

**Certification for “Poultry Byproduct/Feather Meal of Avian Origin”  
exported from the US to Indonesia**

Country of export: United States of America

Authority responsible for certificate: USDA, Animal and Plant health  
Inspection Service

Description of product: \_\_\_\_\_

Identification: \_\_\_\_\_

Means of transport: \_\_\_\_\_

Name and address of exporter: \_\_\_\_\_

\_\_\_\_\_  
Name and address of importer: \_\_\_\_\_

**CERTIFICATIONS:**

1. The products come from an area which meets the World Organization for Animal Health’s (OIE) criteria to be considered free of highly pathogenic avian influenza (HPAI) and where no outbreak of foot-and-mouth disease (FMD) has been reported within 1 (one) month prior to export.
2. The products come from the following rendering plant(s) officially approved by APHIS to export to Indonesia [APHIS approval numbers to be listed]. The rendered meals meet the requirements of the United States for domestic sale and use.  
Approval Nos: \_\_\_\_\_
3. The products come from rendering plants that either:
  - 1) render only one species or
  - 2) have dedicated lines or a separation/flushing protocol to ensure that poultry-origin meals manufactured for export to Indonesia are not contaminated with ruminant or porcine materials.

4. The rendering plant(s) maintains records on all raw material sources.  
The product certified herein was produced on the following dates:  
\_\_\_\_\_
5. The products have been subjected to routine testing for Salmonella:
  - a. \_\_\_In accordance with the American Protein Producers Industry (APPI) protocol in an APPI approved laboratory that is accredited or meets USDA APHIS standards; or
  - b. \_\_\_In a laboratory acceptable to the USDA, APHIS. [If b is checked, latest lab results are included]
6. The rendered material was subjected to dry heat at a minimum temperature of 118<sup>0</sup>C (245<sup>0</sup>F) for a minimum of 40 minutes or a continuous hydrolyzing process at a minimum temperature of 122<sup>0</sup>C (250<sup>0</sup>F) for a minimum of 15 minutes with a minimum pressure of 55 lbs/square inch.
7. Precautions have been taken to prevent contamination of the product with pathogenic agents following processing.
8. The products were processed under sanitary conditions and in accordance with good manufacturing practices.
9. The products do not contain ruminant or porcine ingredients.

\_\_\_\_\_  
Signature and seal of official veterinarian

\_\_\_\_\_  
Date

\_\_\_\_\_  
Title