

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		
	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			
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				
I.18. Transport conditions			I.17. Accompanying documents			
Controlled temperature <input type="checkbox"/>			Commercial document reference			
Chilled <input type="checkbox"/>			Date of issue			
Ambient <input type="checkbox"/>			Country			
Frozen <input type="checkbox"/>			Place of issue			
I.19. Container No / Seal No						
I.20. Certified as						
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						
1601 Sausages and similar products, of meat, meat offal or blood; food preparations based on these products						
160100 Sausages and similar products, of meat, meat offal or blood; food preparations based on these products						
Commodity	Species	Product Description	Manufacturing plant	Nature of commodity		
Date of manufacture			Net weight			

Part II: Certification	II. Health information		
	I, the undersigned official veterinarian, certify the following:		
	II.1. (insert EU Member State of origin or a region thereof)		
	is officially recognised by the OIE as free from foot and mouth disease without vaccination, and it is free from African swine fever, swine vesicular disease and classical swine fever according to the criteria laid down in the correspondent Chapter of the most recent version of the Terrestrial Animal Health Code of the OIE		
	II.2. <input type="checkbox"/> [In case of regionalisation, the slaughterhouse and processing plant is located in the region free from the diseases mentioned in point II.1(2).]		
	II.3. In case the EU Member State of origin or a region where the products were processed, do not meet the conditions of point II.1. it could only export to Chile processed meat products submitted to heat treatment at least equal to 68°C for 30 minutes with minimum temperature measured at the centre of the product of 68°C(2).		
	II.4. The meat has been obtained from animals that:		
	II.4.1. have been born, bred and slaughtered in the territory described under point II.1. or in a Member State of the European Union or a region thereof with the same animal health status as described under point II.1;		
	II.4.2. were not slaughtered as a result of programmes for the eradication of infectious-contagious or parasitic diseases and do not come from areas subject to quarantine restrictions specific to the species;		
	II.4.3. were slaughtered in a slaughterhouse that is authorised by the competent authority, that is under permanent supervision of an official veterinarian and that are in compliance with Section I, Annex III, to Regulation (EC) 853/2004 and Annex I to Regulation (EC) 854/2004;		
	II.4.4. were inspected pre- and post-mortem and recognised as being free from transmissible diseases.		
	II 5. The product was manufactured in a processing plant that has been approved to export to Chile by the Agricultural and Livestock Service(1).		
	II.6. The products are shipped in sealed packaging and labeled according to the Codex standards, indicating the country and the establishment of origin, product identification and net weight.		
	II.7. The products are transported from the establishment of provenance to their destination in Chile in vehicles or compartments that ensure that their 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: 0210, 16.01, 16.02		
	Manufacturing plant: Indicate establishment approval number.		
	Nature of commodity: Processed meat products shall be understood as those produced using pork, beef and mixtures of these. In accordance with the type of processing, four categories shall be distinguished for the purposes of this certificate:		
	Select:		
	a) raw for raw processed meat products or fresh raw cured meats , i.e. those which, as a consequence of the production process, do not experience any significant reduction in their residual water content (Aw) and pH values by comparison with fresh meat (for example: longaniza, fresh chorizo, choricillos and others);		
	b) matured for matured or acidified raw processed meat products, whether smoked or not, i.e. those which, as a consequence of the production process, experience a significant reduction in their Aw and pH values by comparison with fresh meat(for example: salame, salamines and chorizo riojano and others);		

Part II: Certification	II. Health information			
	c)	long-cured for long-cured meat products , i.e. those salted and matured for at least eight months (for example: serrano ham, Ibérico ham, Parma ham and others).		
	d)	cooked for cooked processed meat products or cooked cured meats , i.e. those products which, regardless of how they are produced, undergo heat treatment at least equal to 68°C for 30 minutes with minimum temperature measured at the centre of the product is 68°C or another equivalent heat treatment.		
	Part II:			
(1)	http://www.sag.cl/ambitos-de-accion/habilitacion-de-establecimientos/1714/registros			
(2)	Delete as appropriate			
·		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				
Name (in capital letters)		Qualification and title		
Date of signature		Signature		
Stamp				