

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 Controlled temperature <input type="checkbox"/> Ambient <input type="checkbox"/> Frozen <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 020329 Other Of domestic swine: 02032913 Loins and cuts thereof, with bone in				
Commodity	Product Description	Slaughterhouse	Manufacturing plant	Cold store
Package count	Net weight	Shipping Mark		

Part II: Certification	II. Health information		
	<p>II.1. I, the undersigned official veterinarian, hereby certify that the meat specified above has been prepared in an establishment certified for export to Canada and is derived from animals that have been examined and found, by ante-mortem and post-mortem inspection at the time of slaughter, to be free from diseases in compliance with Regulations (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004 which have been recognised equivalent to the applicable Canadian laws and regulations and is fit for human consumption.</p> <p>II.2. Additional certification statements for all pig meat derived from swine born and raised in a Member State of the EU.</p> <p>I hereby certify that:</p> <p>II.2.1. The pig meat is derived from animals which :</p> <p>II.2.1.1. have not been in contact within the last 90 days with any animal from a country or zone not officially free of Foot and Mouth Disease (FMD), African Swine Fever (ASF) and Swine Vesicular Disease (SVD);</p> <p>(1)either ○ [II.2.1.2. have not been in contact within the last 90 days with any animal from a country or zone not officially recognized as free of Classical Swine Fever (CSF);]</p> <p>(1)or ○ [II.2.1.2. were kept, within the last 90 days, on a premises which was not located in a CSF wild pig control area;]</p> <p>(1)or ○ [II.2.1.2. were kept in a CSF wild pig control area which had undergone surveillance to verify absence of CSF in accordance with the Commission Decision 2008/855/EC, as amended;]</p> <p>II.2.1.3. have been slaughtered in an approved establishment and were found to be free of any signs suggestive of CSF, FMD, ASF and SVD on ante-mortem and post-mortem inspection as dictated under point II.1.</p> <p>II.2.2. Every precaution was taken to prevent direct or indirect contact during the slaughter, processing and packaging of the pig meat with any animal product or by-product derived from animals of a lesser zoosanitary status.</p> <p>Notes</p> <p>This certificate is meant for fresh meat, including minced meat and meat preparations, of domestic swine (<i>Sus scrofa</i>). Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.</p> <p>All pages must be signed and stamped and the certificate must be presented at least in English and/or French as well as at least one of the official languages of the exporting Member State of the EU.</p>		

Part II: Certification	<p>II. Health information</p>							
	<p>Part I</p> <ul style="list-style-type: none"> · Box reference I.1.: Indicate the details of the exporter. · Box reference I.2.: Indicate the reference number, which must be preceded by the ISO three digit country code according to ISO 3166-1 alpha-3 · Box reference I.2.a.: In case this certificate is produced via the TRACES system, a unique reference number assigned by the TRACES system is indicated. · Box reference I.5.: Indicate the details of the importer. · Box reference I.11.: Place of origin: name and address of the dispatch establishment. · Box reference I.15.: Indicate the names of the ships and, if known, the flight numbers of the aircraft. Separate information is to be provided in the event of unloading and reloading. · Box reference I.19.: Indicate total gross weight and total net weight · Box reference I.21.: For containers or boxes, the container number and the seal number affixed under the supervision of the competent authority must be included. · Box reference I.25.: <ul style="list-style-type: none"> · Custom code and title: Use the appropriate Harmonised System (HS) code under the following headings: 02.03; 02.06; 02.09; 05.04; 05.11 or 15.01. · Product description: must be identical to that on the shipping carton. If the shipping carton is labelled as: Pork Leg, Boneless, then the description Pork Leg, Boneless must appear on the OMIC. If Pork Leg, Outside, Flat Cut is on the shipping carton, Pork Leg, Outside, Flat Cut must be on the OMIC; if Bone-in Pork Leg Butt Portion or Pork Loin Back Ribs are on the shipping carton, then they must appear as Bone-in Pork Leg Butt Portion or Pork Loin Back Ribs on the OMIC. Abbreviations and/or codes are not acceptable as part of the mandatory product description, e.g. the product description of Pork Leg, Boneless is not acceptable as Pork L, Bnls on the OMIC. The terms boneless or bone-in (whichever is applicable) must be included with the description on shipping carton labels of single ingredient meat cuts and therefore be presented on the OMIC. · Slaughterhouse, Manufacturing plant and Cold store: Indicate the establishment approval number as expressed on the label. · Type of packaging: Indicate the type of packaging according to UN Recommendation 21, the package type name used in international trade · Shipping marks are used to identify all shipping containers (cartons) within an imported shipment to the appropriate Official Meat Inspection Certificate (OMIC). Each shipping container in each imported lot must be clearly marked with an appropriate shipping mark. 							
	<p>Part II</p> <ul style="list-style-type: none"> · (1) Delete as appropriate. 							
	<p>Certifying Officer</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%; border: none;">Name (in capital letters)</td> <td style="width: 50%; border: none;">Qualification and title</td> </tr> <tr> <td style="border: none;">Date of signature</td> <td style="border: none;">Signature</td> </tr> <tr> <td style="border: none;">Stamp</td> <td style="border: none;"></td> </tr> </table>	Name (in capital letters)	Qualification and title	Date of signature	Signature	Stamp		
Name (in capital letters)	Qualification and title							
Date of signature	Signature							
Stamp								