и транспортировались с соблюдением температурного режима; имеют температуру в толще мышц у костей не выше минус 3 градуса Цельсия; не содержат средств консервирования, не обсеменены сальмонеллами или возбудителями других бактериальных инфекций, не обрабатывались красящими веществами, ионизирующим излучением или ультрафиолетовыми лучами.

Meat and meat by-products do not contain harmful residues of the following compounds: natural or synthetic estrogenic or hormonal substances, thyrostatics, antibiotics or tranquilizers. Meat and meat by-products are recognized as fit for consumption. Meat and meat by-products have the stamp of the US Federal Veterinary Inspection Service with clear indication of the name or number of the meat-packing facility (slaughter house).

Мясо и мясные субпродукты не содержат вредных остатков следующих веществ: натуральных или синтетических эстрогенных или гормональных веществ, тиростатических препаратов, антибиотиков и успокаивающих средств. Мясо и мясные субпродукты признаны пригодным для употребления в пищу. Мясо и мясные субпродукты имеют клеймо государственного ветеринарного надзора США с четким обозначением названия или номера мясокомбината (бойни).

Packing material is previously unused and satisfies necessary sanitary-hygiene requirements.

Материал для упаковки используется впервые и удовлетворяет необходимым санитарно-гигиеническим требованиям.

Means of transport for meat transportation are treated and prepared in accordance with the rules approved in the USA.

Транспортные средства обработаны и подготовлены в соответствии с принятыми в США правилами.

ALTERNATIVE PERIODS OF FREEZING AT TEMPERATURES INDICATED / Режимы заморозки продукта при различной температуре		
MAXIMUM INTERNAL TEMPERATURE / Максимальная внутренняя температура		MINIMUM TIME / Минимальное время
DEGREES FAHRENHEIT / Градусы по Фаренгейту	DEGREES CELSIUS / Градусы по Цельсию	
0	-17.8	106 hours
-5	-20.6	82 hours
-10	-23.3	53 hours
-15	-26.1	48 hours
-20	-28.9	35 hours
-25	-31.7	22 hours
-30	-34.5	8 hours
-35	-37.2	1 1/2 hour

OFFICIAL FSIS DOCTOR OF VETERINARY MEDICINE / Официальный ветеринарный врач FSIS

SIGNATURE (ORIGINAL REQUIRED) / Подпись (оригинал)

FIRST NAME, MIDDLE NAME, LAST NAME, POSITION / Ф.И.О., должность

INITIALED FSIS EXPORT STAMP / Официальное клеймо FSIS для экспорта с инициалами ветеринара



MADE ON / Составлено 30 JULY 2008

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 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 (5), 21 USC 676) and the Poultry Products Inspection Act (21 USC 458 (c) (1), (2), and (5), 21 USC 461) for an unauthorized or false alteration or misuse of this certificate.

DISTRICT OFFICE Alameda	COUNTRY OF DESTINATION Republic Of Korea	DATE ISSUED 09/27/07	MPG - 705220
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EXPORTED BY (Applicant's name and address including ZIP Code)	PRODUCT EXPORTED FROM: EST. / PLANT NUMBER (if applicable)
	CITY Vernon, CA

CONSIGNEE TO (Name and address including ZIP Code)	<input type="checkbox"/> @ SLAUGHTERING PLANT <input type="checkbox"/> @ PROCESSING PLANT <input checked="" type="checkbox"/> @ WAREHOUSE <input type="checkbox"/> @ DOCKSIDE

TOTAL MARKED NET WEIGHT 26020.3lbs	TOTAL CONTAINERS 1300boxes
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PRODUCT AS LABELED	MARKED WEIGHT OF LOT 1/	NUMBER OF PACKAGES IN LOT 1/	SHIPPING MARKS 1/	EST / PLANT NUMBER ON PRODUCT
205 Frozen Beef Chuck ins Short Rib U.S.D.A. Select	8839.3 lb			
305 Frozen Beef Chuck Tail lap U.S.D.A. Select	5853.2 lb			
135 Frozen Beef Rib ns Short Rib U.S.D.A. Select	11327.8 lb			
<i>As stated by applicant or contractor</i>				

REMARKS

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.

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 for human consumption.

NOT VALID UNLESS SIGNED BY AN INSPECTOR	INSPECTOR'S SIGNATURE	INSPECTION PROGRAM
By order of the Secretary of Agriculture		1-05-03

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 9060-5 (07/19/2001) REPLACES FSIS FORM 9060-5 (05/04/1999), WHICH MAY BE USED UNTIL EXHAUSTED

"Export Document"

DUPLICATE

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
CERTIFICATE FOR EXPORT OF BEEF AND BEEF PRODUCTS TO THE
REPUBLIC OF KOREA (ROK)

CORRESPONDING EXPORT CERTIFICATE (FSIS FORM 9305-5)
NO. MPG-705220

EST. NO., NAME, AND ADDRESS OF SLAUGHTERHOUSE(S)

EST. NO., NAME, AND ADDRESS OF CUTTING PLANT(S)

EST. NO., NAME, AND ADDRESS OF COLD STORAGE(S)

SLAUGHTER DATES - (Must include month, day and year. Date ranges are acceptable) July 11, 2007 TO August 28, 2007

PROCESSING DATES - (Must include month, day and year. Date ranges are acceptable) July 18, 2007 TO August 29, 2007

OCEAN/AIR CARGO CONTAINER NUMBER

SEAL NUMBER

- The United States has been free from foot and mouth disease and swine vesicular disease for the past 2 years; it has been free from rinderpest, contagious bovine pleuropneumonia, lumpy skin disease, rift valley fever, for the past 3 years. There has not been any vaccination against any of the above diseases.
- The beef was derived from cattle born and raised in the United States or from cattle imported from Mexico in accordance with U.S. import requirements and were resident in the United States for at least 100 days prior to slaughter.
- The slaughter cattle were not suspect or confirmed BSE cases, or confirmed or suspect progenies or cohorts of BSE cases, as defined in the Terrestrial Animal Health Code adopted by the World Organization for Animal Health (OIE).
- The slaughter cattle were determined to be less than 30 months of age according to documents which identify the age or by dentition.
- The slaughter cattle in the establishments approved by the Korean government passed antemortem and postmortem inspection conducted by USDA veterinarians and were determined to be sound and healthy.
- The slaughter cattle 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.
- The beef was processed in a manner to prevent contamination with specified risk material.
- Sanitary packaging material was used to package the beef.
- Based on the U.S. National Residue Program, the beef is free of harmful residues of antibiotics, heavy metals, pesticides, and hormones. The beef has not been irradiated or UV treated. Tenderizers have not been added.
- The beef was produced according to the U.S. Pathogen Reduction/HACCP Systems Regulation.
 - The beef was produced, stored, and transported in a sanitary manner.
 - The beef was derived from cattle slaughtered in the United States.

PRINTED NAME OF FSIS VETERINARIAN

TITLE

SIGNATURE

DATE

1-05-03

09/27/07



THE FOLLOWING SECTION TO BE COMPLETED BY EXPORTER/SHIPPER

NAME OF SHIPPING PORT

NAME OF VESSEL (OR FLIGHT)

SHIPPING DATE

U.S.A. PORT

ATHENS

09/30/2007

I CERTIFY THAT THE ABOVE INFORMATION IS TRUE.

SIGNATURE OF EXPORTER/SHIPPER

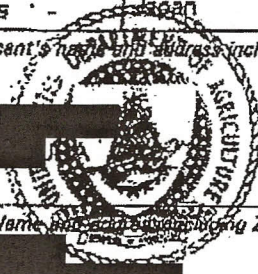
TYPED (or printed) NAME OF EXPORTER/SHIPPER AND TITLE

Export Document

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 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 811 (b) (1), (2), and (5), 21 USC 876) and the Poultry Products Inspection Act (21 USC 456 (c) (1), (2), and (6), 21 USC 461) for an unauthorized or false alteration or misuse of this certificate.

DISTRICT OFFICE Springdale, Arkansas		COUNTRY OF DESTINATION Japan		MPH - 131037	
EXPORTED BY (Applicant's name and address including ZIP Code)			PRODUCT EXPORTED FROM:		
[REDACTED]			EST. / PLANT NUMBER (if applicable)		
[REDACTED]			CITY		
[REDACTED]			<input type="checkbox"/> @ SLAUGHTERING PLANT <input type="checkbox"/> @ PROCESSING PLANT <input checked="" type="checkbox"/> @ WAREHOUSE <input type="checkbox"/> @ DOCKSIDE		
CONSIGNEE TO 11 (Name and address including ZIP Code)		Japan			
TOTAL MARKED NET WEIGHT 51,313 lbs.	TOTAL CONTAINERS				



PRODUCT AS LABELED	MARKED WEIGHT OF LOT 1/	NUMBER OF PACKAGES IN LOT 1/	SHIPPING MARKS 1/	EST. / PLANT NUMBER ON PRODUCT
Frozen Chicken Bnls s/o Leg Meat	51,313	[REDACTED]	[REDACTED]	[REDACTED]
<i>1/ As stated by applicant or contractor</i>				

REMARKS

Product hard frozen at time of loading.

There have been no outbreaks of fowl pest (fowl plague) for at least 90 days in the United States; Further, in the area where birds for export meat were produced (such an area being within a minimum radius of 50 kilometers from the production farm), Newcastle disease, fowl cholera and other serious infectious fowl diseases as recognized by the government of the United States, have not occurred for at least 90 days.

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.

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: [REDACTED] INSPECTOR AND DISTRICT [REDACTED] DATE SIGNED (mm/dd/yyyy) 10/5/2008

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.

CORRESPONDING EXPORT CERTIFICATE
MPH-131037
NO. (FSIS Form 9660-5)

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE



CERTIFICATE FOR EXPORT TO JAPAN

IDENTIFICATION OF PRODUCT

1. SPECIES Chicken	2. DESCRIPTION OF ITEM Frozen Chicken Birds s/o Leg Meat
3. NUMBER OF PACKAGES OR PIECES [REDACTED]	4. NET WEIGHT 51,313 lbs.

ORIGIN OF PRODUCT

5. NAME, ADDRESS AND ESTABLISHMENT NUMBER (Slaughter Plant if product is quarter, half or whole carcass)	6. NAME, ADDRESS AND ESTABLISHMENT NUMBER (For plants preparing cuts or packaging byproducts)
[REDACTED]	[REDACTED]
7. DATE (Month & Year) OF MANUFACTURE (Or packing date) October 1, 2, 6, 7, 8, 9, 2008	8. NAME & ADDRESS OF MANUFACTURING PLANT (Processed product only)

INSPECTION

9. DATE (Month & Year) OF SLAUGHTER AND INSPECTION (If product is quarter, half or whole carcass) October 1, 2, 6, 7, 8, 9, 2008	10. NAME OF AGENCY OR NAME & TITLE OF OFFICIAL CONDUCTING SLAUGHTER INSPECTION (Veterinarian) (If product fresh frozen) USDA - FSIS - FO District Office
11. NAME AND ADDRESS OF CONSIGNOR [REDACTED] USA	12. NAME AND ADDRESS OF CONSIGNEE [REDACTED] Japan

The meat and/or meat products described herein were processed under sanitary conditions in accordance with laws and regulations of the United States. The laws and regulations of the United States have been deemed to be equivalent to the inspection laws of Japan.

SIGNATURE OF OFFICIAL [REDACTED]	14. TITLE OF OFFICIAL CONSUMER SAFETY INSPECTOR USDA/FSIS	15. DATE 10/15/08
-------------------------------------	---	----------------------

U.S. DEPARTMENT OF AGRICULTURE
 FOOD SAFETY AND INSPECTION SERVICE
 FIELD OPERATIONS
 MEAT AND POULTRY EXPORT CERTIFICATE OF
 WHOLESOMENESS

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DISTRICT OFFICE
 Des Moines

COUNTRY OF DESTINATION
 Netherlands

MPH - 161179

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

PRODUCT EXPORTED FROM:

EST. / PLANT NUMBER (if applicable)

CITY

CONSIGNEE TO (Name and address including ZIP Code)

Netherlands

- @ SLAUGHTERING PLANT
- @ PROCESSING PLANT
- @ WAREHOUSE
- @ DOCKSIDE

TOTAL MARKED NET WEIGHT

11,760 lbs

TOTAL CONTAINERS

PRODUCT AS LABELED	MARKED WEIGHT OF LOT 1/	NUMBER OF PACKAGES IN LOT 1/	SHIPPING MARKS 1/	EST / PLANT NUMBER ON PRODUCT
Proliant T5503 Dehydrated Turkey Greaves	11,760			

As stated by applicant or contractor

MARKS [redacted] Container # [redacted]

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.

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 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

DATE SIGNED (MM/DD/YYYY)

10/17/2008

This certificate is receivable in all courts of the United States and is subject to the laws and regulations 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 9060-5 (12/14/2006)

PREVIOUS EDITIONS OBSOLETE

ORIGINAL



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

**Public Health Certificate For Processed Animal Proteins Intended For Human Consumption
Consigned To The European Community**

Reference number of the Public Health Certificate (Certificate Number): MPH 161179

Exporting Country: United States of America Ministry: U. S. Department of Agriculture

Department: Food Safety and Inspection Service

I. Identification of the Processed Animal Protein		
Nature of processed animal protein (product description):		Heat Treated Shelf Stable
Processed animal protein from (animal species):		Poultry
Type of package:		Vacuum Packed Bag in a Corrugated Box
Number of packages	Net weight:	Registration number of the shipment
	11,760 lbs	
II. Origin of the Processed Animal Protein		
Address and approval number of production establishment(s) (Est. Number):		
III. Destination of the Processed Animal Protein		
Consignment from (city and state):		
to (country and city of destination):		Netherlands
by the following means of transport (flight or ship identification):		Ship Container #
Seal number (commercial seal):		Seal
Name and address of consignor:		
Name and address of consignee:		Netherlands

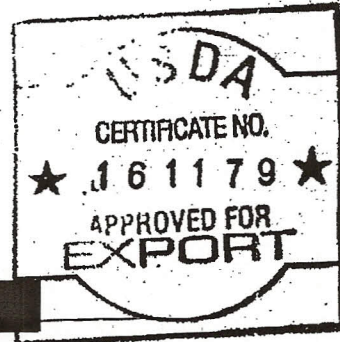
IV Health Attestation

The undersigned, official veterinarian, declares that:

- The product meets the requirements of Directive 80/215/EU.
- At the time that the product has left the country of origin, samples have been taken to test the product for Salmonella
- The result of the test was negative
- After treatment all precautions have been made in order to avoid contamination of the treated product.

Done at (City, State) _____ on (Date) 10/17/2008

Stamp (Export Stamp with Current Certificate Number):



Name and Title of Official Veterinarian (capital letters) _____

Signature of Official Veterinarian _____

可利用產品標籤，提供證據，證明產品標籤未陳述成
品是一種肉類食品產品、禽類食品產品或雞蛋產品



Knorr® Soups for you to enjoy together with your friends and family!
 Whenever your family is hungry in the evening, you can serve them a variety of Knorr® Soups. A thick chicken soup seasoned to perfection with black pepper, onion and parsley.

Try our other delicious varieties

- NON VEGETARIAN • Sweet Corn & Chicken Flavor Soup Mix • Hot & Sour Chicken Flavor Soup Mix • Mushroom and Chicken Flavor Soup Mix • Chicken Flavor Noodle-Style Soup Mix
 VEGETARIAN • Vegetable & Tomato Soup Mix • Tomato Vegetable Noodle-Style Soup Mix • Sweet Corn Vegetable Soup Mix • Hot & Sour Vegetable Soup Mix • Thick Mushroom Soup Mix • Mixed Vegetable Soup Mix • Thick Tomato Soup Mix

Nutrition Facts

Serving Size 2 Tbsp (14g)
 (makes 1 cup prepared)
 Servings Per Container about 4

Amount Per Serving
Calories 50 Calories from Fat 5

Total Fat 1g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 740mg	31%
Total Carbohydrate 10g	3%
Dietary Fiber 0g	0%
Sugars 3g	
Protein less than 1g	

Vitamin A 0% • Vitamin C 0%
 Calcium 2% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: WHEAT FLOUR, CORN STARCH, SALT, SKIM MILK, MALTODEXTRIN, SUGAR, MONOSODIUM GLUTAMATE, PARTIALLY HYDROGENATED VEGETABLE OILS (PALM, RICE BRAN, SESAME), HYDROGENATED PALM OIL, ONION POWDER, ARTIFICIAL FLAVOR, SPICE, TURMERIC (FOR COLOR), YEAST EXTRACT, LACTOSE (MILK), SODIUM CASEINATE, DEHYDRATED PARSLEY, HYDROGENATED SOYBEAN AND COTTONSEED OIL, SUNFLOWER OIL.

Distributed by Trade-mark owned or used under license by UNILEVER CANADA, TORONTO, ONTARIO M4W 3R2 IMPORTED/PRODUCT OF INDIA



HOW TO PREPARE

Combine soup powder and 4 cups water in a medium saucepan and bring to a boil, stirring frequently.

Reduce heat and simmer 4 minutes, stirring occasionally.

Create your own special recipe by adding one small onion (chopped and fried to a golden brown) to the soup just before serving.



FOR POSITION ONLY
 80% MAGNIFICATION
 NO TRUNCATION
 #68400-86506 3

85006875

For Chef Tips visit www.knorr.ca

1-877-775-6677



4 SERVES
 SERVING SUGGESTION

NET WT 1.97 OZ (56g)



Thick Chicken
 Flavored
 Soup Mix
 artificially Flavored

authentic desi taste



HALAL
 Made in India

FILE NAME: KnorrSoup_ThickChkn.ai
CLIENT SIGNATURE OP OC CO
US **DATE** May 15, 2007
PROOF # 3
SCALE 100%
RESOLUTION

CMYK color bars:
 PMS 012
 PROCESS MAGENTA
 PROCESS CYAN
 BLACK
 PMS 386
 LIGHT Green

COLOURS TO BE CONFIRMED BY PRINTER.
 BACKGROUND IMAGES ARE FPO AND MADE FROM
 4 COLOUR PROCESS. PLEASE SEPARATE APPROPRIATELY

FSIS 法規選集

禽類產品檢查法

美國法典第 453 節第 21 集(21 U.S.C. 453)

453 節。定義

(f) “禽類產品”一詞系指任何禽類屍體或其部分、或全部或部分以任何禽類屍體或其部分製造的任何產品，但以下產品例外：僅包含較少比例禽類成份的產品，或在歷史上不被消費者視為禽類食品工業的產品，且其被部長在部長規定的條件下，認定不適用禽類產品定義，以確保此類產品中的禽類成份未摻假，且此類產品未作為禽類產品陳述。

聯邦肉類檢查法

美國法典第 601 節第 21 集(21 U.S.C. 601)

§601 節。定義

(j) “肉類食品產品”系指任何全部或部分以任何任何牛、綿羊、豬、山羊屍體的肉類或其他部分製造並可供人類食用的產品，但以下產品例外：僅包含較少比例肉類或此類屍體的產品，或在歷史上不被消費者視為肉類食品工業的產品，且其被部長在部長規定的條件下，認定不適用肉類食品產品定義，以確保此類產品中的肉類或此類屍體比例未摻假，且此類產品未作為肉類食品產品陳述。這一詞語在應用於馬類食品產品時，其意義與本段中有關牛、綿羊、豬、山羊的規定相當。

雞蛋產品檢查法

美國法典第 1033 節第 21 集(21 U.S.C. 1033)

§1033 節。定義

(f) “雞蛋產品”系指任何乾燥、冰凍或液態雞蛋，而無論其是否具有添加成份，但以下產品例外：僅包含較少比例雞蛋的產品，或據部長認為在歷史上不被消費者視為雞蛋食品工業的產品，且其被部長在部長規定的條件下，認定不適用雞蛋產品定義，以確保此類產品中的雞蛋成份未摻假，且此類產品未作為加工雞蛋產品陳述。

FSIS 網站與聯邦肉類檢查法、禽類產品檢查法和雞蛋產品檢查法的鏈結

<http://www.fsis.usda.gov/regulations & policies/acts & authorizing statutes/index.asp>

美國農業部食品安全和檢查處有關進口的含有少量肉類禽類或加工雞蛋產品成份的食品
產品的執法通知

美國農業部食品安全和檢查處有關進口的含有少量肉類禽類或加工雞蛋產品成份的食品產品的執法通知

食品安全和檢查處(FSIS)根據《聯邦肉類檢查法》、《禽類產品檢查法》和《雞蛋產品檢查法》，而管制國內和進口肉類、禽類和加工雞蛋產品。凡利用少量肉類、禽類或加工雞蛋產品成份製作供人類食用的食品產品，若其不是在美國檢查制度之下或由或批准的一個外國食品管制系統認證的機構準備，則無資格進入美國。

USDA的動植物衛生檢查處 (APHIS)根據《動物衛生保護法》賦予的法規授權，管制進口的動物源產品，以確保其不會對美國的動物健康造成風險。雖然某些含有少量肉類、禽類或加工雞蛋產品成份的食品產品不一定對動物健康造成風險，並可能有資格獲得APHIS發放的許可 (VS表格 16-6A)，此類產品並未在旨在確保此類成份未摻假的檢查制度下準備，因此可能仍然無資格進入美國。

雖然FSIS法規賦予權力，豁免某些含有較少肉類、禽類或加工雞蛋產品成份的食品產品接受FSIS檢查，FSIS必須確保此類成份未摻假。因此，FSIS豁免的產品中使用的肉類、禽類及/或加工雞蛋產品成份必須在USDA/FSIS檢查下或在FSIS批准的外國檢查系統下準備。以下FSIS網址含有有資格向美國出口肉類、禽類或加工雞蛋產品(即一般包含大於少量肉類禽類或加工雞蛋產品成份的可獲認證食品產品，或被列為肉類食品產品或禽類食品產品的)食品產品國家名單：

http://www.fsis.usda.gov/PDF/Countries_Products_Eligible_for_Export.pdf

肉類或禽類成份產地資格是APHIS 獸醫處(VS)發放的許可規定的一個條件。從 2009年3月19日起，APHIS在當日或此後發放的任何許可均將包括以下條件：

進口商也有責任從美國農業部食品安全和檢查處 (FSIS)獲得任何必需的授權。FSIS豁免的食品產品中使用的肉類、禽類或加工雞蛋產品成份必須在USDA, FSIS檢查下或FSIS批准的外國系統下準備。請使用以下電子郵址與FSIS 聯繫：
permits@fsis.usda.gov 或請致電888 287 7194，瞭解獲准的外國檢查系統及FSIS批准向美國出口的外國機構的詳情。以下FSIS網址公佈有資格進口肉類、禽類或雞蛋產品至美國的國家名單：

http://www.fsis.usda.gov/PDF/Countries_Products_Eligible_for_Export.pdf

進口商必須能夠應FSIS請求，提供文件證據，作為APHIS許可列出的食品產品使用的肉類及/或禽類成份產地憑證。

FSIS關於豁免產品執法的通知 第2頁

作為含有少量肉類或禽類成份的食品產品強化執法計畫的一部分，凡在2009年6月19日之後向APHIS提交的新許可申請，均將由FSIS審批，以確保肉類及/或禽類成份來自合格產地。進口商將向FSIS提供必需的憑證文件，以便使食品產品能夠進入美國。如果沒有滿足這一條件，進口食品產品將被視為不能進口進入美國商業。在商業中發現的不合格產品可能會被銷毀。

請注意，對於2009年6月19日當日或之後到期的任何許可，APHIS正在提供90天延期。在90天延期結束時，我們將要求進口商提交新申請，該申請將符合上述條件。

此外，我們還將實施含有少量加工雞蛋成份的食品產品強化執法計畫，該計畫可能反映含有少量肉類或禽類成份的食品產品。在實施之前，美國農業部將提供針對含有少量加工雞蛋成份的食品產品的有效日期。

憑證文件可以採用多種形式，但FSIS將至少需要以下文件(1)證明產品配製中的肉類、禽類或加工雞蛋產品成份比例，(2)列出此類成份的原產國，(3)列出加工此類成份的機構，(4)提供保證，即成品中未加入其他肉類、禽類或加工雞蛋產品成份，(5)證明產品標籤未陳述成品是一種肉類食品產品、禽類食品產品或雞蛋產品，(6)列出標籤陳述的成品的製造設施，及(7)針對標明為人工風味的產品提供保證，即此類產品實際上不包含肉類、禽類或加工雞蛋成份。此外，需要在所有憑證文件上提及有效的APHIS許可號碼 [或申請參考號碼]。

應當指出的是，該強化執法計畫並不包括具有人工風味，從而模仿肉類、禽類或加工雞蛋產品的食品產品，條件是此類食品產品實際上並不含有肉類、禽類或加工雞蛋產品成份。另外，計畫不包括並非作為人類食物使用的產品，如寵物飼料或藥物。

如有有關本執法通知的問題，請向FSIS提出，電子郵址：permits@fsis.usda.gov，免費電話號碼(888-287-7194)。

2009年3月19日

致進口商、經紀人、海關及邊境保護處(CBP)
和其他相關方函



美國農業部

主旨：對美國農業部 (USDA) 動植物衛生檢查處 (APHIS)、獸醫處 (VS)、食品安全和檢查處進口許可 (FSIS) 含有肉類和禽類成份的豁免食品產品的修改。

行銷和管制計畫

動植物衛生檢查處

收件人：進口商、經紀人、海關及邊境保護處 (CBP) 和其他相關方

獸醫處

National Center for
Import and Export
4700 River Road Unit
40 Riverdale, MD
20737

2009年1月30日，美國農業部、APHIS、VS應美國農業部FSIS請求，取消了食品安全和檢查處進口許可 (FSIS) 含有肉類和禽類成份的豁免食品產品的某些進口許可。與此同時，VS暫停為食品安全和檢查處進口許可含有肉類和禽類成份的豁免食品產品頒發向APHIS、VS、全國進出口中心 (NCIE) 提交的許可申請。

電話：301-734-3277 傳
真 301-734-8226

如你們所知，美國農業部APHIS 根據《動物衛生保護法》賦予的法規授權，管制動物源產品，以確保其不會對美國的動物健康造成風險。美國農業部FSIS根據《聯邦肉類檢查法》、《禽類產品檢查法》和《雞蛋產品檢查法》，為了公眾健康而管制國內和進口肉類、禽類和加工雞蛋產品。APHIS和FSIS已聯合實行若干政策修改，以確保進口的動物源產品不會對美國的動物健康或公眾健康造成風險。針對食品安全和檢查處進口許可含有肉類和禽類成份的豁免食品產品進口商FSIS和APHIS修訂了此類許可的發放方式。

最近許可流程暫停，從而造成申請處理的積壓，如有不便，我們表示遺憾。我們目前正在處理我們收到的所有申請。

請注意，食品安全和檢查處進口許可含有少量肉類和禽類成份的豁免食品產品的所有許可申請若在2009年6月19日之後提交，則將由FSIS在APHIS發放許可之前審查。作為新流程的一部分，在向APHIS提交許可申請之後，必須由FSIS審批申請，以確保此類食品產品中的肉類及/或禽類成份來自合格產地，即是在FSIS檢查之下準備，或者由FSIS批准的一個外國檢查系統認證的外國機構準備。我們將要求進口商向FSIS直接提供文件證據，作為APHIS許可申請中列出的食品產品使用的肉類及/或禽類成份產地的憑證。如果沒有滿足這一條件，FSIS將通知APHIS進口食品產品不能進口進入美國商業，並不得發放許可。



VS - 保障動物健康 <http://www.aphis.usda.gov> 全國進出口中心，平等機會雇主，電話(301) 734-3277，傳真(301) 734-8226



以下FSIS網址含有有資格向美國出口肉類、禽類或加工雞蛋產品(即一般包含大於少量肉類禽類或加工雞蛋產品成份的可獲認證食品產品，或被列為肉類食品產品或禽類食品產品的食品產品：

http://www.fsis.usda.gov/PDF/Countries_Products_Eligible_for_Export.pdf

如欲向FSIS提出疑問，請發給FSIS的下列電子郵址：
permits@fsis.usda.gov，或請致電給免費電話(888-287-7194)。

如欲向APHIS提出疑問，請向 Christopher Robinson 博士發電子郵件
Christopher.c.robinson@aphis.usda.gov，或請致電給(301) 734-3277。

Karen A. James-Preston全國進出口
中心技術出口處助理處長



VS 表 16-3 和 VS 表 16-6A 範例

http://www.aphis.usda.gov/import_export/index.shtml

No controlled material, organisms or vectors may be imported or moved interstate unless the data requested on this form is furnished and certified (9 CFR 94, 95, and 122).

According to the Paperwork Reduction Act of 1995, no persons are required to respond to a collection of information unless it displays a valid OMB control number. The time required to complete this information collection is estimated to average .0166 hours per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information.

The valid OMB control number for this information collection is 0579-0015, 0094, 0183, 0213, and 0245.

U.S. DEPARTMENT OF AGRICULTURE
 ANIMAL AND PLANT HEALTH INSPECTION SERVICE
 VETERINARY SERVICES
 National Center for Import-Export, Products Program
 4700 River Road, Unit 40
 Riverdale, MD 20737-1231

APPLICATION FOR PERMIT TO:

IMPORT OR TRANSPORT CONTROLLED MATERIAL OR ORGANISMS OR VECTORS

1. MODE OF TRANSPORTATION (Please "X"):

AIR SEA LAND ANY

2. U.S. PORTS OF ENTRY

3. IMPORTER (Name, organization, complete address, telephone and fax number of individual who will receive and be responsible for the imported material)

4. SHIPPER(s): (Name and Address of producer/shipper)

5. DESCRIBE THE MATERIAL TO BE IMPORTED (Provide the following information, as applicable: Animal species and tissue of origin of animal product, country of origin of the animals from which the raw animal product was sourced, processing country, recombinant system and genetic inserts, antibody immunogens, stabilizers, nutritive factors of animal origin in media.) (COMPLETE VS FORM 16-7 for cell cultures and their products.)

6. QUANTITY, FREQUENCY OF IMPORTATION, AND EXPECTED COMPLETION DATE (estimate)

7. PROPOSED USE OF MATERIAL AND DERIVATIVES (Also, for animal pathogens or vectors, describe facilities/biosafety procedures)

8. IF FOR USE IN ANIMALS, **SPECIFY** THE ANIMAL SPECIES

9. TREATMENT OF MATERIAL **PRIOR** TO IMPORTATION INTO THE U.S. (Processing/purification methods, including time at specific temperatures, pH, other treatments, disease safeguards, etc.)

10. METHOD OF FINAL DISPOSITION OF IMPORTED MATERIAL AND DERIVATIVES

I CERTIFY AS AUTHORIZED BY THE COMPANY/INSTITUTION THAT I REPRESENT, THAT THIS MATERIAL WILL BE USED IN ACCORDANCE WITH ALL RESTRICTIONS AND PRECAUTIONS AS MAY BE SPECIFIED IN THE PERMIT.

11. SIGNATURE OF APPLICANT

12. TYPED NAME AND TITLE

13. DATE

14. APHIS USER FEE CREDIT ACCOUNT NO. OR METHOD OF USER FEE PAYMENT (for VISA or Mastercard include number and expiration date).

**UNITED STATES VETERINARY PERMIT FOR IMPORTATION
AND TRANSPORTATION OF CONTROLLED MATERIALS AND
ORGANISMS AND VECTORS**

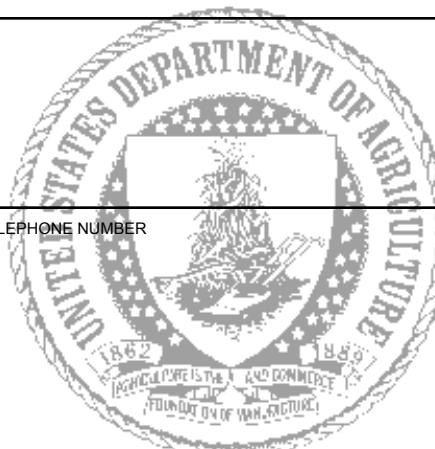
PERMIT NUMBER
C-109257
Commercial

DATE ISSUED
04/29/2009

DATE EXPIRES
04/29/2010

NAME AND ADDRESS OF SHIPPER(S)

We Got Chicken
1234 Long Beak Road
Shanghai
CHINA



CC:
AVIC, VS, MD (Annapolis, MD)
FSIS, DC (Washington, DC)
FDA (Rockville, MD)

NAME AND ADDRESS OF PERMITTEE INCLUDING ZIP CODE AND TELEPHONE NUMBER

Simone J Dedrick
Chicke Crosses The Road, Inc.
4700 River Road, Unit 40
Riverdale, Maryland 20737
301-734-5890

U.S. PORT(S) OF ARRIVAL
AS APPLICABLE

MODE OF TRANSPORTATION ANY

AS REQUESTED IN YOUR APPLICATION, YOU ARE AUTHORIZED TO IMPORT OR TRANSPORT THE FOLLOWING MATERIALS

Avian - Moon Cakes containing eggs

RESTRICTIONS AND PRECAUTIONS FOR TRANSPORTING AND HANDLING MATERIALS AND ALL DERIVATIVES

THIS PERMIT IS ISSUED UNDER AUTHORITY CONTAINED IN 9 CFR CHAPTER 1, PARTS 94.95 AND 122. THE AUTHORIZED MATERIALS OR THEIR DERIVATIVES SHALL BE USED ONLY IN ACCORDANCE WITH THE RESTRICTIONS AND PRECAUTIONS SPECIFIED BELOW (ALTERATIONS OF RESTRICTIONS CAN BE MADE ONLY WHEN AUTHORIZED BY USDA, APHIS, VS).

o **Adequate safety precautions shall be maintained during shipment and handling to prevent dissemination of disease.**

o *** THIS PERMIT IS INVALID WITHOUT PERMITTEE'S SIGNATURE ***. "I, Simone J. Dedrick, certify that this material will be used in accordance with all restrictions and precautions as are specified in this permit,

o ***

o *** signed: _____ . " ***

o ***Each shipment must be accompanied by an ORIGINAL certificate endorsed by a full-time, salaried veterinarian of the agency responsible for animal health of the GOVERNMENT OF XXXXXXXXXXXXX certifying that: 1) egg is the only ingredient of animal origin in the exported product, and 2) the egg material in the exported product was heated to a minimum internal temperature of 80°C, OR heated at a minimum of 180°C for at least 15 minutes OR the yolks were heated inside the cakes at a minimum of 180°C for at least 30 minutes.

o [This certification must CLEARLY correspond to the shipment by means of an invoice number or shipping marks or lot number or other identification method. An English translation must be provided.]

continued on subsequent page(s).....

TO EXPEDITE CLEARANCES AT THE PORT OF ENTRY, BILL OF LADING, AIRBILL OR OTHER DOCUMENTS ACCOMPANYING THE SHIPMENT SHALL BEAR THE PERMIT NUMBER

SIGNATURE Christopher Robinson

Christopher C. Robinson

TITLE

National Center - Import - Export

NO. LABELS

RESTRICTIONS AND PRECAUTIONS: (continued from Permit Form VS 16-6)

- ***Products imported into the United States in compliance with this permit may be released and shipped from the U.S. port of arrival to any address in the United States. The permittee name and address must appear on shipping invoice/manifest.
 - Importer is also responsible for obtaining any required authorization from the USDA, Food Safety and Inspection Service (FSIS). Meat, poultry, or egg product ingredients used in FSIS-exempted products must be prepared under USDA, FSIS inspection or under a foreign inspection system approved by FSIS. Contact FSIS via e-mail at: permits@fsis.usda.gov or by telephone at: (888) 287-7194 for information regarding approved foreign inspection systems and foreign establishments approved by FSIS to export to the United States. A list of countries eligible to export meat, poultry or egg products to the U.S. is published on the FSIS web site at the following address:
http://www.fsis.usda.gov/PDF/Countries_Products_Eligible_for_Export.pdf
 - Imported material may be subject to regulations enforced by the United States Food and Drug Administration (FDA). Importer must contact the Division of Import Operations and Policy at Area Code (301) 443-6553.
 - This permit does not exempt the permittee from responsibility for compliance with any other applicable federal, state, or local laws and regulations.
 - A copy of this permit must be included with the shipping documents. For imported materials, these documents must be presented to CBP Agricultural Specialists upon arrival at the U.S. port of entry.
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美國農業部
食品安全及檢查處

美國農業部(USDA)在其所有計劃和活動中禁止基於種族、膚色、原國籍、年齡、殘疾並在適用時，禁止基於性別、婚姻狀況、家庭狀況、父母身份、宗教、性取向、遺傳資訊、政治信仰、報復或由於個人的收入部分或全部來自公共援助計畫而實行歧視。(並非所有被禁止的理由適用所有計劃。)殘疾人士若需要其他溝通方法獲取計畫資訊(盲文、大號字體、錄音帶等)，則應與 USDA 的 TARGET Center 聯繫，電話號碼(202) 720-2600 (語音和 TDD)。如欲提出歧視投訴，請來函至 USDA, Director, Office of Civil Rights, 1400 Independence Avenue, S.W., Washington, DC 20250-9410 或請致電 1-800-795-3272 (語音)或 (202) 720-6382 (TDD)。USDA 是平等機會提供者和雇主。

Office of Outreach, Employee
Education and Training

2009年4月