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(Wendy Snaeland Guddbjartsson)

August 28, 2019

**ICELANDIC LAMB PRODUCTS APPROVED FOR CHINA
FJALLALAMB ehf (A032)**

We are pleased to advise that the Icelandic lamb products have finally been approved for China markets.

WSG Trading ehf will be assisting FJALLALAMB in Kopaskeri (A032) to market their lamb products to China and other countries. You are welcome to visit their website www.fjallalamb.is for company details and productions.



Mr. Björn Víkingur Björnsson the Factory Owner of Fjallalamb ehf
August 23, 2019, Mrs. Wendy S Guddbjartsson visited the factory, in Kopaskeri

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**ICELANDIC LAMB PRODUCTS APPROVED FOR CHINA
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WHOLE LAMB CARCASSES



For Reference : Lamb whole carcasses

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**ICELANDIC LAMB PRODUCTS APPROVED FOR CHINA
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PRODUCT DETAILS, OFFER AND TERMS & CONDITIONS

1. Fjallalamb ehf is the only one Meat processor and Slaughterhouse in Iceland approved for exporting Icelandic lamb products to China. They are a small to medium-sized meat processing company.
2. There are listed lamb products that are allowed to export to China. (See attachment)
3. The Health Certificate for the Lamb product is attached.
4. The China/Iceland Lamb Product Protocol is attached.

Product	: Frozen Whole Lamb Carcasses
Latin Name	: Ovis Aries
H.S. Code	: 0204 3000
Plant No.	: IS A032 EFTA
Slaughterhouse No.	: IS A032 EFTA
Production Date	: Septemper-October (the slaughter timing)
Weight	: Estimated 16 kg (12-18 kg per lamb)
Quantity	: 1 x 40 FCL, est. 1,280 carcasses, 21,000 kg
Packing	: It will be hand loaded into the Container, see picture below



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PRODUCT DETAILS, OFFER AND TERMS & CONDITIONS

1. QUANTITY:

For 2019, we can only guarantee 7-8 containers from September to December. We will need a signed Agreement with the buyer for this 7 containers, confirming that they are going to purchase these quantity of lamb products, so that Fjallalamb can confirm that they can sell that quantity to the buyer.

For January to August 2020, possibly 1-2 containers, in total, will be available, **subject to final confirmation.**

From September 2019 to August 2020, it is estimated that 10-12 containers subject to final confirmation and must be under a signed Agreement that both the buyer and the processor to fulfill the Agreement accordingly. Without the signed Contract, there is no guarantee of the quantities that are requested.

2. DELIVERY SCHEDULES:

September 2019 : 1-2 loads trial shipment
October 2019 : 2 loads
November 2019 : 2 loads
Early December 2019 : 1 loads
January-August 2020 : 1 load each month
subject to final confirmation

3. PAYMENT TERMS

30% needs to be paid after order is confirmed, and 70% T/T against shipping documents.

4. Are the lamb products under the China/Iceland FTA Agreement?

Please refer to the attached file “Protocol between Iceland and China”.

We will be checking with the officials in Iceland about this Lamb products FTA Agreement. To be updated.

5. CERTIFICATE OF ORIGIN

Do we possess a Certificate of Origin normally issued by Iceland Chamber of Commerce?

Yes, we have applied for a Certificate of Origin issued by Iceland Chamber of Commerce. We may also use the Certificate of Origin issued by Iceland Customs subject to the clarifications by the officials if the Lamb products are under the China/Iceland FTA Agreement.

6. The Plant Number and Slaughterhouse Number and the address of Fjallalamb ehf:

IS-A032 EFTA Fjallalamb ehf, Rondin 3, 671 Kopasker, Iceland ID: 710890-1459

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PRODUCT DETAILS, OFFER AND TERMS & CONDITIONS

INFORMATION – PRODUCTION, AND SUPPLY

1. It is important that we can load around 7-8 containers in September to the beginning of December because of the space in the cold storage when slaughtering. We need to freeze the lamb at once after processed.

2. Sept to Dec 2019 Quantity Supply

1-2 loads in September. 2 loads in October and 2 loads in the beginning of November. Then we can load 1 in December.

If you need more quantity per month, we will need to know during September as we will need to get more sheep from the farmers otherwise it is too late. September and October are the slaughter time, after that we will need to wait in September – October 2020.

3. The average weight is 16 on each lamb in Fjallalamb and it is normal on Icelandic basis. The weight is about 12-18. Remember all lambs are under 6 months old.

4. The sheep do not have weighting grade. Only fat grade and the fat grades are 2 and 3 that is less fat.

5. 2020 supply quantity, if there is a plan for more than 5 containers a month, the meat plant will require to enter into a yearly contract for 2020, this enables to raise more sheep from now until to the next sheep slaughter time. We are ready to keep the same prices for 2019 Sept to 2021 September, that is the price is valid for 2 years. The meat plant will take the risk for any changes on prices. Bear in mind, an agricultural Government subsidy was suspended from 2018.

ALL SUBJECT TO FINAL CONFIRMATION AND UNSOLD

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PRODUCT DETAILS, OFFER AND TERMS & CONDITIONS - 19-058

INSPECTION AND THE CONTROL PRODUCTION

The sheep farmers ensure that the sheep are delivered to the plant are all free of sickness. The sheep farmers have a track record system with their flock of sheep. A signal will be alerted in the plant before slaughter if a sheep has any sort of illness when they were young. These sheep will be separated and will not be in production.

At Fjallalamb Slaughterhouse, after the sheep have slaughtered, it will be hung up for 20-24 hours before the freeze, this way, the meat will be kept much more tender and better taste.

Most other slaughterhouses, in an attempt to get their products on the market as quickly as possible will only hang their meat for a couple of hours before freezing, which lessens the texture of the meat-making it harder and of less value.

See MORE INFORMATION ABOUT ICELANDIC LAMB - High-quality Standards - In this Section.

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Meat Classification

Sheep carcass classification in Iceland

As specified in the Icelandic Regulation nr. 484/1998, with later amendments, all sheep carcasses are classified by qualified meat classifiers that have attended courses and been trained by the Iceland Food and Veterinary Authority. The classification is regularly checked and supervised by staff members of that institute to ensure uniform classification in the different abattoirs.

Regulation 484/1998 describes the classification of sheep carcasses.

The **Icelandic sheep** (Icelandic: *islenska sauðkindin*)[2] is a breed of **domestic sheep**. The Icelandic breed is one of the **Northern European short-tailed sheep**, which exhibit a fluke-shaped, naturally short tail. The Icelandic is a mid-sized breed, generally short-legged and stocky, with face and legs free of **wool**. The fleece of the Icelandic sheep is dual-coated and occurs in white and a variety of other colors, including a range of browns, grays, and blacks. They exist in both **horned** and **polled** strains. Generally left **unshorn** for the winter, the breed is very cold-hardy. Multiple births are very common in Icelandic ewes, with a lambing percentage of 175% - 220%. A **gene** also exists in the breed called the Poka gene, and ewes carrying it have been known to give birth to triplets, quadruplets, quintuplets, and even sextuplets on occasion.

Ewes can be mated as lambs as early as five to seven months, although many farmers wait until the ewe's second winter before allowing them to breed. They are seasonal breeders and come into **estrus** around October. The breeding season can last up to four months. Rams become mature early and can start breeding as early as five months. (<https://en.m.wikipedia.org>)



Icelandic Sheep

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MORE INFORMATION ABOUT ICELANDIC LAMB

(www.icelandlamb.is)

Sheep farming in Iceland is as old as the settlement of Iceland itself. To this day farmers are rearing their sheep by a method established by centuries of tradition, with most farms still family-owned and operated. The breed is still the same as in the time of the Vikings – sturdy small animals, well adapted to the environment. Much of Iceland’s lamb production is simply based on sustainably harvesting the bounties of nature. The use of hormones is prohibited and antibiotics are strictly regulated. The Icelandic weather, unpolluted air and abundant supply of clean mountain water make the use of pesticides and herbicides unnecessary. The cool climate protects the land against many diseases and pests which plague agriculture in warmer latitudes. Due to Iceland’s geographical isolation and agricultural regulation, which prohibits the importing of live animals, many common animal diseases are yet unknown in Iceland. We are proud of our lamb The lambs are entirely reared outdoors. Their natural diet of sedge, willow, thrift, mass campion, and berries makes the Icelandic lamb instantly recognizable for its delicious and distinctive taste

High quality food from the land of fire and ice

More than a thousand years ago, Viking explorers discovered this small island that now offers a fascinating blend of natural beauty, adventure, art, culture, gourmet cuisine, and high quality food. Iceland is situated in the North Atlantic midway between North America and Europe. Covering an area of 103,000 square km. (nearly 40,000 square miles), Iceland is one of the youngest major land formations on earth. The capital city of Reykjavik has 120,000 inhabitants, which makes up almost half of the total population of 319,000. The rest is spread around the island in farms and small villages, mostly along the coast. The name “Iceland“ and that it is located only 30 miles below the Arctic Circle can be deceiving, because the Gulf Stream actually provides Iceland with a mild climate.

Summer temperatures in the low 60’s (15°C) are not uncommon with perpetual sunlight from May until August. The national language is Icelandic, which was spoken by the Vikings and has remained mostly unchanged since the time of their settlement. Iceland, with its 4,000 farms has a proud agricultural heritage. Most farms are small and family-owned.

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Flavoured by the wild pastures

In an environment where consumers are increasingly conscious of their health, food must be safe to eat, pure and nutritious. For these reasons, Icelandic lamb meat is becoming recognized throughout the world for its healthy nutritional value and unique taste. The Icelandic sheep is a direct descendant of the sheep first brought to the island by the Viking settlers. It has not been crossbred by importing other breeds. The cold climate influences the composition of the plants the sheep graze on. The lambs also move freely through extensive wild pastures in pristine mountainous landscapes. This, and the young age at slaughter (4-5 months), gives the meat unique quality and properties. The average carcass weighs around 16 kg (35 lbs.). The muscle has a high proportion of Omega-3 fatty acids and iron, giving the meat its wild game flavour. The distinctive taste is a result of the wild pastures; the grass and the aromatic and spicy herbs on which the lambs graze. Some subtle differences have been noted between the flavour of meat from lambs grazing in the highlands, the lowlands, and by the seashore. The meat is very tender and has a fine texture due to its high amount of red muscle fibres, which is influenced both by the breed and its grazing habits. The tenderness is enhanced by electrical stimulation and strict control of chilling rates.

Sheep farming – a cultural heritage

Sheep farming is practiced throughout Iceland, although it is most common in sparsely settled areas. About 2,000 farmers are engaged in sheep farming. Icelandic sheep are short-tailed and belong to a breed formerly common in northwestern Europe, but now only to be found in very few areas of the world. It is a strong, hardy race which has adapted well to Icelandic conditions. Sheep breeding Icelandic farmers, along with scientists, have been involved in sheep breeding for decades aiming to produce high quality meat. The breeding is unique in that more than 90% of the sheep stock is registered in a breeding database where scientists and farmers can use the information to improve their production. From the beginning, the main emphasis in the breeding of the Icelandic lamb has been a higher quality of meat. The focus has always been on increased muscle build-up, but during the last two decades, farmers have put an equal effort into decreasing fat. These properties have changed dramatically, especially in the last ten years. Breeding advances have also increased due to the Sheep farming – a cultural heritage regular use of the country's best rams for inseminations across the country.

Lambs are Free range A few weeks after the lambing in May, sheep are sent to run free and graze in mountain pastures until autumn, feeding on the rich and nourishing vegetation. Many farmers formerly allowed their sheep to graze in outlying pastures over the summer months, but as a result of the recent reduction in flocks, animals are increasingly kept in home pastures.

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MORE INFORMATION ABOUT ICELANDIC LAMB

(www.icelandlamb.is)

Gathering in autumn Farmers gather their flocks in the autumn. Usually, the round-up is carried out on horseback with assistance of sheepdogs. The process can take up to a week. During this time, participants stay overnight in mountain huts located throughout the highlands. Each sheep farmer has his own earmark in order to identify his livestock. After the gathering, the sheep are all sorted into designated pens, according to earmarks. Many people, farmers or not, come to watch or take part in this event on the last day, which is usually followed by a big celebration the same night. This is a tradition cherished by Icelanders

From nature to the table

A Seasonal Product – SALES PERIOD Most slaughtering takes place in the autumn, making the supply of fresh lamb seasonal. In order to increase the supply of fresh lamb, there have been efforts to extend the slaughtering season which currently begins in August and ends late October. The sales period for fresh lamb is from September 1 to October 15. Frozen meat is available year-round. Product sales are generally moving to the period between spring and autumn and when slaughter begins, a large proportion has already been sold. The product is processed according to the buyer's request during the slaughtering period, even though the product is delivered over a longer period. Packaging and shipping Icelandic lamb is shipped to the nearest port in North America and Europe.

Transportation from Iceland takes approximately 4 to 5 days. Air transport is also an option. Packaging differs according to the needs of purchasers and the meat can be vacuum-packed, gas-packed, plastic film packed and bulk packed. All carcasses are packaged in plastic and stockinette bags and are loaded into containers by hand. Handling and storage Animals slaughtered today are processed, sold, or frozen tomorrow. Meat delivered fresh to the market is stored in refrigerators at a temperature of -1°C. Frozen meat is sent for rapid freezing at -30°C and is then stored in freezers at a temperature of -24°C.

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(www.icelandlamb.is)

High quality standards

SLAUGHTERHOUSE SPECIFICATIONS Icelandic sheep slaughterhouses operate in accordance with European Union legislation. The Icelandic Food and Veterinary Authority (MAST), the competent authority in this field is responsible for the food safety control of the primary production of animal products in abattoirs and meat processing plants. These facilities are also inspected and certified by authorities in other export countries such as the USA and Russia. The HACCP system is used to monitor and prevent hazards during production from farm to table. In addition to issuing slaughter and meat processing licences, MAST also carries out inspections where meat producing farms, the meat itself (ante- and post-mortem), slaughter hygiene, and the monitoring and control of disease-causing microorganisms and other hazards, are evaluated. The Chief Veterinary Officer at MAST issues and signs a health certificate for every shipment of meat exported. The certificate guarantees that the meat has passed thorough inspection procedures of the export country. High quality standards The inspection is performed on live animals as well as after slaughter. Testing is enforced on a regular basis for residues of veterinary medicinal products, heavy metals, parasiticides, pesticides, PCBs, and radioactivity

***HOPE YOU ENJOY THE PURE ICELANDIC LAMB THAT HAS
ROAMED FREE IN THE WILDS OF ICELAND AND SINCE 874!***

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冰岛羔羊产品已获得中国批准 FJALLALAMB ehf (A032)

我们很高兴地告知冰岛羊肉产品最终已被批准用于中国市场。

WSG Trading ehf 将协助 FJALLALAMB 在 Kopaskeri (A032) 向中国和其他国家销售羊肉产品。 欢迎您访问他们的网站 www.fjallalamb.is 了解公司详情和制作。



厂主 Fjallalamb ehf - BjörnVikingurBjörnsson 先生
2019年8月23日, Wendy S Guddbjartsson 夫人参观了 Kopaskeri 的工厂

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供参考：冻的整头羔羊 (冷冻全羊胴体)

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FJALLALAMB ehf (A032)

肉类分类

绵羊尸体分类在冰岛

根据冰岛法规 nr. 484/1998，后来的修正案，所有绵羊尸体都按照合格的肉类分类机进行分类，这些分类机已经上过课程并经过冰岛食品和兽医局的培训。该机构的工作人员定期检查和监督分类，以确保不同屠宰场的统一分类。

第 484/1998 号条例描述了绵羊尸体的分类。

冰岛绵羊（冰岛人：íslenskasauðkindin）[2]是一种家养绵羊。冰岛品种是北欧短尾羊之一，呈现出一种侥幸形状的天然短尾。冰岛是一种中等品种，通常是短腿和矮壮的，面部和腿部没有羊毛。冰岛羊的羊毛是双层涂层，有白色和各种其他颜色，包括一系列棕色，灰色和黑色。它们存在于有角和轮询的菌株中。通常在冬天没有角，这个品种非常耐寒。多胞胎在冰岛母羊中很常见，产羔率为 175% - 220%。一种基因也存在于称为 **poka** 基因的品种中，并且已知携带它的母羊有时会产生三胞胎，四胞胎，五胞胎甚至六胞胎。

早在五到七个月之后，母羊可以作为羔羊交配，尽管许多农民等到母羊的第二个冬天才让它们繁殖。他们是季节性繁殖者，并在 10 月左右进入发情期。繁殖季节可持续长达四个月。公羊早熟，早在五个月就可以开始繁殖。（<https://en.m.wikipedia.org>）



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有关冰岛羔羊的更多信息 (www.icelandlamb.is)

冰岛的绵羊养殖与冰岛本身的定居一样古老。直到今天，农民们正在通过几个世纪的传统建立的方法饲养他们的羊，大多数农场仍然是家庭拥有和经营的。该品种仍然与维京时期相同 - 坚固的小动物，非常适应环境。冰岛的大部分羔羊生产都是基于可持续地收获大自然的恩惠。禁止使用激素，严格控制抗生素。冰岛的天气，未受污染的空气和充足的清洁山水供不应求使用杀虫剂和除草剂。凉爽的气候保护土地免受许多疾病和害虫的侵害，这些疾病和害虫在温暖的纬度中困扰着农业。由于冰岛的地理隔离和农业监管禁止进口活体动物，冰岛许多常见的动物疾病尚不清楚。我们为我们的羊羔感到自豪羊羔完全在户外饲养。他们以莎草，柳树，节俭，大规模营养和浆果为食的天然饮食使冰岛羊肉因其美味和独特的口味而立刻被认出

来自火和冰的高品质食物

一千多年前，维京探险家发现了这个小岛，现在提供了一个迷人的自然美景，冒险，艺术，文化，美食和高品质的食物。冰岛位于北美洲和欧洲之间的北大西洋中部。占地面积 **103,000** 平方公里。（近 **40,000** 平方英里），冰岛是地球上最年轻的主要陆地之一。首都雷克雅未克拥有 **12** 万居民，占总人口 **319,000** 人口的近一半。其余的分布在岛上的农场和小村庄，大部分沿着海岸。“冰岛”这个名称位于北极圈以下 **30** 英里处可能是骗人的，因为墨西哥湾流实际上为冰岛提供了温和的气候。

从 **5** 月到 **8** 月，夏季温度低至 **60** 摄氏度（**15°C**）并不罕见。民族语言是冰岛语，由维京人使用，自定居以来几乎没有变化。冰岛拥有 **4,000** 个农场，拥有令人自豪的农业遗产。大多数农场都是小型家庭所有。

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August 28, 2019

有关冰岛羔羊的更多信息 (www.icelandlamb.is)

由野生牧场调味

在消费者越来越意识到自己健康的环境中，食物必须安全食用，纯净营养。由于这些原因，冰岛羊肉因其健康的营养价值和独特的口味而在全世界得到认可。冰岛绵羊是由维京定居者首次带到岛上的绵羊的直系后裔。它没有通过进口其他品种进行杂交。寒冷的气候影响着绵羊吃草的植物的成分。羔羊也可以在原始的山地景观中自由地穿过广阔的野生牧场。这一点，以及屠宰年龄（4-5个月），赋予肉类独特的品质和特性。平均胴体重约 **16 公斤（35 磅）**。肌肉含有高比例的 **Omega-3 脂肪酸**和铁，赋予肉类野生的野味。独特的味道是野生牧场的结果；草和羊羔吃草的芳香和辛辣草药。在山地，低地和海边放牧的羔羊肉的味道之间存在一些微妙的差异。由于其大量的红色肌肉纤维，肉质非常柔软，质地细腻，受到品种和放牧习惯的影响。通过电刺激和严格控制冷却速度来增强触痛。

养羊 - 文化遗产

冰岛各地都有养羊场，尽管在稀疏定居地区最常见。大约 **2,000** 名农民从事养羊业。冰岛绵羊是短尾的，属于以前在欧洲西北部常见的品种，但现在只能在世界上很少的地区找到。这是一场强大，耐寒的比赛，适应了冰岛的条件。绵羊养殖冰岛农民和科学家一起参与绵羊养殖数十年，旨在生产优质肉类。育种的独特之处在于，超过 **90%** 的绵羊种群在育种数据库中注册，科学家和农民可以利用这些数据来改善其生产。从一开始，冰岛羔羊繁殖的主要重点就是提高肉质。重点一直是肌肉增加，但在过去二十年中，农民们同样努力减少脂肪。这些属性发生了巨大变化，特别是在过去十年中。由于绵羊养殖，养殖进展也有所增加 - 这是一种文化遗产，经常使用该国最好的公羊进行全国各地的授精。

羔羊是自由放养的范围在 5 月产羔的几个星期后，绵羊被送去自由奔跑并在山区牧场放牧直到秋天，以丰富和滋养的植被为食。在夏季，许多农民以前允许他们的绵羊在偏远的牧场放牧，但由于最近鸡群减少，动物越来越多地留在家庭牧场。

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(Wendy Snaeland Guddbjartsson)

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秋天聚会农民们在秋天聚集了他们的羊群。通常，在牧羊犬的帮助下，在马背上进行围捕。这个过程可能需要一周时间。在此期间，参与者将在整个高地的山间小屋过夜。每个养羊农民都有自己的专用标记，以便识别他的牲畜。收集完毕后，根据专项标记，将羊全部分类到指定的围栏中。很多人，无论是否是农民，都会在最后一天来观看或参加这一活动，通常会在当晚举行盛大的庆祝活动。这是冰岛人珍惜的传统

从大自然到桌子

季节性产品 - 销售期大多数屠宰都在秋季进行，使新鲜羊肉的供应季节性。为了增加新鲜羊肉的供应，已经努力延长目前从8月开始到10月底结束的屠宰季节。新鲜羊肉的销售期为9月1日至10月15日。冷冻肉全年供应。产品销售通常会转移到春季和秋季之间，当屠宰开始时，很大一部分已经售出。在屠宰期间，产品根据买方的要求进行处理，即使产品交付时间较长。包装和运输冰岛羊肉运往北美和欧洲最近的港口。

来自冰岛的交通大约需要4至5天。航空运输也是一种选择。包装根据购买者的需要而不同，肉类可以是真空包装，气体包装，塑料薄膜包装和散装包装。所有屠体都用塑料袋和弹力袋包装，并用手装入容器中。处理和储存今天屠宰的动物明天将被加工，销售或冷冻。新鲜上市的肉储存在温度为-1°C的冰箱中。将冷冻肉送至-30°C快速冷冻，然后储存在-24°C的冰箱中。

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高质量标准

屠宰场规格冰岛羊屠宰场按照欧盟立法运作。冰岛食品和兽医局（MAST）是该领域的主管当局，负责屠宰场和肉类加工厂动物产品初级生产的食品安全控制。这些设施也由其他出口国家（如美国和俄罗斯）的当局进行检查和认证。HACCP系统用于监控和防止从农场到餐桌的生产过程中的危害。除了发放屠宰和肉类加工许可证外，MAST还对肉类生产农场，肉类本身（前期和后期），屠宰卫生以及对致病微生物和其他危害的监测和控制进行检查，被评估。MAST的首席兽医官为每批出口的肉类签发并签署健康证明。该证书保证肉类已通过出口国的彻底检查程序。高质量标准检查是对活体动物以及屠宰后进行的。对兽药，重金属，杀寄生虫剂，杀虫剂，多氯联苯和放射性残留物定期进行检测

希望你能享受到纯净的冰岛羔羊，
自 874 年起，它已经在冰岛的自然环境中自由漫游！

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冰岛羔羊产品已获得中国批准 FJALLALAMB ehf (A032)

1. **Fjallalamb ehf** 是冰岛唯一一家批准向中国出口冰岛羊肉产品的肉类加工商和屠宰场。他们是一家中小型肉类加工公司。
2. 列出允许出口到中国的羊肉产品。（详见附件）
3. 附有羔羊产品的健康证明。（详见附件）
4. 附上中国/冰岛羔羊产品协议。（详见附件）

产品 : 冻的整头羔羊 (冷冻全羊胴体)
拉丁名 : Ovis Aries
H.S. 代码 : 0204 3000
工厂编号 : IS A032 EFTA
屠宰场编号 : IS A032 EFTA
生产日期 : September-October (9月到10月屠宰时间)
重量 : 估计 16 公斤 (每只羊羔 12-18 公斤)
数量 : 1 x 40 FCL, est.1,280 胴体, 21,000 kg
付款方式 : 订单确认后 30% 定金
70% 支付与不可转让提单的运输单据
包装 : 将手工装入货柜, 见下图



由于有限供应，上面提供的产品将是第一个首先服务的基础

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FJALLALAMB ehf (A032)

1. 数量:

对于2019年，我们只能保证从9月到12月的7-8个集装箱。我们需要与买方就这7个集装箱签订协议，确认他们将购买这些数量的羊肉产品，以便Fjallalamb可以确认他们可以向买家出售该数量。

在2020年1月至8月期间，总共可能有1-2个集装箱，但需经最终确认。

从2019年9月到2020年8月，估计10-12个集装箱需要经过最终确认，并且必须根据已签署的协议，买方和处理方均相应地履行协议。没有签署的合同，无法保证所要求的数量。

2. 交付时间表:

2019年9月	: 1-2 加载试运
2019年10月	: 2次装载
2019年11月	: 2次装载
2019年12月初	: 1次装载
2020年1月至8月	: 每月1次装载
待最终确认	

3. 付款条款

订单确认后需要支付的30%定金，70%支付运输单据。

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产品详情, 优惠及条款和条件

4. 羊肉产品是否符合中国/冰岛自由贸易协定?

请参阅附件“冰岛与中国之间的协议”。

我们将与冰岛官员核实这种羊肉产品 FTA 协议。要被更新。

5. 原产地证明

我们是否拥有通常由冰岛商会发行的原产地证书?

是的，我们申请了冰岛商会颁发的原产地证书。如果羔羊产品属于中国/冰岛自由贸易协定，我们也可以使用冰岛海关签发的原产地证书，但须经官员澄清。

6. 工厂编号和屠宰场编号以及 Fjallalamb ehf 的地址:

IS-A032 EFTA Fjallalamb ehf, Rondin 3, 671 Kopasker, Iceland ID: 710890-1459

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产品详情，优惠及条款和条件

信息 – 生产和供应

1. 重要的是，由于屠宰时冷库的空间，我们可以在9月到12月初装载约7-8个集装箱。我们需要立刻冻结羊肉 经过处理。

2. 2019年12月至12月数量供应

9月1-2次装载。10月装载2次，11月初装载2次。然后我们可以在12月加载1。

如果您每月需要更多数量，我们需要知道9月份我们需要了解的数量

来自农民的羊更多，否则为时已晚。9月和10月是屠宰时间，之后我们将需要在2020年9月至10月等待。

3. Fjallalamb的每只羊羔的平均体重是16，冰岛是正常的。重量约为12-18。记住所有的羊羔都不到6个月大。

这只绵羊没有加重等级。只有脂肪等级和脂肪等级为2和3，脂肪较少。

4. 2020供应量，如果每个月有超过5个集装箱的计划，肉厂将要求签订2020年的年度合同，这样可以从现在开始饲养更多的绵羊，直到下一个羊屠宰时间。我们准备保持相同的价格为2019年9月至2021年9月，即价格有效期为2年。

肉类厂将承担价格变化的风险。请记住，农业政府补贴从2018年起暂停。

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检验和控制生产

绵羊农民确保羊被送到植物都没有疾病。绵羊养殖者拥有他们羊群的记录系统。如果绵羊在年幼时有任何疾病，在屠宰前将在工厂发出警报。这些绵羊将被分开，不会生产。

在Fjallalamb屠宰场，在羊被屠宰之后，它会在冻结前挂起20-24小时，这样，肉会保持更柔软和更好的味道。

大多数其他屠宰场，为了尽快将产品推向市场，只会在冷冻前将肉挂几个小时，这样可以减少制作肉的质地，使其变得更难，价值更低。

查看有关 的更多信息 - 高质量标准 - 在本节中。