

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		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 _____ 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				
0209 Pig fat, free of lean meat, and poultry fat, not rendered or otherwise extracted, fresh, chilled, frozen, salted, in brine, dried or smoked:				
020910 Of pigs				
Subcutaneous pig fat				
02091011 Fresh, chilled, frozen, salted or in brine				
Commodity	Manufacturing plant	Expiration Date	Date of production range	
Package count		Batch number		

Part II: Certification	II. Health information								
	<p>I, the undersigned official veterinarian, certify the following:</p> <p>II.1. (insert EU Member State or region of origin) is officially recognised by the World Organisation for Animal Health (OIE) as free from foot-and-mouth disease without vaccination, and is free from African swine fever and classical swine fever according to the criteria laid down in the corresponding Chapter of the most recent version of the OIE's Terrestrial Animal Health Code.</p> <p>II.2. The animals from which these products were obtained:</p> <p>II.2.1. were slaughtered in a slaughterhouse that is authorised by the competent health authority, that has a permanent official veterinary check and that meets the structural, operating and health-inspection conditions on which it is authorised to export;</p> <p>II.2.2. were inspected pre- and post-mortem and did not show any sign of transmissible diseases.</p> <p>II.3. Product conditions</p> <p>II.3.1. satisfies the general and specific principles and other requirements of European Union Food Law and has been declared fit for consumption.</p> <p>II.3.2. if the EU Member State or region of origin does not meet the conditions set out at II.1., the pig fat has been heat treated as follows(1): Either ◦ [at a minimum temperature of 70°C for at least 30 minutes] or ◦ [at a minimum temperature of 90°C for at least 15 minutes] or ◦ [at a minimum temperature of 80°C in a continuous rendering system]</p> <p>II.4. The products are sent in sealed and labelled packaging bearing an indication of the country and establishment of provenance, the identification of the product and its net weight.</p> <p>II.5. The products are transported from the establishment of provenance to their destination in Chile in vehicles or compartments that ensure that their hygiene conditions are maintained.</p> <p>Notes</p> <p>(1) Delete as appropriate</p> <p>· The signature and the stamp must be in a different colour from that of the printing.</p> <p>The certificate must be issued in Spanish and in the language of the EU Member State of origin.</p>								
<p>Certifying Officer</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%;">Name (in capital letters)</td> <td style="width: 50%;">Qualification and title</td> </tr> <tr> <td>Date of signature</td> <td>Signature</td> </tr> <tr> <td>Stamp</td> <td></td> </tr> </table>				Name (in capital letters)	Qualification and title	Date of signature	Signature	Stamp	
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