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
Ambient ☐ Chilled ☐ Controlled temperature ☐ Frozen ☐

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 ☐ Other ☐

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.24. Total quantity	I.25. Total net weight	I.25. Total gross weight

I.28. Description of consignment

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

3503 Gelatin (including gelatin in rectangular (including square) sheets, whether or not surface-worked or coloured) and gelatin derivatives; isinglass; other glues of animal origin, excluding casein glues of heading | 3501

Commodity	Species	Manufacturing plant	Package count	Net weight

Quantity	Batch number	Cold store	Cutting plant	Date of freezing

Date of production	Date of slaughter	Product Description	Identification mark

Part II: Certification

II. Health information

2. I, the undersigned official veterinarian/official inspector certify that:

2.1. Gelatine and/or collagen comes from (an) establishment(s) implementing a programme, based on the HACCP principles;

2.2. Gelatine and/or collagen comply with the Microbiological criteria for establishment indicators of safety of food products, approved by the Order of Ministry of Health of Ukraine № 548 of 19.07.2012.

2.3. Raw material for the production of gelatine and/or collagen originates from territories of EU Member States, or from countries outside the EU that are officially free from foot and mouth disease in accordance with OIE, and it is derived exclusively from:

a) bones other than specified risk materials as defined by OIE;

b) and/or hides and skins of farmed ruminant animals;

c) and/or pig skins;

d) and/or poultry skin;

e) and/or tendons and sinews;

f) and/or wild game hides and skins;

g) and/or fish skin and bones.

☐ 2.3.1. Raw material for the production of gelatin and/or collagen, defined in subparagraphs a)-e) of paragraph 2.3, is derived from animals slaughtered at a slaughterhouse, carcasses of which recognized as fit for human consumption based on ante-mortem and post-mortem inspections.

☐ and/or

Raw material for the production of gelatine and/or collagen defined in subparagraph f) of paragraph 2.3, is derived from wild game processed in a game handling establishment, approved by the Competent Authority of the exporting country, carcasses of which recognized as fit for human consumption based on post-mortem inspections.

2.3.2. Raw materials for the production of gelatine and/or collagen that have not undergone any preserving treatment other than chilling, freezing or quick-freezing must come from establishments registered or approved in accordance with the legislation of exporting country.

2.3.3. The following treated raw material is allowed for use in the production of gelatine and/or collagen:

1) bones other than specified risk material originating from the facilities under the control of the competent authority of the country of origin, which have been subjected to one of the following treatments:

a) crushed to pieces of approximately 15 mm in size and degreased with hot water at a temperature of at least 70 °C for at least 30 minutes or at least 80 °C for at least 15 minutes or at least 90 °C for at least 10 minutes, and then separated and subsequently washed and dried for at least 20 minutes in a stream of hot air with an initial temperature of at least 350 °C or for 15 minutes in a stream of hot air with an initial temperature of more than 700 °C;

b) sun drying for at least 42 days at an average temperature of at least 20 °C;

c) acid treatment such that the pH is maintained at less than 6 to the core for at least 1 hour before drying.

2) hides and skins of farmed ruminants, pig skins, poultry skins and wild game hides originating from the facilities under the control of the competent authority of the country of origin, which have been subjected to one of the following treatments:

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II. Health information

a) treatment with alkali to establish a pH > 12 to the core with subsequent salting for at least 7 days (the treatment duration may include the time required for transportation);

b) drying for at least 42 days at a temperature of at least 20 °C (the treatment duration may incorporate the time required for transportation);

c) acid treatment such that the pH is maintained at less than 5 to the core for a minimum of 1 hour;

d) alkali treatment at a pH > 12 for at least 8 hours.

3) bones other than specified risk material, hides and skins of farmed ruminants, pig skins, poultry skins and wild game hides which have been subjected to a treatment method other than those specified in subparagraphs 1)-2) of paragraph 2.3.3 and which originate from the facilities under the control of the competent authority of the country of origin.

2.4. Gelatine and/or collagen intended for human consumption and gelatin and collagen not intended for human consumption may be produced and stored simultaneously at one facility provided that the raw material and the production processes comply with the requirements set forth for gelatine and/or collagen intended for human consumption.

2.5. Gelatine and/or collagen shall comply with the following maximum permitted levels of residues:

- As - 1ppm level;
- Pb - 5 ppm level;
- Cd - 0,5 ppm level;
- Hg - 0,15 ppm level;
- Cr -10 ppm level;
- Cu - 30 ppm level;
- Zn - 50 ppm level;
- SO2 (European Pharmacopoeia, latest edition) - 50 ppm level;
- H2O2 (European Pharmacopoeia, latest edition) - 10 ppm level.

(2) ☐ [2.6. Gelatin is produced in accordance with the following requirements:

(2) ○ either [a) raw material is derived from the bones of ruminants born, reared or slaughtered in the country or region with negligible BSE risk in accordance with the OIE requirements]

(2) ○ or [(2) ☐ a) raw material derived from the bones of ruminants born, reared or slaughtered in the country or region with a controlled or undetermined BSE risk in accordance with the OIE requirements (import from which into Ukraine is approved), is subjected to a process ensuring that all bone material is finely crushed and degreased with hot water and subsequently treated with dilute hydrochloric acid (at a minimum concentration of 4% and pH of less than 1.5) over a period of at least 2 days. Thereafter, the material is subjected to the following treatment:

- alkaline treatment of saturated lime solution (pH > 12.5) for a period of at least 20 days with heating to 138 °C for at least 4 seconds,
- or an acid treatment (pH < 3.5) for at least 10 hours with heating to at least 138 °C for at least 4 seconds,
- or a heat-and-pressure process for at least 20 minutes with saturated steam of 133 °C at more than 3 bars,
- or any other approved process with equivalent effect.

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(2) ☐ b) raw material other that the material specified in subparagraph 2.6 (a) of this paragraph is subjected to a treatment with acid or alkali followed by one or more rinses. pH shall be accordingly adjusted. Gelatine is extracted by heating one or more times in succession followed by purification by means of filtration and heat treatment.]

(2) ☐ [2.6. Collagen is produced in accordance with the following requirements:

(2) ○ either [a) raw material is derived from the bones of ruminants born, reared or slaughtered in the country or region with negligible BSE risk in accordance with the OIE requirements]

(2) ○ or [a) raw material derived from the bones of ruminants born, reared or slaughtered in the country or region with a controlled or undetermined BSE risk in accordance with the OIE requirements (import from which into Ukraine is approved), is subjected to a process ensuring that all bone material is finely crushed and degreased with hot water and subsequently treated with dilute hydrochloric acid (at a minimum concentration of 4% and pH of less than 1.5) over a period of at least 2 days. Thereafter, the material is subjected to the following treatment followed by:

- pH adjustment using acid or alkali followed by one or more rinses and filtration/milling/extrusion;
- or any other process with approved equivalent effect;

b) following the completion of processes referred to in subparagraphs 2.6 (a) collagen may undergo drying.]

(2) ☐ [2.7. If gelatine and/or collagen are of ruminant origin, except of gelatin and/or collagen derived from hides and skins of ruminants it was produced in accordance with the following requirements:

(2) ○ either [it comes from a country or a region classified as a country or region posing a negligible BSE risk in accordance with the OIE;

- the animals from which the gelatin and/or collagen was derived were born, continuously reared and slaughtered in the country with negligible risk and passed ante-mortem and post-mortem inspections;
- if in the country or region there have been BSE indigenous cases:

(i) it comes from animals which were born after the date from which the ban on the feeding of ruminants with meat-and-bone and greaves derived from ruminants had been enforced, or

(ii) the products of bovine, ovine and caprine animal origin do not contain and are not derived from specified risk material as defined by OIE, or mechanically separated meat obtained from bones of bovine, ovine or caprine animals]

(2) ○ or [it comes from a country or a region classified as a country or region posing a controlled BSE risk in accordance with the OIE;

- The animals from which the gelatin and/or collagen was derived have passed ante mortem and post mortem inspections;

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- the animals, from which the gelatin and/or collagen is derived were not slaughtered after stunning by means of gas injection into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, except if the animals were born, continuously reared and slaughtered in a country or region classified as a country or region posing a negligible BSE risk in accordance with the OIE;
- gelatin and/or collagen do not contain and are not derived from specified risk material as defined by OIE, or mechanically separated meat obtained from bones of bovine, ovine or caprine animals.]

(2) ○ or [it comes from a country or a region classified as a country or region posing a undetermined BSE risk in accordance with the OIE;

- it comes from animals which have not been fed meat-and-bone or greaves derived from ruminants and passed ante mortem and post mortem inspections;
- it comes from animals which have not been slaughtered after stunning by laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity;
- gelatin and/or collagen do not contain and are not derived from specified risk material, as defined by OIE, or nervous and lymphatic tissues exposed during the deboning process or mechanically separated meat obtained from bones of bovine, ovine or caprine animals;
- raw material (other than hides and skins) was obtained from cattle, sheep and goats (other than those who are less than 12 moths age), tested for BSE using methods, identified by OIE, with negative results;
- vertebral columns from cattle over 30 months of age at the time of slaughter and skulls have been excluded.]

Footnotes

Part I:

Box 1.11: Place of origin: name, address, approval number of dispatch establishment.

Box 1.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship). Separate information is to be provided in case of unloading and reloading.

Box 1.19: Indicate total gross weight and total net weight.

Box 1.21: Identification of container and Seal number: only where applicable.

Box 1.25: Use the appropriate Harmonized System (HS) code under the heading 35.03, 35.04 or 39.17.

Part II:

(1) Gelatine means natural, soluble protein, gelling or non-gelling, obtained by the partial hydrolysis of collagen produced from bones, hides and skins, tendons and sinews of animals.

Collagen means the protein-based product derived from animal bones, hides, skins and tendons.It includes edible collagen casings as well as food-contact collagen casings.

(2) Keep as appropriate

(3) The signature and the stamp must be in a colour different to that of the printing.

This certificate must be issued in Ukrainian language and in the language of the EU Member State of origin.

Certifying Officer

Part II: Certification

II. Health information		
Name (in capital letters) Date of signature Stamp	Qualification and title Signature	