EUROPEAN UNION **Export Health Certificate**

Part I : Details of consignment

I.1. Consignor
Name
Address
Country ISO Code

I.2. IMSOC Reference
I.2.a. Local Reference

I.5. Consignee
Name
Address
Country ISO Code

I.3. Central competent authority
I.4. Local competent authority

I.7. Country of origin ISO Code

I.9. Country of destination ISO Code

I.8. Region of origin Code

~~I.10. Region of destination~~

I.11. Place of Dispatch
Name
Address
Approval Number
Country ISO Code

I.12. Place of destination
Name
Address
Approval Number
Country ISO Code

I.13. Place of Loading
Name
Address
Approval Number
Country ISO Code

I.14. Date and time of departure

I.15. Means of Transport

Mode	International transport document	Identification

I.16 Entry Point

I.18. Transport conditions
Ambient ☐ Chilled ☐ Frozen ☐ Controlled temperature ☐

I.17. Accompanying documents
Commercial document reference
Date of issue
Country
Place of issue

I.19. Container No / Seal No

I.20. Certified as
Production of petfood ☐ Production ☐ Technical use ☐ Animal Feedingstuff ☐
Fattening ☐ Breeding ☐ Pharmaceutical use ☐ Slaughter ☐
Human consumption ☐ Other ☐ Breeding and production ☐ Artificial reproduction ☐
Relaying ☐

I.21. For transit through a third country ☐
Country ISO Code
EU Exit Authority BCP code
EU Entry Authority BCP code

I.22. For transit through Member State(s) ☐
Country ISO Code

I.23. Total number of packages	I.24. Total quantity	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
160220 Of liver of any animal

Commodity	Species	Quantity	Net weight	Package count

Identification number	Identification system

Part II: Certification

II. Health information

I, the undersigned state/official veterinarian certify ☐ [that the certificate is based on the following pre-export certificates (see attached list in case more than two)(1):

Date:	Number:	Country of origin:	Administrative territory:	Approval number of the Establishment:	Name and quantity (net weight) of the product:

]

Part II: Certification

II. Health information

II.1. Products, manufactured from meat, sub-products and fats of all animal species, poultry and other meat products, destined for human food were processed at establishments, approved by the Competent Veterinary Service in the EU for supplying their production for export and operating under its constant supervision.

II.2. Raw materials from which the product is manufactured are obtained from clinically healthy animals which have been subjected to veterinary inspection prior to slaughter, their carcasses and internal organs - to post mortem veterinary- sanitary inspection, conducted by the State/official Veterinary Service.

II.3. Beef and mutton from which canned meat, salamis and other ready for consumption meat products are manufactured are derived from animals that originate from herds where there is no case of Bovine spongiform encephalopathy (BSE) or scrapie respectively and do not belong to birth cohorts of BSE positive animals. The meat is obtained from animals which have been tested for BSE, with negative results, when they are over 72 months at slaughterhouse if no classical BSE case in animals younger than 5 years has been detected in the Member State over the last 3 years. In other cases, the meat is obtained from bovine animals which have been tested for BSE, with negative results, when they are over 48 months at slaughterhouse. Specified risk materials (SRM) were removed according to the OIE Code recommendations.

II.4. Meat and meat products were obtained from the slaughtered animals, which were not fed by feed of animal origin, excluding milk proteins.

II.5. Animals, from which meat is derived, were not subjected to the exposure of natural or synthetically estrogenic, hormonal substances, thyreostatics, antibiotics, other drugs and pesticides, used prior to slaughter no later than authorised by instructions on how to use them.

II.6. Meat products are recognised fit for human consumption.

II.7. Products originate from meat processing establishments or coldstores, in the administrative territory of the EU Member State free from the diseases appearing on list A in the OIE Code of 2003 and for which the species from which the product originates is susceptible, including(2):

- ○ African swine fever - during the last 3 years in the territory of the EU, excluding ☐ Sardinia; the administrative territories envisaged by the applicable Commission Implementing Regulation of the EU introducing changes to Commission Implementing Regulation (EU) 2021/605;
- ○ ☐ African swine fever - during the last 3 years in the territory of the EU excluding Sardinia . This product was treated using technologies that guarantees the destruction of the ASF virus according to Annex 1 to Rosselkhoznazor letter of 28.06.2021 No. FS-KS-7/18163;

· rinderpest during the last 12 months and foot-and-mouth diseases during the last 6 months in the territory of the EU Member State;

II.8. Microbiological, chemical-toxicological and radiological characteristics of the product correspond to actual veterinary and sanitary rules and requirements of the Russian Federation.

II.9. Products have identification marks.

II.10. Single-use containers and packaging material correspond to hygienic requirements.

II.11. Means of transport are treated and prepared in accordance with the rules approved in the EU.

Notes

Part I

· Box I.6.: Pre-export certificates numbers.

· Box I.11.: Place of origin: name, number and address of the dispatch establishment.

· Box I.16.: Point of crossing the border of the Russian Federation.

· Box I.18.: Temperature of storage and transport.

· Box I.19.: State the total gross weight and total net weight.

· Box I.25.: Identification of goods

Customs code and title: Use the appropriate Harmonised System (HS) code.

Manufacturing plant, cold store: State the name, address and the approval number of the manufacturing plant or cold store, if appropriate.

Part II: Certification

II. Health information

Part II

· (1) Delete if not relevant and confirm by signature and stamp

· (2) Administrative territories, zones and time periods may be modified with a mutual agreement on the basis of the Memorandum of 4 April 2006 on zoning and regionalisation.

Signature and stamp must be in a different colour to that in the printed certificate

Certifying Officer

Name (in capital letters)	Qualification and title
Date of signature	Signature
Stamp	