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
Accompanying document reference
Date of issue
Country
Place of issue

I.19. Container No / Seal No

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

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
1605 Crustaceans, molluscs and other aquatic invertebrates, prepared or preserved

Commodity	Species	Quantity	Net weight	Package count

Identification number	Identification system

Part II: Certification

II. Health information

I, the undersigned official veterinarian/official inspector hereby certify that the composite products described above contain:

(1) either ☐ II.1.A Meat products, treated stomachs, bladders and intestines (2) in any quantity and such meat products, treated stomachs, bladders and intestines have been produced according to Commission Decision 2007/777/EC and contain the following meat constituents and meet the criteria indicated below

Species (A)	Treatment (B)	Origin (C)

(A) Insert the code for the relevant species of meat product, treated stomachs, bladders and intestines where BOV = domestic bovine animals (Bos Taurus, Bison bison, Bubalus bubalis and their cross breeds); OVI = domestic sheep (Ovis aries) and goats (Capra hircus); EQI = domestic equine animals (Equus caballus, Equus asinus and their cross breeds), POR=domestic porcine animals (Sus scrofa); RM = Domestic rabbits, PFG = domestic poultry and farmed feather game, RUF = farmed non-domestic animals other than suidae and solipeds; RUW = wild non-domestic animals other than suidae and solipeds; SUW = wild non-domestic suidae: EQW = wild non-domestic solipeds, WL = wild lagomorphs, WGB = wild game bids

(B) Insert A, B, C, D, E or F for the required treatment as specified and defined in Parts 2, 3 and 4 of Annex 2 to Decision 2007/777/EC.

(C) Insert the ISO code of the country of origin of the meat product, treated stomachs, bladders and intestines as listed in Annex 2, Part 2 to Decision 2007/777/EC and, in the case of regionalization by retained EU law for the relevant meat constituents, the region as indicated in Part 1 of Annex 2 to Decision 2007/777/EC or Great Britain. The country of origin of the meat products must be one the following:

- the same as the country of export in box I.7,
- Great Britain,
- a third country or parts thereof authorised to export to Great Britain meat products treated with treatment A as set out in Annex 2 to Decision 2007/777/EC, where the third country where the composite product is produced is also authorised to export to Great Britain meat products treated with that treatment.

(1) and/or ☐ [II.1.B Processed dairy products (3) in an amount of half or more of the substance of the composite product or not shelf stable dairy products in any quantity that

(a) have been produced in the country . The country of origin of the dairy products must be one of the following:

- the same as the country of export in box I.7,
- Great Britain
- a third country authorised to export to Great Britain milk and dairy products in Column A or B of Annex 1 to Regulation (EU) No 605/2010, where the third country where the composite product is produced is also authorised under the same conditions, to export to Great Britain milk and dairy products.

The country of origin indicated in box I.7 must be listed in Annex 1 to Regulation (EU) No 605/2010 and the treatment applied must conform to the treatment provided for in that list for the relevant country;

(b) have been produced from milk obtained from animals:

(i) under the control of the official veterinary service;

(ii) belonging to holdings which were not under restrictions due to foot-and-mouth disease or rinderpest; and

(iii) subject to regular veterinary inspections to ensure that they satisfy the animal health conditions laid down in Chapter I of Section IX of Annex 3 to Regulation (EC) No 853/2004 and in Directive 2002/99/EC

(c) are dairy products made from raw milk obtained from

Part II: Certification

II. Health information

(1) either ○ [cows, ewes, goats or buffaloes and prior to import into Great Britain have undergone or been produced from raw milk which has undergone

(1) either ○ [a pasteurisation treatment involving a single heat treatment with a heating effect at least equivalent to that achieved by a pasteurisation process of at least 72°C for 15 seconds and where applicable, sufficient to ensure a negative reaction to an alkaline phosphatase test applied immediately after the heat treatment;]

(1) or ○ [a sterilisation process, to achieve an F0 value equal to or greater than three;]

(1) or ○ [an ultra-high temperature (UHT) treatment at not less than 135°C in combination with a suitable holding time;]

(1) or ○ [a high temperature short time pasteurisation treatment (HTST) at 72°C for 15 seconds, or a treatment with an equivalent pasteurisation effect, applied to milk with a pH lower than 7,0 achieving, where applicable, a negative reaction to an alkaline phosphatase test];

(1) or ○ [a high temperature short time pasteurisation treatment (HTST) at 72°C for 15 seconds, or a treatment with an equivalent pasteurisation effect, applied twice to milk with a pH equal to or great than 7,0 achieving where applicable, a negative reaction to an alkaline phosphatase test, immediately followed by

(1) either ○ [lowering the pH below 6 for one hour;]

(1) or ○ [additional heating equal to or greater than 72°C, combined with desiccation;]]

(1) or ○ [animals other than cows, ewes, goats or buffaloes and prior to import into Great Britain have undergone or been produced from raw milk which has undergone

(1) either ○ [a sterilisation process, to achieve an F0 value equal to or greater than three;]

(1) or ○ [an ultra-high temperature (UHT) treatment at not less than 135°C in combination with a suitable holding time;]]

(d) were produced on or between and (4).]

and/or ☐ [II.1.C Processed egg products that originate from the approved country (5)

Were produced from eggs coming from an establishment which satisfies the requirements of section X of Annex 3 to Regulation (EC) No 853/2004 which at the date of issue of the certificate is free from highly pathogenic avian influenza as defined in Regulation (EC) No 798/2008 and

either

(1) ☐ [II.1.C.1 [within a 10km radius of which [including, where appropriate, the territory of a neighbouring country,] there has been no outbreak of highly pathogenic avian influenza or Newcastle disease for at least the previous 30 days.]

or (1) ☐ [II.1.C.2 [the egg products were processed:

(1) either ○ [liquid egg white was treated:

(1) either ○ [with 55.6°C for 870 seconds.]

(1) or ○ [with 56.7°C for 232 seconds.]

(1) or ○ [10% salted yolk was treated with 62.2°C for 138 seconds.]

(1) or ○ [dried egg white was treated:

(1) either ○ [with 67°C for 20 hours]

Part II: Certification

II. Health information

(1) or ○ [with 54.4°C for 513 hours.]]

(1) or ○ [whole eggs were at least treated:

(1) either ○ [with 60°C for 188 seconds.]

(1) or ○ [completely cooked.]

○ [whole egg blends were at least treated]:

(1) either ○ [with 60°C for 188 seconds.]

(1) or ○ [with 61.1°C or 94 seconds.]

Part II: Certification

II. Health information

Notes

(*) Those countries subject to the transitional import arrangements include: an EU member State; Iceland; Liechtenstein; Norway and Switzerland.

References to Great Britain in this certificate include Channel Islands and Isle of Man. References to European Union legislation within this certificate are references to direct EU legislation which has been retained in Great Britain (retained EU law as defined in the European Union (Withdrawal) Act 2018).

Part I:

—	Box reference I.7:	Insert ISO code of the country of origin of the meat product, treated stomachs, bladders and intestines as listed in Annex 2, Part 2 to Decision 2007/777/EC and/or for processed dairy product in Annex 1 to Commission Regulation (EU) No 605/2010.
—	Box Reference I.11:	Name, address of the establishments of production of the composite product(s). Name of the country of origin which must be the same as the country of origin inbox I.7. Approval number is not applicable.
—	Box reference I.15:	Registration number (railway wagons or container and road vehicles), flight number (aircraft) or name (ship). In the case of transport in containers, the total numbers of containers and their registration number and where there is a serial number of the seal it must be indicated in box I.19. In case of unloading and reloading, the consignor must inform the border control post if introduction into Great Britain.
—	Box I.16:	Do not use this box until the end of the transitional staging period.
—	Box reference I.19:	For containers or boxes, the container number and the seal number (if applicable) must be included.
—	Box Reference I.25:	Indicate total gross weight and total net weight.
—	Box reference I.28:	Use the appropriate Harmonised System (HS) code of the World Customs Organisation such as: 16.01; 16.02; 16.03; 16.04; 16.05; 19.01; 19.02; 19.05; 20.04; 20.05; 21.03; 21.04; 21.05; 21.06.
—	Box reference I.28:	Manufacturing Plant: insert the name and approval number if available of the establishments of production of the composite product(s). Nature of commodity: in case of composite products containing meat products, treated stomachs, bladders and intestines indicate ”meat product”, “treated stomachs”, “bladders” or “intestines”. In case of composite product containing dairy products indicate “dairy product”.

Part II:

(1)	Keep as appropriate.
(2)	Meat products as laid down in point 7.1 of Annex 1 to Regulation (EC) No 853/2004 and treated stomachs, bladders and intestines as laid down in point 7.9 of Annex 1 to Regulation (EC) No 853/2004 that have undergone one of the treatments laid down in Annex 2 part 4 to Decision 2007/777/EC.
(3)	Raw milk and dairy products means, raw milk and dairy products for human consumption as defined in point 7.2 of Annex 1 to Regulation (EC) No 853/2004.
(4)	Date or dates of production. Imports of raw milk and dairy products shall not be allowed when obtained either prior to the date of authorisation for exportation to Great Britain of the third country or part thereof mentioned under I.7 and I.8 or during a period where restrictive measures have been adopted by Great Britain against imports of raw milk and dairy products from this third country or part thereof.
(5)	Country of origin authorised to export to Great Britain.
—	The colour of the signature shall be different to that of the printing. The same rule applies to stamps other than those embossed or watermark.

Certifying Officer

Part II: Certification

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