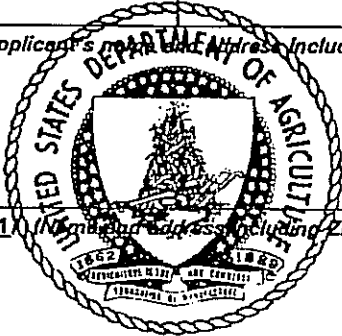


U.S. DEPARTMENT OF AGRICULTURE
 FOOD SAFETY AND INSPECTION SERVICE
 FIELD OPERATIONS
MEAT AND POULTRY EXPORT CERTIFICATE OF WHOLESMENESS

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 678) and the Poultry Products Inspection Act (21 USC 468 (c) (1), (2), and (5), 21 USC 461) for an unauthorized or false alteration or misuse of this certificate.

DISTRICT OFFICE	COUNTRY OF DESTINATION	DATE ISSUED	
EXPORTED BY <i>(Applicant's name and address including ZIP Code)</i> 		PRODUCT EXPORTED FROM:	
		EST. / PLANT NUMBER <i>(if applicable)</i>	
CONSIGNED TO <i>1/ (Name and address including ZIP Code)</i>		CITY	
TOTAL MARKED NET WEIGHT		TOTAL CONTAINERS	
		<input type="checkbox"/> @ SLAUGHTERING PLANT <input type="checkbox"/> @ PROCESSING PLANT <input type="checkbox"/> @ WAREHOUSE <input type="checkbox"/> @ DOCKSIDE	

PRODUCT AS LABELED	MARKED WEIGHT OF LOT 1/	NUMBER OF PACKAGES IN LOT 1/	SHIPPING MARKS 1/	EST / PLANT NUMBER ON PRODUCT

Sample Copy

1/ As stated by applicant or contractor
 REMARKS

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


INSPECTOR AND DISTRICT

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

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 9060-5) NO.
--	--

EST. NO., NAME, AND ADDRESS OF SLAUGHTERHOUSE(S)	EST. NO., NAME, AND ADDRESS OF CUTTING/PROCESSING PLANT(S)
EST. NO., NAME, AND ADDRESS OF COLD STORAGE(S)	SLAUGHTER DATES - (DD/MM/YY. Date ranges are acceptable) <hr/> PROCESSING DATES - (DD/MM/YY. Date ranges are acceptable) <hr/> OCEAN/AIR CARGO CONTAINER NUMBER <hr/> SEAL NUMBER

1. The United States has been free of foot and mouth disease for the past 12 months and has been free of rinderpest, contagious bovine pleuropneumonia, lumpy skin disease, Rift Valley fever for the past 24 months. Vaccination has not been carried out against the aforementioned diseases.
2. The beef or beef products were derived from cattle born and raised in the United States, from cattle legally imported into the United States from a country deemed eligible by the Korean government to export beef or beef products to Korea, or from cattle raised in the United States for at least 100 days prior to slaughter.
3. The beef or beef products were derived from cattle that were slaughtered in meat establishments (slaughterhouses) certified by the U.S. government as eligible to export beef and beef products to Korea and that passed ante-mortem and post-mortem inspection conducted by USDA inspection personnel under the supervision of the resident USDA veterinarian.
4. The beef or beef products were derived from cattle that were not subjected to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process.
5. The beef or beef products were produced and handled in a manner as to prevent contamination from SRMs, mechanically separated meat derived from beef, or from advanced meat recovery products from the skull and vertebral column of cattle 30 months of age and over at the time of slaughter, in accordance with FSIS regulations.
6. Based on the U.S. regulations and guidelines, the beef or beef products are free of harmful residues. The beef or beef products were produced according to the U. S. Pathogen Reduction/HACCP Systems Regulation. The use of irradiation/UV treatment and tenderizers complies with U. S. regulations.
7. Sanitary packaging material was used to package the beef or beef products.
8. The processing and storage of the beef and beef products were handled in such a manner as to prevent contamination by communicable animal disease pathogens.

PRINTED NAME OF FSIS VETERINARIAN	TITLE	
SIGNATURE	DATE	

THE FOLLOWING SECTION TO BE COMPLETED BY EXPORTER/SHIPPER		
NAME OF SHIPPING PORT	NAME OF VESSEL (OR FLIGHT)	SHIPPING DATE
I CERTIFY THAT THE ABOVE INFORMATION IS TRUE.		
SIGNATURE OF EXPORTER/SHIPPER	TYPED (or printed) NAME OF EXPORTER/SHIPPER AND TITLE	