## EUROPEAN UNION

	I.1. Consignor		I.2. IMSOC Reference									
	Name		I.2.a. Local Reference									
	Address											
	Country											
	I.5. Consignee		I.3. Central competent authority									
	Name		I.4. Local competent authority									
<u></u>	Address											
ğ	Country ISO Code											
Part I : Details of consignment	I.7. Country of orig	7. Country of origin ISO Code				I.9. Country of destination ISO Cod			ISO Code			
00												
of	I.8. Region of origin				Code	I.10. Region of						
ils	I.11. Place of Dispatch					I.12. Place of d	estination					
eta	Name	Name					Name					
Ă	Address					Address						
ï	Approval Number					Approval Number Country ISO Code I.14. Date and time of departure						
art	Country		150	Code								
Ã	I.13. Place of Loadi	ing										
	Name											
	Address											
	Approval Number											
	Country ISO Code											
	I.15. Means of Trai	isport				I.16 Entry Point						
	Mode	International	Identificatio	าท								
	transport											
		document										
	I.18. Transport cor		_		_	I.17. Accompa	nying docı	uments				
	Controlled temperature 🗆	Chilled 🛛	Ambient 🗆	l Fro	ozen 🗆	Commercial document Date of issue						
						Country Place of issue						
	I.19. Container No / Seal No					15506						
	1.15. container No	/ Sear 140										
	I.20. Certified as											
	Human consumpti	on 🗆										
	I.21. For transit thi	rough a third cour	try			I.22. For transit through Member State(s)						
	Country	ough a third cour	ISO Code									
	EU Exit		BCP code									
	Authority		Der couc			Country ISO Code						
	EU Entry Authority		BCP code									
	.23. Total number of packages I.25. Total net weight					I.25. Total gross weight			eight			
	128 Description of	I.28. Description of consignment										
	-	0	NATIDAL L	IONEV: ED		TO OF ANIMAL ODICINENCT PLOPINITEDE ODCIFIED OD INCLIDED						
	1. 04 DAIRY PRODUCE; BIRDS' EGGS; NATURAL HONEY; EDIBLE PRODUCTS OF ANIMAL ORIGIN, NOT ELSEWHERE SPECIFIED OR I 0403 Buttermilk, curdled milk and cream, yogurt, kephir and other fermented or acidified milk and cream, whether or not conce containing added sugar or other sweetening matter or flavoured or containing added fruit, nuts or cocoa											
	containing adde	ed sugar or other s	weetening n	hatter or fl	avoured or con	taining added f	ruit, nuts o	or cocoa				
	Commodity	Specie	es		Manufacturin	g plant	Package c	count	Net weight			
	Batch number	atch number										

## **EUROPEAN UNION**

							-				
	II. Health information										
	I, the unde	rsigned Offi	cial veterin	L	1						
	<ol> <li>I, the undersigned Official veterinarian hereby certify that:</li> <li>The dairy product described above, which is exported to the Republic of Moldova, has been obtained</li> </ol>										
	1.	from anim									
			a) under the control of the official veterinary service,								
Part II: Certification		2.	b)	belonging to holdings which were not under restrictions due to foot-and-mouth disease or rinderpest, and							
			c)	subject to regular veterinary inspections to ensure that they satisfy the animal health requirements of the EU.							
	0 (1)either		It was made from raw milk sourced from cows, ewes, goats, buffaloes or, camels of the species Camelus dromedarius, and has undergone:								
			0 (1)either	(i)	a sterilisation process, to achieve an F0 value equal to or greater than three;						
			○ (1)or	(ii)		igh temperature (UHT) treatment at not less than 135 °C in on with a suitable holding time;					
			0 (1)or	(iii)	a high temperature-short time pasteurisation treatment (HTST) at 72 °C for 15 seconds applied twice to milk with a pH equal to or greater than 7.0 achieving, where applicable, a negative reaction to an alkaline phosphatase test, applied immediately after the heat treatment;						
			○ (1)or	(iv)	achieving, v	ent with an equivalent pasteurisation effect to point (iii) 3, where applicable, a negative reaction to an alkaline ase test, applied immediately after the heat treatment;					
			0 (1)or	(v)	a HTST trea	eatment of milk with a pH below 7.0;					
			• (1)or	(vi)	a HTST trea	eatment combined with another physical treatment by:					
				0 (1)either	(1)	a sterilisation process, to ach greater than three;	ieve an F0 value equal to or				
				0 (1)or	(2)	additional heating equal to c combined with desiccation.	r greater than 72 °C,				
	○ (1)or	2.	It was made from raw milk sourced from animals other than cows, ewes, goats, buffaloes or camels of the species Camelus dromedarius, and has undergone:								
			o (1)either	(i)	a sterilisation process, to achieve an F0 value equal to or greater than three						
			○ (1)or	(ii)	an ultra-high temperature (UHT) treatment at not less than 135 °C in combination with a suitable holding time						
	3.	It was man	ufactured f	factured from raw milk:							
	<ul> <li>852/2004 and checked a (EU) 2019/627,</li> <li>b) which was produced, or with the hygiene condit 853/2004;</li> </ul>				nd checked i	lings registered in accordanc in accordance with Article 49					
						collected, cooled, stored and transported in accordance litions laid down in Annex III to Regulation (EC) No					
					ts the plate and somatic cell count criteria laid down in Annex III to (EC) No 853/2004.						
	foo (EC ant			food busin (EC) No 85 antibacter	which, pursuant to testing for residues of antibacterial drugs carried out by the food business operator in accordance with the requirements of the Regulation (EC) No 853/2004, it complies with the maximum residue limits for residues of antibacterial veterinary medicinal products laid down in Commission Regulation (EU) No 37/2010;						
			e)			ed under conditions guarant ls for pesticides in accordanc					

## (MD) Milk HTC- Health certificate for dairy products for human consumption

EU	EUROPEAN UNION Consumption								
	II. Health info	rmation							
	4.	It comes from an establishment implementing a p	rogramme based on the H	ACCP principles in					
	5.	accordance with Regulation (EC) No 852/2004. It has been processed, stored, wrapped, packaged and transported in accordance with the relevant							
		hygiene requirements of the EU.							
_	6.	It meets the relevant microbiological criteria of Co	-						
Part II: Certification	7.	The guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with the requirements of the Regulation (EU) 2017/625 are fulfilled.							
Cer	Notes:								
H	Part I:								
Part	-	Box I.19: Indicate total gross weight and total net v	weight.						
-	-	Box I.21: Either seal- or container number or both is to be indicated in this box.							
	-	Box I.25: Custom code and title: Use the appropriate Harmonized System (HS) code under the following headings: 04.01; 04.02; 04.03; 04.04; 04.05; 04.06; 19.01; 21.05; 21.06.90; 35.01; 35.02							
	Part II:	-							
	(1)	Keep as appropriate							
	Signature a	and stamp must be different color that in the printe	ed certificate.						
	Certifying Offi								
	Name (in cap Date of signa		alification and title nature						
	Stamp	-							