


UNITED STATES DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE CERTIFICATE FOR EXPORT OF BEEF AND BEEF PRODUCTS TO THE REPUBLIC OF KOREA (ROK)	CORRESPONDING EXPORT CERTIFICATE (FSIS FORM 9060-5) NO.
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EST. NO., NAME, AND ADDRESS OF SLAUGHTERHOUSE(S)	EST. NO., NAME, AND ADDRESS OF CUTTING/PROCESSING PLANT(S)
EST. NO., NAME, AND ADDRESS OF COLD STORAGE(S)	SLAUGHTER DATES - (DD/MM/YY. Date ranges are acceptable) <hr/> PROCESSING DATES - (DD/MM/YY. Date ranges are acceptable) <hr/> OCEAN/AIR CARGO CONTAINER NUMBER <hr/> SEAL NUMBER

1. The United States has been free of foot and mouth disease for the past 12 months and has been free of rinderpest, contagious bovine pleuropneumonia, lumpy skin disease, Rift Valley fever for the past 24 months. Vaccination has not been carried out against the aforementioned diseases.
2. The beef or beef products were derived from cattle born and raised in the United States, from cattle legally imported into the United States from a country deemed eligible by the Korean government to export beef or beef products to Korea, or from cattle raised in the United States for at least 100 days prior to slaughter.
3. The beef or beef products were derived from cattle that were slaughtered in meat establishments (slaughterhouses) certified by the U.S. government as eligible to export beef and beef products to Korea and that passed ante-mortem and post-mortem inspection conducted by USDA inspection personnel under the supervision of the resident USDA veterinarian.
4. The beef or beef products were derived from cattle that were not subjected to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process.
5. The beef or beef products were produced and handled in a manner as to prevent contamination from SRMs, mechanically separated meat derived from beef, or from advanced meat recovery products from the skull and vertebral column of cattle 30 months of age and over at the time of slaughter, in accordance with FSIS regulations.
6. Based on the U.S. regulations and guidelines, the beef or beef products are free of harmful residues. The beef or beef products were produced according to the U. S. Pathogen Reduction/HACCP Systems Regulation. The use of irradiation/UV treatment and tenderizers complies with U. S. regulations.
7. Sanitary packaging material was used to package the beef or beef products.
8. The processing and storage of the beef and beef products were handled in such a manner as to prevent contamination by communicable animal disease pathogens.

PRINTED NAME OF FSIS VETERINARIAN	TITLE	
SIGNATURE	DATE	

THE FOLLOWING SECTION TO BE COMPLETED BY EXPORTER/SHIPPER		
NAME OF SHIPPING PORT	NAME OF VESSEL (OR FLIGHT)	SHIPPING DATE
I CERTIFY THAT THE ABOVE INFORMATION IS TRUE.		
SIGNATURE OF EXPORTER/SHIPPER	TYPED (or printed) NAME OF EXPORTER/SHIPPER AND TITLE	