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	I.16 Entry Point

Mode	International transport document	Identification

I.18. Transport conditions	I.17. Accompanying documents
Controlled temperature ☐ Chilled ☐ Ambient ☐ Frozen ☐	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
    Frozen
     020329 Other
      Of domestic swine:
      02032955 Boneless

Commodity	Species	Nature of commodity	Slaughterhouse	Manufacturing plant

Package count	Net weight	Date of production range

II. Health information		

Part II: Certification

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

The animal products herein described, comply with the relevant European Union animal health/public health standards and requirements which have been recognised as equivalent to New Zealand standards and requirements as prescribed in Council Decision 97/132/EC as last amended, specifically, in accordance with (1) :

☐ II.1.1.   For fresh meat (domestic pig): Council Directive 64/432/EEC, Regulation (EC) No 999/2001, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004

☐ II.1.2.   For fresh farmed game meat (farmed wild boar): Council Directive 64/432/EEC, Council Directive 92/118/EEC, Council Directive 2002/99/EC, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004

☐ II.1.3.   For fresh wild game meat (wild boar) and meat preparations derived from wild game meat (wild boar): Council Directive 2002/99/EC. (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004

☐ II.1.4.   For meat preparations derived from farmed game meat (farmed wild boar): Council Directive 64/432/EEC, Council Directive 92/118/EEC, Council Directive 2002/99/EC, Regulation (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/ 2004

☐ II.1.5.   For meat products derived from fresh meat (domestic pig) and meat preparations from fresh meat (domestic pig): Council Directive 64/432/EEC, Council Directive 2002/99/EC, Regulation (EC) No 999/2001, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004

☐ II.1.6.   For meat products derived from wild game meat (wild boar): Council Directive 2002/99/EC, Regulation (EC) No 999/2001, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004

☐ II.1.7.   For meat products derived from farmed game meat (farmed wild boar), and blood and blood products from farmed game and wild game (farmed wild boar and wild boar): Council Directive 92/118/EEC, Council Directive 2002/99/EC, Regulation (EC) No 999/2001, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004

☐ II.1.8.   For processed bones and bone products derived from fresh meat (domestic pig), and processed animal protein products derived from fresh meat (domestic pig), and blood and blood products from fresh meat (domestic pig): Council Directive 64/432/EEC, Council Directive 92/118/EEC, Council Directive 2002/99/EC, Regulation (EC) No 999/2001, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004

☐ II.1.9.   For processed animal protein products derived from farm game and wild game (farmed wild boar and wild boar): Council Directive 92/118/EEC, Council Directive 2002/99/EC, Regulation (EC) No 999/2001, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004

☐ II.1.10.   For processed bones and bone products derived from farmed game and wild game (farmed wild boar and wild boar): Council Directive 92/118/EEC, Council Directive 2002/99/EC, Regulation (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/200

II.2.   Additional Declarations/Guarantees:

I, the undersigned, hereby certify that;

II.2.1.   the animal product is eligible for intra-Union trade without restriction.

II.2.2.   for products derived from wild pigs, the products herein described were derived from areas free from classical swine fever in the feral porcine population for the preceding 60 days.

II.2.3.   the products herein described have been (1) :

Either   ○ a)   derived from animals that were continuously resident since birth in Finland or Sweden, which is free of Porcine Reproductive and Respiratory Syndrome;]

OR   ○ b)   cooked at the following minimum core temperature/times:

Either   ○ 56 degrees Celsius for 60 minutes;

OR   ○ 57 degrees Celsius for 55 minutes

OR   ○ 58 degrees Celsius for 50 minutes;

OR   ○ 59 degrees Celsius for 45 minutes;

OR   ○ 60 degrees Celsius for 40 minutes;

OR   ○ 61 degrees Celsius for 35 minutes;

Part II: Certification

II. Health information

OR · 62 degrees Celsius for 30 minutes;

OR · 63 degrees Celsius for 25 minutes;

OR · 64 degrees Celsius for 22 minutes;

OR · 65 degrees Celsius for 20 minutes;

OR · 66 degrees Celsius for 17 minutes;

OR · 67 degrees Celsius for 15 minutes;

OR · 68 degrees Celsius for 13 minutes;

OR · 69 degrees Celsius for 12 minutes;

OR · 70 degrees Celsius for 11 minutes;

OR ○ c) cured where the product has been subjected to a procedure which ensures the meat meets the following requirement:

Either · reached a pH of 5 or lower;

OR · was fermented (lactic curing) to a pH of 6.0 or lower and age-cured/ripened for at least 21 days;

OR · qualified for official certification as Prosciutto di Parma or an equivalent 12 month curing process;

OR ○ d) prepared as consumer-ready cuts packaged for direct retail sale, not including minced (ground) meat, not including the head and neck, not exceeding 3kg per package, with the following tissues removed: axillary, medial and lateral iliac, sacral, iliofemoral (deep inguinal), mammary (superficial inguinal), superficial and deep popliteal, dorsal superficial cervical, ventral superficial cervical, middle superficial cervical, gluteal and ischiatic lymph nodes; and any other macroscopically visible lymphatic tissue (i.e. lymph nodes and lymphatic vessels) encountered during processing;

OR ○ e) none of the above(2)

II.2.4. Product derived from animals born and reared: (list applicable countries/Member States)

Notes

Part I

· Box reference I.11: Place of origin: name and address of the dispatch establishment.

· Box reference I.12: Optional

· Box reference I.16: Indicate the port of disembarkation

· Box reference I.15: Indicate the names of ships and, if known, the flight numbers of aircraft. In the case of transport in containers or boxes, the total number of these and their registration and where there is a serial number of the seal it has to be indicated in box I.21. Separate information is to be provided in the event of unloading and reloading.

· Box reference I.19: Indicate total gross and net weight in kg

· Box reference I.21: If applicable, indicate the identification number of container and the seal number.

· Box reference I.25:

Custom code and title: Use the appropriate Harmonized System (HS) code under the following headings: 02.03; 02.06; 02.09; 02.10, 04.10, 05.04, 05.06, 05.11, 15.01, 16.01 or, 16.02,

Nature of commodity : select amongst the following : domestic, wild or farmed game if the origin is not incorporated in HS code

Indicate "Abattoir", "Manufacturing plant" depending on the product. Provide name and official approval number

Abattoir: required only for HS code under the heading 02.03, 02.06

Date of production: for fresh meat and meat preparations, indicate the date of slaughter; for animal casings, meat products and processed products, indicate the date of production.

	II. Health information		

Part II

(1)   Delete as appropriate

(2)   These products need to be processed in New Zealand prior to being given a biosecurity clearance

·   The colour of the signature shall be different to that of the printing. The same rule applies to stamp other than those embossed or watermarked.

Part II: Certification

Certifying Officer

Name (in capital letters)   Qualification and title

Date of signature   Signature

Stamp