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| 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 | | 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 | | I.12. Place of destination | | | |
| Name | | Name | | | |
| Address | | Address | | | |
| Approval Number | | Approval Number | | | |
| Country | ISO Code | 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 | | | |
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| | | | | | |
| | | | | | |
| I.18. Transport conditions | | I.17. Accompanying documents | | | |
| Ambient <input type="checkbox"/> Frozen <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Chilled <input type="checkbox"/> | | Commercial document reference | | Date of issue | |
| | | Country | | 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 | ISO Code | Country | | | |
| EU Exit Authority | BCP code | ISO Code | | | |
| EU Entry Authority | BCP code | | | | |
| I.23. Total number of packages | | I.25. Total net weight | | I.25. Total gross weight | |
| I.28. Description of consignment | | | | | |
| <p>1. 04 DAIRY PRODUCE; BIRDS' EGGS; NATURAL HONEY; EDIBLE PRODUCTS OF ANIMAL ORIGIN, NOT ELSEWHERE SPECIFIED OR INCLUDED</p> <p>0403 Buttermilk, curdled milk and cream, yogurt, kephir and other fermented or acidified milk and cream, whether or not concentrated or containing added sugar or other sweetening matter or flavoured or containing added fruit, nuts or cocoa</p> <p>040390 Buttermilk, curdled milk and cream, kephir and other fermented or acidified milk and cream, whether or not concentrated or containing added sugar or other sweetening matter or flavoured or containing added fruit, nuts or cocoa</p> | | | | | |
| Commodity | Species | Product Description | Batch number | Date of manufacture | |
| | | | | | |
| Expiration Date | Package count | Manufacturing plant | Net weight | | |
| | | | | | |

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|------------------------|---|---|--|
| Part II: Certification | II. Health information | | |
| | <p>II. Health information</p> <p>The health authority, represented by the undersigned official veterinarian, certifies that:</p> <p>II.1. The products have been produced in an establishment that has been subject to health approval by the competent authority and applies the Hazard Analysis and Critical Control Points (HACCP) system, Good Manufacturing Practice (GMP) programmes and Sanitation Standard Operating Procedures (SSOP).</p> <p>II.2. The products comply with the industrialisation process specifications to ensure the health control of food-safety critical points and the inactivation of pathogens for animal health.</p> <p>The milk was subjected to one of the following treatments or equivalent:</p> <p>(either) (1) ○ [II.2.1. High-Temperature Short-Time (HTST) pasteurisation at at least 72° C for at least 15 seconds if the pH is less than 7]</p> <p>(or) (1) ○ [II.2.2. High-Temperature Short-Time (HTST) pasteurisation on two (2) consecutive occasions if the pH is higher than or equal to 7]</p> <p>(or) (1) ○ [II.2.3. Slow pasteurisation at a temperature of at least 63°C for at least 30 minutes]</p> <p>(or) (1) ○ [II.2.4. An ultra-high temperature (UHT) treatment at not less than 135° C in combination with a suitable holding time.]</p> <p>(or) (1) ○ [II.2.5. A HTST treatment combined with another physical treatment by either: lowering the pH below 6 for one hour or additional heating equal to or greater than 72°C combined with desiccation]</p> <p>○ II.2.6. Dairy products derived from raw milk(2):</p> <p>II.2.6.1. The milk used to make the product comes from herds free from Brucellosis and Tuberculosis.</p> <p>II.2.6.2. The product has undergone a maturing process of at least 60 days at a temperature of 2°C or above.</p> <p>II.3. They are fit for human consumption.</p> <p>II.4. Additional animal health attestation: the products comply with the requirements mentioned below:</p> <p>II.4.1. They come from herds and primary production establishments that were not subject to health restrictions at the time of the milk collection.</p> <p>II.4.2. The primary production establishment and the area of at least 10 km surrounding it have not been under quarantine or subject to animal movement restrictions in the sixty (60) days prior to dispatch.</p> <p>II.4.3. The product was subject to an identity check at the place of loading.</p> <p>II.4.4. The necessary precautions have been taken after treatment to avoid contact of the milk or its products with any micro-organism that is potentially pathogenic to animals that cause notifiable infectious or contagious diseases according to the OIE list.</p> | | |
| | <p>Notes</p> <p>Part I</p> <p>(1) Delete what does not apply.</p> <p>(2) Only applicable to countries that are free from foot-and-mouth disease.</p> <p>- The signature and the stamp must be in a different colour to that of the printing.</p> <p>- The certificate must be issued in Spanish and in the language of the EU Member State, on paper with the letterheads, logos and stamps of the issuing health authority.</p> | | |
| | <p>Certifying Officer</p> <p>Name (in capital letters)</p> <p>Date of signature</p> <p>Stamp</p> | <p>Qualification and title</p> <p>Signature</p> | |