


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 PLANT(S)
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EST. NO., NAME, AND ADDRESS OF COLD STORAGE(S)	SLAUGHTER DATES - (Must include month, day and year. Date ranges are acceptable)
	PROCESSING DATES - (Must include month, day and year. Date ranges are acceptable)
	OCEAN/AIR CARGO CONTAINER NUMBER
	SEAL NUMBER

1. The United States has been free from foot and mouth disease and swine vesicular disease for the past 2 years; it has been free from rinderpest, contagious bovine pleuropneumonia, lumpy skin disease, rift valley fever, for the past 3 years. There has not been any vaccination against any of the above diseases.
2. The beef was derived from cattle born and raised in the United States or from cattle imported from Mexico in accordance with U.S. import requirements and were resident in the United States for at least 100 days prior to slaughter.
3. The slaughter cattle were not suspect or confirmed BSE cases, or confirmed or suspect progenies or cohorts of BSE cases, as defined in the Terrestrial Animal Health Code adopted by the World Organization for Animal Health (OIE).
4. The slaughter cattle were determined to be less than 30 months of age according to documents which identify the age or by dentition.
5. The slaughter cattle in the establishments approved by the Korean government passed antemortem and postmortem inspection conducted by USDA veterinarians and were determined to be sound and healthy.
6. The slaughter cattle 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.
7. The beef was processed in a manner to prevent contamination with specified risk material.
8. Sanitary packaging material was used to package the beef.
9. Based on the U.S. National Residue Program, the beef is free of harmful residues of antibiotics, heavy metals, pesticides, and hormones. The beef has not been irradiated or UV treated. Tenderizers have not been added.
10. The beef was produced according to the U.S. Pathogen Reduction/HACCP Systems Regulation.
11. The beef was produced, stored, and transported in a sanitary manner.
12. The beef was derived from cattle slaughtered in the United States.

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	