

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			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			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			Country			
ISO Code			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: 02032915 Bellies (streaky) 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				