

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		I.9. Country of destination	
			ISO Code	
	I.8. Region of origin		I.10. Region of destination	
	Code			
	I.11. Place of Dispatch		I.12. Place of destination	
Name		Name		
Address		Address		
Approval Number		Approval Number		
Country		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		
Ambient <input type="checkbox"/> Frozen <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Chilled <input type="checkbox"/>		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"/>		I.22. For transit through Member State(s) <input type="checkbox"/>		
Country	ISO Code	Country	ISO Code	
EU Exit Authority	BCP 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:				
02032913 Loins and cuts thereof, with bone in				
Commodity	Species	Package count	Date of slaughter 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		