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

Irak, rundvlees

Code: **RL-242** Versie: 1.0.3

Ingangsdatum: 02-11-2026

Eigenaar: NVWA T&I, Team Export

Versie	Datum	Wijziging ten opzichte van vorige versie
1.0.2	13-11-2019	In november 2019 is de instructie geactualiseerd. Het gaat om niet-inhoudelijke aanpassingen zoals naamswijzigingen en de verwijzing naar de instructie over de dierziektesituatie.
1.0.3	30-10-2026	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: certificaat

VETERINARY CERTIFICATE FOR ANIMAL AND PUBLIC HEALTH FOR THE EXPORT OF FRESH BOVINE MEAT(1) INCLUDING OFFAL(2,3) AND FOR BOVINE MEAT PRODUCTS(4) FROM THE NETHERLANDS TO IRAQ

I. IDENTIFICATION OF THE PRODUCTS

Product no.	Product	Species	Origin	Approval number

Product no.	HS-heading	HS-description (HS-4)	Packing	Total nett weight	Total gross weight

Product no.	Slaughter date	Production date	Freeze date	Intended use	Storage

Marks :
Container number :
Seal number :

II. ORIGIN OF THE PRODUCTS

Product no.	Approval no.	Address

Product no.	Additional approvals	Approval no.	Address
	SLAUGHTERHOUSE		
	CUTTING PLANT		
	PROCESSING PLANT		
	COLD STORE		

Address of exporter :
Date of shipment on or about :
Place of loading :
Dispatched from :

III. DESTINATION OF THE PRODUCTS

Means of conveyance :
Identification of the means of conveyance :
Transit country :
Country of destination :
Point of entry :
Place of destination :
Address consignee :

IV. HEALTH ATTESTATION

I, the undersigned, duly authorised Veterinary Officer in the Netherlands hereby certify, that the meat, the meat products and the by-products herein described:

1. Was/were derived from healthy bovine animals slaughtered and processed in an officially approved and recognised slaughterhouse and cutting plant applying a system of Hazard Analysis Critical Control Point (HACCP);
2. Was/were derived from animals which received ante and post mortem inspection and was found to be free from infectious and contagious diseases at the time of slaughter, and that such meat, meat products or by-products is/are sound, wholesome and fit for human consumption;
3. Was/were derived from cattle that has not been fed with meat, bone meal and greaves or other animal remains derived from ruminants in accordance with EC and national legislation;
4. Was/were derived from healthy cattle that shows no symptoms of mad cow disease;
5. Was/were derived from animals not belonging to a BSE birth cohort or feed cohort and not belonging to herds that have been infected by the following epidemic diseases mentioned in the OIE-list: foot and mouth disease, rinderpest, Lumpy Skin disease and contagious bovine pleuropneumonia;
6. Was/were not mechanically deboned;
7. Was/were derived from animals that are at the date of slaughter maximum 30 months of age;
8. Was/were prepared, handled, stored and transported according to the food health requirements;
9. Was/were produced and handled in a manner which ensures that such products do not contain and are not contaminated with or including the tissues listed in points 1 and 2 of Article 11.4.14., of OIE-Terrestrial Animal Health Code.

Notes:

This certificate must be accompanied with Halal Slaughtering certificate issued from an Islamic Center.

(1) "Fresh meat" means meat that has not undergone any preserving process other than chilling, freezing or quick-freezing, including meat that is vacuum-wrapped or wrapped in a controlled atmosphere.

(2) "Offal" means fresh meat other than that of the carcase, including viscera and blood.

(3) "Viscera" means the organs of the thoracic, abdominal and pelvic cavities, as well as the trachea and the oesophagus.

(4) "Meat products" means processed products resulting from the processing of meat or from the further processing of such processed products, so that the cut surface shows that the product no longer has the characteristics of fresh meat.