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Report Name: Food and Agricultural Import Regulations and Standards

Export Certificate Report

Country: Ecuador

Post: Quito

Report Category: FAIRS Export Certificate Report

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Report Highlights:

This report identifies Ecuador's import requirements for foreign export certificates, highlighting current procedures and identifying the relevant local agencies with oversight over these issues. An export certificate matrix and outline is included. This report supplements the FAS Quito Food and Agricultural Import Regulations (FAIRS) 2019 report. A major change from the 2018 report is the replacement of Free Sale Certificate for Certificate to Foreign Government for animal feed and animal feed supplements, as well as the Certificate of Conformity.

This report was prepared by the Office of Agricultural Affairs (OAA) of the USDA/Foreign Agricultural Service in Quito, Ecuador for U.S. exporters of food and agricultural products. While every possible care has been taken in preparation of this report, information provided may no longer be complete or precise as some import requirements are subject to frequent changes. It is highly recommended that U.S. exporters ensure that all necessary custom clearance requirements have been verified with local authorities through your foreign importer before the sales conditions are finalized. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

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

Product (s) Title of Certificate		Attestation Required on Certificate	Purpose	Requesting Ministry
Imported Processed Foods and Beverages	Certificate of Free Sale	Icansilmation in the calintry	To obtain Sanitary Registration	ARCSA (Ministry of Health)
Imported Nuts and Some Dry Fruits	Phytosanitary Certificate	The product is safe for human consumption. It is free of pests or disease.	To obtain Sanitary Registration	ARCSA (Ministry of Health)
Organic Products	Organic Certification	The product is organic.	To obtain Sanitary Registration	ARCSA (Ministry of Health)
Imported Plant Products	Phytosanitary Certificate	Fulfills health requirements according to import permit and sanitary inspection. (See, APHIS website).	To obtain a Health Certificate and an Import Permit	AGROCALIDAD (Ministry of Agriculture)
Imported Animal Products	Sanitary Certificate	according to import permit and sanitary inspection. (See,	To obtain a Health Certificate and an Import Permit	AGROCALIDAD (Ministry of Agriculture)
Imported Animals	Zoo-Sanitary Certificate	according to import permit and sanitary inspection. (See, APHIS website).	To obtain a Health Certificate and an Import Permit	AGROCALIDAD (Ministry of Agriculture)
Imported	Certificate of	The product has been	To proof	Ecuadorian

Processed Food and Beverages	,			National Standards Institute
Imported Animal Feed and Animal Supplements		for free sale in the country of	Certificate of	AGROCALIDAD (Ministry of Agriculture)
1 '	Sanitary Certificate for Exports	and sanitary inspection such as the product is safe for human consumption and the processing treatment the	lCertiticate	AGROCALIDAD (Ministry of Agriculture)

Section II. Purpose of Specific Export Certificate(s)

- A. **Certificate of Free Sale:** The Ministry of Health's National Sanitary Control and Regulation Agency (ARCSA) requires a certificate of free sale as proof that food and beverage products are sold in the country of origin and are fit for human consumption. This certificate is typically issued by an individual state's health department in the state where the product is manufactured. USDA maintains a <u>website</u> listing state contacts for Certificates of Free Sale. Additionally, the U.S. Food and Drug Administration (FDA) offers export certificates for most food products. Exporters can apply for FDA certificates in FDA's website. It is required in order to obtain the sanitary registration of a product in Ecuador.
- B. **Phytosanitary Certificate (nuts and dried fruits):** The Ministry of Health's National Sanitary Control and Regulation Agency requires a phytosanitary certificate to verify the quality of nuts and some dry fruits intended for retail sale. This certificate is required in order to obtain the sanitary registration of a product.
- C. **Organic Certificate:** The Ministry of Health's National Sanitary Control and Regulation Agency requires an organic certificate to attest that the product intended for retail sale is organic. This certificate is required in order to obtain the sanitary registration of a product.
- D. **Phytosanitary Certificate:** The Ministry of Agriculture's Sanitary/ Phytosanitary agency (AGROCALIDAD) requires a phytosanitary certificate to prevent the introduction of foreign pests and diseases. Certificates are issued by the sanitary authority in the country of export.
- E. **Sanitary Certificate:** AGROCALIDAD requires a sanitary certificate to prevent the introduction of foreign pests and diseases. Certificates are issued by the sanitary authority in the country of export.
- F. **Zoo-Sanitary Certificate**: AGROCALIDAD requires a zoo-sanitary certificate to protect animal health and ensure foreign animal diseases are not introduced into Ecuador. Certificates are issued by the sanitary authority in the country of export.

- G. **Certificate of Conformity:** The Ecuadorian National Standards Institute requires that imported products comply with individual INEN norms by product when one exists. A conformity certificate is required if a after import. It is the responsibility of the importer to provide it.
- H. Certificate to Foreign Government: AGROCALIDAD requires this certificate in order to register animal feed and supplements. Registration is a mandatory prerequisite for the import of these products.
- I. **Sanitary Certificate for Exports:** AGROCALIDAD accepts this certificate for dairy products to comply with CAN Resolution 1352 and as part of the import permit requirements.

Section III. Specific Attestations Required on Export Certificate(s)

- A. **Certificate of Free Sale:** ARCSA requires that the certificate declare that the product is authorized to be sold freely and is fit for human for consumption in the country of origin. There is no required format for this certificate.
- B. **Phytosanitary Certificate (nuts and dried fruits):** ARCSA requires that the certificate attest that specific nuts and dried fruits are fit for human consumption and are free of any pests or diseases. There is no required format for this certificate.
- C. **Organic Certificate:** ARCSA requires that the organic certification provide proof that the product is recognized as an organic product in the country of origin. There is no required format for this certificate.
- D. **Phytosanitary Certificate:** The certificate's attestation will vary by product. Requirements and specifications are accessible on the <u>APHIS</u> website.
- E. **Sanitary Certificate:** The certificate's attestation will vary by product. Requirements and specifications are accessible on the FSIS EXPORT LIBRARY.
- F. **Zoo-Sanitary Certificate:** The certificate's attestation will vary by species. Requirements and specifications are accessible on the <u>APHIS LIBRARY</u> website.
- G. **Certificate of Conformity:** Conformity certificates must state under which INEN standard the product was manufactured.
- H. **Certificate to Foreign Government:** AGROCALIDAD requires that the certificates state that the product is free for sale in its country of origin.
- Sanitary Certificate for Exports: AGROCALIDAD requires that information regarding
 pasteurization process and temperature is included on this certificate and contain attestation
 that the product comes from raw material from an area free of diseases and that it is safe for
 consumption.

Section IV. Government Certificate's Legal Entry Requirements

A. **Certificate of Free Sale:** A certificate of free sale is required for sanitary registration procedures. Once the product obtains its sanitary registration, ARCSA issues a new certificate, which is utilized to nationalize the imported product. A sanitary registration is valid for five years. A new certificate of free sale is required when renewing the sanitary registration. This certificate is normally issued by a U.S. state's health department in the state where the product is manufactured. An *apostille* <u>certificate</u> must be affixed to the original certificate.

- B. **Phytosanitary Certificate (nuts and dried fruits):** A certificate is required for the sanitary registration of: 1) walnuts without shell; 2) almonds; 3) hazelnuts; 4) raisins; 5) prunes, and; 6) pine nuts for human consumption that have not undergone a transformation process. A phytosanitary certificate is needed for each shipment. An *apostille* certificate must be affixed to the original certificate.
- C. **Organic Certificate:** Certificates from accredited institutions are required. For U.S. products, USDA's organic certificate is the most reliably recognized certification. A new organic certificate is required when renewing the sanitary registration. An *apostille* certificate must be affixed to the original certificate.
- D. **Phytosanitary Certificate:** USDA's Animal and Plant Health Inspection Service (APHIS) issues U.S. phytosanitary certificates (form 577). These certificates must be signed and stamped by an APHIS accredited official. Normally these certificates are valid for 90-days and for a single shipment. Certificates must be issued in accordance with protocol requirements.
- E. **Sanitary Certificate:** The Food Safety and Inspection Service (FSIS) issues certificates for animal products such as meat and meat products; APHIS issues certificates for different products such as eggs. Forms utilized include FSIS form 9060 and APHIS forms 16-4. A single use original certificate must accompany the product at the time of entry.
- F. **Zoo-Sanitary Certificate:** USDA APHIS issues Sanitary Certificates (form 7001). Forms must be signed and stamped by an accredited APHIS veterinarian. Certificates must be issued in accordance with protocol quarantine requirements for the particular species. The original certificate must accompany the animal at the time of entry.
- G. **Certificate of Conformity:** Certificates of conformity must be issued by an organization accredited by the <u>Ecuadorian Accreditation Service</u> (*Servicio de Acreditación Ecuatoriano*).
- H. **Certificate to Foreign Government:** AGROCALIDAD requires a certificate in order to register animal feed and supplements. Registration is a mandatory prerequisite for the import of these products; the validity of the registration is two years. Once the product is registered, import permits will still be required but this certificate of will not be required again during the registration's duration. AGROCALIDAD requires certificates to be issued by the U.S. Food and Drug Administration. An *apostille* <u>certificate</u> must be affixed to the original certificate.
- Sanitary Certificate for Exports: The Agricultural Marketing Services (AMS) issues this
 certificate for dairy products. A standard language is currently being negotiated to create a
 standardized certificate. The original certificate must accompany the products at the time of
 entry.

Section V. Other Certification/Accreditation Requirements

Sanitary Notification: ARCSA requires sanitary notification to ensure food safety. For more information about food and beverage sanitary notification and the ways to obtain it, see our FAIRS Ecuador Annual Country Report 2019.

Meat and Dairy Plants Accreditation: AGROCALIDAD requires the registration of meat production and processing plants prior to issuance of import permits.

Poultry Farms: AGROCALIDAD requires the registration of poultry operations producing eggs and meat and meat products for export to Ecuador. Ecuador reserves the right to request a biosecurity certification.

Livestock Genetics Export Facilities: AGROCALIDAD requires that livestock genetics facilities, and quarantine facilities in the case of live animals, be registered prior to it issuing import permits.

Products for Animal Consumption: AGROCALIDAD requires the registration of plants where feed or products used on animals are produced prior to issuance of import permits.

For further information on plants registrations with AGROCALIDAD see our FAIRS Ecuador Annual Country Report 2019.

Appendix I. Electronic copy, scanned copy or Outline of Export Certificates

A. Certificate of Free Sale:

State of California Secretary of State

	APOSTILLE (Convention de La Haye du 5 octobre 1961)										
1. Country: Pays / País: This public document Le présent acte public / El presente documento público											
										2.	has been signed a été signé par ha sido firmado por
3.	acting in the cap agissant en qualité d quien actúa en calida	е	Chief, Food and Drug Branch, California Department of Public Health								
4.	bears the seal / est revêtu du sceau / y está revestido del s	timbre de	State of California								
				Certified sté / Certificado							
5.	at à / en	Sacramento	, California	6.the le / el día	d day of September 2014						
7.	by par / por	Secretary of	Secretary of State, State of California								
8.	Nº sous nº bajo el número	90028									
9.	Seal / stamp: Sceau / timbre: Selto / timbre:			10. Signatur Signature: Firma:	e:	xxxxxxxx					

This Apostille is the trilingual model Apostille Certificate as suggested by the Permanent Bureau and developed in response to the 2009 Special Commission on the practical operation of the Hague Apostille Convention.

This Apostille only certifies the authenticity of the signature and the capacity of the person who has signed the public document, and, where appropriate, the identity of the seal or stamp which the public document bears.

This Apostille does not certify the content of the document for which it was issued.

This Apostille is not valid for use anywhere within the United States of America, at Is territories or possessions.

To verify the issuance of this Apostille, see: www.sos.ca.gov/business/notan/apostille-search/.

Cette apostille est le modèle d'Apostille trîlinque tel que suggéré par le Bureau Permanent et élaboré en réponse à la Commission spéciale de 2009 sur le fonctionmement pratique de la Convention de La Haye Apostille.

Cette Apostille atteste uniquement la véractié de la signature, la qualité en laquelle le signataire de l'acte a agi et. le cas échéant, l'identité du sceau ou timbre dont cet acte public est revêtu.

Cette Apostille ne certifie pas le contenu de l'acte pour lequel elle a été émise.

L'utilisation de cette Apostille n'est pas valable en / a ut États-Unis d'Amerique, ses territoires où possessions.

Cette Apostille peut être vénifiée à l'adresse suivante: www.sos.ca.gov/business/nolan/lapostille-search/.

Esta apostilla es el modelo trilingüe Certificado de Apostilla según lo sugerido por la Oficina Permanente y desarrollado en respuesta a la Comisión especial de 2009 sobre el funcionamiento práctico del Convenio de La Haya sobre Apostilla Esta Apostilla certifica únicamente la autenticidad de la firma, la calidad en que el signatario del documento haya actuado y. en su caso, la identidad del sello o timbre del que el documento público esté revestido. Esta Apostilla no certifica el contenido del documento para el cual se expidió. No es válido el uso de esta Apostilla en Estados Unidos de América, sus territorios o posesiones. Esta Apostilla se puede verificar en la dirección siguiente: https://www.sos.ca.gov/business/nolary/apostilla-search/

Sec/State Form NP-40 SAC (11/2011)



STATE OF CALIFORNIA - HEALTH AND HUMAN SERVICES AGENCY

EDMUND G. BROWN JR., Governor

DEPARTMENT OF PUBLIC HEALTH

Post Office Box 997435 Mail Station 7602 Sacramento, CA 95899-7435 (916) 650-6500 (916) 650-6650



FREE SALE CERTIFICATE - FOOD

HAYWARD

CA 94545

Registration No: 52574 Application No: 39656

The California Department of Public Health (CDPH) regulates the production, manufacture, and sale of foods, drugs, medical devices, and cosmetics in California pursuant to the Sherman Food, Drug, and Cosmetic Law (California Health and Safety Code (HSC), Division 104, Part 5, [Section 109875 et seq.]). The above referenced firm manufactures and distributes FOOD products that were manufactured in the State of California by firms registered or licensed with the Department. Registered food processors are inspected by CDPH for compliance with the applicable provisions of the federal Good Manufacturing Practice (GMP) regulations for foods, which are adopted as California regulations.

The Department does not object to the sale of the following product(s) in this state nor its shipment to any other state or country.

This shipment consists of: See Attached List

This document was prepared for the country of : Ecuador

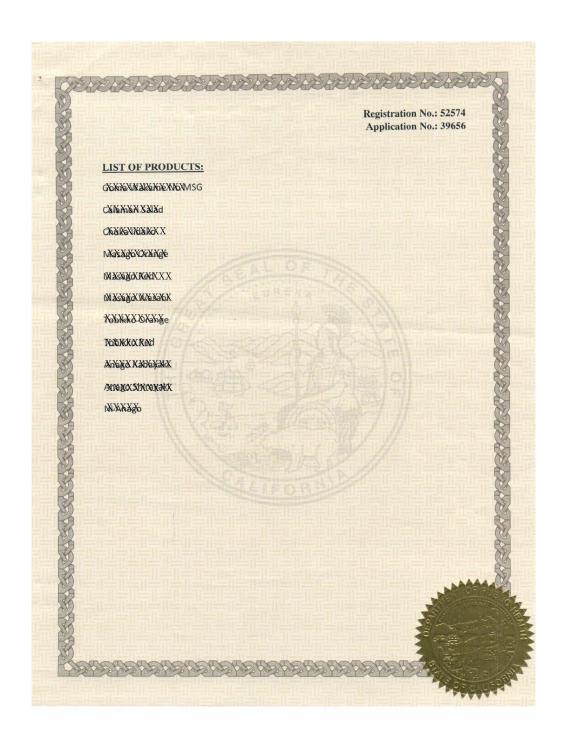
This certificate is not to be construed as either an expressed or implied warranty of any of the named products, nor shall it be used for advertising or other similar purposes.

This certificate expires one year after issuance.

Dated at Sacramento, California, Friday, January 10, 2014

DEPARTMENT OF PUBLIC HEALTH OF THE STATE OF CALIFORNIA

Food and Drug Branch



B. Phytosanitary Certificate (nuts and dried fruits): N/A

C. Organic Certificate: N/A

D. Phytosanitary Certificate:

UNITED STATES DEPARTMENT OF AGRICULTURE ANIMAL AND PLANT HEALTH INSPECTION SERVICE	F	OR OFFICIAL USE ONLY	
PLANT PROTECTION AND QUARANTINE PHYTOSANITARY CERTIFICATE	PLACEOFISSUE Jeffersonville	, Indiana	USDA
	NO. F-S XXX	xxxxxx56725-7-	N SOLA
TO: THE PLANT PROTECTION ORGANIZATION(S) OF	DATE INSPECTED May 22, 2019	nat mil/ 2000 1	
	CERTIFICATION	· · · · · · · · · · · · · · · · · · ·	
This is to certify that the plants, plant product or tested according to appropriate official procedures importing contracting party and to conform with the including those for regulated non-quarantine pests.	other regulated art: and are considered to current phytosanitary	icles described herein o be free from the quan y requirements of the	have been inspected and/or antine pests, specified by the mporting contracting party
DISINFESTA	TION AND/OR DISINFECTION	ITREATMENT	
I.DATE (1) May 22, 2019	2, TREA Frum	ATMENT igation	S
3. CHEMCA1 (active ingredient) Magnesium phosphide		TION AND TEMPERATURE Hours 75 °F	
5.CONCENTRATION 3 g / 1 m cubed		TIONAL INFORMATION	*******
DE	SCRIPTION OF THE COM	NSIGNMENT	100-0
7.NAME AND ADDRESS OF THE EXPORTER XXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX	XXX	ARED NAME AND ADDRESS O XXXXXXXXX S. A. XXXXXXXXXXXX 'O ECUADOR	FTHE CONSIGNEE
8.NAMEOFPRODUCEAND QUANTITY DECLARED (1) 20412 Net Kilograms Yellow popcorn (Grai	n) {1} ***** *** *** *** *** *** ***	**************	**************************************
M.NUMBERANDDESCRIPTION OF PACKAGES (1) 900 Bags in 1 container	****** (1) *** ***** ***** *****	******	**************************************
3. PLACE OF ORGIN (1) Indiana, USA	Ocea	lared Means of Conveya n Vessel	NCE .
************	15.DEC Per	LAREDPOINT OF ENTRY u	
WARNING: Any alteration, forgery, or unauthorized to \$250,000 (7 U.S.C. Section 7734(b)) or punishable years, or both (18 U.S.C. Section 1001).			bject to civil penalties of up risonment of not more than 5
Import Permit Number 199906922-2 cephalonica, Latheticus oryzae			ted. Product free of Corcyra
	OCD/T O-f-#	T 16 0/0	ATURE OF AUTHORIZED OFFICER
16. DATE ISSUED 17. NAME OF AUTHORIZED OFFI June 19, 2019 ROCOROXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX	ICER (Type or Print)	16.00	ALONE OF MOTHER BOTT IOCIT

SHIPPER'S ORIGINAL

E. Sanitary Certificate:

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0583-0153. The time required to complete this information collection is estimated to average 25 minutes per response, including the time for reviewing instruction, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information.

u.s. department of agric food safety and inspectio Meat and Poultry Export Certificat	N SERVICE	A knowingly false entry or false alteration of any entry on this certificate may result in a fine of n more than \$10,000 or imprisonment for not more than \$5 years or both (18 USC 1001 Additional penalties exist under the Federal Meat Inspection Act [U.S.C. 611(b) (1), (2), ar (5), 21 U.S.C. 461] for an unauthorized or false alteration or misuse of this certificate.									
. COUNTRY OF DESTINATION	2. ISO CODE	5. CERTIFIC	CATE NUMBER		6. CERTIFICATE T	YPE					
ECUADOR	EC	MPM-	XXX	ORIGINAL REPLACEMENT							
3. CONSIGNOR/EXPORTER (Applicant's na	me and address)		PROD	JCT EXPORT	ED FROM:						
XXXXXXX FOOD GROUP		7. EXPORT	EST. NO. (Name	e and address,)						
3100 XXXXXXX STREET		l xxx	XXXX								
JACKSONVILLE, FL 32209			(XX FOOD GR	OLIP							
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4. CONCIONEEDING OF TEXT (Name and account	2007		KSONVILLE, F								
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XXXXXXXX					T						
QUITO		B. TOTAL N	NET WEIGHT		9. TOTAL NO. OF F	PACKAGES					
ECUADOR		XX	XX LBS		XXX						
			T	4.1		1					
10. DESCRIPTION OF PRODUCT (Name of product)	11. NET WEIGHT OF LOT'	12. SPECIES	13. NUMBER OF PACKAGES IN LOT ¹	14. TYPE OF PACKAGES IN LOT'	15. SHIPPING/ IDENTIFICATION MARKS¹	16. EST. NO. ON PRODUCT					
130 CHUCK SH RIBLA RIB	XXXX	BEEF	X	CASE							
BEEF SIRLOIN FLAP BL IAP	XXXX	BEEF	ı x	CASE							
IÉEF SKIRT DUTSOE OH IAP FZ	XXXX	BEF	X	CASE		1					
112A RIMEYELP ON 282	XXXX	PEF	l x	CASE							
ADD DUTTURE STREET, FIN DR DR.L.S	XXXX	DEEP	X	LASE		- 1					
ÉEF COULETTE MUSCLE	3 98XXX	BEF	X	CASE	h	861					
REES SIRI CHIN SI AD RI LAD	XXXX	BEEF	×	CARE	-						
109E RIPEXPORT PIXI	XXXX	₽EF	X	CASE		1					
IÈEF SHORT LOIN CH 0X1 FZ	XXXX	BEEF	X	CASE							
		1									
As stated by applicant or contractor											
17. REMARKS	oduct or meat byproduct speci	fied hereon is fro	om animals that r	eceived both a	ntemortem and postm	nortem					
inspection and were found sound and healt and wholesome. 19 I CERTIFY that the poultry, poultry propostmortem inspection and passed in accound fit for human consumption.	ducts or poultry food products :	specified above	came from birds	that were offici	ally given an antemor	tem and					
NOT VALID UNLESS S	IGNED BY A CERTIFYING OF	FICIAL OF MEA	AT AND POULTR	Y INSPECTIO	N PROGRAM						
By order of the Secretary of Agriculture	20. GERTIFYII	ng official's	NAME AND TITE	E	21. DATE SIGNED	MMDDYYYY)					
This certificate is receivable in all This certificate does not excuse fail											



Food Safety and Inspection Service Washington, D.C. 20250

PROTOCOL FOR THE IMPORT OF U.S. BEEF AND BEEF PRODUCTS INTO ECUADOR / PROTOCOLO PARA LA IMPORTACION A ECUADOR DE CARNE VACUNA Y DE PRODUCTOS DE ORIGEN VACUNO PROCEDENTE DESDE LOS ESTADOS UNIDOS

Date Issued: 8-8-2017	Certificate Number:	
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The official competent authority must certify the compliance of the following requirements: / La Autoridad Oficial Competente deberá certificar el cumplimiento de los siguientes requisitos:

- 1. The United States has been free of FMD for at least 12 months without vaccination, and have been free from rinderpest and CBPP for at least 24 months without vaccination. The United States is free of Rift Valley fever for 24 months. / Los Estados Unidos han estado libres de fiebre aftosa por lo menos 12 meses sin vacunación, y han estado libres de peste bovina y de perineumonía contagiosa bovina por lo menos durante 24 meses sin vacunación. Los Estados Unidos está libre de la Fiebre del Valle del Rift durante 24 meses.
- 2. The United States have an active BSE surveillance that meets or exceeds international standards set by the World Organisation for Animal Health-OIE. / Que los Estados Unidos de América tienen un programa activo de vigilancia de EEB que cumple o excede los estándares internacionales establecidos por la Organización Mundial de Sanidad Animal-OIE.
- 3. The meat comes from animals that were born and raised in the United States or raised in the United States for at least 60 days prior to slaughter and that the feeding of ruminants with ruminant origin meat-and-bone meal and greaves is prohibited in the United States, and this prohibition has been effectively enforced. / Que la carne, proviene de animales que han nacido y criados en los Estados Unidos, o se crió en los Estados Unidos por lo menos 60 días antes de su sacrificio y que la alimentación de rumiantes con harinas de carne y hueso y chicharrones de origen rumiante está prohibido en los Estados Unidos y esta prohibición ha sido implementada efectivamente.
- 4. The meat or meat products were derived from animals that passed ante mortem and post mortem inspection by Food Safety and Inspection Service (FSIS) official. / Que la carne y sus productos fueron derivados de animales que fueron inspeccionados ante mortem y post mortem por un inspector oficial del Servicio de Inspección e Inocuidad Alimentaria (FSIS).

Signature of FSIS Inspection Official:

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Certificate Edition: 3/21/2014 FSIS Form 2630-9 (6/86)

EQUAL OPPORTUNITY IN EMPLOYMENT AND SERVICES



Food Safety and Inspection Service

Washington, D.C. 20250

Date Issued:

Certificate Number: XXXXXXXXXXXX

- The beef and beef products were not 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 the small intestine from all cattle. / Que la carne y sus productos fueron producidos y manipulados de manera tal que asegura que dichos productos no contienen y no han sido contaminados con los siguientes materiales específicos de riesgo: para bovinos de 30 meses de edad y mayores: encéfalo, cráneo, ojos, ganglio trigémino, médula espinal, columna vertebral (excepto las apófisis transversas, alas del sacro y las vértebras de la cola) y ganglios de la raíz dorsal; y para bovinos de cualquier edad, las amígdalas y el íleon distal del intestino pequeño.
- The meat or meat products were produced and handled in a manner that ensures that such products do not contain and are not contaminated with mechanically separated meat from the skull and vertebral column from cattle over 30 months old. / Que la carne y sus productos fueron producidos y manipulados de manera tal que asegura que dichos productos no contiene y no han sido contaminados con carne mecánicamente separada del cráneo y de la columna vertebral de bovinos mayores de 30 meses de edad.
- 7. The competent authority of the country of origin, certifying that the meat or edible parts of cattle being exported, is fit for human consumption and is freely sold in USA. / La Autoridad Nacional Competente del país de origen, certifique que las carnes o partes comestibles del bovino que se exporten, sean aptos para el consumo humano y se comercializa libremente en USA.
- 8. The product comes from cattle that have not been stunned prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or by pithing. / El producto procede de bovinos que no fueron aturdidos antes de ser sacrificados, mediante inyección de aire o gas comprimido en la bóveda craneana, ni mediante corte de la médula.
- The meat and meat products come from slaughter or processing establishments operating under the supervision of the FSIS. / Que la carne y sus productos provienen de plantas de sacrificio o de procesamiento certificadas por las Autoridades Federales, que operan bajo la supervisión del FSIS

Signature of FSIS Inspection Official:

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XXXXXXXXXXXXXXXXXXXXX

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Food Safety and Inspection Service Washington, D.C. 20250

Date Issued: 3

2-8-2010

- 10. The slaughtering and processing plant where the meat was processed has an established Hazard Analysis and Critical Control Points (HACCP) system and is officially approved for export by the competent official authorities of USDA, FSIS. / Que la planta de sacrificio y procesamiento donde se procesó la carne, tiene establecido el Sistema de Análisis de Peligros y Puntos Criticos de Control (HACCP) y está oficialmente autorizado para la exportación por la Autoridad Oficial Competente de USDA.
- 11. The meat products were packed in authorized containers which have the mark of inspection that includes the number of the plant and a label that includes the product name, lot number, net weight and the pack date. / Que la carne y sus productos fueron empacados en contenedores autorizados que tienen el sello de inspección que incluye el número de la planta y una etiqueta que incluye el nombre del producto, el número del lote, el peso neto y la fecha de empaque.
- 12. The means of transport, handling and loading conditions meet the hygiene requirements of the United States. / Los medios de transporte, manipuleo y condiciones de la carga cumplen con los requerimientos de higiene de los Estados Unidos.
- 13. The meat and its products are transported in containers or thermo refrigerated vehicles and are monitored to ensure that they maintain proper temperatures cooling or freezing. / Que la carne y sus productos son transportados en contenedores o vehículos termos refrigerados que son monitoreados para asegurar que mantienen temperaturas apropiadas de refrigeración o congelación.
- 14. The feeding of ruminants with meat and bone meal and greaves of ruminant origin has been banned in the United States and the ban has been effectively enforced. / Que la alimentación de los rumiantes con harinas de carne y hueso y chicharrones de origen rumiante está prohibida en los Estados Unidos y esta prohibición ha sido efectivamente implementada.
- 15. The meat and meat products were not derived from animals imported from Canada for immediate slaughter. / Que la carne y sus productos no son derivados de animales importados de Canadá para sacrificio immediato.

	XXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX
Signature of FSIS Inspection Official:	XXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX
b map to the map to the man.	X CONTRACTOR

Title/Professional Degree: Consumer Safety Insperior

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Certificate Edition: 3/21/2014 FSIS Form 2630-9 (6/86)

EQUAL OPPORTUNITY IN EMPLOYMENT AND SERVICES

F. Zoo-Sanitary Certificate:

															F	PAGI	∃10	OF 4				
According to the Paperwork Reduction Act of 1995, an agen displays a valid OMB control number. The valid OMB control is estimated to average. 5 hours per response, including the and completing and reviewing the collection of information.	olnum	berfo	or this	inforr	mation	colle	action	is 05	79-032	8. The	time r	equire	d to cor	nplete	this inf	ormatic	on colf	ection		0579	Approv 9-0328 3/31/20	
This certificate is authorized by law (21 U.S.C. 112)						uired	to re	espor	ıd, no						lated i	unless	the o	data red	uired a	re pro	vided.	
UNITED STATES DEPARTME ANIMAL AND PLANT HEALTH VETERINARY SI CERTIFICATE FOR POULTRY OR H.	INSF	CES	ION	SER	VICE		EV	'DOI	0 T	1.	DATE	E OF S lune				1	lo.	1	ΧX	ΧX	XX.	X1
NAME AND ADDRESS OF EXPORTER (include				.00	301	OI			_	NAME	AND	ADDE	ESS	OF IN	IPOR	TER						
XXXXXXXXXXX XXXXXX	2.11	OUUC	,							(extxe		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		01 114	0							
1207 XXXXX Road East									SUX	ke Xxx	lextex											
Roanoke, IL XXXX USA										KKENON SKYKJKO				жххх	X							
FIPS STATE CODE (for USDA use onl	v)					16	1	7	VAX	VANR	K K K M	XXXX		IPS C	OUNT	TRY C	ODE	(for US	DA use	e only)	F	E
		6. PI	ROD	UCT		_1_	. SE				24								IP APP			
				heck			or ch				YPE (intend	ed us	e) ("X	or ch	ieck)			148			
4.QUANTITY/UNIT 5.VARIETY, STRAIN, OR	SC:	S	-			_				mmer oducti Stock	ion		lultipli reedir Stock	ıg	В	Primar reedir Stock	ig	-	PIP CL	ASSIF		ON-U.S.
(Eggs-Dozen) TRADE NAME	g -	Egg	cks	ılts	ıer	11-12	ales	es							_				E	**		Other (specify)
(Poultry-Number)	Chicken Eggs	Turkey Eggs	Chicks	Poults	Other	Straight-run	Females	Males	Eggs-Type	Meat-Type	Other	Eggs-Type	Meat-Type	Other	Eggs-Type	Meat-Type	Other	Pullorum- Typhoid Clean	M. Gallisepticur Cl <u>e</u> an	M. Meleagridis Clean	Sanitation	(вреслу)
3600 SPF White	Х					Х					Х							Х	Х			
(300 dozen) Leghorn																						
Flock T37																						
											1/2											
	Т		Н	П				Т														_
	Н	Н	\vdash	Н	\vdash	-																_
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			L	Ш													_					
3600 4 11										FOR												
A. Certificate for Hatching Eggs and New hatcheries from which the above-desc days prior to shipment of above hatch and insofar as can be determined hav routine inspection of the flock or flock National Poultry Improvement Plan de be clean and that the shipment must b	vly Ha ribed ing e e not then ssific e ma	hatche hatc ggs o been e was ation de in	ed Po hing or se n exp s no n is a new	eggs tting ooseo visib s ind	, whi of eg d to N le ev licate an co	ch h iewly igs f Newo iden- id in ntair	ave r y hate or all castle ce of item ners.	not b ched cove dise com 9 ab	een fe poult shipn ease, munic ove,	ry orig nent of fowl p cable (and (4	watere inated f day of lague, diseas i) the p	ed. The dwere old che fowl ses ob prospe	nis is to inspe icks a typhoi serve ective	o cert ected nd fou d, orn d on t expor	by me and fro ithosis he ins ter ha	e or ar ee from s, and spection as bee	nother m evi- pullo n dat n adv	accred dence of rum dis es liste vised th	dited ver of commisease; of d in iter at the l	terinar nunica (2) dur m 13 b natchir	ian wi ble di ing the below; ig egg	thin 30 seases usual (3) the s must
B. Certificate for Poultry other than New including all other poultry maintained infectious and contagious diseases an pullorum disease; and (2) the prospe properly cleaned and disinfected.	nd ins	exp	as o	an b	e de	term	ined	have	e not	been	expos	ed to	Newc	astle	disea	se, for	wl pla	igue, fo	wl typt	noid, o	mithos	is and
13. REMARKS OR ADDITIONAL INFORMATION (if nee	ded)																				
INSPECTION DATE: 06/21/2019																						

1				_	
1		14. TYPED NAME OF ISSUING VETERINARIAN			
		Thomas McKenna, DVM			
		15. SIGNATURE OF ISSUING VETERINARIAN	200		
		16. STATUS	17. DAT	E ISSUED)
		1. State 2. Federal X 3. Accredited	мо 06	DA 21	2019
		8. SIGNATURE OF ENDORSING FEDERAL VETERINARIAN (if required)	19. DAT	E ENDOR	SED
	USDA VETERINARY SEAL (if required)	XXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX	n "JUN	212	2019 ^{YR}

VS FORM 17-6 JUL 2014

G. Certificate of Conformity: N/A

H. Certificate to Foreign Government:



I. Sanitary Certificate for Exports:



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: DX-800698839-8

I. Exporter (Name and Address)



II. Identification of the Dairy Products (Information Supplied by the Manufacturer or Exporter)

Product Description:

Condition or Kind of Treatment pasteurized

Type of Packaging: 25 kg. Number of Packages: 1600

25 kg. bag

Total Net Weight: 40000 kg
Required Temperature, Storage and Transportation: ambient

Validity Date (Shelf Life). May 18, 2020

III. Origin of the Products: (Information Supplied by the Manufacturer or Exporter)

Plant #:

IV. Product Destination: (Information Supplied by the Manufacturer or Exporter)

Origin Baltimore

Plant #:

Destination:

Ecuador, 170508

ECUADOR

Method of Transport: ocean

V. Sanitary Certification

(1) The United States of America is free from Foot & Mouth Disease and Rinderpest

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.

The product was manufactured from milk or milk products 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.

December 7, 2018

MD XXXX XXXXX **Export Certificate Coordinator** USDA, Dairy Grading

Date Signed

Attachments:

No Attachments