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| Part I : Details of consignment | I.1. Consignor | | | I.2. IMSOC Reference | | |
| | Name | | | I.2.a. Local Reference | | |
| | Address | | | | | |
| | Country | | | ISO Code | | |
| | I.5. Consignee | | | I.3. Central competent authority | | |
| | Name | | | I.4. Local competent authority | | |
| | Address | | | | | |
| | Country | | | ISO Code | | |
| | I.7. Country of origin | | | I.9. Country of destination | | |
| | ISO Code | | | ISO Code | | |
| | I.8. Region of origin | | | I.10. Region of destination | | |
| | Code | | | | | |
| | I.11. Place of Dispatch | | | I.12. Place of destination | | |
| | Name | | | Name | | |
| Address | | | Address | | | |
| Approval Number | | | Approval Number | | | |
| Country | | | Country | | | |
| ISO Code | | | ISO Code | | | |
| I.13. Place of Loading | | | I.14. Date and time of departure | | | |
| Name | | | | | | |
| Address | | | | | | |
| Approval Number | | | | | | |
| Country | | | | | | |
| ISO Code | | | | | | |
| I.15. Means of Transport | | | I.16 Entry Point | | | |
| Mode | International transport document | Identification | | | | |
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| I.18. Transport conditions | | | I.17. Accompanying documents | | | |
| Chilled <input type="checkbox"/> Frozen <input type="checkbox"/> Ambient <input type="checkbox"/> Controlled temperature <input type="checkbox"/> | | | Commercial document reference | | | |
| | | | Date of issue | | | |
| | | | Country | | | |
| | | | Place of issue | | | |
| I.19. Container No / Seal No | | | | | | |
| I.20. Certified as | | | | | | |
| Animal Feedingstuff <input type="checkbox"/> Human consumption <input type="checkbox"/> | | | | | | |
| I.21. For transit through a third country <input type="checkbox"/> | | | I.22. For transit through Member State(s) <input type="checkbox"/> | | | |
| Country | | | Country | | | |
| ISO Code | | | ISO Code | | | |
| EU Exit Authority | | | BCP code | | | |
| EU Entry Authority | | | BCP code | | | |
| I.25. Total net weight | | | I.25. Total gross weight | | | |
| I.28. Description of consignment | | | | | | |
| 1. 16 PREPARATIONS OF MEAT, OF FISH OR OF CRUSTACEANS, MOLLUSCS OR OTHER AQUATIC INVERTEBRATES | | | | | | |
| 1602 Other prepared or preserved meat, meat offal or blood | | | | | | |
| 160290 Other, including preparations of blood of any animal | | | | | | |
| Commodity | Species | Product Description | Manufacturing plant | Nature of commodity | | |
| | | | | | | |
| Date of manufacture | | | Net weight | | | |
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| | II. Health information | |
| Part II: Certification | I, the undersigned official veterinarian, certify the following: | |
| | II.1. | The animals from which the blood meal, haemoglobin, plasma and other powdered blood products of bovine, porcine and poultry species have been obtained: |
| | II.1.1. | were processed in a slaughterhouse that is subject to permanent official veterinary control and that meets the structural, operating and health inspection conditions; |
| | II.1.2. | underwent ante-mortem inspection in a slaughterhouse with no detection of any signs of transmissible diseases. |
| | II.2. | The products have undergone the following heat treatments, as applicable in each case: |
| | (1) | Either ○ Digester-dried blood meal: the product must have been subjected to a [II.2.1 temperature of 95°C for 60 minutes or 100°C for 30 minutes.] |
| | (1) | or ○ [II.2.1 Spray-dried whole blood, haemoglobin, plasma and serum: the product must have been subjected to a temperature of at least 180°C on entering the drying chamber.] |
| | (1) | or ○ [II.2.1 Any other treatment guaranteeing that the product is not a health risk, which must be assessed by the SAG.] |
| | II.3. | The products have undergone bacteriological analysis for Enterobacteriaceae and Salmonella spp., with the following results(2): Salmonella: absence in 25g: n=5, c=0, m=0, M=0 Enterobacteriaceae: n=5, c=2; m=10; M=300 in 1 g |
| | II.4. | The processing plant has implemented a quality management system and has been previously authorised by the SAG for the import of their products into Chile in accordance with the regulations in force(3). |
| II.5 | The packaging or packs of the products have been sealed and labelled. They state the country and establishment of provenance, the identification of the product, the quantity and net weight thereof. | |
| II.6. | These products must be transported from the establishment of origin to their destination in Chile in vehicles that ensure that the hygiene conditions are maintained. | |
| Notes | | |
| Part I: | | |
| Box: I.11: | Place of origin: name and address of the dispatch establishment. | |
| Box: I.19: | Total gross weight: Indicate total gross and net weight in kg. | |
| Box I.25: | Custom code and title: Use the appropriate Harmonized System (HS) code under the following headings: 160290 | |
| | For the purpose of this certificate blood products are considered digester-dried blood meal and spray-dried powdered blood products of bovine, porcine and poultry origin | |
| | Manufacturing plant: Indicate establishment approval number. | |
| Part II: | | |
| (1) | Delete as appropriate | |
| (2) | n = number of samples to be tested; m = threshold value for the number of bacteria; the result is considered satisfactory if the number of bacteria in all samples does not exceed m; M = maximum value for the number of bacteria; the result is considered unsatisfactory if the number of bacteria in one or more samples is M or more; and c = number of samples the bacterial count of which may be between m and M, the samples still being considered acceptable if the bacterial count of the other samples is m or less. | |
| (3) | http://www.sag.cl/ambitos-de-accion/habilitacion-de-establecimientos/1714/registros http://www.sag.cl/ambitosdeaccion/insumosautorizados | |
| - | The signature and the stamp must be in a different colour to that of the printing. | |
| - | The certificate must be issued in Spanish and in the language of the EU Member State of origin. | |
| Certifying Officer | | |

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| Part II: Certification | II. Health information | | | |
| | Name (in capital letters) | Qualification and title | | |
| | Date of signature | Signature | | |
| | Stamp | | | |