

Part I : Details of consignment	I.1. Consignor			I.2. IMSOC Reference		
	Name			I.2.a. Local Reference		
	Address					
	Country			ISO Code		
	I.5. Consignee			I.3. Central competent authority		
	Name			I.4. Local competent authority		
	Address					
	Country			ISO Code		
	I.7. Country of origin		ISO Code	I.9. Country of destination		ISO Code
	I.8. Region of origin			I.10. Region of destination		
	Code					
	I.11. Place of Dispatch			I.12. Place of destination		
	Name			Name		
	Address			Address		
	Approval Number			Approval Number		
Country			Country			
ISO Code			ISO Code			
I.13. Place of Loading			I.14. Date and time of departure			
Name						
Address						
Approval Number						
Country						
ISO Code						
I.15. Means of Transport			I.16 Entry Point			
Mode	International transport document	Identification				
I.18. Transport conditions			I.17. Accompanying documents			
Frozen <input type="checkbox"/> Chilled <input type="checkbox"/> Ambient <input type="checkbox"/> Controlled temperature <input type="checkbox"/>			Accompanying document reference			
			Date of issue			
			Country			
			Place of issue			
I.19. Container No / Seal No						
I.20. Certified as						
Pharmaceutical use <input type="checkbox"/>		Technical use <input type="checkbox"/>		Artificial reproduction <input type="checkbox"/>		
Breeding <input type="checkbox"/>		Production <input type="checkbox"/>		Slaughter <input type="checkbox"/>		
Relaying <input type="checkbox"/>		Human consumption <input type="checkbox"/>		Breeding and production <input type="checkbox"/>		
Animal Feedingstuff <input type="checkbox"/>				Production of petfood <input type="checkbox"/>		
				Fattening <input type="checkbox"/>		
I.21. For transit through a third country <input type="checkbox"/>			I.22. For transit through Member State(s) <input type="checkbox"/>			
Country		ISO Code	Country		ISO Code	
EU Exit Authority		BCP code	Country		ISO Code	
EU Entry Authority		BCP code				
I.23. Total number of packages		I.24. Total quantity		I.25. Total gross weight		
I.28. Description of consignment						
1. 23 RESIDUES AND WASTE FROM THE FOOD INDUSTRIES; PREPARED ANIMAL FODDER						
2301 Flours, meals and pellets, of meat or meat offal, of fish or of crustaceans, molluscs or other aquatic invertebrates, unfit for human consumption; greaves						
Commodity	Species	Quantity	Net weight	Package count		
Identification number			Identification system			

Part II: Certification	II. Health information		
	<p>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 8 and 10 thereof, and Commission Regulation (EU) No 142/2011, and in particular Chapter III of Annex XIII and Chapter II of Annex XIV thereto, and certify that the flavouring innards products described above:</p> <p>II.1. consist of animal by-products that satisfy the animal health requirements below;</p> <p>II.2. have been prepared and include the following animal by-products which are exclusively:</p> <p>(2) either <input type="checkbox"/> [- carcasses and parts of animals slaughtered or, in the case of game, bodies or parts of animals killed, and which are fit for human consumption in accordance with retained EU law, but are not intended for human consumption for commercial reasons;]</p> <p>(2) and/or <input type="checkbox"/> carcasses and the following parts originating either from animals that have been slaughtered in a slaughterhouse and were considered fit for human consumption following and ante-mortem inspection or bodies and the following parts of animals from game killed for human consumption in accordance with retained EU law:</p> <p>(i) carcasses or bodies and parts of animals which are rejected as unfit for human consumption in accordance with retained EU law, but which did not show any signs of disease communicable to humans or animals;</p> <p>(ii) heads of poultry;</p> <p>(iii) hides and skins, including trimmings and splitting thereof, horns and feet, including the phalanges and the carpus and metacarpus bones, tarsus and metatarsus bones;</p> <p>(iv) pig bristles;</p> <p>(v) feathers;]</p> <p>(2) and/or <input type="checkbox"/> blood of animals which did not show any signs of disease communicable through blood to humans or animals, obtained from animals that have been slaughtered in a slaughterhouse after having been considered fit for slaughter for human consumption following an ante-mortem inspection in accordance with retained EU law;]</p> <p>(2) and/or <input type="checkbox"/> animal by-products arising from the production of products intended for human consumption, including degreased bone, greaves and centrifuge or separator sludge from milk processing;]</p> <p>(2) and/or <input type="checkbox"/> products of animal origin, or foodstuffs containing products of animal origin, which are no longer intended for human consumption for commercial reasons or due to problems of manufacturing or packaging defects or other defects from which no risk to public or animal health arise;]</p> <p>(2) and/or <input type="checkbox"/> petfood and feedingstuffs of animal origin, or feedingstuffs containing animal by-products or derived products, which are no longer intended for feeding for commercial reasons or due to problems of manufacturing or packaging defects or other defects from which no risk to public or animal health arise;]</p> <p>(2) and/or <input type="checkbox"/> blood, placenta, wool, feathers, hair, horns, hoof cuts and raw milk originating from live animals that did not show signs of any disease communicable through that product to humans or animals;]</p> <p>(2) and/or <input type="checkbox"/> aquatic animals, and parts of such animals, except sea mammals, which did not show any signs of diseases communicable to humans or animals;]</p> <p>(2) and/or <input type="checkbox"/> animal by-products from aquatic animals originating from plants or establishments manufacturing products for human consumption;]</p> <p>(2) and/or <input type="checkbox"/> the following material originating from animals which did not show any signs of disease communicable through that material to humans or animals:</p> <p>(i) shells from shellfish with soft tissue or flesh;</p> <p>(ii) the following originating from terrestrial animals:</p> <p>- hatchery by-products,</p>		

Part II: Certification	II. Health information			
			-	eggs,
			-	egg by-products, including egg shells;
		(iii)		day-old chicks killed for commercial reasons;]
	(2)	and/or <input type="checkbox"/>		animal by-products from aquatic or terrestrial invertebrates other than species pathogenic to humans or animals;]
	(2)	and/or <input type="checkbox"/>		animals and parts thereof of the zoological orders of Rodentia and Lagomorpha, except Category 1 material as referred to in Article 8(a)(iii), (iv) and (v) of Regulation (EC) No 1069/2009 and Category 2 material as referred to in Article 9(a) to (g) of that Regulation;]
	(2)	and/or <input type="checkbox"/>		material from animals which have been treated with certain substances which are prohibited by Council Directive 96/22EC, the import of the material being permitted in accordance with Article 35(a)(ii) of Regulation (EC) No 1069/2009;]
	II.3.			have been subjected to processing in accordance with Chapter III of Annex XIII to Regulation (EU) No 142/2011, in order to kill pathogenic agents;
	II.4.			was analysed by a random sampling of at least five samples from each processed batch taken during or after storage at the processing plant and complies with the following standards (3): Salmonella: absence in 25g: n = 5, c = 0, m = 0, M = 0, Enterobacteriaceae: n = 5, c = 2, m = 10, M = 300 in 1 gram;
	II.5.			The end product was:
(2)		either <input type="checkbox"/>	[packaged in new or sterilised bags,]	
(2)		or <input type="checkbox"/>	[transported in bulk in containers or other means of transport that were thoroughly cleaned and disinfected with a disinfectant approved by the competent authority before use,] and which bear labels indicating 'NOT FOR HUMAN CONSUMPTION';]	
II.6.			the end product was stored in enclosed storage;	
II.7.			the product has undergone all precautions to avoid contamination with pathogenic agents after treatment;	
(2) <input type="checkbox"/>	II.8.		the flavouring innards products described above	
(2)		either <input type="checkbox"/>	[is derived from other ruminants than bovine, ovine or caprine animals.]]	
(2)		or <input type="checkbox"/>	[is derived from bovine, ovine or caprine animals and does not contain and is not derived from:	
(2)		either <input type="checkbox"/>	[bovine, ovine and caprine materials other than those derived from animals born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in accordance with Decision 2007/453/EC.]]	
(2)		or <input type="checkbox"/>	[(a) specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001 of the European Parliament and of the Council ;	
	(b)		mechanically separated meat obtained from bones of bovine, ovine or caprine animals, except from those animals that were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in accordance with Commission Decision 2007/453/EC, in which there has been no indigenous BSE case,	
	(c)		animal by-product or derived product obtained from bovine, ovine or caprine animals which have been killed, after stunning, by laceration of the 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, except for those animals that were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in accordance with Decision 2007/453/EC.]]]	

II. Health information			
Part II: Certification	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.6:	Person responsible for the consignment in Great Britain, Channel Islands or Isle of Man: this box is required to be filled in only if it is a certificate for a commodity to be transited through Great Britain, Channel Islands or Isle of Man; it may be filled in if the certificate is for a commodity to be imported into Great Britain, Channel Islands or Isle of Man.
	-	Box reference I.12:	Place of destination: this box is to be filled in only if it is a certificate for transit commodity. Products in transit may only be stored in free zones, free warehouses and custom warehouses.
	-	Box reference I.15:	Registration number (railway wagons or container and lorries), flight numbers (aircraft) or name (ship); information is to be provided in the event of unloading and reloading in 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 HS code: 05.04; 05.06, 05.11 or 23.09.
-	Box reference I.23:	for bulk containers, the container number and the seal number (if applicable) should be given.	
-	Box reference I.25:	technical use: any use other than feeding farmed animals, other than fur animals, and the production or manufacturing of pet food.	
-	Box reference I.26 and I.27:	fill in according to whether it is a transit or an import certificate.	
-	Box reference I.28:	<ul style="list-style-type: none"> - species: select from the following: Aves, Ruminantia, Suidae, Mammalia other than Ruminantia or Suidae, Pesca, Mollusca, Crustacea, Invertebrates other than Mollusca and crustacea - define the innard product. 	
Part II:			
(2)	Delete as appropriate.		
(3)	Where:		
	<p>n = number of samples to be tested;</p> <p>m = threshold value for the number of bacteria; the result is considered satisfactory if the number of the bacteria in all samples does not exceed m;</p> <p>M = maximum value for the number of bacteria; the result is considered unsatisfactory if the number of bacteria in one or more samples is M or more; and</p> <p>c = number of samples the bacterial count of which may be between m and M, the sample still being considered acceptable if the bacterial count of the other samples is m or less.</p>		

Part II: Certification	II. Health information										
	<ul style="list-style-type: none"> - The signature and the stamp must be in a different colour to that of the printing. - Note for the person responsible for the consignment in Great Britain, Channel Islands or Isle of Man: This certificate is only for veterinary purposes and must accompany the consignment until it reaches the border control post. 										
	<table border="0" style="width: 100%;"> <tr> <td colspan="2">Certifying Officer</td> </tr> <tr> <td style="width: 50%;">Name (in capital letters)</td> <td>Qualification and title</td> </tr> <tr> <td>Date of signature</td> <td>Signature</td> </tr> <tr> <td>Stamp</td> <td></td> </tr> </table>				Certifying Officer		Name (in capital letters)	Qualification and title	Date of signature	Signature	Stamp
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