## **Export Health Certificate**

	I.1. Consignor					I.2. IMSOC Reference						
	Name		I.2.a. Local Reference									
	Address											
	Country											
ŀ	· · ·											
	I.5. Consignee					I.3. Central competent authority						
ᇣ	Name		I.4. Local competent authority									
ue	Address											
ᇍ	Country											
Sig	I.7. Country of orig	ISO Code	I.9. Country of destination ISO Code									
Part I : Details of consignment												
Ę	I.8. Region of origin	Code	I.10. Region of	destinatio	n e							
S	I.11. Place of Dispa	Couc	I.12. Place of destination									
l <u>s</u> i	Name											
ا <u>خ</u>	Address		Name Address									
11		pproval Number										
ŢΙ	Country							Approval Number Country ISO Code				
ar		130 Code					150 Code					
4	I.13. Place of Loadi	ng				I.14. Date and	time of de	parture				
	Name											
	Address											
	Approval Number	•										
	Country ISO Code											
ŀ	I.15. Means of Trar		I.16 Entry Point									
			T.3+: 6:+:			1.10 Littly Foli						
	Mode	International transport	onal Identification									
		document				-						
						-						
						-						
ŀ	T 40 . The control of	3.0.			147. 4							
	I.18. Transport con Ambient 🏻	Frozen $\square$	Controlled	Chi	llod $\square$	I.17. Accompanying documents						
	Ambient ☐ Frozen ☐ Controlled Chilled ☐ temperature ☐					Commercial document Date of issue						
			reference									
					Country Place of issue							
ŀ	I.19. Container No	/ Seal No										
	15. Container 140 / Sear 140											
	I.20. Certified as											
	Human consumption $\square$											
ŀ	I 24 For the color	04 To 14 10 10 10 10 10 10 10 10 10 10 10 10 10						I 22. For transit through Member State(s)				
	I.21. For transit through a third country					I.22. For transit through Member State(s)						
	Country EU Exit	Country ISO Code										
	U Exit uthority BCP code					Country	Country ISO Code					
	EU Entry	J Entry PCP and a										
	Authorify L23. Total number of packages I.25. Total net weight				I not woight		_	I.25. Total gross we	aight			
	1.23. TOTAL HUHHBER	or packages		1.23. 10ta	i iici weigiii			1.23. Total gross W	ergin.			
ļ	I.28. Description of consignment							•				
	<b>1. 02</b> MEAT AND E	1. 02 MEAT AND EDIBLE MEAT OFFAL										
	<b>0203</b> Meat of sw											
Frozen  020329 Other												
ı	Of dome	estic swine:	<b>02032955</b> Boneless									
						t	Date of sl	aughter range	Data of produc			
		<b>955</b> Boneless	ecies		Package coun		Date of 51	auginei range	Date of product	tion range		
	02032	<b>955</b> Boneless	ecies		Package coun		Dute of si	augitter range	Date of produc	ction range		
	02032 Commodity	<b>955</b> Boneless	ecies		Package coun			augmer range	Date of produc	ction range		
	02032	<b>955</b> Boneless	ecies		Package coun	Manufacturin		augmer range	Date of product	ction range		
-	02032 Commodity	<b>955</b> Boneless	ecies		Package coun			augmer range	Date of product	ction range		
-	02032 Commodity	<b>955</b> Boneless	ecies		Package coun			augmer range	Date of product	ction range		
	02032 Commodity	<b>955</b> Boneless	ecies		Package coun			augmer range	Date of product	tion range		
	02032 Commodity	<b>955</b> Boneless	ecies		Package coun			augmer range	Date of product	tion range		
	02032 Commodity	<b>955</b> Boneless	ecies		Package coun			augmer range	Date of product	tion range		

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IDODE AN IINION (CI) Chillad/fr

EU	ROPEAN U	JNION			(CL) Chilled/frozen pork				
Part II: Certification	II. Health info	rmation							
		I, the und	ــ lersigned official veterinarian, certify	the following:					
	II.1.	,	(insert EU Member State of origin	•					
		from Afri	ly recognised by the OIE as free from fican swine fever, swine vesicular diseathe correspondent Chapter of the most	ise and classical swine fever	according to the criteria laid				
	II.2.	The meat	has been obtained from animals that:						
		II.2.1.	have been born, bred and slaughter country or a region thereof with sin	-	- 1				
		II.2.2.	have been slaughtered in an establi	shment qualified by the SAG	to export to Chile(1);				
		II.2.3.	have passed ante-mortem and post-transmissible diseases;	mortem inspection and have	shown no evidence of				
	II.3.		:: fulfills all the general and specific principles and requirements of EU food legislation and has nd fit for human consumption.						
	II.4.	Storage a	nd transport:						
		II.4.1.	Chilling/freezing is the only method chemical or biological aditives are u	1	ics, antibiotics or any other				
		II.4.2.	Transport from the slaughterhouse that ensure the maintenance of the	•					
	Notes								
		Part I:							
	Box I.11:		f origin: shall indicate if the establishment of origin is a Slaughterhouse (SH), a Cutting Plant (CF ld Store (CS)						
	(1)	-	ww.sag.gob.cl/opendocs/asp/pagDefault.asp?boton=Doc51&argInstanciaId=51&argCarpetaId=139 eeNodosAbiertos=(1394)(-51)&argTreeNodoActual=1394&argTreeNodoSel=8						
		The signa	ature and the stamp must be in a differ	ent colour to that of the prin	iting.				
	· Certifying Offi		ficate must be issued in Spanish and ir	the language of the EU Men	ıber State of origin.				
	Certifying Officer  Name (in capital letters)  Date of signature			Qualification and title Signature					
	Stamp			0.01.01.01					

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