Export Health Certificate

	I.1. Consignor		I.2. IMSOC Reference				
	Name		I.2.a. Local Reference				
	Address Country	ISO Code					
	Country	130 Code					
	I.5. Consignee		I.3. Central competent authority				
ent	Name Address		I.4. Local competent authority				
Ĭ	Country	ISO Code					
igi		100.0.1.	TO Company of Justicestics	700.0.1.			
consignment	I.7. Country of origin	ISO Code	I.9. Country of destination	ISO Code			
of c	I.8. Region of origin	Code	I.10. Region of destination				
ils	I.11. Place of Dispatch		I.12. Place of destination				
Part I: Details	Name		Name				
Ä	Anneyel Number		Anneyel Number				
T.	Approval Number Country	ISO Code	Approval Number Country	ISO Code			
Paı			·				
	I.13. Place of Loading Name		I.14. Date and time of departure				
	Address						
	Approval Number						
	Country	ISO Code					
	I.15. Means of Transport		I.16 Entry Point				
	Mode International transport	Identification					
	document						
	I.18. Transport conditions		I.17. Accompanying documents				
	Frozen Controlled	Ambient ☐ Chilled ☐	Accompanying document reference				
	temperature \square	THEOREM CHIMCA	Date of issue				
			Country				
			Place of issue				
	I.19. Container No / Seal No						
	I.20. Certified as						
	Pharmaceutical use	Other 🗆	Slaughter 🗆	Relaying 🗆			
	Artificial reproduction	Fattening	Production	Breeding □			
	Production of petfood ☐ Breeding and production ☐		Animal Feedingstuff \square	Human consumption \square			
	Technical use □						
	I.21. For transit through a third cou	intry	I.22. For transit through Member State(s)				
	Country	ISO Code	Country	ISO Code			
	EU Exit BCP code Authority EU Entry BCP code		_				
			_				
	Authorify 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	1.24. Total qualitity	1.23. Total list weight	1.20, 10tai 51000 WEIGHT			
	•	S; MODIFIED STARCHES; GLUES; ENZY	VMFS				
	3501 Casein, caseinates and othe		IVILO				
	#1. Commodity	Quantity Quantity	Net weight	Package count			
	Species Identification number		Identification system				
				_i			

n 1/5

The European Parliament and of the Council, and in particular Article 10 thereof, and Commission Regulation No 142/2011, and in particular Section 4 of Chapter 10 fannex X, and Chapter 10 fannex X under X und	ΕŪ	JROPEAN UNION				huma	n consumption GBHC091E			
the European Parliament and of the Council, and in particular Article 10 thereof, and Commission Regulation No 142/2011, and in particular Section 4 of Chapter 11 of Annex XI. whereo, and cet that the milk(2), the milk-based products (2) and milk-derived products(2) referred to in box 1.28 comply with following conditions: 11.1. they were produced and derived in (insert name of exporting country)(3), (insert name of region)(3) which is listed in Part 1 of Annex II to Commission Regulation (EU) No 605/2010, and which has been free from foot-and-mouth disease (TMD) and rinderpest during the period: 11.2. they were produced from raw milk derived from animals which at the time of milking did not sho clinical signs of any disease transmissible through milk to humans or animals, and which had beer for a period of at least 30 days prior to production on holdings that were not subject to official restrictions due to foot-and-mouth disease or rinderpest; 11.3. they are milk or milk products that: (2) o either [have undergone one of the treatments or combinations thereof described in point II.4. (2) o either [have undergone one of the treatments or combinations thereof described in point II.4. (2) o or [foomprise whey to be fed to animals of species susceptible to foot-and-mouth disease, a that whey was collected from milk subjected to one of the treatments described in point II.4. (2) or [the whey has been produced at least 16 hours after clotting and has a pH below and: (2) or [the whey has been produced at least 21 days before the shipping and during period on cases of FMD have been detected in the exporting country.] (2) either [hip temperature short time pasteurisation of the forescen voyage duration, being at least 21 day before the consignment is presented to a border control post of the point of into Great Britain. Channel Islands or Isle of Man.]] (2) either [a subsequent from pasteurisation at 720C for at least 15 seconds, or an equivalent pasteurisation at hip the pasteurisation with itself achieves		II. Health info	ormation							
II.3. they are milk or milk products that:		I, the undersigned official veterinarian, declare that I have read and understood Regulation (EC) No 1069/2009 of the European Parliament and of the Council, and in particular Article 10 thereof, and Commission Regulation (EU) No 142/2011, and in particular Section 4 of Chapter II of Annex X, and Chapter I of Annex XIV thereto, and certify that the milk(2), the milk-based products (2) and milk-derived products(2) referred to in box I.28 comply with the following conditions:								
restrictions due to foot-and-mouth disease or rinderpest: II.3. they are milk or milk products that: (2)	: Certification	(insert name of region)(3),which is listed in Part I of Annex II to Commission Regulation (EU) No 605/2010,and which has been free from foot-and-mouth disease (FMD) and rinderpest for a period of 12 months immediately prior to export and has not practised vaccination against rinderpest during that								
(2) o either [have undergone one of the treatments or combinations thereof described in point II.4. (2) or [comprise whey to be fed to animals of species susceptible to foot-and-mouth disease, a that whey was collected from milk subjected to one of the treatments described in point and: (2) o either [the whey was collected at least 16 hours after clotting and has a pH below (2)(5) or [the whey has been produced at least 21 days before the shipping and durin period no cases of FMD have been detected in the exporting country;] (2)(5) or [the whey has been produced on date, in consideration of the foreseen voyage duration, being at least 21 day before the consignment is presented to a border control post of the point of into Great Britain, Channel Islands or Isle of Man;]] II.4. they have been subject to one of the following treatments: (2) o either [high temperature short time pasteurisation at 720C for at least 15 seconds, or an equiv pasteurisation achieving a negative reaction to a phosphatase test in bovine milk, in combination with: (2) o either [a subsequent second high temperature short time pasteurisation at 720C for least 15 seconds or an equivalent pasteurisation which itself achieves a neg reaction to a phosphatase test in bovine milk;] (2) or [a subsequent drying process that in the case of milk intended for feeding is combined with additional heating to 720C or higher;] (2) or [a subsequent process by which the pH is reduced and kept for at least ore at a level below 6;] (2)(5) or [the condition that the milk/milk product has been produced at least 21 days prior to the date of shipping and during that period no cases of FMD have be detected in the exporting country;] (2) or [the milk/milk product has been produced on,,(insert t the date), this of in consideration of the foreseen voyage duration, being at least 21 days prior to the date that the consignment is presented to a border control post of the pentry into Great Britain, Channel Islands or Isle of Man;] (2) or [sterilisatio	Part II	for a period of at least 50 days prior to production of holdings that were not subject to official								
(2) or [comprise whey to be fed to animals of species susceptible to foot-and-mouth disease, a that whey was collected from milk subjected to one of the treatments described in poin and: (2) o either [the whey was collected at least 16 hours after clotting and has a pH below (2)(5) or [the whey has been produced at least 21 days before the shipping and durin period no cases of FMD have been detected in the exporting country;] (2)(5) or [the whey has been produced on / date, in consideration of the foreseen voyage duration, being at least 21 day before the consignment is presented to a border control post of the point of into Great Britain, Channel Islands or Isle of Man;]] II.4. they have been subject to one of the following treatments: (2) o either [high temperature short time pasteurisation at 720C for at least 15 seconds, or an equivalent pasteurisation are station at 73c of least 15 seconds or an equivalent pasteurisation which itself achieves a neg reaction to a phosphatase test in bovine milk, in combination with: (2) o either [a subsequent second high temperature short time pasteurisation at 720C for least 15 seconds or an equivalent pasteurisation which itself achieves a neg reaction to a phosphatase test in bovine milk;] (2) o or [a subsequent drying process that in the case of milk intended for feeding is combined with additional heating to 72oC or higher;] (2) o or [a subsequent process by which the pH is reduced and kept for at least 21 day prior to the date of shipping and during that period no cases of FMD have be detected in the exporting country;] (2)(5) or [the condition that the milk/milk product has been produced at least 21 day prior to the date of shipping and during that period no cases of FMD have be detected in the exporting country;] (2) or [the milk/milk product has been produced on		II.3.	they are n	nilk or milk j	products that:					
that whey was collected from milk subjected to one of the treatments described in poin and: (2) o either [the whey was collected at least 16 hours after clotting and has a pH below (2)(5) or [the whey has been produced at least 21 days before the shipping and durin period no cases of FMD have been detected in the exporting country;] (2)(5) or [the whey has been produced on date, in consideration of the foreseen voyage duration, being at least 21 days before the consignment is presented to a border control post of the point of into Great Britain, Channel Islands or Isle of Man;]] II.4. they have been subject to one of the following treatments: (2) o either [high temperature short time pasteurisation at 720C for at least 15 seconds, or an equivalent pasteurisation achieving a negative reaction to a phosphatase test in bovine milk, in combination with: (2) o either [a subsequent second high temperature short time pasteurisation at 720C for least 15 seconds or an equivalent pasteurisation which itself achieves a neg reaction to a phosphatase test in bovine milk;] (2) or [a subsequent drying process that in the case of milk intended for feeding is combined with additional heating to 72oC or higher;] (2) or [a subsequent process by which the pH is reduced and kept for at least 21 day prior to the date of shipping and during that period no cases of FMD have be detected in the exporting country;] (2) or [the condition that the milk/milk product has been produced at least 21 day prior to the date of shipping and during that period no cases of FMD have be detected in the exporting country;] (2) or [the the date that the consignment is presented to a border control post of the prentry into Great Britain, Channel Islands or Isle of Man;] (2) or [sterilisation at a level of at least F03;]] (2) or [ultra high temperature treatment at 132oC for at least one second in combination with additional heating to 72°C or higher;]		(2)	\circ either	[have unde	ergone one of the treatm	ents or combinations thereof	described in point II.4;]			
(2)(5) or [the whey has been produced at least 21 days before the shipping and durin period no cases of FMD have been detected in the exporting country;] (2)(5) or [the whey has been produced on / date, in consideration of the foreseen voyage duration, being at least 21 day before the consignment is presented to a border control post of the point of into Great Britain, Channel Islands or Isle of Man;]] II.4. they have been subject to one of the following treatments: (2) either [high temperature short time pasteurisation at 720C for at least 15 seconds, or an equivalent pasteurisation achieving a negative reaction to a phosphatase test in bovine milk, in combination with: (2) either [a subsequent second high temperature short time pasteurisation at 720C for least 15 seconds or an equivalent pasteurisation which itself achieves a neg reaction to a phosphatase test in bovine milk;] (2) or [a subsequent drying process that in the case of milk intended for feeding is combined with additional heating to 720C or higher;] (2) or [a subsequent process by which the pH is reduced and kept for at least one at a level below 6;] (2)(5) or [the condition that the milk/milk product has been produced at least 21 day prior to the date of shipping and during that period no cases of FMD have be detected in the exporting country;] (2)(5) or [the milk/milk product has been produced on//(insert t the date), this of in consideration of the foreseen voyage duration, being at least 21 days prior to the date of shipping and shipping and shipping at least 21 days prior to the date of the presence		(2)	o or	that whey	[comprise whey to be fed to animals of species susceptible to foot-and-mouth disease, and that whey was collected from milk subjected to one of the treatments described in point II.4					
period no cases of FMD have been detected in the exporting country;] (2)(5) or [the whey has been produced on / date, in consideration of the foreseen voyage duration, being at least 21 day before the consignment is presented to a border control post of the point of into Great Britain, Channel Islands or Isle of Man;]] II.4. they have been subject to one of the following treatments: (2) either [high temperature short time pasteurisation at 720C for at least 15 seconds, or an equiv pasteurisation achieving a negative reaction to a phosphatase test in bovine milk, in combination with: (2) either [a subsequent second high temperature short time pasteurisation at 720C for at least 15 seconds or an equivalent pasteurisation which itself achieves a neg reaction to a phosphatase test in bovine milk;] (2) or [a subsequent drying process that in the case of milk intended for feeding is combined with additional heating to 720C or higher;] (2) or [a subsequent process by which the pH is reduced and kept for at least one at a level below 6;] (2)(5) or [the condition that the milk/milk product has been produced at least 21 day prior to the date of shipping and during that period no cases of FMD have be detected in the exporting country;] (2) or [the milk/milk product has been produced on//(insert t the date), this din consideration of the foreseen voyage duration, being at least 21 days prior the date that the consignment is presented to a border control post of the prentry into Great Britain, Channel Islands or Isle of Man;] (2) or [sterilisation at a level of at least F03;]] (2) or [ultra high temperature treatment at 1320C for at least one second in combination with additional heating to 72'C or higher;]			(2)	\circ either	[the whey was collected	at least 16 hours after clottin	ng and has a pH below 6;]			
date, in consideration of the foreseen voyage duration, being at least 21 day before the consignment is presented to a border control post of the point of into Great Britain, Channel Islands or Isle of Man;]] II.4. they have been subject to one of the following treatments: (2)			(2)(5)	o or						
(2) either [high temperature short time pasteurisation at 720C for at least 15 seconds, or an equity pasteurisation achieving a negative reaction to a phosphatase test in bovine milk, in combination with: (2) either [a subsequent second high temperature short time pasteurisation at 720C for least 15 seconds or an equivalent pasteurisation which itself achieves a neg reaction to a phosphatase test in bovine milk;] (2) or [a subsequent drying process that in the case of milk intended for feeding is combined with additional heating to 720C or higher;] (2) or [a subsequent process by which the pH is reduced and kept for at least one at a level below 6;] (2)(5) or [the condition that the milk/milk product has been produced at least 21 day prior to the date of shipping and during that period no cases of FMD have be detected in the exporting country;] (2)(5) or [the milk/milk product has been produced on//(insert t the date), this of in consideration of the foreseen voyage duration, being at least 21 days prior the date that the consignment is presented to a border control post of the prentry into Great Britain, Channel Islands or Isle of Man;] (2) or [sterilisation at a level of at least F03;]] (2) or [ultra high temperature treatment at 1320C for at least one second in combination with additional heating to 72'C or higher;] (2) or [a subsequent drying process that in the case of milk intended for feeding is combined with additional heating to 72'C or higher;]			(2)(5)	or	date, in consideration o before the consignment	f the foreseen voyage duration is presented to a border con	-			
pasteurisation achieving a negative reaction to a phosphatase test in bovine milk, in combination with: (2)		II.4.								
least 15 seconds or an equivalent pasteurisation which itself achieves a neg reaction to a phosphatase test in bovine milk;] (2) or [a subsequent drying process that in the case of milk intended for feeding is combined with additional heating to 72oC or higher;] (2) or [a subsequent process by which the pH is reduced and kept for at least one at a level below 6;] (2)(5) or [the condition that the milk/milk product has been produced at least 21 day prior to the date of shipping and during that period no cases of FMD have be detected in the exporting country;] (2)(5) or [the milk/milk product has been produced on//(insert t the date), this din consideration of the foreseen voyage duration, being at least 21 days prior the date that the consignment is presented to a border control post of the pentry into Great Britain, Channel Islands or Isle of Man;] (2) or [sterilisation at a level of at least F03;]] (2) or [ultra high temperature treatment at 132oC for at least one second in combination with combined with additional heating to 72'C or higher;] (2) or [a subsequent process by which the pH is reduced and kept for at least one		(2)	o either							
combined with additional heating to 72oC or higher;] (2) or [a subsequent process by which the pH is reduced and kept for at least one at a level below 6;] (2)(5) or [the condition that the milk/milk product has been produced at least 21 day prior to the date of shipping and during that period no cases of FMD have be detected in the exporting country;] (2)(5) or [the milk/milk product has been produced on//(insert t the date), this does in consideration of the foreseen voyage duration, being at least 21 days prior the date that the consignment is presented to a border control post of the post of th			(2)	o either	least 15 seconds or an e	quivalent pasteurisation whi				
at a level below 6;] (2)(5) or [the condition that the milk/milk product has been produced at least 21 day prior to the date of shipping and during that period no cases of FMD have be detected in the exporting country;] (2)(5) or [the milk/milk product has been produced on//(insert t the date), this does not in consideration of the foreseen voyage duration, being at least 21 days prior the date that the consignment is presented to a border control post of the product that the consignment is presented to a border control post of the product that the consignment is presented to a border control post of the product that the consignment is presented to a border control post of the product that the consignment is presented to a border control post of the product that the consignment is presented to a border control post of the product that the consignment is presented to a border control post of the product that the consignment is presented to a border control post of the product that the consignment is presented to a border control post of the product that the consignment is presented to a border control post of the product that the consignment is presented to a border control post of the product that the consignment is presented to a border control post of the product that the consignment is presented to a border control post of the product that the consignment is presented to a border control post of the product that the consignment is presented to a border control post of the product that the consignment is presented to a border control post of the product that the consignment is presented to a border control post of the product that the consignment is presented to a border control post of the product that the consignment is presented to a border control post of the product that the consignment is presented to a border control post of the product that the consignment is presented to a border control post of the product that the consignment is presented to a border control post of the product that the			(2)	\circ or						
prior to the date of shipping and during that period no cases of FMD have be detected in the exporting country;] (2)(5) or [the milk/milk product has been produced on//(insert t the date), this does in consideration of the foreseen voyage duration, being at least 21 days prior the date that the consignment is presented to a border control post of the po			(2)	o or		y which the pH is reduced ar	nd kept for at least one hour			
in consideration of the foreseen voyage duration, being at least 21 days price the date that the consignment is presented to a border control post of the post of			(2)(5)	o or	prior to the date of ship	ping and during that period i				
(2) or [ultra high temperature treatment at 132oC for at least one second in combination with (2) either [a subsequent drying process that in the case of milk intended for feeding is combined with additional heating to 72'C or higher;] (2) or [a subsequent process by which the pH is reduced and kept for at least one			(2)(5)	o or	in consideration of the the date that the consign	foreseen voyage duration, be nment is presented to a borde	ing at least 21 days prior to er control post of the point of			
 (2)			(2)	\circ or	[sterilisation at a level of	of at least F03;]]				
combined with additional heating to 72'C or higher;] (2) or [a subsequent process by which the pH is reduced and kept for at least one		(2)	\circ or	[ultra high	temperature treatment	at 132oC for at least one seco	nd in combination with:			
			(2)	o either			intended for feeding is			
at a tever perow oil			(2)	o or	[a subsequent process bat a level below 6;]	y which the pH is reduced ar	nd kept for at least one hour			
(2)(5) or [the condition that the milk/milk product has been produced at least 21 day prior to the date of shipping and during that period no cases of FMD has be			(2)(5)	o or						

en 2 / 5

EUROPEAN UNION

	JROPEAN UNION				human consumption GBHC0911	
	II. Health information					
				detected in	the exporting country;]	
		(2)(5)	o or	[the milk/milk product has been produced on//(insert the date), this date, in consideration of the foreseen voyage the duration, being at least 21 days prior to the date that consignment is presented to a border control post of the point of entry into Great Britain, Channel Islands or Isle of Man;]]		
Certification						
ţį.	II.6. the milk/milk-based product/milk-derived product was packed:					
Cer	(2)	o either	[in new c	ontainers;]		
Part II:	(2)	\circ or		es or bulk cor nt authority;]	ntainers disinfected prior to loading using a product approved by the	
4	and the containers are marked so as to indicate the nature of the milk/milk-based product/milk-derived product and bear labels indicating that the product is Category 3 material and not intended for human consumption;					
	II.7.	the milk,	milk-based products and milk-derived products described above:			
	(2)	o either			or milk products of ovine or caprine animal origin or is not intended imals, other than fur animals.]	
	(2)	\circ or			products of ovine or caprine animal origin and is intended for feed her than fur animals, and the milk or milk products:	
			(a)		from ovine and caprine animals which have been kept continuously in a country where the following conditions are fulfilled:	
				(i)	classical scrapie is compulsorily notifiable;	
				(ii)	an awareness, surveillance and monitoring system is in place for classical scrapie;	
				(iii)	official restrictions apply to holdings of ovine or caprine animals in the case of a suspicion of TSE or the confirmation of classical scrapie;	
				(iv)	ovine and caprine animals affected with classical scrapie are killed and destroyed;	
				(v)	the feeding to ovine and caprine animals of meat-and-bone meal or greaves, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health (OIE), of ruminant origin has been banned and effectively enforced in the whole country for a period of at least the preceding seven years;	
				originate fr suspicion o	rom holdings where no official restrictions are imposed due to a off TSE;	
			(c)	during a pe	rom holdings where no case of classical scrapie has been diagnosed eriod of at least the preceding seven years or, following the on of a case of classical scrapie:	
			(2)	o either	[all ovine and caprine animals on the holding have been killed and destroyed or slaughtered, except for breeding rams of the ARR/ARR genotype, breeding ewes carrying at least one ARR allele and no VRQ allele and other ovine animals carrying at least one ARR allele;]	
			(2)	o or	[all animals in which classical scrapie was confirmed have been killed and destroyed, and the holding has been subjected for a period of at least two years since the date of confirmation of the last classical scrapie case to intensified TSE monitoring, including testing with negative results for the presence of TSE in accordance with the laboratory methods set out in point 3.2 of Chapter C of Annex X to Regulation (EC) No 999/2001, of all of the following animals which are over the age of 18 months, except ovine animals	

en 3/5

EUROPEAN UNION

EUROPEAN UNION numan consumption							
]	II. Health information						
			of the ARF	A/ARR genotype:			
			-	animals which have been slaughter consumption; and	ed for human		
מחחזו			-	animals which have died or been kilbut which were not killed in the frameradication campaign.]]			
	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	s to Great Br	itain in this certificate include Chan	nel Islands and Isle of Man.			
]	Part I:						
-	-	Box reference I.6:	required to be filled in only if it is a Great Britain, Channel Islands or Is	Great Britain, Channel Islands or Isle on certificate for a commodity to be transle of Man; it may be filled in if the cent Great Britain, Channel Islands or Isle	nsited through rtificate is for a		
	-	Box reference I.12:	Place of destination: this box is to b	e filled in only if it is a certificate for	transit commodity.		
-	-	Box reference I.15:	Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship) is to be provided. In the case of unloading and reloading, the consignor must inform the border control post of the point of entry into Great Britain, Channel Islands or isle of Man.				
	-	Box reference I.16:	Do not use this box until the end of the transitional staging period.				
-	-	Box reference I.19:	use the appropriate Harmonised St. 04.01; 04.02; 04.03; 04.04; 23.09.10,	ystem (HS) code of the World Customs 23.09.90, 35.01, 35.02 or 35.04.	s Organisation:		
-	-	Box reference I.23:	for bulk containers, the container included.	number and the seal number (if applic	cable) must be		
	-	Box reference I.25:	technical use: any use other than for production or manufacturing of pe	eeding of farmed animals, other than t food.	fur animals, and the		
-	-	Box reference I.26 and I.27:	fill in according to whether it is a transit or an import certificate.				
	-	Box reference I.28:	'Manufacturing plant': provide the establishment.	registration number of treatment or J	processing		
Part II:							
((2) Delete as appropriate.						
((3) For completion if the authorisation to import into or transit through Great Britain, Channel						
	Islands or Isle of Man is restricted to certain regions of the third						
-	country concerned.						
((5) this condition applies only to third countries listed in column 'A' of Annex I to Regulation (EU) No						

en 4 / 5

EUROPEAN UNION

	II. Health information		
	605/2010.		
	- The signature and the stamp must be in a diffe	erent colour to that of the prin	iting.
	- Note for the person responsible for the consig	nment in Great Britain, Chanr	nel Islands or Isle of Man:
	This certificate is only for veterinary purposes	s and must accompany the cor	nsignment until it reaches
п	the border control post.		
atic	Certifying Officer	0.115 1.11	
ij	Name (in capital letters) Date of signature	Qualification and title Signature	
	Stamp		
ij			
H			
Ğ			

en 5 / 5