

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	<del>I.10. Region of destination</del>	
	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		I.16 Entry Point	
	Mode	International transport document	Identification	
	I.18. Transport conditions Ambient <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>		I.17. Accompanying documents Accompanying document reference Date of issue Country Place of issue	
	I.19. Container No / Seal No			
	I.20. Certified as Breeding and production <input type="checkbox"/> Artificial reproduction <input type="checkbox"/> Slaughter <input type="checkbox"/> Technical use <input type="checkbox"/> Human consumption <input type="checkbox"/> Animal Feedingstuff <input type="checkbox"/> Pharmaceutical use <input type="checkbox"/> Other <input type="checkbox"/> Production <input type="checkbox"/> Relaying <input type="checkbox"/> Fattening <input type="checkbox"/> Production of petfood <input type="checkbox"/> Breeding <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 _____ ISO Code _____	EU Exit Authority _____ BCP code _____	Country _____ ISO Code _____	EU Entry Authority _____ BCP 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 <b>1. 16 PREPARATIONS OF MEAT, OF FISH OR OF CRUSTACEANS, MOLLUSCS OR OTHER AQUATIC INVERTEBRATES</b> <b>1601 Sausages and similar products, of meat, meat offal or blood; food preparations based on these products</b>				
#1.	Commodity	Quantity	Net weight	
	Species	Identification number	Identification system	
			Package count	

Part II: Certification	II. Health information			
	II.1.	Animal health attestation		
		II.1.1.	The turkey meat or turkey meat product (meat or meat product hereafter), described in this certificate, complies with the relevant European Union standards and requirements which have been recognised as equivalent to the New Zealand standards and requirements as prescribed in the European Union/New Zealand Agreement on sanitary measures (Council Decision 97/132/EC). II.1.2 The meat or meat product(1) is eligible for intra-Union trade without restriction.	
		For the purpose of this certificate:		
		II.1.2.1	meat means:	
			(a)	bone-in turkey meat products such as wings or legs.
			(b)	boneless turkey meat such as breasts and boned-out thighs.
			(c)	reconstituted turkey meat comprised of meat and skin.
		II.1.2.2	meat product means:	Turkey meat that has undergone one of the heat treatments described in this certificate.
		II.1.3	Samples were collected under the supervision of the Official Veterinarian.	
	II.1.4	Where sampling and diagnostic laboratory testing of turkeys is carried out, it should be done in accordance with the respective EU legislation (AI diagnostic manual Decision 2006/437/EC, ND Directive 92/66/EEC and Directive 2009/158/EC) or the recommendations of the OIE Terrestrial Code and/or Manual, and/or as specified in the MPI document: Approved Diagnostic Tests, Vaccines, Treatments and Post-Arrival Testing Laboratories for Animal Import Health Standards (MPI-STD-TVTL)(3).		
	II.1.5	Conditions for Avian paramyxovirus type 1 (APMV-1), Newcastle disease virus (NDV)		
	II.1.5.1	The meat or meat product was derived from flocks:		
(1)		either ○	kept in a country, zone or compartment(s)(1) free from Newcastle disease as defined in the OIE Terrestrial Code since hatching or for the 21 days before slaughter for export. Compartments must have been approved by the Competent Authority and a biosecurity plan endorsed by the Competent Authority must be approved by MPI; and which	
		[II.1.5.1.1		
(1)			either ○ [were not vaccinated for ND],	
(1)			or ○ [which were vaccinated for ND; using an inactivated vaccine;]	
(1)			or ○ [which were vaccinated for ND with a live lentogenic vaccine strain where the master seed virus has been demonstrated to have an intracerebral pathogenicity index (ICPI) not exceeding 0.4 (enter name of vaccine, manufacturer, active ingredient);]	
(1)		or ○	The meat product has been cooked in accordance with the OIE	
		[II.1.5.1.1	Terrestrial Code recommendations for inactivation of NDV in meat (as listed below) and the product has reached a core temperature of at least:	
(1)			either ○ [65°C for 39.8 seconds]	
(1)			or ○ [70°C for 3.6 seconds]	
(1)			or ○ [74 °C for 0.5 seconds]	
(1)			or ○ [80 °C for 0.03 seconds]].	
	II.1.6	Conditions for Avian paramyxovirus type 2 (APMV-2) and APMV-3		
(1)		either ○	The meat or meat product does not include cuts of turkey that may contain remnants of adherent viscera, such as bone-in breast and leg quarter or thighs with back bone;]	
		[II.1.6.1		
(1)		or ○	Has been cooked in accordance with the OIE Terrestrial Code	

Part II: Certification	II. Health information		
		II.1.6.1	recommendations for inactivation of NDV in meat (as listed below) and the product has reached a core temperature of at least:
	(1)		either ◦ [65°C for 39.8 seconds]
	(1)		or ◦ [70°C for 3.6 seconds]
	(1)		or ◦ [74°C for 0.5 seconds]
	(1)		or ◦ [80°C for 0.03 seconds.]]
		II.1.7	Conditions for Highly pathogenic avian influenza (HPAI)
	(1)	II.1.7.1	either ◦ The meat or meat product was derived from flocks kept in a country, zone or compartment(1) free from HPAI as defined in the OIE Terrestrial Code since hatching or for the 21 days before slaughter for export. Compartments must have been approved by the Competent Authority and a biosecurity plan endorsed by the Competent Authority must be approved by MPI;]
	(1)	II.1.7.1.	or ◦ The meat product was cooked in accordance with the OIE Terrestrial Code recommendations for inactivation of avian influenza virus in meat (as listed below) and the product has reached a core temperature of at least::
	(1)		either ◦ [60.0°C for 507 seconds]
	(1)		or ◦ [65.0°C for 42 seconds]
	(1)		or ◦ [70.0°C for 3.5 seconds]
	(1)		or ◦ [73.9°C for 0.51 seconds.]]
		II.1.8	Conditions for turkey corona virus (TCV)
	(1)	II.1.8.1	either ◦ The meat or meat product does not include entire turkey carcasses and are free from tissue of Bursa of Fabricius tissue;]
	(1)	II.1.8.1	or ◦ The meat product has been cooked in accordance with the OIE Terrestrial Code recommendations applicable for inactivation of NDV in meat (as listed below) and the product has reached a core temperature of at least:
	(1)		either ◦ [65°C for 39.8 seconds]
	(1)		or ◦ [70°C for 3.6 seconds]
(1)		or ◦ [74°C for 0.5 seconds]	
(1)		or ◦ [80°C for 0.03 seconds]].	
	II.1.9	Conditions for Turkey viral hepatitis	
(1)		either ◦ [II.1.9.1 The meat or meat product is free from liver, pancreatic and intestinal tissue;]	
(1)		or ◦ [II.1.9.1 The meat or meat product was derived from a flock where the birds were slaughtered in a Competent Authority approved slaughterhouse with documented evidence that demonstrates liver condemnation rates are less than 2%.]	
	II.1.10.	Conditions for Salmonella arizonae	
(1)		either ◦ [I.1.10.1 The meat or meat product was derived from parent flocks which are members of a government supervised poultry health scheme which conforms with the OIE Terrestrial Code and EU Directive 2009/158/EC, and as such they are routinely monitored for Salmonella Pullorum, S. Gallinarum and S.arizonae and they have consistantly shown negative results for the past 12 months;]	
(1)		or ◦ [II.1.10.1 The meat or meat product was derived from flocks demonstrated to be free from S. arizonae by randomised, representative testing of turkeys from each flock at slaughter using a sufficient sample size to give 95% confidence of detecting infection where there is at least a 5% prevalence in the flock, or as specified in the MPI-IHS(2) using the following test	

<b>Part II: Certification</b>	II. Health information	
	(1)	(enter test type) described in Directive 2009/158/EC or by a testing method as listed in MPI-STD-TVTL(3)]
	(1)	or ○ [II.1.10.1 The meat or meat product was derived from flocks demonstrated to be free from <i>S. arizonae</i> by testing at least 60 birds within the 7 day period before slaughter with either Salmonella culture on samples of pooled faeces or intestinal content, or the following test (insert test) described in Directive 2009/158/EC or by a testing method as listed in MPI-STD-TVTL(3);]
	(1)	or ○ [II.1.10.1 The meat product has been cooked reaching a core temperature of at least:
	(1)	either ○ [60°C for 2030 seconds]
	(1)	or ○ [62°C for 1073 seconds]
	(1)	or ○ [65°C for 370 seconds]
	(1)	or ○ [70°C for 41 seconds]
	(1)	or ○ [72°C for 19 seconds]
	(1)	or ○ [74°C for 9 seconds]
(1)	or ○ [76°C for 4 seconds]	
(1)	or ○ [79°C for 1 second.]	
II.2.	Public health attestation	
II.2.1	Turkeys have passed ante-mortem inspection at the establishment and/or in the slaughter house and post-mortem inspection in the slaughter house which operates as well as the cutting/manufacturing/processing plants under GMP and HACCP programmes according to EU legislation (Regulations (EU) Nos 852/2004, 853/2004 and 853/2004) to the satisfaction of the Competent Authority.	
II.2.2	The meat or meat product for export is packaged in sealed, leak proof packaging.	
II.2.3	The commercially prepared and packaged meat or meat product for export has been stored and subsequently transported in a hygienic manner and measures have been taken to avoid re-contamination.	
II.2.4	The container in which the meat or meat product for export is to be transported has been sealed under Competent Authority supervision, and the unique seal number and date of sealing is recorded on the veterinary certificate.	
Notes		
This health certificate is for veterinary purposes only		
Part I		
Box I.19.: Enter the 'Total gross weight (kg)' and Total net weight (kg)'.		
Box I.22.: Enter the purpose of import or intended use for animal products.		
Box I.23.: Complete only in case of transit through the Union.		
Box I.25.: Use the appropriate Harmonised System (HS) code under the following headings:		
For meat: 0207, 0208, 0504 and for meat products: 0210, 1601, 1602.		
Under "Nature of commodity" indicate: chilled or frozen meat or meat product.		
Part II		
(1)	Keep as appropriate.	
(2)	New Zealand Import Health Standard: <a href="https://www.mpi.govt.nz/importing/food/poultry/requirements/">https://www.mpi.govt.nz/importing/food/poultry/requirements/</a>	
(3)	Refers to: <a href="http://mpi.govt.nz/document-vault/2040">http://mpi.govt.nz/document-vault/2040</a>	
Certifying Officer		
Name (in capital letters)		Qualification and title
Date of signature		Signature
Stamp		