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

Mode	International transport document	Identification

I.16 Entry Point

I.18. Transport conditions

Controlled temperature ☐   Ambient ☐   Chilled ☐   Frozen ☐

I.17. Accompanying documents

Commercial document reference   Date of issue

Country   Place of issue

I.19. Container No / Seal No

I.20. Certified as

Human consumption ☐

I.21. For transit through a third country ☐	I.22. For transit through Member State(s) ☐
Country ISO Code	
EU Exit Authority BCP code	Country 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

1. 02 MEAT AND EDIBLE MEAT OFFAL

  0203 Meat of swine, fresh, chilled or frozen

    Fresh or chilled:

      020319 Other

        Of domestic swine:

          02031955 Boneless

Commodity	Product Description	Slaughterhouse	Manufacturing plant	Cold store

Package count	Net weight	Shipping Mark	Batch number	Date of manufacture

	II. Health information		

Part II: Certification

II.1. I, the undersigned veterinarian, hereby certify that:

II.1.1. The product comes from animals that:

(1) ○ [originate in the country indicated in box I.7.]

(1)or ○ [that were legally sent from a European Union Member State/area (state country and area) in compliance with the restrictions on movement relating to the diseases indicated in this certificate in accordance with European law].

II.1.2. The product was obtained from animals of the porcine species from a country/area that is not under any health restriction because of foot-and-mouth disease or African swine fever.

II.1.3. The country/area of origin is free of classical swine fever (CSF) or there was no presence of CSF in the country/area during the preceding 12 months.

II.1.4. (1) ○ [The product underwent any one of the following heat treatments to ensure destruction of Trichina:

0° F, (-17.8° C), for a minimum of 106 hrs.;

-5° F, (-20.6° C), for a minimum of 82 hrs.;

-10° F, (-23.3° C), for a minimum of 63 hrs.;

-15° F, (-26.1° C), for a minimum of 48 hrs.;

-20° F, (-28.9° C), for a minimum of 35 hrs.;

-25° F, (-31.7° C), for a minimum of 22 hrs.;

-30° F, (-34.5° C), for a minimum of 8 hrs.;

-35° F, (-37.2° C), for a minimum of 1/2 hr.;]

(1)or ○ [the product underwent a test to detect Trichina using the magnetic stirrer methiod for pooled-sample digestion in an official laboratory of the Member State of origin.]

II.1.5. The product has been obtained from pigs coming from a country/zone in which in the last 12 months no animal has been vaccinated against foot-and-mouth disease, African swine fever or classical swine fever and imports of domestic animals vaccinated against these diseases are not permitted.

II.1.6. The product was obtained from animals that have had no contact with wild cloven-hoofed animals since birth.

II.1.7. The product comes from healthy animals that were inspected ante and post mortem and were slaughtered and processed in plants approved by the Ministry of Agriculture, Livestock, Rural Development, Fisheries and Food for export to Mexico, specifying their name, number and address.

II.1.8. The product has been approved for human consumption by an official body.

II.1.9. The fresh meat was obtained from animals slaughtered on   (dd/mm/yyyy) or between   (dd/mm/yyyy) and   (dd/mm/yyyy)

II.1.10. The best before dates of the products are between the following: from (dd/mm/yyyy) to   (dd/mm/yyyy)

Notes

Part I:

Box I.2.a TRACES reference No: If this is not an electronic certificate (TRACES) this box is left empty.

Box I.11 Place of origin: Name, number and address of the dispatch establishment.

Box I.13 Place of loading: State where the container was loaded onto means of transport for shipment to Mexico if known; otherwise this box is left empty.

Box I.14 Date and time of departure: State the date when the container was unloaded from the means of transport. The time should be stated if known.

Box I.19 State the total gross weight and total net weight..

Box I.21 If containers or boxes are used, the container number and the seal number (if applicable) should be stated.

	II. Health information		

Part II: Certification

Box I.25　Identification of goods

Custom code and title: Enter the corresponding HS code in the following sections: 02.03 and 02.09

Nature of goods: State "carcass-whole", "carcass-side", "carcass-quarters", "cuts", "minced meat", "prepared products" or "mechanically separated meat".

Minced meat is deboned meat that has been minced into fragments and that must have been prepared exclusively from striated muscle (including the adjointing fatty tissues) except heart muscle.

Official identification of the animal and name

Treatment type: State "deboned", "bone in", "matured" or "minced" as appropriate. If frozen, enter the date of freezing (mm/yy) of the cuts.

Processing plant: State the approval number of the slaughterhouse, cutting plant or cold store if appropriate.

Slaughterhouse: Enter only in case of HS code 02.03.

Date of packing: Enter the date of packing (mm/yy) of the cuts.

Part II:

The signature and the stamp must be in a colour different from that of the printed characters.

(1)　　　　Delete as appropriate.

Certifying Officer

Name (in capital letters)　　　　　　　　　　　　　Qualification and title

Date of signature　　　　　　　　　　　　　　　　Signature

Stamp