

Part I : Details of consignment	I.1. Consignor			I.2. IMSOC Reference		
	Name			I.2.a. Local Reference		
	Address					
	Country <span style="float: right;">ISO Code</span>					
	I.5. Consignee			I.3. Central competent authority		
	Name			I.4. Local competent authority		
	Address					
	Country <span style="float: right;">ISO Code</span>					
	I.7. Country of origin		ISO Code	I.9. Country of destination		ISO Code
	I.8. Region of origin			<del>I.10. Region of destination</del>		
	Code					
	I.11. Place of Dispatch			I.12. Place of destination		
	Name			Name		
Address			Address			
Approval Number			Approval Number			
Country <span style="float: right;">ISO Code</span>			Country <span style="float: right;">ISO Code</span>			
I.13. Place of Loading			I.14. Date and time of departure			
Name						
Address						
Approval Number						
Country <span style="float: right;">ISO Code</span>						
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"/> Chilled <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Frozen <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			
EU Exit Authority	BCP code		ISO Code			
EU Entry Authority	BCP code					
I.25. Total gross weight						
I.28. Description of consignment						
<b>1. 02 MEAT AND EDIBLE MEAT OFFAL</b>						
<b>0207</b> Meat and edible offal, of the poultry of heading   0105, fresh, chilled or frozen						
Commodity	Species	Manufacturing plant	Nature of commodity	Date of manufacture		

Part II: Certification	II. Health information		
	<p>I, the undersigned official veterinarian, certify that:</p> <p>(1)      ○ either    [II.1. The EU Member State of origin or a region thereof is authorised to export fresh poultry meat to Chile, and the poultry meat products were produced from birds coming from holdings where there have been no outbreaks of Newcastle disease or highly pathogenic avian influenza in the last 3 months, and both the slaughterhouse and the manufacturing establishment are located in an area of 10 km radius where there have been no outbreaks of Newcastle disease or highly pathogenic avian influenza in the last 3 months]</p> <p>(1)      ○ or        [II.1. The EU Member State of origin or a region thereof is not authorised to export fresh poultry meat to Chile, and the poultry meat products were produced from birds coming from holdings where there have been no outbreaks of Newcastle disease or highly pathogenic avian influenza in the last 30 days and which are located in an area of at least 10km radius where no outbreaks of Newcastle disease or highly pathogenic avian influenza have occurred in the last 30 days, and have undergone one of the following treatments:</p> <p>(1)      ○ either    [minimum temperature of 65°C which must be reached throughout the meat, for a minimum of 39,8 seconds];</p> <p>(1)      ○ or        [minimum temperature of 70°C which must be reached throughout the meat, for a minimum of 3,6 seconds];</p> <p>(1)      ○ or        [minimum temperature of 74°C which must be reached throughout the meat, for a minimum of 0,5 seconds];</p> <p>(1)      ○ or        [minimum temperature of 80°C which must be reached throughout the meat, for a minimum of 0,03 seconds];</p> <p>(1)      ○ or        [heat treatment in a hermetically sealed container with an F0 value of 3.00 or more];]</p> <p>II.2. The meat products originate from poultry that:</p> <p>II.2.1    have been hatched or imported as day-old chicks, reared and slaughtered in the exporting Member State or region, or another Member State or region thereof with the same sanitary status described in point II.1;</p> <p>II.2.2    have not been slaughtered as a result of programmes for the eradication of infectious poultry diseases, and do not come from areas subject to official animal health restrictions specific to the species;</p> <p>II.2.3    have been slaughtered in a slaughterhouse that is authorised to export by the official competent authority, that is subject to permanent official veterinary checks and that meets adequate structural, operating and health inspection conditions;</p> <p>II.2.4    have been inspected ante-and post-mortem with no detection of any signs of transmissible poultry diseases.</p> <p>II.3.     The product has been manufactured in a processing plant that has been approved to export to Chile by the SAG(2).</p> <p>II.4.     The product is identified and labelled, bearing the date of processing and the expiry date.</p> <p>II.5.     The wrapping and packaging materials have been sealed and labelled. The label includes the identification of the product, the quantity and net weight, the establishment of production and the country of provenance.</p> <p>II.6.     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>		

<b>Part II: Certification</b>	II. Health information		
	Notes Part I: Box: I.11: Place of origin: name and address of the dispatch establishment. Box: I.19: Indicate total gross and net weight in kg. Box I.25: Custom code and title: Use the appropriate Harmonized System (HS) code under the following headings: Manufacturing plant: Indicate establishment approval number. Part II: (1) Delete as appropriate. (2) <a href="http://www.sag.cl/ambitos-de-accion/habilitacion-de-establecimientos/1714/registros">http://www.sag.cl/ambitos-de-accion/habilitacion-de-establecimientos/1714/registros</a> · 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) Date of signature Stamp		Qualification and title Signature