

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			<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			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			
Controlled temperature <input type="checkbox"/>			Commercial document reference			
Ambient <input type="checkbox"/>			Date of issue			
Chilled <input type="checkbox"/>			Country			
Frozen <input type="checkbox"/>			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	Country		ISO 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						
<b>1. 02 MEAT AND EDIBLE MEAT OFFAL</b>						
<b>0201 Meat of bovine animals, fresh or chilled</b>						
<b>020130 Boneless</b>						
Commodity	Product Description	Package count	Net weight	Date of slaughter range		
Batch number		Manufacturing plant		Cold store		

<b>Part II: Certification</b>	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 free from foot and mouth disease without vaccination and contagious bovine pleuropneumonia.	
	II.2.	The fresh meat has been obtained from animals that:	
	Either	○ [II.2.1. Have remained in the territory described under point II.1 since birth before slaughter;]	
	Or	○ [II.2.1. Have been introduced in the territory described under point II.1, from another EU Member State that has the same sanitary conditions described in point II.1.]	
	II.2.2.	Have remained at the holding of origin for at least 40 days before direct dispatch to the slaughterhouse.	
	II.2.3.	Come from holdings placed under the supervision of the competent authority and approved for export.	
	II.2.4.	Have shown no evidence of disease when leaving the holding of origin on the basis of food chain information received with the animals.	
	II.2.5.	Have been transported from their holding in vehicles that are legally required to be cleaned and disinfected before loading, to an approved slaughterhouse without contact with other animals which did not comply with the conditions requested by Chile.	
	II.2.6.	Have passed ante-mortem and post-mortem inspection and have shown no sign of disease.	
	II.3.	The slaughterhouse and cutting plants	
	II.3.1.	Are under permanent supervision of an official veterinarian and are in compliance with Section I, Annex III, to Regulation (EC) 853/2004 and Annex I to Regulation (EC) 854/2004.	
	II.3.2.	Are approved by SAG (1) according to the applicable provisions and fulfil the EU and National legislation.	
	II.3.3.	Only slaughter animals and store meat from countries or regions with the same sanitary status for the diseases mentioned in point II.1.	
	II.3.4.	Keep, at least for 2 years, the TRACES Intra Trade Animal Health certificate which includes the date of transport, identification of the holding of origin and health certification indicating that before scheduled departure the animals had not shown clinical signs of infectious or contagious disease.	
	II.4.	The meat to be exported:	
	II.4.1.	Has been obtained, stored and transported in compliance with the specific hygiene rules laid down in Regulation (EC) 853/2004.	
	II.5.	The transport and packing of the meat:	
	II.5.1.	Transport from the slaughterhouse to the EU point of exit has been carried out in vehicles that ensure the maintenance of the temperature between 0° C and 4° C for chilled meat and under -12° C in the case of frozen meat.	
	II.5.2.	The meat have been packed using new containers closed with an official seal that guarantees that, after opening, the evidence of its opening remains clear and easy to check.	
	II.5.3.	The packaging complies with EU labelling legislation.	
	<b>Notes:</b>		
	<b>Part I:</b>		
	Box I.11.:	Name, address and approval number of the establishment of dispatch.	
	Box I.25:	Use the appropriate Harmonised System (HS) code under the following headings: 0201 and 0202.	
	<b>Category of the carcass(2):</b>		
	• Category Z: conformation class S, E, U, R, O, P; fat cover 2, 3, 4, 5 (For Chile: (V) "Novillito, Novillo, Vaquilla y Vaca Joven", maximum 4 permanent teeth (10 to 34 months old); fat cover 1, 2 and 3. "Torito y Toro", maximum 2 permanent teeth (10 to 24 months old); fat cover 1, 2 and 3).		
	• Category A: conformation class S, E, U, R, O, P; fat cover 2, 3, 4. (For Chile: (V) "Novillito, Novillo, Vaquilla y Vaca Joven", maximum 4 permanent teeth (10 to 34 months old); fat cover 1, 2 and 3. "Torito y Toro", maximum 2 permanent teeth (10 to 24 months old); fat cover 1, 2 and 3).		

Part II: Certification	II. Health information		
	<ul style="list-style-type: none"> <li>• Category C: conformation class S,E,U,R,O,P; fat cover 2,3,4, aged 34 months or less; (For Chile: (V) "Novillito, Novillo, Vaquilla y Vaca Joven", maximum 4 permanent teeth (10 to 34 months old); fat cover 1, 2 and 3. "Torito y Toro", maximum 2 permanent teeth (10 to 24 months old); fat cover 1, 2 and 3)</li> <li>• Category E: conformation class; S,E,U,R,O,P; fat cover 2,3,4, aged 34 months or less. For Chile: (V) "Novillito, Novillo, Vaquilla y Vaca Joven", maximum 4 permanent teeth (10 to 34 months old); fat cover 1, 2 and 3. "Torito y Toro", maximum 2 permanent teeth (10 to 24 months old); fat cover 1, 2 and 3</li> <li>• Category C: conformation class S,E,U,R,O,P; fat cover 2,3,4, aged from 35 to less than 42 months. (For Chile: (C) "Novillo y Vaca Joven", maximum 6 permanent teeth (35 to 42 months old); fat cover 1, 2 and 3).</li> <li>• Category D: conformation class S,E,U,R,O,P; fat cover 2,3,4, aged from 35 to less than 42 months. (For Chile: (C) "Novillo y Vaca Joven", maximum 6 permanent teeth (35 to 42 months old); fat cover 1, 2 and 3).</li> <li>• Category D: conformation class S,E,U,R,O,P; grasa de cobertura 2,3,4, from 43 months. (For Chile: (U) "Vaca adulta y Vaca vieja", maximum 8 permanent teeth (more than 43 months old); fat cover 1, 2 and 3. "Toros y Torunos" from 4 permanent teeth (older than 24 months); fat cover 1, 2 and 3. "Bueyes" from 8 permanent teeth (older than 43 months); fat cover 1, 2 and 3).</li> <li>• Category B: conformation class S,E,U,R,O,P; fat cover 2,3,4. (For Chile: (U) "Vaca adulta y Vaca vieja", maximum 8 permanent teeth (more than 43 months old); fat cover 1, 2 and 3. "Toros y Torunos" from 4 permanent teeth (older than 24 months); fat cover 1, 2 and 3. "Bueyes" from 8 permanent teeth (older than 43 months); fat cover 1, 2 and 3).</li> <li>• Category C: conformation class S,E,U,R,O,P; fat cover 2,3,4, aged from 34. (For Chile: (U) "Vaca adulta y Vaca vieja", maximum 8 permanent teeth (more than 43 months old); fat cover 1, 2 and 3. "Toros y Torunos" from 4 permanent teeth (older than 24 months); fat cover 1, 2 and 3. "Bueyes" from 8 permanent teeth (older than 43 months); fat cover 1, 2 and 3).</li> <li>• All the categories and conformation classes except for category V, fat cover 1 and 5. (For Chile: (N) All the categories except veal; without teething requirements; fat cover 0; fat cover 1, 2, and 3 affected by contusions. Carcasses with third grade contusions of any kind).</li> <li>• Category V : veal aged less than 8 months. (For Chile: (O) Veal with milk tooth (up to months); without fat coverage requirement).</li> </ul> <p>Cut nomenclature(3):</p> <p>Forequarter:</p> <p>Boneless Cuts:</p> <ol style="list-style-type: none"> <li>1.- Cutaneus trunci (rose) – for Chile Malaya</li> <li>2.-Muscle latissimus dorsi and Muscle trapezius Pars thoracis – for Chile "Plateada"</li> <li>3.-Muscle serratus ventralis cervicis Pars dorsalis, Muscle scalenus dorsalis, Muscle serratus dorsalis cranialis, Muscle splenius Pars caudalis, Muscle rhomboideus Pars cervicale and Muscle serratus ventralis thoracis. – for Chile "Sobrecostilla"</li> <li>4.- Brisket – for Chile "Tapapecho"</li> <li>5.- Neck – for Chile "Cogote"</li> <li>6.- Chuck eye Roll - for Chile "Huachalomo"</li> <li>7.-Chuck Tender - for Chile "Choclillo"</li> <li>8.-Blade oyster - for Chile "Punta de paleta"</li> <li>9.- Blade undercut - for Chile "Asado del carnicero"</li> <li>10.- Blade bolar - for Chile "Posta de paleta"</li> <li>11.- Muscle bíceps brachii - for Chile "Lagarto"</li> <li>12.-Cube roll (rib eye roll) - for Chile "Lomo vetado"</li> <li>13.-Thin skirt (outside skirt) - for Chile "Entraña"</li> </ol> <p>Cuts with Bone</p> <ol style="list-style-type: none"> <li>1.-Short ribs – for Chile "Asado de tira"</li> <li>2.- Muscles Intercostales interni and Intercostales externi and Muscle longus colli pars thoracicae - for Chile "Costillas arqueadas"</li> <li>3.- Muscles. Intercostales interni and Mucle transversus thoracis, including parts of Muscle obliquus externus abdominis, Muscle transversus abdominis and Muscle rectus abdominis – for Chile "Aletillas"</li> </ol>		

II. Health information		
<b>Part II: Certification</b> 4.-Shin – for Chile "Osobuco de mano" Hindquarter: Boneless Cuts: 1.- Striploin – for Chile "Lomo liso" 2.- Tenderloin – for Chile "Filete" 3.- Rump Cap – for Chile "Punta de ganso" 4.- Outside flat – for Chile "Ganso" 5.- Eye Round – for Chile "Pollo ganso" 6.- Inside – for Chile "Posta negra" 7.- Knuckle – for Chile "Posta rosada" 8.- Top Sirloin (top butt) – for Chile "Asiento" 9.- Tri-tip – for Chile "Punta de picana" 10.- Thin flank – for Chile "Tapabarriga" 11.- Flank steak – for Chile "Palanca" 12.- Thick skirt (hanging tender) – for Chile "Pollo barriga" 13.- Heel muscle – for Chile "Abastero" Cuts with Bone – for Chile "Cortes con Hueso" 1.- Muscle rectus abdominis Pars cranealis, Muscles Intercostalis externi, Muscles Intercostalis interni, Muscle serratus dorsalis caudalis, Muscle latissimus dorsi, Muscle transversus abdominis and Muscle obliquus externus abdominis, Muscle obliquus internus abdominis – for Chile "Coludas" 2.- Shank – for Chile "Osobuco de pierna" 3.- Tail – for Chile "Cola" (2) According to Annex IV and Part I, Annex VII, Regulation (EU) No 1308/2013. (3) According to the Standard for Bovine Meat- Carcasses and Cuts of the United Nations Economic Commission for Europe - UNECE Part II: (1) <a href="http://www.sag.gob.cl/ambitos-de-accion/importaciones-0/115/registros">http://www.sag.gob.cl/ambitos-de-accion/importaciones-0/115/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