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
Technical use ☐ Pet food ☐

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.25. Total net weight

I.25. Total gross weight

I.28. Description of consignment

1. 04 DAIRY PRODUCE; BIRDS' EGGS; NATURAL HONEY; EDIBLE PRODUCTS OF ANIMAL ORIGIN, NOT ELSEWHERE SPECIFIED OR INCLUDED
0401 Milk and cream, not concentrated nor containing added sugar or other sweetening matter

Commodity	Species	Manufacturing plant	Net weight	Batch number

Part II: Certification

II. Health information

I, the undersigned official veterinarian, declare that I have read and understood Regulation (EC) No 1069/2009 of the European Parliament and of the Council, and in particular Articles 8 and 10 thereof, and Commission Regulation (EU) No 142/2011, and in particular Chapter II of Annex XIII and Chapter II of Annex XIV thereto, and certify that the petfood described above:

II.1. has been prepared and stored in a plant approved and supervised by the competent authority in accordance with Article 24 of Regulation (EC) No 1069/2009;

II.2. has been prepared exclusively with the following animal by-products:

(2) either ☐ [- carcases and parts of animals slaughtered or, in the case of game, bodies or parts of animals killed, and which are fit for human consumption in accordance with retained EU law, but are not intended for human consumption for commercial reasons;]

(2) and/or ☐ [- carcases and the following parts originating either from animals that have been slaughtered in a slaughterhouse and were considered fit for slaughter for human consumption following an ante-mortem inspection or bodies and the following parts of animals from game killed for human consumption in accordance with retained EU law:

(i) carcases or bodies and parts of animals which are rejected as unfit for human consumption in accordance with retained EU law, but which did not show any signs of disease communicable to humans or animals;

(ii) heads of poultry;

(iii) hides and skins, including trimmings and splitting thereof, horns and feet, including the phalanges and the carpus and metacarpus bones, tarsus and metatarsus bones;

(iv) pig bristles;

(v) feathers;]

(2) and/or ☐ [- animal by-products from poultry and lagomorphs slaughtered on the farm as referred to in Article 1(3)(d) of Regulation (EC) No 853/2004 of the European Parliament and of the Council, which did not show any signs of disease communicable to humans or animals]

(2) and/or ☐ [- blood of animals which did not show any signs of disease communicable through blood to humans or animals, obtained from animals that have been slaughtered in a slaughterhouse after having been considered fit for slaughter for human consumption following an ante-mortem inspection in accordance with retained EU law;]

(2) and/or ☐ [- animal by-products arising from the production of products intended for human consumption, including degreased bone, greaves and centrifuge or separator sludge from milk processing;]

(2) and/or ☐ [- products of animal origin, or foodstuffs containing products of animal origin, which are no longer intended for human consumption for commercial reasons or due to problems of manufacturing or packaging defects or other defects from which no risk to public or animal health arise;]

(2) and/or ☐ [- petfood and feedingstuffs of animal origin, or feedingstuffs containing animal by-products or derived products, which are no longer intended for feeding for commercial reasons or due to problems of manufacturing or packaging defects or other defects from which no risk to public or animal health arise;]

(2) and/or ☐ [- blood, placenta, wool, feathers, hair, horns, hoof cuts and raw milk originating from live animals that did not show signs of any disease communicable through that product to humans or animals;]

(2) and/or ☐ [- aquatic animals, and parts of such animals, except sea mammals, which did not show any signs of diseases communicable to humans or animals;]

(2) and/or ☐ [- animal by-products from aquatic animals originating from plants or establishments manufacturing products for human consumption;]

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(2) and/or ☐ [- the following material originating from animals which did not show any signs of disease communicable through that material to humans or animals:

(i) shells from shellfish with soft tissue or flesh;

(ii) the following originating from terrestrial animals:

— hatchery by-products,

— eggs,

— egg by-products, including egg shells,

(iii) day-old chicks killed for commercial reasons;]

(2) and/or ☐ [- animal by-products from aquatic or terrestrial invertebrates other than species pathogenic to humans or animals;]

(2) and/or ☐ [- animals and parts thereof of the zoological orders of Rodentia and Lagomorpha, except Category 1 material as referred to in Article 8(a)(iii), (iv) and (v) of Regulation (EC) No 1069/2009 and Category 2 material as referred to in Article 9(a) to (g) of that Regulation;]

(2) and/or ☐ [- material from animals which have been treated with certain substances which are prohibited by Council Directive 96/22/EC, the import of the material being permitted in accordance with Article 35(a)(ii) of Regulation (EC) No 1069/2009;]

II.3.

(2) either ○ [was subjected to a heat treatment of at least 90 °C throughout its substance;]

(2) or ○ [was produced as regards ingredients of animal origin using exclusively products which had been:

(a) in the case of animal by-products or derived products from meat or meat products subjected to a heat treatment of at least 90 °C throughout its substance;

(b) in the case of milk and milk based products,

(i) if they are from third countries or parts of third countries listed in column B of Annex I to Commission Regulation (EU) No 605/2010 submitted to a pasteurisation treatment sufficient to produce a negative phosphatase test;

(ii) with a pH reduced to less than 6 from third countries or parts of third countries listed in column C of Annex I to Regulation (EU) No 605/2010, first submitted to a pasteurisation treatment sufficient to produce a negative phosphatase test;

(iii) if they are from third countries or parts of third countries listed in column C of Annex I to Regulation (EU) No 605/2010, submitted to a sterilisation process or a double heat treatment where each treatment was sufficient to produce a negative phosphatase test on its own;

(iv) if they are from third countries or parts of third countries listed in column C of Annex I to Regulation (EU) No 605/2010, where there has been an outbreak of foot-and-mouth disease in the preceding 12 months or where vaccination against foot-and-mouth disease has been carried out in the preceding 12 months, submitted to

either

— a sterilisation process whereby an Fc value equal or greater than 3 is achieved

or

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II. Health information

— an initial heat treatment with a heating effect at least equal to that achieved by a pasteurisation process of at least 72 °C for at least 15 seconds and sufficient to produce a negative reaction to a phosphatase test, followed by

either

— a second heat treatment with a heating effect at least equal to that achieved by the initial heat treatment, and which would be sufficient to produce a negative reaction to a phosphatase test, followed, in the case of dried milk, or dried milk-based products by a drying process

or

— an acidification process such that the pH has been maintained at less than 6 for at least one hour;

(c) in the case of gelatine, produced using a process that ensures that unprocessed Category 3 material is subjected to a treatment with acid or alkali, followed by one or more rinses with subsequent adjustment of the pH and subsequent, if necessary repeated, extraction by heat, followed by purification by means of filtration and sterilisation;

(d) in the case of hydrolysed protein produced using a production process involving appropriate measures to minimise contamination of raw Category 3 material, and, in the case of hydrolysed protein entirely or partly derived from ruminant hides and skins produced in a processing plant dedicated only to hydrolysed protein production, using only material with a molecular weight below 10000 Dalton and a process involving the preparation of raw Category 3 material by brining, liming and intensive washing followed by:

(i) exposure of the material to a pH of more than 11 for more than three hours at a temperature of more than 80 °C and subsequently by heat treatment at more than 140 °C for 30 minutes at more than 3,6 bar; or

(ii) exposure of the material to a pH of 1 to 2, followed by a pH of more than 11, followed by heat treatment at 140 °C for 30 minutes at 3 bar;

(e) in the case of egg products submitted to any of the processing methods 1 to 5 or 7, as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011; or treated in accordance with Chapter II of Section X of Annex III to Regulation (EC) No 853/2004 ;

(f) in the case of collagen submitted to a process ensuring that unprocessed Category 3 material is subjected to a treatment involving washing, pH adjustment using acid or alkali followed by one or more rinses, filtration and extrusion, the use of preservatives other than those permitted by retained EU law being prohibited;

(g) in the case of blood products, produced using any of the processing methods 1 to 5 or 7, as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011;

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(h) in the case of mammalian processed animal protein submitted to any of the processing methods 1 to 5 or 7 and, in the case of porcine blood, submitted to any of the processing methods 1 to 5 or 7 provided that in the case of method 7 a heat treatment throughout its substance at a minimum temperature of 80 °C has been applied;

(i) in the case of non-mammalian processed protein with the exclusion of fishmeal submitted to any of the processing methods 1 to 5 or 7 as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011;

(j) in the case of fishmeal submitted to any of the processing methods 1 to 7 as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011 or to a method and parameters which ensure that the product complies with the microbiological standards for derived products set out in Chapter I of Annex X to Regulation (EU) No 142/2011;

(k) in the case of rendered fat, including fish oils, submitted to any of the processing methods 1 to 5 or 7 (and method 6 in the case of fish oil) as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011 or produced in accordance with Chapter II of Section XII of Annex III to Regulation (EC) No 853/2004; rendered fats from ruminant animals must be purified in such a way that the maximum level of the remaining total insoluble impurities does not excess 0,15 % in weight;

(l) in the case of dicalcium phosphate produced by a process that

(i) ensures that all Category 3 bone-material is finely crushed and degreased with hot water and treated with dilute hydrochloric acid (at a minimum concentration of 4 % and a pH of less than 1,5) over a period of at least two days;

(ii) following the procedure referred to in (i), applies a treatment of the obtained phosphoric liquor with lime, resulting in a precipitate of dicalcium phosphate at pH 4 to 7; and

(iii) finally, air dries the precipitate of dicalcium phosphate with inlet temperature of 65 °C to 325 °C and end temperature between 30 °C and 65 °C ;

(m) in the case of tricalcium phosphate produced by a process that ensures

(i) that all Category 3 bone-material is finely crushed and degreased in counter-flow with hot water (bone chips less than 14 mm);

(ii) continuous cooking with steam at 145 °C during 30 minutes at 4 bar;

(iii) separation of the protein broth from the hydroxyapatite (tricalcium phosphate) by centrifugation; and

(iv) granulation of the tricalcium phosphate after drying in a fluid bed with air at 200 °C ;

(n) in the case of flavouring innards, produced according to a treatment method and parameters, which ensure that the product complies with the microbiological standards referred to in point II.4.]

(2) or ○ [was subject to a treatment such as drying or fermentation, which has been authorised by the competent authority;]

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(2) or ○ [in the case of aquatic and terrestrial invertebrates other than species pathogenic to humans or animals, has been subject to a treatment which has been authorised by the competent authority and which ensures that the petfood poses no unacceptable risks to public and animal health;]

II.4. was analysed by a random sampling of at least five samples from each processed batch taken during or after storage at the processing plant and complies with the following standards (4):

Salmonella: absence in 25g: n = 5, c = 0, m = 0, M = 0,

Enterobacteriaceae: n = 5, c = 2, m = 10, M = 300 in 1 gramme;

II.5. has undergone all precautions to avoid contamination with pathogenic agents after treatment;

II.6. was packed in new packaging, Which, if the petfood is not dispatched in ready-to-sell packages on which it is clearly indicated that the content is destined for feeding to pets only, bear labels indicating “NOT FOR HUMAN CONSUMPTION";

(2) ☐ [II.7. the petfood described above

(2) either ○ [is derived from other ruminants than bovine, ovine or caprine animals.]

(2) or ○ [is derived from bovine, ovine or caprine animals and does not contain and is not derived from:

(2) either ○ [bovine, ovine and caprine materials other than those derived from animals born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in accordance with Decision 2007/453/EC.]]

(2) or ○ [(a) specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001 of the European Parliament and of the Council;

(b) mechanically separated meat obtained from bones of bovine, ovine or caprine animals, except from those animals that were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in accordance with Commission Decision 2007/453/EC, in which there has been no indigenous BSE case,

(c) animal by-product or derived product obtained from bovine, ovine or caprine animals which have been killed, after stunning, by laceration of the central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity, except for those animals that were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in accordance with Decision 2007/453/EC.]]]

Part II: Certification

II. Health information

Notes

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

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).

References to Great Britain in this certificate include Channel Islands and Isle of Man.

Part I:

—	Box reference I.6:	Person responsible for the consignment in Great Britain, Channel Islands or Isle of Man: this box is required to be filled in only if it is a certificate for a commodity to be transited through Great Britain, Channel Islands or Isle of Man; it may be filled in if the certificate is for a commodity to be imported into Great Britain, Channel Islands or Isle of Man.
—	Box reference I.12:	Place of destination: this box is to be filled in only if it is a certificate for a transit commodity. Products intransit may only be stored in free zones, free warehouses and custom warehouses.
—	Box reference I.15:	Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship) is to be provided. In case of unloading and reloading, the consignor must inform the border control post of entry into Great Britain, Channel Islands or Isle of Man
—	Box reference I.16:	Do not use this box until the end of the transitional staging period.
—	Box reference I.19:	use the appropriate Harmonized System (HS) code under the following headings: 04.01; 04.02; 04.03; 04.04; 04.08, 05.04, 05.05, 05.06; 05.11, 15.01, 15.02, 15.03, 15.04, 23.01, 23.09; 28.35.25; 28.35.26; 35.01; 35.02; 35.03 or 35.04.
—	Box reference I.23:	for bulk containers; the container number and the seal number (if applicable) must be given.
—	Box reference I.25:	technical use: any use other than feeding of farmed animals, other than fur animals, and the production or manufacturing of pet food.
—	Box reference I.26 and I.27:	fill in according to whether it is a transit or an import certificate.
—	Box reference I.28:	Species: select from the following: Aves, Ruminantia, Suidae, Mammalia other than Ruminantia or Suidae, Pesca, Mollusca, Crustacea, Invertebrates other than Mollusca and crustacea.

PART II:

(2) Delete as appropriate.

(4) Where:

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 sample still being considered acceptable if the bacterial count of the other samples is m or less.

— The signature and the stamp must be in a different colour to that of the printing.

— Note for the person responsible for the consignment in Great Britain, Channel Islands or Isle of Man: This certificate is only for veterinary purposes and must accompany the consignment until it reaches the border control post of entry into Great Britain, Channel Islands or Isle of Man.

Certifying Officer

Part II: Certification

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