

**Certification for “Bone Meal/Meat Meal/Meat and Bone Meal/Horn,
Hoof, or Blood Meal of Bovine, Ovine, or Caprine 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 are U.S. origin. The United States has been free of foot-and-mouth disease (FMD), rinderpest, and peste des petits ruminants for the last 12 months prior to export. The United States has an active Scrapie Eradication Program, and scrapie is a mandatory reportable disease. Positive and suspect animals, as well as animals exhibiting clinical signs of scrapie are prohibited from going to slaughter.
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 ruminant MBM manufactured for export to Indonesia is not contaminated with porcine materials.
4. The products are derived from animals that were either born or raised in the United States or were legally imported upon meeting all U.S. animal health requirements for entry and were not under Federal quarantine for animal diseases. 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 heat treatment sufficient to inactivate or destroy *Bacillus anthracis* and *Clostridium perfringens*.
6. The products have been subjected to routine testing for Salmonella and Clostridium:
 - 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]
7. The rendered material was subjected to dry heat at a minimum temperature of 118⁰C (245⁰F) for a minimum of 40 minutes.
8. Precautions have been taken to prevent contamination of the product with pathogenic agents following processing.
9. The products were processed under sanitary conditions and in accordance with good manufacturing practices.
10. The products do not contain porcine ingredients.

Signature and seal of official veterinarian

Date

Title