Nederlandse Voedsel- en Warenautoriteit
Ministerie van Landbouw, Visserij, Voedselzekerheid en Natuur

Russische Federatie, varkensvlees en varkensvleesproducten/bereidingen en kant-en-klare producten

Code: RL-143 Versie: 1.8.6

Ingangsdatum: 04-11-2026

Eigenaar: NVWA T&I, Team Export

Versie	Datum	Wijziging ten opzichte van vorige versie
1.8.4	16-04-2021	In de verklaring over ASF is de annex ge-updatet: het gaat om de annex 1 van 1 april 2021, No. FS-KS-7/8943.
1.8.5	09-09-2021	In de verklaring over ASF is de annex ge-updatet: het gaat om de annex 1 Vo (EU) 2021/605, No. FS-KS-7/18163.
1.8.6	03-11-2026	**Let op:** de instructie en het certificaat dienen geactualiseerd te worden. Dit certificaat is momenteel, in overleg met de branche, tijdelijk niet meer beschikbaar in e-CertNL. Bij interesse kan dit worden aangegeven bij uw brancheorganisatie, waarna de prioritering in overleg opnieuw zal worden beoordeeld.

Bijlage 1: pre-export certificaat voor levende varkens

<table>
<tr><td>1.1. Name and address of consignor:</td><td colspan="2">1.2. Certificate No</td></tr>
<tr><td rowspan="3">1.3. Name and address of consignee:</td><td colspan="2" rowspan="3">
KINGDOM OF THE NETHERLANDS
Official pre-export support certificate
for live pigs moved between Member States of the EU, intended for slaughter and meat of which is intended for export to the Russian Federation</td></tr>
<tr><td rowspan="2">1.4. Place of origin:
1.4.1. Name and approval number (where relevant) of the establishment/holding:

1.4.2. Address:</td></tr>
<tr><td>1.5. Member State of origin:</td></tr>
<tr><td rowspan="2">1.8. Place of destination:
1.8.1. Name and approval number of the establishment (where applicable):

1.8.2. Address:</td><td>1.6. Administrative territory of origin</td></tr>
<tr><td>1.7. Competent authority in the Member State (central):</td></tr>
<tr><td>1.11. Means of transport (registration marks) :</td><td colspan="2">1.12. Consignment identification details (including any container seal numbers):</td></tr>
<tr><td>1.13. Dealer’s approval number:</td><td>1.14. Breed of animals:</td><td>1.15. Number of animals:</td></tr>
<tr><td colspan="3">2. Identification of animals:</td></tr>
<tr><td colspan="3">3. Health information

I, the undersigned state/official veterinarian certify that the pigs referred above:

▪ are clinically healthy and originate from premises and/or administrative territory officially free from infectious animal diseases, including (1):
• ~~African swine fever - during the last 3 years in the territory of the EU excluding Sardinia; the administrative territories listed in Annex 1 to the Instruction of the Federal Service for Veterinary and Phytosanitary Surveillance of 01.04.2021, No. FS-KS-7/8943;;~~
• African swine fever - during the last 3 years in the territory of the EU excluding ~~Sardinia;~~ the administrative territories envisaged by the applicable Commission Implementing regulation (EU) 2021/605;
• Foot and mouth disease – during the last 12 months in the territory of the EU Member State;
• Swine vesicular disease – during the last 12 months in the territory of the EU Member State;
• Classical swine fever and Aujeszky’s disease (2) – during the last 12 months in the administrative territory of the EU Member State (province, land, district etc);
• Trichinellosis, Tuberculosis, Brucellosis, Porcine reproductive and resporatory syndrome – during the last 3 years in the premises;
• Anthrax – during the last 20 days in the premises.
• Swine erysipelas – no clinical signs have been found in the animals in the premises sending the animals for slaughter.</td></tr>
</table>

- were not subjected to the exposure of natural or synthetical estrogenic, hormonal substances, thyreostatics, antibiotics, pesticides and other drugs, used prior to slaughter no later than authorised by instructions on how to use them.

Place _____ Date _____ Official stamp :

Signature of state/official veterinarian

Name and position in capital letters

Signature and stamp must be in a different colour to that in the printed certificate

(1) Administrative territories, zones and time periods may be modified with a mutual agreement on the basis of the Memorandum of 4 April 2006 on zoning and regionalisation.

(2) For Member States free from Aujeszky 's disease or having control programme in place the freedom is required only at premise level.

Bijlage 2: pre-export certificaat voor varkensvlees en onverhitte vleesbereidingen

ORIGINAL ☐ COPY ☐ Total number of copies issued ☐

1 Shipment description	1.5
1.1 Name and address of consignor:	Page *1 of 2*
	KINGDOM OF THE NETHERLANDS **Official pre-export support certificate** **for pork meat and raw meat preparations moved between Member States of the EU and intended for export to the Russian Federation**
1.2 Name and address of consignee: 1.3 Place of destination:	
1.3. Name, address and approval number of the establishment: 1.3. Adress :	1.6 Member State of origin : 1.7 Competent authority in the Member State (central):
1.4 Means of transport: (the number of the railway carriage, truck, container, flight-number, name of the ship)	1.8 Competent authority in the Member State (local): 1.9 Member State of destination:

2 Identification of products		
2.1	Name of the product:	:
2.2	Date of production :	:
2.3	Type of package:	:
2.4	Number of packages:	:
2.5	Net weight (kg):	:
2.6	Number of seal:	:
2.7	Identification marks:	:
2.8	Conditions of storage and transport:	:

3 Origin of the products

3.1 Name (No) and address of establishment, approved by the Competent Veterinary Service in the Member State:

- slaughterhouse :

- cutting plant :

- cold store :

3.2 Administrative-territorial unit :

4 Certificate on suitability of products in food

I, the undersigned state/official veterinarian certify that: /
The certificate is based on the following pre-export certificates (see attached list in case more than two) (1):

Date:	Number:	Country of origin:	Administrative territory:	Approval number of the establishment:	Name and quantity (net weight) of the product:

4.1 Meat and raw meat preparations are obtained from slaughter and processing of healthy animals in establishments approved by the Competent Veterinary Service for export and operating under its constant supervision.

4.2 Animals, the meat from which is intended to be exported to Russian Federation, have been subjected to veterinary inspection prior to slaughter, their carcasses and internal organs – to post-mortem veterinary-sanitary inspection by the State/official Veterinary Service.

4.3 Meat and raw meat preparations were obtained from the slaughter and processing of clinically healthy animals, originating from premises and/or administrative territory officially free from infectious animal diseases, including (2):

- African swine fever - during the last 3 years in the territory of the EU excluding ~~Sardinia;~~ the administrative territories envisaged by the applicable Commission Implementing regulation (EU) 2021/605;
- Foot and mouth diseases – during the last 12 months in the territory of the EU Member State;
- Swine vesicular disease – during the last 12 months in the territory of the EU Member State or administrative territory for countries which have division in federal lands, provinces, departments;
- Classical swine fever, Teschen disease – during the last 12 months in the administrative territory of the EU Member State; (province, land, etc);
- Aujeszky's disease (3)– during the last 12 months in the administrative territory (municipality, county, district etc.)
- Trichinellosis – within the last 3 years in the premises;
- anthrax – within the last 20 days in the premises;
- swine erysipelas – no clinical signs have been found in the animals in the premises sending the animals for slaughter and during the slaughter.

4.4 Animals, from which meat is derived, were not subjected to the exposure of natural or synthetical estrogenic, hormonal substances, thyreostatics, antibiotics, other drugs and pesticides, used prior to slaughter no later than authorised by instructions on how to use them.

4.5 Trichinellosis (4):

4.5.1. Each individual carcass has been examined for trichinellosis with negative results.

Or

4.5.2. Each individual carcass examined for trichinellosis has shown negative results and the meat has undergone a cold treatment as indicated in the table below:

Time (hrs)	Temperature (°C)
106	-18
82	-21
63	-23,5
48	-26
35	-29
22	-32
8	-35
1/2	-37

4.6 Veterinary post-mortem inspection did not show, that meat has alterations indicative for foot and mouth disease, classical swine fever, anaerobic infections and other contagious diseases, for being affected by parasites (trichinellosis, sarcosporidiosis, onchocercosis, echinococcosis, etc), for poisoning with various substances, serous coats were intact and lymphatic nodes were not removed.

4.7 Meat has no blood clots, unremoved abscesses, gadfly larvae, mechanical premixes, odour and flavour untypical for meat (fish, drugs, medicinal herbs, etc), it was not defrosted during the storage, has the temperature in flesh not exceeding minus 8 degrees Celsius for the frozen meat and not exceeding plus 4 degrees Celsius for chilled meat, does not contain conservative substances, is not contaminated by Salmonella or other bacterial infections, was not treated by coloring substances, ionizing or ultra-violet ray.

4.8 Microbiological, chemical-toxicological and radiological characteristics of meat and raw meat preparations correspond to actual veterinary and sanitary rules and requirements of Russian of Federation.

4.9 The meat is recognized fit for human consumption.

4.10 Carcasses (half-carcasses, quart-carcasses) are marked with clear stamp of state/official post-mortem inspection with specification of name or number of meat establishment (slaughterhouse), where animals were slaughtered. Cut and packaged meat must have official identification mark on package or polyblock. Stamped label is placed on package in a way to ensure that opening of package is impossible without breaking the label.

4.11 Single-use containers and packaging material meet hygienic requirements.

4.12 The means of transport are treated and prepared in accordance with the rules approved in the EU.

The export of chilled beef, pork and poultry meat from the Netherlands to the Russian Federation is temporarily restricted. Export to the Russian Federation of the fresh chilled meat described above is prohibited by Rosselkhoznadzor.

Bijlage 3: pre-export certificaat voor ingeblikt vlees en andere voor consumptie gereed zijnde vleesproducten

ORIGINAL ☐ COPY ☐ Total number of copies issued ☐

1 Shipment description	1.2 Certificate no. NL –
1.1 Name and address of consignor:	Page 1 *of 2*
	KINGDOM OF THE NETHERLANDS **Official pre-export support certificate for canned meat, salamis and other ready for consumption meat products moved between Member States of the EU and intended for export to the Russian Federation**
1.3 Name and address of consignee:	
1.3 Place of destination:	
1.4.1 Name, address and approval number of the establishment:	1.6 Member State of origin :
1.4.2 Adress :	1.7 Competent authority in the Member State (central):
1.5 Means of transport: (the number of the railway carriage, truck, container, flight-number, name of the ship)	1.8 Competent authority in the Member State (local):
	1.9 Member State of destination:

2	**Identification of products**	
2.1	Name of the product:	:
2.2	Date of production :	:
2.3	Type of package:	:
2.4	Number of packages:	:
2.5	Net weight (kg):	:
2.6	Number of seal:	:
2.7	Identification marks:	:
2.8	Conditions of storage and transport:	:
3	**Origin of the products**	
3.1	Name (No) and address of establishment, approved by the Competent Veterinary Service in the Member State:	:
3.2	Administrative-territorial unit	:

4 Certificate on suitability of products in food

I, the undersigned state/official veterinarian certify that: /

The certificate is based on the following pre-export certificates (see attached list in case more than two)[1]:

Date:	Number:	Country of origin:	Administrative territory:	Approval number of the establishment:	Name and quantity (net weight) of the product:

4.1 Products, manufactured from meat, sub-products and fats of all animal species, poultry and other meat products, destined for human food were processed at establishments, approved by the Competent Veterinary Service in the EU for supplying their production for export and operating under its constant supervision.

4.2 Raw materials from which the finished product is manufactured are obtained from clinically healthy animals which have been subjected to veterinary inspection prior to slaughter, their carcasses and internal organs – to post mortem veterinary- sanitary inspection, conducted by the State/official Veterinary Service.

4.3 Beef and mutton from which canned meat, salamis and other ready for consumption meat products are manufactured are derived from animals that originate from herds where there is no case of Bovine spongiform encephalopathy (BSE) or scrapie respectively and do not belong to birth cohorts of BSE positive animals, and:

[2]either [4.3.1. no classical BSE case in animals younger than 5 years has been detected in the Member State over the last 3 years. The meat is obtained from bovine animals which have been submitted to BSE test if they were older than 72 months at the time of slaughter, with negative result (applicable as from 6 July 2011);]

[2]or: [4.3.1. the meat is obtained from bovine animals which have been tested for BSE, with negative results, when they were over 48 months at slaughterhouse;]

[2]or: [4.3.1. the meat is obtained from bovine animals which have been tested for BSE, with negative results, when they were over 30 months at slaughterhouse.]

Specified risk materials (SRM) were removed according to the OIE Code recommendations.

4.4 Meat and meat products were obtained from the slaughtered animals, which were not fed by feed of animal origin, excluding milk proteins.

4.5 Animals, from which meat is derived, were not subjected to the exposure of natural or synthetically estrogenic, hormonal substances, thyreostatics, antibiotics, other drugs and pesticides, used prior to slaughter no later than authorised by instructions on how to use them.

4.6 Meat products are recognised fit for human consumption.

4.7 Products originate from meat processing establishments or cold stores, in the administrative territory of the EU Member State free from the diseases appearing on list A in the OIE Code of 2003 and for which the species from which the product originates is susceptible, including[3]:

- African swine fever - during the last 3 years in the territory of the EU excluding ~~Sardinia,~~ the administrative territories envisaged by the applicable Commission Implementing regulation (EU) 2021/605;
- rinderpest during the last 12 months and foot and mouth diseases during the last 6 months in the territory of the EU Member State.

4.8 Microbiological, chemical-toxicological and radiological characteristics of the product correspond to actual veterinary and sanitary rules and requirements of the Russian Federation.

4.9 Products have identification marks.

4.10 Single-use containers and packaging material correspond to hygienic requirements.

4.11 Means of transport are treated and prepared in accordance with the rules approved in the EU.

Signature and stamp must be in a different colour to that in the printed certificate

1 Delete if not relevant and confirm by signature and stamp.

2 Keep as appropriate.

3 Administrative territories, zones and time periods may be modified with a mutual agreement on the basis of the Memorandum of 4 April 2006 on zoning and regionalisation

Bijlage 4: pre-export certificaat voor kant-en-klare producten met dierlijke ingrediënten.

ORIGINAL ☐ COPY ☐ Total number of copies issued ☐

1 Shipment description	1.2 Certificate no. NL –
1.1 Name and address of consignor:	Page *1 of 2*
	KINGDOM OF THE NETHERLANDS
1.3 Name and address of consignee:	**Official pre-export support certificate for finished food products, containing raw material of animal origin, moved between Member States of the EU and intended for export to the Russian Federation**
1.4 Place of destination:	
1.4.1 Name, address and approval number of the establishment:	1.6 Member State of origin :
1.4.2 Address :	1.7 Competent authority in the Member State (central):
1.5 Means of transport: (the number of the railway carriage, truck, container, flight-number, name of the ship)	1.8 Competent authority in the Member State (local):
	1.9 Member State of destination:

2	**Identification of products**	
2.1	Name of the product:	:
2.2	Date of production :	:
2.3	Type of package:	:
2.4	Number of packages:	:
2.5	Net weight (kg):	:
2.6	Number of seal:	:
2.7	Identification marks:	:
2.8	Conditions of storage and transport:	:
3	**Origin of the products**	
3.1	Name (No) and address of establishment, approved by the Competent Veterinary Service in the Member State:	:
3.2	Administrative-territorial unit	:

4 Certificate on suitability of products in food

I, the undersigned state/official veterinarian certify that: /

The certificate is based on the following pre-export certificates (see attached list in case more than two)[1]:

Date:	Number:	Country of origin:	Administrative territory:	Approval number of the establishment:	Name and quantity (net weight) of the product:

4.1	Raw materials of animal origin, contained in product, are derived from clinically healthy animals in establishments, fulfilling the necessary veterinary-sanitary requirements and approved by the Competent Veterinary Service for supplying their production for export and operating under its constant supervision.
4.2	Raw materials of animal origin (meat and edible offal, fish and other marine products, egg products, milk and dairy products, honey, fats), contained in product, are confirmed by veterinary – sanitary inspection as fit for human consumption.
4.3	Beef and mutton from which the finished product is manufactured are derived from animals that originate from herds where there is no case of Bovine spongiform encephalopathy (BSE) or scrapie respectively and do not belong to birth cohorts of BSE positive animals, and: [2]either [4.3.1. no classical BSE case in animals younger than 5 years has been detected in the Member State over the last 3 years. The meat is obtained from bovine animals which have been submitted to BSE test if they were older than 72 months at the time of slaughter, with negative result (applicable as from 6 July 2011);] [2]or: [4.3.1. the meat is obtained from bovine animals which have been tested for BSE, with negative results, when they were over 48 months at slaughterhouse;] [2]or: [4.3.1. the meat is obtained from bovine animals which have been tested for BSE, with negative results, when they were over 30 months at slaughterhouse.] Specified risk materials (SRM) were removed according to the OIE Code recommendations.
4.4	Products were manufactured in an establishment which fulfils the necessary veterinary sanitary requirements and is approved by the Competent Veterinary Service in the EU for supplying their production for export and operating under its constant supervision.
4.5	Products originate from establishments or cold stores, in the administrative territory of the EU Member State free from the diseases appearing on list A in the OIE Code of 2003 and for which the species from which the product originates is susceptible, including[3]: • African swine fever - during the last 3 years in the territory of the EU excluding ~~Sardinia;~~ the administrative territories envisaged by the applicable Commission Implementing regulation (EU) 2021/605; • rinderpest during the last 12 months and foot-and-mouth diseases during the last 6 months in the territory of the EU Member State.
4.6	The products are recognized fit for human consumption.
4.7	Microbiological, chemical-toxicological and radiological characteristics of the product correspond to actual veterinary and sanitary rules and requirements of the Russian Federation.
4.8	Products have identification marks.
4.9	Single-use containers and packaging material correspond to hygienic requirements.
4.10	Means of transport are treated and prepared in accordance with the rules approved in the EU.

Official stamp / Печать:

Signature and stamp must be in a different colour to that in the printed certificate

[1] Delete if not relevant and confirm by signature and stamp.
[2] Keep as appropriate.
[3] Administrative territories, zones and time periods may be modified with a mutual agreement on the basis of the Memorandum of 4 April 2006 on zoning and regionalisation.