

# Country Specific Experience with Export Certificates

**Dr. Nanthiya Unprasert**  
Deputy Director General

**Dr. Narumon Wiangwang**  
Senior Researcher

National Bureau of Agricultural Commodity  
and Food Standards (ACFS)  
Ministry of Agriculture and Cooperatives  
(MOAC)





# Background



- **Geographic Location:** Southeast Asia
- **Area:** 198,115 sq mi  
51.31 million hectares  
(~1.2 x California)
- **Population:** 66.7 million
- **Currency :** Baht
- **Language :** Thai
- **Government:** Unitary Parliamentary  
Democracy Constitutional Monarchy
- **Agriculture:** 5.8 million farms  
~23 million farmers
- **Agricultural Area:** 41 %  
**GDP:** 11.58%





## Important Agricultural/Food Commodities (2008)

<b>Commodities</b>	<b>Export (x1000 t)</b>	<b>Production (x1000 t)</b>	<b>% Export</b>
<b>Cassava</b>	<b>15660</b>	<b>25160</b>	<b>63</b>
<b>Rice</b>	<b>10216</b>	<b>21190</b>	<b>48</b>
<b>Sugar</b>	<b>5012</b>	<b>7820</b>	<b>64</b>
<b>Pineapple</b>	<b>721</b>	<b>1300</b>	<b>55</b>
<b>Chicken Meat</b>	<b>383</b>	<b>1200</b>	<b>32</b>
<b>Shrimp and products</b>	<b>358</b>	<b>500</b>	<b>72</b>
<b>Longan</b>	<b>287</b>	<b>477</b>	<b>60</b>
<b>Durian</b>	<b>219</b>	<b>638</b>	<b>34</b>

# Value of Exporting Agricultural Products (2009)

- 1. Japan : 137,889 million Baht
- 2. U.S.A. : 125,192 million Baht
- 3. E.U. : 116,961 million Baht
- 4. China : 116,724 million Baht
- 5. Africa : 95,442 million Baht





# Export Certification in Thailand

- Export Certification, especially Sanitary or Health Certification, has been issued for over 35 years with the aim to strengthening the capacity and reliability of food safety to meet the requirement from importing countries.
- The certification has been issued firstly for fish & fishery products which are perishable and easily contaminated by foodborne disease.



# Export Certification in Thailand

- After a rapid growth in aquafarming, Thailand had expanded its capacity for aquacultural production, especially marine shrimp, and became a major exporter.
- Together with the expansion in exporting activities, certification has become necessitate.



# Export Certification in Thailand

- Other agricultural food products, such as plants, fruits and vegetable, had the production capacity exceeding domestic demand. Therefore, they were also exported to the international markets.
- Due to the fact that the food safety control are different among countries, the importing countries that have sophisticated analytical instrument can detect very tiny quantity of contamination and metabolized residue. Cases were found that exporting food products did not comply to the requirement and had been rejected.

# Export Certification in Thailand

- Mad Cow Disease outbreak and Dioxin contamination in Europe in early 2000 called attentions among consumers around the World to be aware of the safety in food production including those raw materials produced from farm level.
- In addition, a series of zoonotic diseases such as Avian Influenza and Foot and Mouth Disease (FMD) outspread also increased protection level in agricultural import/export products.
- As a result, Export Certification became the solution to control product quality and food safety.





# Export Certification in Thailand

- After facing exporting issues, the Cabinet announced Ministry of Agriculture and Cooperatives (MOAC) to be the **CA** agency that control all stages in the whole food chain to achieve a true from-**farm-to-table** control.
- Each of the government agencies has its own certification system.



MOAC



THAI QUALITY PRODUCT

# Export Certification in Thailand

- Thailand become the multi-agencies Competent Authority that inspect/certify products:
  1. Fish/Fishery products: Dept. of Fisheries (DOF)
  2. Livestock/Animal products: Dept. of Livestock Development (DLD)
  3. Crop/Plant products: Dept. of Agriculture (DOA)
  4. Rice products: Rice Department (RD)



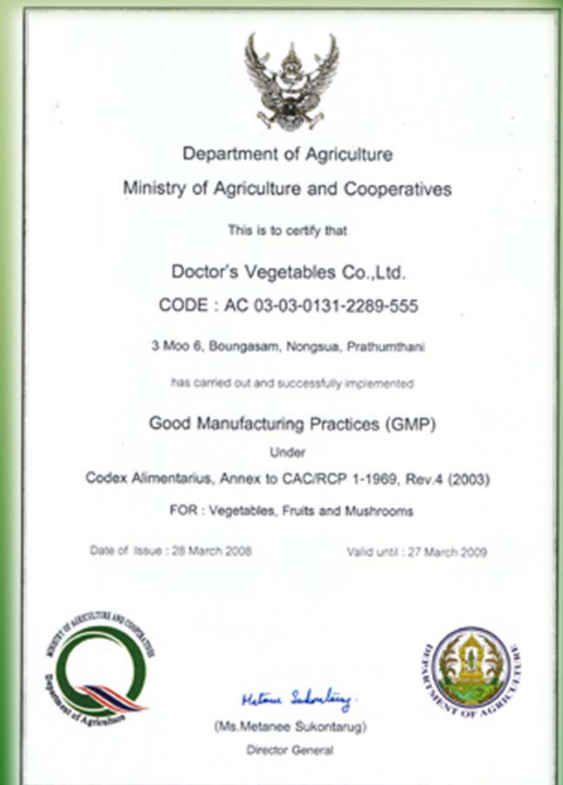
# Export Certification in Thailand

- Previously, certificates were issued after inspections on every lot of the products for physical, microbiological, and chemical (residual and contamination) qualities. The inspection process took tremendous load of sampling and analysis.



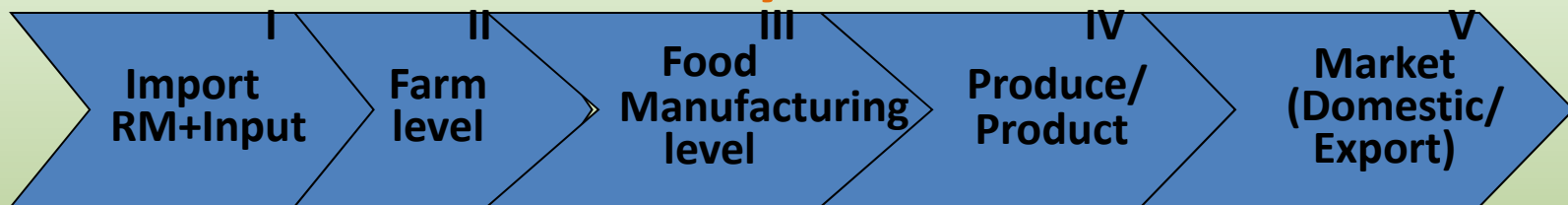
# Export Certification in Thailand

- Nowadays, MOAC took control of the entire system by certify each of the production levels.
  - Farm : GAP
  - Pre-Processor : GMP & HACCP
  - Processor : GMP & HACCP



# Road Map of Food safety

## Food safety standards



- Registration & Inspection of pesticide, fertilizer, vet drug, other chemicals
- Border control of RM, foods, feeds, animal

GAP  
Implementation  
& Certification

GMP/HACCP  
Implementation  
& Certification

- Product Registration /Certification & Issue of 'Q' Mark
- Product Inspection before export
- Product monitoring

- Control hygiene of market/retailer
- Consumer Communication & Control Advertising
- Inspect & Certify product for export
- SPS/Trade negotiation

## From - Farm - to - Table



## Traceability



# Export Certification in Thailand

- Together with the certification system, the surveillance programs are implemented. The programs include 1) system audit (once/twice per year) and 2) sampling plan (depends on manufacturer performance)
- Examples of sampling plan,
  - Fishery product: randomly selected according to performance level:
    - Grade 1 manufacturer: Once every 3 months
    - Grade 2 manufacturer: Once a month
    - Grade 3 manufacturer: Every lot
  - Livestock product:
    - Required veterinarian at every manufacturers.

# Export Certification in Thailand

- Livestock products are controlled by veterinarian officials at farm, slaughterhouse, and processing house. Therefore, when paperwork was signed by the official veterinarians, certification can be issued by DLD with confidence.



- Plants, fruits and vegetable certification are different. Pest control document is required in addition to health certification. Each importing country has different pest control procedures. Some countries may require fumigation, heat treatment, or radiation.

# Advantage of Certificate System

## Advantage:

1. Government can use certificate as a tool to control and ensure high standard for food safety.
2. Producers (throughout the production chain) must cooperate and work together because the entire system is linked together in order to complete the traceability system. With traceability system, we can detect where the problems are in production chain and the producers of each step has to take full responsibility on their own parts.
3. Able to separate food producers who produce high quality/safety products from producers who are not.

# Advantage of Certificate System

- **Advantage:**

4. Know what skills and knowledge the farmers need in order to provide those necessity knowledge.

5. Know what/where problems are in order to correct and place measures to prevent them from recurring.

6. Reduce importing control.

7. Consumers are protected for food safety.



# Disadvantage of Certificate System

- **Disadvantage:**

1. Require tremendous resources (labor and budget) to control the entire food chain.

2. Require tremendous documentation system and storage to ensure traceability.

3. Require certified laboratory (ISO 17025) for the international acceptance. Although private lab results are acceptable, but MOAC takes samples for analysis to ensure accurate certification.





# Disadvantage of Certificate System

- **Disadvantage:**

4. Importing countries often change the required information on certificates. Difficult to manage computerized certification system.


5. Fraudulent certificate problem in some countries cause extra document checking process.

Governments need to search for solution, e.g. using special paper or Hologram.

# Disadvantage of Certificate System

- **Disadvantage:**
  6. Several countries require large amount of data to be displayed on A4 certificate.
  7. Sometimes, many products are shipped in one consignment making it difficult to include every piece of product details. If the details are not included, it is risk for being rejected at the custom.

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**DEPARTMENT OF FISHERIES**  
**MINISTRY OF AGRICULTURE AND COOPERATIVES**  
泰国向中国出口水产品 检验检疫证书  
**HEALTH CERTIFICATE**  
for fishery products originating in Thailand and intended for export to the People's Republic of China

Reference number: .....

Country of Origin: THAILAND      Competent authority: DEPARTMENT OF FISHERIES  
原产地: 泰国      主管部门: 渔业局

Competent Service: FISH INSPECTION AND QUALITY CONTROL DIVISION  
出证机关: 鱼类检验及质量控制处

**I. 水产品识别细节 / Details identifying the fishery products:**

品名 Commodity Name	物种 (学名) Species (scientific name)	加工方法 Processing Method
.....	.....	.....

包装箱数: ..... 净重: .....  
Number of Packages: ..... Net weight: .....

储藏和运输的温度要求: Requisite storage and transport temperature. 编号/生产日期: Code number/Production date: .....

**II. 水产品来源 / Origin of the fishery products:**

捕捞区域 / Fishing Region: .....

泰国渔业局注册的向中国出口产品的企业、工厂船只、冷藏或冷冻船只的名称及注册号:  
Name(s) and registration number(s) of establishment(s), factory vessel(s), or cold store(s) or freezer vessel(s) registered by the Department of Fisheries for export to the People's Republic of China: .....

.....

**III. 水产品出口目的地 / Destination of the fishery products**

产品发运 / The products are dispatched:  
从 / from: ..... 封印号 / container seal no.: .....

(货地 / Place of dispatch)

发货人名称和地址 / Name and address of consignor: .....

.....

至 / to .....  
(目的地国家和地点 / Country and place of destination)

的地收货人名称和地址 / Name of consignee and address at place of destination: .....

.....

运输方式如下: / by the following means of transport: .....

(船只名称, 集装箱号, 航班号, 卡车, 火车车皮号 / name of vessel, container no., flight no., truck, railway car no.)

# Examples of Certificates



แบบใบรับรองสินค้ากุ้งส่งออกออสเตรเลีย

## CERTIFICATE FOR NON-VIABLE PRAWNS AND PRAWN PRODUCTS (other than shelf-stable prawn-based food products<sup>1</sup>)

Reference No. :

Country of dispatch : Thailand

Competent authority: Ministry of Agriculture and Cooperatives. Department of Fisheries.

Inspection department: Fish Inspection and Quality Control Division. Tel. 662- 5580150-5 Fax 662-5580136

### I. Identification

Cultured prawns  Wild prawns

- 1) Species name Scientific:.....  
Common :.....  
2) Quantity Total weight:.....  
Number of units:.....

### II. Origin

- 1) Country (and Zone, if applicable):.....  
2) Aquaculture establishment/s  
2.1 Name:.....  
Address:.....  
2.2 Name:.....  
Address:.....  
2.3 Name:.....  
Address:.....  
2.4 Name:.....  
Address:.....

- 3) Processor of product  
Name:.....  
Address:.....  
Approval number:.....  
4) Exporter  
Name:.....  
Address:.....  
5) Means of transport  
Nature:.....  
Identification:.....

### III. Destination

- 1) Australian importer (consignee) of product  
Name:.....  
Address:.....  
2) Port of import.....

<sup>1</sup> Shelf-stable prawn-based food products include dried prawns, canned prawns or condiments containing prawns as an ingredient (e.g. prawn balachan).

### IV. Sanitary Information

I, the undersigned, certify that the prawns or prawn products identified in this certificate:

- are uncooked  
AND have had at least the head and shell removed (last shell segment and tail fans permitted);  
AND have been processed, inspected and graded in a premises approved by and under the control of the Competent Authority;  
AND are free from visible signs of infectious disease;  
AND are fit for human consumption;  
AND each package in marked with the words "for human consumption only-not to be used as bait or feed for aquatic animals".

OR

- are uncooked;  
AND have been highly processed, i.e.: the head and shell removed (last shell segment and tail fans permitted) and;  
~~STRIKEOUT THOSE ITEMS NOT APPLICABLE~~
- coated for human consumption by being breaded (crumbed) or battered, or
  - coated for human consumption by being marinated in a wet marinade (the marinade is no less than 12% of the total weight of the product), or
  - coated for human consumption by being marinated in a dry marinade (the marinade is clearly seen to cover the product), or
  - coated for human consumption by being marinated and placed on skewers (the marinade is clearly seen to cover the product), or
  - the raw prawn meat processed into dumpling, spring roll, samosa, roll, ball or dimsum-type product;

AND have been processed, inspected and graded in a premises approved by and under the control of the Competent Authority;  
AND are free from visible signs of infectious disease;  
AND are fit for human consumption.

OR

- have been cooked in a premises approved by and under the control of the Competent Authority to a minimum core temperature of 70°C for at least 11 seconds, where all the protein in the prawn is coagulated and no raw meat remains.  
AND are fit for human consumption.

Done at : ..... On : .....

.....  
Signature of official inspector  
(Name in capital letters, capacity and qualifications of person signing)

# Examples of Certificates



แบบใบรับรองสินค้าสัตว์น้ำส่งออกจีน

DEPARTMENT OF FISHERIES  
MINISTRY OF AGRICULTURE AND COOPERATIVES  
泰国向中国出口水产品 检验检疫证书  
HEALTH CERTIFICATE

for fishery products originating in Thailand and intended for export to the People's Republic of China

Reference number: .....

Country of Origin: THAILAND  
原产地: 泰国

Competent authority: DEPARTMENT OF FISHERIES  
主管部门: 渔业局

Competent Service: FISH INSPECTION AND QUALITY CONTROL DIVISION  
发证机关: 鱼类检疫及质量控制处

### I. 水产品识别细节 / Details identifying the fishery products:

品名 Commodity Name	物种(学名) Species (scientific name)	加工方法 Processing Method
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包装箱数:

净重:

Number of Packages:.....

Net weight:.....

储藏和运输的温度要求: Requisite storage and transport temperature: 编号/生产日期: Code number/Production date: .....

### II. 水产品来源 / Origin of the fishery products:

捕捞区域 / Fishing Region: .....

泰国渔业局注册的向中国出口产品的企业、工厂船只、冷藏或冷冻船只的名称及注册号:

Name(s) and registration number(s) of establishment(s), factory vessel(s), or cold store(s) or freezer vessel(s) registered by the Department of Fisheries for export to the People's Republic of China: .....

### III. 水产品出口目的地 / Destination of the fishery products

产品发运 / The products are dispatched:

从 / from:..... 封印号 / container seal no.: .....

(产地 / Place of dispatch)

发货人名称和地址 / Name and address of consignor: .....

至 / to .....

(目的地国家和地点 / Country and place of destination)

的地收货人名称和地址 / Name of consignee and address at place of destination: .....

运输方式如下: / by the following means of transport: .....

(船只名称, 集装箱号, 航班号, 卡车、火车车皮号 / name of vessel, container no., flight no., truck, railway car no.)

### IV. 检验检疫证明 / Health attestation

官方检验人员兹证明:

The official inspector hereby certifies that the fishery products specified above:

(1) 上述水产品来自泰国渔业局注册的企业

The aquatic products come from the establishments that have been registered by the Department of Fisheries.

(2) 该产品是在卫生条件下生产、包装、储藏和运输, 并置于主管当局监督之下

The products were produced, packed, stored and transported under sanitary conditions and under the supervision of the competent authority.

(3) 该产品经主管当局检验检疫, 未发现中国和泰国规定的有害病菌、有毒有害物质和异物

The products were inspected and quarantined by the competent authority and do not have harmful bacteria including *Vibrio cholerae*, noxious or harmful substances or foreign substances as defined by Chinese and Thai regulations.

(4) 该产品符合兽医卫生要求, 适合人类食用

The products meet veterinary sanitary requirements and are fit for human consumption.

签发于

Done at: .....

(地点/Place)

, on .....

(日期/Date)

官方印章 / Official Seal

官方检验人员签名 /

Signature of official inspector

签字人大写姓名、职务和资格 /

Name in capitals, capacity and qualifications of person signing

DOF . 12350




# Examples of Certificates

HEALTH CERTIFICATE FOR IMPORTS OF FISHERY PRODUCTS INTENDED FOR HUMAN CONSUMPTION					
COUNTRY: THAILAND			Veterinary certificate to EU		
1.1. Consignor Name		1.2. Certificate reference number		1.2.a.	
Address		1.3. Central Competent Authority Ministry of Agriculture and Cooperatives. Department of Fisheries.			
Postal code Tel. No.		1.4. Local Competent Authority Fish Inspection and Quality Control Division. Tel. 662-5680150-5 Fax. 662-5680136			
1.5. Consignee Name		1.6.			
Address					
Postal code Tel. No.					
1.7. Country of origin	ISO Code	1.8. Region of origin	Code	1.9. Country of destination	ISO Code
1.11. Place of Origin	Approval number		1.12.		
Name					
Address					
1.13. Place of loading		1.14. Date of departure			
1.15. Means of transport		1.16. Entry BIP in EU			
Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/>					
Road vehicle <input type="checkbox"/> Other <input type="checkbox"/>					
Identification:		1.17.			
Documentary references:					
1.18. Description of commodity		1.19. Commodity code (HS code)			
		1.20. Quantity			
1.21. Temperature of product		1.22. Number of packages			
Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>					
1.23. Identification of container/Seal number		1.24. Type of packaging			
1.25. Commodities certified for					
Human consumption <input checked="" type="checkbox"/>					
1.26.		1.27. For import or admission into EU		<input checked="" type="checkbox"/>	
1.28. Identification of the commodities		Approval number of establishments			
Species (Scientific name)	Nature of commodity	Treatment type	Manufacturing plant	Number of packages	Net weight

COUNTRY: THAILAND		Fishery products	
II. Health attestation	II.a. Certificate reference number	II.b.	
<b>Part II: Certification</b> <b>II.1. (1) Public health attestation</b> I, the undersigned, declare that I am aware of the relevant provisions of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004 and certify that the fishery products described above were produced in accordance with those requirements, in particular that they: <ul style="list-style-type: none"> <li>— come from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;</li> <li>— have been caught and handled on board vessels, landed, handled and where appropriate prepared, processed, frozen and thawed hygienically in compliance with the requirements laid down in Section VIII, Chapters I to IV of Annex III to Regulation (EC) No 853/2004;</li> <li>— satisfy the health standards laid down in Section VIII, Chapter V of Annex III to Regulation (EC) No 853/2004 and the criteria laid down in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;</li> <li>— have been packaged, stored and transported in compliance with Section VIII, Chapters VI to VIII of Annex III to Regulation (EC) No 853/2004;</li> <li>— have been marked in accordance with Section I of Annex II to Regulation (EC) No 853/2004;</li> <li>— the guarantees covering live animals and products thereof, if from aquaculture origin, provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled and</li> <li>— have satisfactorily undergone the official controls laid down in Annex III to Regulation (EC) No 854/2004.</li> </ul>			
<b>II.2. (2) Animal health attestation for fish and crustaceans of aquaculture origin</b> <b>II.2.1. (a) Requirements for susceptible species to Epizootic ulcerative syndrome (EUS), Epizootic haematopoietic necrosis (EHN), Taura syndrome and Yellowhead disease</b> I, the undersigned official inspector, hereby certify that the aquaculture animals or products thereof referred to in Part I of this certificate: <ul style="list-style-type: none"> <li>(i) originate from a country/territory, zone or compartment declared free from (1) [EUS] (2) [EHN] (3) [Taura syndrome] (4) [Yellowhead disease] in accordance with Chapter VII of Directive 2006/88/EC or the relevant OIE Standard by the competent authority of my country;</li> <li>(ii) where the relevant diseases are notifiable to the competent authority and reports of suspicion of infection of the relevant disease must be immediately investigated by the official services;</li> <li>(iii) all introduction of species susceptible to the relevant diseases come from an area declared free of the disease, and (iv) species susceptible to the relevant diseases are not vaccinated against the relevant diseases</li> </ul>			
<b>II.2.2. (b) Requirements for species susceptible to Viral haemorrhagic septicaemia (VHS), Infectious haematopoietic necrosis (IHN), Infectious salmon anaemia (ISA), Koi herpes virus (KHV) and White spot disease intended for a Member State, zone or compartment declared free or subject to a surveillance or eradication programme for the relevant disease</b> I, the undersigned official inspector, hereby certify that the aquaculture animals or products thereof referred to in Part I of this certificate: <ul style="list-style-type: none"> <li>(i) originate from a country/territory, zone or compartment declared free from (1) [VHS] (2) [IHN] (3) [ISA] (4) [KHV] (5) [White spot disease] in accordance with Chapter VII of Directive 2006/88/EC or the relevant OIE Standard by the competent authority of my country;</li> <li>(ii) where the relevant diseases are notifiable to the competent authority and reports of suspicion of infection of the relevant disease must be immediately investigated by the competent authority;</li> <li>(iii) all introduction of species susceptible to the relevant diseases come from an area declared free of the disease, and (iv) species susceptible to the relevant diseases are not vaccinated against the relevant diseases</li> </ul>			
<b>II.2.3. Transport and labelling requirements</b> I, the undersigned official inspector, hereby certify that: <ul style="list-style-type: none"> <li>II.2.3.1 the aquaculture animals referred to above are placed under conditions, including with a water quality, that do not alter their health status;</li> <li>II.2.3.2 the transport container or well boat prior to loading is clean and disinfected or previously unused; and</li> <li>II.2.3.3 the consignment is identified by a legible label on the exterior of the container, or when transported by well boat, in the ship's manifest, with the relevant information referred to in boxes 1.7 to 1.11 of Part I of this certificate, and the following statement:                             <p>"(1) Fish/(2) Crustaceans intended for human consumption in the Community".</p> </li> </ul>			
<b>Notes</b> <b>Part I:</b> <ul style="list-style-type: none"> <li>— Box reference 1.8: Region of origin: For finfish or processed bivalve molluscs, indicate the production area.</li> <li>— Box reference 1.11: Place of origin name and address of the dispatch establishment.</li> <li>— Box reference 1.15: Registration number (airway wagon or container and bottles), flight number (aircraft) or name (ship). Separate information is to be provided in the event of unloading and reloading.</li> <li>— Box reference 1.19: Use the appropriate HS code: 03.04, 03.02, 03.03, 03.04, 03.05, 03.06, 03.07, 05.14, 15.04, 15.18.08, 16.03, 16.04, 16.05.</li> <li>— Box reference 1.23: Identification of container/Seal number: Where there is a serial number of the seal it has to be indicated.</li> <li>— Box reference 1.28: Nature of commodity: Specify whether aquaculture or wild origin.</li> <li>— Treatment type: Specify whether live, chilled, frozen or processed.</li> <li>— Manufacturing plant: includes factory vessel, freezer vessel, cold store, processing plant.</li> </ul> <b>Part II:</b> <ul style="list-style-type: none"> <li>(1) Part II.1 of this certificate does not apply to countries with special public health certification requirements laid down in equivalence agreements or other Community legislation.</li> <li>(2) Part II.2 of this certificate does not apply to:                             <ul style="list-style-type: none"> <li>(a) non-viable crustaceans, which remain crustaceans no longer able to survive as living animals if returned to the environment from which they were obtained;</li> <li>(b) fish which are slaughtered and eviscerated before dispatch;</li> <li>(c) aquaculture animals and products thereof, which are placed on the market for human consumption without further processing, provided that they are packed in retail-size packages which comply with the provisions for such packages in Regulation (EC) No 853/2004;</li> <li>(d) crustaceans destined for processing establishments authorised in accordance with Article 4(2) of Directive 2006/88/EC, or for dispatch centres, purification centres or similar businesses which are equipped with an effluent treatment system involving the packages in question, or where the effluent is subject to other types of treatment reducing the risk of transmitting diseases to an acceptable level;</li> <li>(e) crustaceans which are intended for further processing before human consumption without temporary storage at the place of processing and packed and labelled for that purpose in accordance with Regulation (EC) No 853/2004.</li> </ul> </li> <li>(3) Parts II.1 and II.2.2 of this certificate only apply to species susceptible to one or more of the diseases referred to in the title. Susceptible species are listed in Annex IV to Directive 2006/88/EC.</li> <li>(4) Keep as appropriate.</li> <li>(5) For consignments of species susceptible to EUS, EHN, Taura syndrome and/or Yellowhead disease this statement must be kept for the consignment to be authorised into any part of the Community.</li> <li>(6) To be authorised into a Member State, zone or compartment (boxes 1.9 and 1.10 of Part I of the certificate) declared free from VHS, EHN, ISA, KHV or White spot disease or with a surveillance or eradication programme established in accordance with Article 4(1) or (2) of Directive 2006/88/EC, one of these statements must be kept if the consignment contains species susceptible to the disease(s) for which disease freedom or programme(s) apply(ies). Data on the disease status of each farm and multiple farming area in the Community are accessible at <a href="http://ec.europa.eu/food/animals/traceability/aquaculture/index_en.htm">http://ec.europa.eu/food/animals/traceability/aquaculture/index_en.htm</a>.</li> <li>— The colour of the stamp and signature must be different to that of the other particulars in the certificate.</li> </ul>			
Official inspector		Signature	
Name (in capitals letters):		Qualification and title:	
Date:		Signature:	
Stamp:			



# Examples of Certificates



แบบใบรับรองสินค้าสัตว์น้ำส่งออกรัสเซีย

<p>1.1 Name and address of consignor / <i>Название и адрес грузоотправителя:</i></p>	<p>1.5 Certificate / <i>Сертификат №</i></p> <p style="text-align: center;"><b>Health certificate for fish and seafood (fishery products) and products of their processing intended for human consumption, exported from Thailand into the Russian Federation</b> <b>Ветеринарный сертификат на экспортруемые из Таиланда в Российскую Федерацию пищевую рыбу, морепродукты, готовые изделия из них</b></p>
<p>1.2 Name and address of consignee / <i>Название и адрес грузополучателя:</i></p>	<p>1.6 Competent authority in Thailand / <i>Компетентное ведомство Таиланда:</i></p> <p style="text-align: center;"><b>MINISTRY OF AGRICULTURE AND COOPERATIVES, DEPARTMENT OF FISHERIES</b></p>
<p>1.3 Means of transport / <i>Транспорт:</i> (the number of the container, flight-number, name of the ship / <i>№ контейнера, рейс самолета, название судна</i>)</p>	<p>1.7 Organisation in Thailand, issuing this certificate / <i>Учреждение Таиланда, выдавшее сертификат:</i></p> <p style="text-align: center;"><b>FISH INSPECTION AND QUALITY CONTROL DIVISION, Tel. (662) 558-0150-5 Fax. (662) 558-0136</b></p>
<p>1.4 Country of transit / <i>Страна транзита:</i></p>	<p>1.8 Point of crossing the border of the Russian Federation / <i>Пункт пересечения границы Российской Федерации:</i></p>

**2. Identification of products / Идентификация продукции:**

2.1 Name of the product / *Наименование продукции:* \_\_\_\_\_

2.2 Date of production / *Дата выработки продукции:* \_\_\_\_\_

2.3 Type of package / *Упаковка:* \_\_\_\_\_

2.4 Number of packages / *Количество мест:* \_\_\_\_\_

2.5 Net weight (kg) / *Вес нетто (кг):* \_\_\_\_\_

2.6 Number of seal / *Номер пломбы:* \_\_\_\_\_

2.7 Identification marks / *Маркировка:* \_\_\_\_\_

2.8. DOF approval number / *Идентификационный номер Департамента Рыболовства:* \_\_\_\_\_

2.9. Conditions of storage and transport / *Условия хранения и перевозки:* \_\_\_\_\_

**3. Origin of the products / Происхождение продукции:**

3.1 Name (No) and address of establishment, approved by the Competent Service in Thailand:  
*Название (№) и адрес предприятия, зарегистрированного компетентной службой Таиланда:*

\_\_\_\_\_

\_\_\_\_\_

- factory vessel / *плавбазы:* \_\_\_\_\_

\_\_\_\_\_

- cold store / *холодильника:* \_\_\_\_\_

3.2 Administrative-territorial unit / *Административно-территориальная единица:*

**MINISTRY OF AGRICULTURE AND COOPERATIVES, BANGKOK, THAILAND**

Reference No.:

**4. Certificate on suitability of products in food / Свидетельство о пригодности продукции в пищу**

4.1 Chilled and frozen fish, seafood and products of their processing subjected to treatment, destined for human consumption and exported into the Russian Federation were produced in establishments, approved by the Competent Service in the Thailand for supplying their production for export and operating under its constant supervision / *Экспортруемые в Российскую Федерацию, охлажденные и мороженая рыба, морепродукты и готовые изделия из них, предназначенные в пищу человеку, произведены на предприятиях, имеющих разрешение компетентной службы Таиланда о поставке продукции на экспорт и находящихся под ее постоянным контролем.*

4.2 Fish and seafood (fishery products) originate from establishments, which have not been placed under animal health restrictions. *Рыба и морепродукты происходят с предприятий, на которые не были наложены ограничения по здоровью животных.*

4.3 Commercial sea and fresh-water fish and seafood (fishery products) were examined by Competent services of the country for presence of helminths, bacteriological and viral infections by methods, which are used in the Thailand / *Промысловая морская и пресноводная рыба, а также морские продукты были исследованы государственной/официальной ветеринарной службой страны-экспортера на наличие гельминтов, бактериальных и вирусных инфекций методами, применяемыми в Таиланде.*

4.4 If there are some helminths in ascertained limits the fish is inactivated by the current methods. / *При наличии гельминтов в пределах, допустимых нормами, рыба обезврежена существующими методами.*

4.5 Frozen fish and seafood (fishery products) exported into the Russian Federation have a temperature of muscle thickness not exceeding minus 18 degrees Celsius; are not contaminated with salmonella or other bacterial disease agents; have no alterations typical for infectious diseases; have no poor organoleptic quality, were not defrosted during the storage period; were not treated by coloring and odouring substances, ionizing and ultra-violet rays. / *Экспортруемые мороженая рыба и морепродукты имеют температуру в толще продукта не выше минус 18 градусов Цельсия, не обесценены сальмонеллами или возбудителями других бактериальных инфекций, не имеют изменений, характерных для заразных болезней, недоброкачественных органолептических показателей, не подвергались дефростации в период хранения, не обрабатывались красящими и пахучими веществами, ионизирующим облучением или ультрафиолетовыми лучами.*

4.6 As a result of sanitary inspection, sea-fish, fresh-water fish, sea-food (fishery products) and ready products are considered fit for human consumption and their organoleptic quality is satisfactory and they do not contain natural or synthetic estrogenic and hormonal substances, thyrostatics, antibiotics, other drugs and pesticides. / *При проведении ветеринарно-санитарной экспертизы морская и пресноводная рыба, морепродукты и готовые изделия из них признаны пригодными для употребления в пищу человеку. Они не содержат натуральные или синтетические эстрогенные, гормональные вещества, тиреостатические препараты, антибиотики, пестициды, а также лекарственные средства.*

4.7 Microbiological, chemical, toxicological and radiological characteristics of fish, sea-food (fishery products) and finished products correspond to actual sanitary rules and requirements of the Russian Federation. / *Микробиологические, химикотоксикологические и радиологические показатели рыбы, морепродуктов и готовые изделия из них соответствуют действующим в Российской Федерации ветеринарным и санитарным правилам и требованиям.*

4.8 Fish and sea-food (fishery products) is recognized fit for human consumption in accordance with Thailand legislation. *Рыба и морепродукты признаны пригодными для употребления в пищу людям в соответствии с законодательством Таиланда.*

4.9 Products must have identification mark with DOF approval number (Thailand No.) on each package. Stamped label must be placed on the package in a way to ensure that opening of package is impossible without breaking the label / *Продукция имеет маркировку (ветеринарное клеймо) и идентификационный номер Департамента Рыболовства на упаковке. Маркированная этикетка наклеена на упаковку таким образом, чтобы вскрытие упаковки было невозможным без нарушения целостности маркировочной этикетки.*

4.10 Single-use packaging material correspond to hygienic requirements. / *Тара и упаковочный материал однокоразовые и соответствуют гигиеническим требованиям.*

4.11 Means of transport are treated and prepared in accordance with the rules approved in the Thailand / *Транспортные средства обработаны и подготовлены в соответствии с принятыми в Таиланде правилами.*

Place	Date	Official stamp:
Место.....	Дата .....	Печать .....

Signature of Competent services  
*Подпись государственного/официального ветеринарного врача*

\_\_\_\_\_

Name and position in capital letters  
Ф.И.О. и должность

\_\_\_\_\_

Signature and stamp must be in a different colour to that in the printed certificate / *Подпись и печать должны отличаться цветом от бланка*

DOF - RU - 001500


# Recommendation

- 1. EXPORT CERTIFICATE** is a good method to ensure food safety and reduce redundant sampling analysis by importing country.
- 2. REGULATION NUMBER** instead of detail of the regulation. But certification should include manufacturer address, lot number, manufacturing date, shipment date, and seal number for traceability purpose.
- 3. ELECTRONIC CERTIFICATION** (with superior firewall control) should be applied to eliminate fraudulent certificates and reduce paper use.

# Recommendation

## 4. **SYSTEM CONTROL APPROACH** instead of certification.

- Remote control procedure of importing countries that use **Inspection** system may not be as effective as **Certification** system that control safety at every level (farm-to-table).
- Remote control procedure that are too strict, e.g., require both **Approved list** & **Certificate** is time consuming and require a lot of budget and human resources.
- **System Control** is a better approach. When the control of every single steps of the entire food chain is completed, then only **Approved list** is needed to ensure safety.

A vibrant border of various fruits and vegetables, including apples, oranges, kiwis, bell peppers, and leafy greens, surrounds a central white space. The background is a solid green color.

**Thank you  
for your attention**

