

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		I.16 Entry Point	
	Mode	International transport document	Identification	
	I.18. Transport conditions Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Frozen <input type="checkbox"/>		I.17. Accompanying documents Accompanying document reference Date of issue Country Place of issue	
	I.19. Container No / Seal No			
	I.20. Certified as Breeding <input type="checkbox"/> Relaying <input type="checkbox"/> Artificial reproduction <input type="checkbox"/> Fattening <input type="checkbox"/> Animal Feedingstuff <input type="checkbox"/> Technical use <input type="checkbox"/> Other <input type="checkbox"/> Human consumption <input type="checkbox"/> Pharmaceutical use <input type="checkbox"/> Slaughter <input type="checkbox"/> Production of petfood <input type="checkbox"/> Breeding and production <input type="checkbox"/> Production <input type="checkbox"/>			
I.21. For transit through a third country <input type="checkbox"/> Country _____ ISO Code _____ EU Exit Authority _____ BCP code _____ EU Entry Authority _____ BCP code _____		I.22. For transit through Member State(s) <input type="checkbox"/> 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				
#1.	Commodity	Quantity	Net weight	Package count
	Species	Identification number	Identification system	

II. Health information			
Part II: Certification	I, the undersigned official, declare that I have read and understood Regulation (EC) No 1069/2009 of the European Parliament and of the Council and in particular Articles 8 and 10 thereof, and Commission Regulation (EU) No 142/2011, and in particular Annex XIV, Chapter II thereof, and certify that the photographic gelatine described above:		
	II.1.	consists exclusively of photographic gelatine for photographic uses and is not intended for any other purpose;	
	II.2.	has been prepared and stored in a plant registered and supervised by the competent authority in accordance with Article 23 of Regulation (EC) No 1069/2009, which does not produce gelatine for food, feed or other uses intended for dispatch to Great Britain, Channel Islands or Isle of Man;	
	II.3.	has been prepared with Category 3 animal by-products and/or bovine vertebral column classified as Category 1 material;	
	II.4.	has been wrapped, packaged in new containers, stored and transported in sealed, leak-proof labelled containers in a vehicle under satisfactory hygiene conditions;	
	II.5.	has been produced by a process ensuring that the raw material is:	
		(3)	either <input type="radio"/> [treated by pressure sterilisation as referred to in definition No 19 of Article 3 of Regulation (EC) No 1069/2009 (2);]
	(3)	or <input type="radio"/> [subjected to:	
		(i)	treatment with acid for at least two days, washing with water and treatment with an alkaline solution for at least 20 days; the pH must be adjusted and material purified by means of filtration and sterilised at 138-140°C for 4 seconds; or
		(ii)	treatment with alkali for at least two days, washing with water and treatment with an acid solution for 10-12 hours; the pH must be adjusted and the material purified by means of filtration and sterilised at 138-140 °C for 4 seconds.]
II.6.	has been wrapped and packaged in wrappings and packages carrying the words 'PHOTOGRAPHIC GELATINE FOR THE PHOTOGRAPHIC INDUSTRY ONLY'.		
Notes			
(*) Those countries subject to the transitional import arrangements include: an EU member State; Liechtenstein; Norway; Iceland and Switzerland.			
References to European Union legislation within this certificate are references to direct EU legislation which has been retained in Great Britain (retained EU law as defined in the European Union (Withdrawal) Act 2018).			
References to Great Britain in this certificate include Channel Islands and Isle of Man.			
Part I:			
-	Box reference I.5:	The intended destination of the photographic gelatine can only be Great Britain, Channel Islands or Isle of Man.	
-	Box reference I.9:	Country of destination: only applicable to Great Britain, Channel Islands or Isle of Man.	
-	Box reference I.11 and I.12:	Approval number: the registration number of the establishment or plant, which has been issued by the competent authority.	
-	Box reference I.15:	Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship); information is to be provided in the event of unloading and reloading.	
-	Box reference I.16:	Do not use this box until the end of the transitional staging period.	

Part II: Certification	II. Health information		
	- Box reference I.23: Identification of container/seal number: only where applicable.		
	- Box reference I.25: technical use: any use other than for animal consumption.		
	Part II:		
	(2) Pressure sterilisation (method 1) is also referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011 as follows:		
	'Reduction		
	1. If the particle size of the animal by-products to be processed is more than 50 millimetres, the animal by-products must be reduced in size using appropriate equipment, set so that the particle size after reduction is no greater than 50 millimetres. The effectiveness of the equipment must be checked daily and its condition recorded. If checks disclose the existence of particles larger than 50 millimetres, the process must be stopped and repairs made before the process is resumed.		
	Time, temperature and pressure		
	2. The animal by-products with the particle size of no greater than 50 millimetres must be heated to a core temperature of more than 133 °C for at least 20 minutes without interruption at a pressure (absolute) of at least 3 bars. The pressure must be produced by the evacuation of all air in the sterilisation chamber and the replacement of the air by steam ("saturated steam"); the heat treatment may be applied as the sole process or as pre- or post-process sterilisation phase.		
	3. The processing may be carried out in batch or continuous systems.'		
	(3) Delete as appropriate.		
	- The signature and stamp must be in a different colour to that of the printing.		
	- Note for the person responsible for the load in Great Britain, Channel Islands or Isle of Man: this certificate is only for veterinary purposes and has to accompany the consignment until it reaches the factory of destination from the border control post.		
	Certifying Officer		
	Name (in capital letters)	Qualification and title	
	Date of signature	Signature	
	Stamp		