

I.1. Consignor Name Address  <p style="text-align: center;">ISO</p>		I.2. I.2.a.																					
I.5. Consignee Name Address  <p style="text-align: center;">ISO</p>		I.3. I.4.																					
I.7.  <p style="text-align: center;">ISO</p>		I.9.  <p style="text-align: center;">ISO</p>																					
I.8. Region of origin I.11. Name Address  <p style="text-align: center;">ISO</p>		<del>I.10. Region of destination</del> I.12. Place of destination Name Address  <p style="text-align: center;">ISO</p>																					
I.13. Place of Loading Name Address  <p style="text-align: center;">ISO</p>		I.14. Date and time of departure																					
I.15. Means of Transport <table border="1" style="width:100%; height: 40px; border-collapse: collapse;"> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> </table>														I.16									
I.18. <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		I.17.																					
I.19.																							
I.20. <input type="checkbox"/>																							
I.21. Country      _____      ISO <input type="checkbox"/> BCP code      _____ BCP code      _____		I.22. <input type="checkbox"/> Country      _____      ISO																					
I.23. Total number of packages		I.25. Total net weight																					
I.25. Total gross weight																							
I.28. <b>1. 02 (zh) MEAT AND EDIBLE MEAT OFFAL</b> <b>0203 (zh) Meat of swine, fresh, chilled or frozen</b>  <b>020322 (zh) Hams, shoulders and cuts thereof, with bone in</b> Of domestic swine: <b>02032211 (zh) Hams and cuts thereof</b>																							
<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <td style="width:33%;"></td> <td style="width:33%;"></td> <td style="width:33%;">Product Description</td> <td style="width:16.5%;">Package count</td> <td style="width:16.5%;">Date of production range</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </table>				Product Description	Package count	Date of production range						<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <td style="width:20%;">Date of slaughter range</td> <td style="width:20%;">Date of freezing range</td> <td style="width:20%;">Slaughterhouse</td> <td style="width:20%;">Cutting plant</td> <td style="width:20%;">Manufacturing plant</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </table>		Date of slaughter range	Date of freezing range	Slaughterhouse	Cutting plant	Manufacturing plant					
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**(HK) Health Certificate for the export of Pork/Beef/Mutton  
(Meat/Offal/Meat Products) from eligible EU Member States to Hong  
Kong (V2.)**

<b>Part II: Certification</b>	<p>II.</p> <p>Health Attestations</p> <p>(1) The meat or meat product(s) herein described come from animals born and raised in [insert name of Member States], slaughtered in [insert name of Member State] and packed in [insert name of Member State]. The slaughterhouses where the animals were slaughtered and/or processing plants where the meat was packed are approved and under regular veterinary-sanitary supervision of the competent veterinary authority;</p> <p style="text-align: center;">and</p> <p>(2) The meat or meat product(s) was/were derived from animals that underwent ante and post mortem inspection and did not show signs of infectious and contagious diseases at the time of slaughter;</p> <p style="text-align: center;">and</p> <p>(3) The meat has been subject to the testing programmes for harmful organisms, veterinary drug residues and other toxic substances administered by the competent authority. The results of the tests meet the EU performance standards and have not provided any evidence as to the presence of chemical/drug residues or toxic substance that could be harmful to human health. The tissues derived from food animals do not contain prohibited chemicals and the levels of drugs and chemicals in tissues do not exceed Maximum Residue Limits;</p> <p style="text-align: center;">and</p> <p>(4) The meat or meat product(s) herein described has/have been dressed, prepared and packed under hygienic conditions in officially approved establishments which are subject to supervision by the official veterinarian. The meat or meat product(s) is/are fit for human consumption and eligible for intra-European Union trade without restriction in accordance with EU legislation and applicable legislation of [insert name of certifying EU Member State].</p> <p style="text-align: center;">and</p> <p>(5) The exporting EU Member State must source food animals and their meat from the Member states that have established import protocol with Hong Kong for that particular type of commodity (1).</p> <p>Additional Health Attestations for Beef (if applicable)</p> <p>(6) The beef or beef product(s) herein described come from animals born in [insert name of Member State] and raised in [insert name of Member State], where OIE has recognized as having a [risk status] BSE risk in accordance with OIE's Terrestrial Animal Health Code;</p> <p style="text-align: center;">and</p> <p>(7) The beef or beef product(s) is/are considered safe and recommended for trade, subject to the latest BSE risk status of the individual Member State(s) where the cattle has been fed and slaughtered, and its meat/meat products produced and handled, in accordance with the recommendations made by the OIE under the Terrestrial Animal Health Code.</p> <p>Notes</p> <p>(a) For meat or meat product(s) herein described which come from animals that were slaughtered in an eligible EU Member State that is different from the EU member state from which the consignment is exported, an Export Declaration must be issued. Under such scenario, the Hong Kong importer is required to obtain permission in writing from the Centre for Food Safety of the Food and Environmental Hygiene Department of Hong Kong.</p> <p>(b) For meat or meat product(s) herein described which come from animals that were slaughtered within the exporting EU member state, this Health Certificate must be issued. No import permission is required in these cases.</p> <p>Part I</p> <ul style="list-style-type: none"> <li>· Box reference I.7.: Country of origin means the exporting country.</li> <li>· Box reference I.11.: Place of origin: name and address of the dispatch establishment in the exporting country.</li> <li>· Box reference I.19.: For containers or boxes, the container number and the seal number (if applicable) should be included.</li> </ul>	
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(Meat/Offal/Meat Products) from eligible EU Member States to Hong  
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<b>Part II: Certification</b>	II.		
	Box reference I.28.: Custom code and title: Use the appropriate Harmonised System (HS) code under the following headings: 02.01; 02.02; 02.03; 02.04; 02.06; 02.09; 05.04; 05.06; 15.01; 15.02. Product description: Indicate the nature of cuts. Date of freezing: Indicate Month(s) and year(s) when frozen. Slaughterhouse, cutting plant, cold store, packing plant: Indicate the corresponding name and country (ISO code) and establishment approval number (as applicable).		
	Part II (1)	In other words, if Member State A has only established import protocols with Hong Kong for beef and pork, Member State A could only supply beef cattle, pork and their meat to Member State B for further processing if the final products were to be exported to Hong Kong.	
Name (in capital letters)			