EUROPEAN UNION

	I.1. Consignor						I.2. IMSOC Reference						
	Name					I.2.a. Local Reference							
	Address												
	Country		ISO Cod	le									
	I.5. Consignee					I.3. Central competent authority							
Ŀ	Name					I.4. Local competent authority							
en	Address												
	Country		ISO Cod	le									
Part I : Details of consignment	I.7. Country of orig				ISO Code	I.9. Country of	of destination ISO Code						
of	I.8. Region of origi	n				Code	I.10. Region of	destinatio	n				
S	I.11. Place of Dispa	atch					I.12. Place of d	lestination					
tai	Name					Name							
B	Address					Address							
	Approval Number					Approval Number							
Ľ	Country		ISO	Code		Country ISO Code							
Pa	I.13. Place of Load					I.14. Date and	time of de	parture					
	Name												
	Address												
	Approval Number												
	Country		ISO	Code									
	I.15. Means of Trai	nsport					I.16 Entry Point						
	Mode	Internatio	nal	Identificatio	on								
		transport document											
	I 10. Transmont out						117						
	I.18. Transport cor Controlled	Chilled 🗆		Ambient 🗆		zen 🗆	I.17. Accompa	nying doci	iments				
	temperature						Commercial document Date of issue						
						reference Place of							
							Country issue						
	I.19. Container No / Seal No												
	I.20. Certified as												
	Human consumpt	ion 🗆											
	I.21. For transit th	rd count	rv			I.22. For transit through Member State(s)							
	Country	iougii u tiii		ISO Code	_								
	EU Exit Authority BCP code						Country ISO Code						
	Authority								105 m · 1	• • •			
	I.23. Total number of packages			I.25. Total net weight				I.25. Total gross weight					
	I.28. Description of	ent											
	I I I I I I I I I I I I I I I I I I I	1. 04 DAIRY PRODUCE; BIRDS' EGGS; NATURAL HONEY; EDIBLE PRODUCTS OF ANIMAL ORIGIN, NOT ELSEWHERE SPECIFIED OR INCLUDED											
	1. 04 DAIRY PROD			0406 Cheese and curd 040610 Fresh (unripened or uncured) cheese, including whey cheese, and curd									
	1. 04 DAIRY PROD 0406 Cheese an	d curd					, and curd						
	1. 04 DAIRY PROD 0406 Cheese an 040610 Fresh	d curd	d or unc		e, includin								
	1. 04 DAIRY PROD 0406 Cheese an	d curd			e, includin	Manufacturin	g plant	Batch nui	mber	Package count			
	1. 04 DAIRY PROD 0406 Cheese an 040610 Fresh Commodity	d curd	d or unc		e, includin		g plant	Batch nui	nber	Package count			
	1. 04 DAIRY PROD 0406 Cheese an 040610 Fresh	d curd	d or unc		e, includin		g plant	Batch nui	nber	Package count			
	1. 04 DAIRY PROD 0406 Cheese an 040610 Fresh Commodity	d curd	d or unc		e, includin		g plant	Batch nui	nber	Package count			
	1. 04 DAIRY PROD 0406 Cheese an 040610 Fresh Commodity	d curd	d or unc		e, includin		g plant	Batch nui	nber	Package count			
·	1. 04 DAIRY PROD 0406 Cheese an 040610 Fresh Commodity	d curd	d or unc		e, includin		g plant	Batch nu	nber	Package count			
	1. 04 DAIRY PROD 0406 Cheese an 040610 Fresh Commodity	d curd	d or unc		e, includin		g plant	Batch nur	nber	Package count			
	1. 04 DAIRY PROD 0406 Cheese an 040610 Fresh Commodity	d curd	d or unc		e, includin		g plant	Batch nur	nber	Package count			
	1. 04 DAIRY PROD 0406 Cheese an 040610 Fresh Commodity	d curd	d or unc		e, includin		g plant	Batch nu	nber	Package count			
	1. 04 DAIRY PROD 0406 Cheese an 040610 Fresh Commodity	d curd	d or unc		e, includin		g plant	Batch nu	nber	Package count			
	1. 04 DAIRY PROD 0406 Cheese an 040610 Fresh Commodity	d curd	d or unc		e, includin		g plant	Batch nu	nber	Package count			

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OKOI LAI					iu dan y products for crime					
II. Health ir	nformation									
	I, the ur	ndersigned offici	al veterinarian, certify	the following:						
	II.1.	0	-	State of origin or a region thereof) is officially free from						
		rinderpest a	nd food and mouth dis	bod and mouth disease to the OIE.						
	II.2.	The milk or 1 SAG(1).	The milk or the dairy products thereof have been processed in establishment approved by SAG(1).							
j	II.3.	The milk has	s undergone a pasteur	teurisation treatment.						
	II.4.	The dairy pr	The dairy products (except cheeses) derive from pasteurised milk.							
(2)	II.5	The cheeses minimum 60	-	rised milk or \circ were subjecte	ed to a maduration process					
 		From	to	(indicate the dates).						
]		From	to	(indicate the dates).						
		From	to	(indicate the dates).						
		From	to	(indicate the dates).						
		From	to	(indicate the dates).						
		From	to	(indicate the dates).						
		From	to	(indicate the dates).						
4		From	to	(indicate the dates).						
		From	to	(indicate the dates).						
		From	to	(indicate the dates).						
	II.6.	manufactere	The milk or the dairy products thereof, have been packed using new containers, that are manufactered with materials that do not modify food composition or transfer their constituents to food and are sealed.							
	II.7.		ne establishment of origin rt to Chile, the identification							
	II.8.	-		ent of dispatch to Chile has be nance of their sanitary condit						
Notes:										
Part I:										
Box I.11.			oval number of the es rized establishments fo	tablishment of production an or export to Chile	d/or the dispatch, according					
Part II:										
(1)	Listed in the Register of Authorized establishments for export to Chile:									
http://www.sag.gob.cl/opendocs/asp/pagDefault.asp?boton=Doc51&argInstanciaId=51&argCa 4& argTreeNodosAbiertos=(1394)(-51)&argTreeNodoActual=1394&argTreeNodoSel=8										
(2)	Delete a	is appropriate								
	The sign	nature and the st	amp must be in a diffe	erent colour to that of the prin	nting.					
	The cer	tificate must be i	ssued in Spanish and i	n the language of the EU Member State of origin.						
Certifying C										
Name (in o Date of sig Stamp	capital letters) gnature)		Qualification and title Signature						