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

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	Date of production range	Manufacturing plant	Package count

Net weight

Part II: Certification

II. Health information

II.1. Public health attestation

I, the undersigned official veterinarian, hereby certify that the gelatine described in this certificate was produced in accordance with the following requirements:

II.1.1. It has been produced from raw materials (either ○ bones, hides and skins of farmed ruminant animals, ○ pig skins and bones, tendons and sinews, ○ poultry skin, ○ fish skin and bones) (2) which met the following requirements:

– (a)(1) the raw materials are derived from animals which have been slaughtered in a slaughterhouse and have been found fit for human consumption following ante-mortem and post-mortem inspection;

– (b) the raw materials originated from establishments under the supervision of the competent veterinary authorities;

– (c) hides and skins used have not undergone any tanning process;

☐ and (2)

– If from ruminant origin:

(2) either ○ [(d) the gelatine was prepared exclusively from hides and skins];

(2) or ○ [(d) the raw materials derived from animals born, continuously reared and slaughtered in countries recognised by the OIE as of negligible BSE risk];

(2) or ○ [(d) the raw materials are derived from animals which have not been slaughtered after stunning by means of compressed air or gas injected into the cranial cavity or a pithing process; such raw materials neither contained nor were contaminated by: tonsils or distal ileum of cattle of any age; brains, eyes, spinal cord and skull from cattle aged over 12 months and vertebral column(*) from cattle over 30 months of age.]

II.1.2. It has been manufactured:

– (a) in an establishment under the supervision of the competent veterinary authorities and approved for the manufacture of gelatine;

(2) either ○ [(b) from ruminant bone material derived from animals born, reared or slaughtered in countries or regions with a controlled or undetermined BSE risk in accordance with the OIE standards; it was subjected to a process to ensure that all bone material is finely crushed and degreased with hot water and treated with dilute hydrochloric acid (at minimum concentration of 4 % and pH < 1,5) over a period of at least two days. This treatment was followed either by:

(2) either ○ [an alkaline treatment of saturated lime solution (pH >12,5) for a period of at least 20 days with a heat treatment step of 138 °C minimum during at least four seconds,]

(2) or ○ [an acid treatment (pH < 3,5) during 10 hours minimum with a heat treatment step of 138 °C minimum during at least four seconds,]

(2) or ○ [a heat-and-pressure process for at least 20 minutes with saturated steam of 133 °C at more than 3 bars;]]

(2) or ○ [(c) from raw material other than that mentioned in point (b), subjected to a treatment with acid or alkali, followed by one or more rinses. The pH was adjusted subsequently. Gelatine was extracted by heating one or more times in succession, followed by purification by means of filtration and heat treatment.]

II.1.3. After the manufacture, the product was stored under appropriate hygiene conditions and the necessary measures were taken to avoid contamination.

II.1.4. The product meets the following microbiological limits:

Part II: Certification

II. Health information

Micro organisms	Limits
Salmonella	Absence in 25g

II.1.5. The packages were appropriately wrapped and labelled.

II.1.6. The label bears the words "gelatine fit for human consumption" and indicates the country and establishment of origin and date of minimum durability.

II.1.7. The container in which the product is dispatched complies with appropriate hygiene and sanitary requirements.

Notes

Part I:

· Box reference I.11: Place of origin: Name, address and approval number of the establishment of dispatch.

· Box reference I.15: Flight number (aircraft) or name (ship). Separate information is to be provided in case of unloading and reloading.

· Box reference I.21: Identification of container/seal number: only where applicable.

· Box reference I.25: Treatment type: date of manufacture (dd/mm/yyyy).

Part II:

(1) Point II.1.1(a) is not applicable when fish skin and bones are used as raw materials.

(2) Delete as appropriate.

(*) Vertebral column excluding the vertebrae of the tail, the spinous and transverse processes of the cervical, thoracic and lumbar vertebrae and the median sacral crest and wings of the sacrum, but including the dorsal root ganglia, of animals aged over 30 months.

Certifying Officer

Name (in capital letters) Qualification and title

Date of signature Signature

Stamp