EUROPEAN UNION **Export Health Certificate**

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

Mode	International transport document	Identification

I.16 Entry Point

I.18. Transport conditions
Chilled ☐ Controlled temperature ☐ Frozen ☐ Ambient ☐

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 ☐

I.21. For transit through a third country ☐
Country ISO Code
EU Exit Authority BCP code
EU Entry Authority BCP code

I.22. For transit through Member State(s) ☐
Country ISO Code

I.23. Total number of packages	I.25. Total net weight	I.25. Total gross weight

I.28. Description of consignment

1. 35 ALBUMINOIDAL SUBSTANCES; MODIFIED STARCHES; GLUES; ENZYMES

3502 Albumins (including concentrates of two or more whey proteins, containing by weight more than 80|% whey proteins, calculated on the dry matter), albuminates and other albumin derivatives

350220 Milk albumin, including concentrates of two or more whey proteins

Other:

35022091 Dried (for example, in sheets, scales, flakes, powder)

Commodity	Species	Product Description	Batch number	Date of manufacture

Expiration Date	Package count	Manufacturing plant	Net weight

Part II: Certification

II. Health information

II. Health information

The health authority, represented by the undersigned official veterinarian, certifies that:

II.1. The products have been produced in an establishment that has been subject to health approval by the competent authority and applies the Hazard Analysis and Critical Control Points (HACCP) system, Good Manufacturing Practice (GMP) programmes and Sanitation Standard Operating Procedures (SSOP).

II.2. The products comply with the industrialisation process specifications to ensure the health control of food-safety critical points and the inactivation of pathogens for animal health.

The milk was subjected to one of the following treatments or equivalent:

(either) (1) ○ [II.2.1. High-Temperature Short-Time (HTST) pasteurisation at at least 72º C for at least 15 seconds if the pH is less than 7]

(or) (1) ○ [II.2.2. High-Temperature Short-Time (HTST) pasteurisation on two (2) consecutive occasions if the pH is higher than or equal to 7]

(or) (1) ○ [II.2.3. Slow pasteurisation at a temperature of at least 63ºC for at least 30 minutes]

(or) (1) ○ [II.2.4. An ultra-high temperature (UHT) treatment at not less than 135º C in combination with a suitable holding time.]

(or) (1) ○ [II.2.5. A HTST treatment combined with another physical treatment by either: lowering the pH below 6 for one hour or additional heating equal to or greater than 72ºC combined with desiccation]

○ II.2.6. Dairy products derived from raw milk(2):

II.2.6.1. The milk used to make the product comes from herds free from Brucellosis and Tuberculosis.

II.2.6.2. The product has undergone a maturing process of at least 60 days at a temperature of 2ºC or above.

II.3. They are fit for human consumption.

II.4. Additional animal health attestation: the products comply with the requirements mentioned below:

II.4.1. They come from herds and primary production establishments that were not subject to health restrictions at the time of the milk collection.

II.4.2. The primary production establishment and the area of at least 10 km surrounding it have not been under quarantine or subject to animal movement restrictions in the sixty (60) days prior to dispatch.

II.4.3. The product was subject to an identity check at the place of loading.

II.4.4. The necessary precautions have been taken after treatment to avoid contact of the milk or its products with any micro-organism that is potentially pathogenic to animals that cause notifiable infectious or contagious diseases according to the OIE list.

Notes

Part I

(1) Delete what does not apply.

(2) Only applicable to countries that are free from foot-and-mouth disease.

- 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, on paper with the letterheads, logos and stamps of the issuing health authority.

Certifying Officer

Name (in capital letters)	Qualification and title
Date of signature	Signature
Stamp	