

Part I : Details of consignment	I.1. Consignor Name Address Country ISO Code		I.2. IMSOC Reference I.2.a. Local Reference	
	I.5. Consignee Name Address Country ISO Code		I.3. Central competent authority I.4. Local competent authority	
	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 Name Address Approval Number Country ISO Code		I.12. Place of destination Name Address Approval Number Country ISO Code	
	I.13. Place of Loading Name Address Approval Number Country ISO Code		I.14. Date and time of departure	
	I.15. Means of Transport		I.16 Entry Point	
	Mode	International transport document	Identification	
I.18. Transport conditions Ambient <input type="checkbox"/> Frozen <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Chilled <input type="checkbox"/>		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 <input type="checkbox"/>				
I.21. For transit through a third country <input type="checkbox"/> Country ISO Code EU Exit Authority BCP code EU Entry Authority BCP code		I.22. For transit through Member State(s) <input type="checkbox"/> Country ISO Code		
I.23. Total number of packages	I.24. 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 Frozen 020322 Hams, shoulders and cuts thereof, with bone in Of domestic swine: 02032211 Hams and cuts thereof				
Commodity	Species	Package count	Date of slaughter range	Date of production range
Net weight		Manufacturing plant		

Part II: Certification	II. Health information			
	I, the undersigned official veterinarian, certify the following:			
	II.1.	(insert EU Member State of origin or a region thereof)		
	is officially recognised by the OIE as free from foot and mouth disease without vaccination, and it is free from African swine fever, swine vesicular disease and classical swine fever according to the criteria laid down in the correspondent Chapter of the most recent version of the terrestrial animal health code of the OIE.			
	II.2.	The meat has been obtained from animals that:		
	II.2.1.	have been born, bred and slaughtered in the territory described under point II.1. or in a country or a region thereof with similar animal health status as described under point II.1;		
	II.2.2.	have been slaughtered in an establishment qualified by the SAG to export to Chile(1);		
	II.2.3.	have passed ante-mortem and post-mortem inspection and have shown no evidence of transmissible diseases;		
	II.3.	The meat: fulfills all the general and specific principles and requirements of EU food legislation and has been found fit for human consumption.		
	II.4.	Storage and transport:		
II.4.1.	Chilling/freezing is the only method of preservation; no antiseptics, antibiotics or any other chemical or biological additives are used			
II.4.2.	Transport from the slaughterhouse to the EU point of exit has been carried out in vehicles that ensure the maintenance of the temperature and the hygienic and sanitary conditions.			
Notes				
Part I:				
Box I.11:	Place of origin: shall indicate if the establishment of origin is a Slaughterhouse (SH), a Cutting Plant (CP) or a Cold Store (CS)			
(1)	http://www.sag.gob.cl/opensdocs/asp/pagDefault.asp?boton=Doc51&argInstanciaId=51&argCarpetaId=1394&argTreeNodosAbiertos=(1394)(-51)&argTreeNodoActual=1394&argTreeNodoSel=8			
·	The signature and the stamp must be in a different colour to that of the printing.			
·	The certificate must be issued in Spanish and in the language of the EU Member State of origin.			
Certifying Officer				
Name (in capital letters)		Qualification and title		
Date of signature		Signature		
Stamp				