

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 Commercial document reference Date of issue Country Place of issue	
	I.19. Container No / Seal No			
I.20. Certified as Technical use <input type="checkbox"/> Human consumption <input type="checkbox"/> Fattening <input type="checkbox"/> Artificial reproduction <input type="checkbox"/> Breeding and production <input type="checkbox"/> Breeding <input type="checkbox"/> Production <input type="checkbox"/> Pharmaceutical use <input type="checkbox"/> Animal Feedingsstuff <input type="checkbox"/> Production of petfood <input type="checkbox"/> Other <input type="checkbox"/> Slaughter <input type="checkbox"/> Relaying <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.25. Total gross weight		
I.24. Total net weight		I.25. Total gross weight		
I.28. Description of consignment 1. 19 PREPARATIONS OF CEREALS, FLOUR, STARCH OR MILK; PASTRYCOOKS' PRODUCTS 1901 Malt extract; food preparations of flour, groats, meal, starch or malt extract, not containing cocoa or containing less than 40 % by weight of cocoa calculated on a totally defatted basis, not elsewhere specified or included; food preparations of goods of headings 0401 to 0404, not containing cocoa or containing less than 5 % by weight of cocoa calculated on a totally defatted basis, not elsewhere specified or included				
Commodity	Species	Manufacturing plant	Package count	Net weight
Batch number				

Part II: Certification	II. Health information			
	I, the undersigned Official veterinarian hereby certify that:			
	1.	The dairy product described above, which is exported to the Republic of Moldova, has been obtained from animals:		
	a)	under the control of the official veterinary service,		
	b)	belonging to holdings which were not under restrictions due to foot-and-mouth disease or rinderpest, and		
	c)	subject to regular veterinary inspections to ensure that they satisfy the animal health requirements of the EU.		
<input type="radio"/>	2.	It was made from raw milk sourced from cows, ewes, goats, buffaloes or, camels of the species <i>Camelus dromedarius</i> , and has undergone:		
<input type="radio"/>	(1)either	<input type="radio"/>	(i)	a sterilisation process, to achieve an F0 value equal to or greater than three;
		<input type="radio"/>	(1)or	(ii) an ultra-high temperature (UHT) treatment at not less than 135 °C in combination with a suitable holding time;
		<input type="radio"/>	(1)or	(iii) a high temperature-short time pasteurisation treatment (HTST) at 72 °C for 15 seconds applied twice to milk with a pH equal to or greater than 7.0 achieving, where applicable, a negative reaction to an alkaline phosphatase test, applied immediately after the heat treatment;
		<input type="radio"/>	(1)or	(iv) a treatment with an equivalent pasteurisation effect to point (iii) achieving, where applicable, a negative reaction to an alkaline phosphatase test, applied immediately after the heat treatment;
		<input type="radio"/>	(1)or	(v) a HTST treatment of milk with a pH below 7.0;
		<input type="radio"/>	(1)or	(vi) a HTST treatment combined with another physical treatment by:
		<input type="radio"/>	(1)either	(1) a sterilisation process, to achieve an F0 value equal to or greater than three;
		<input type="radio"/>	(1)or	(2) additional heating equal to or greater than 72 °C, combined with desiccation.
<input type="radio"/>	(1)or	2.	It was made from raw milk sourced from animals other than cows, ewes, goats, buffaloes or camels of the species <i>Camelus dromedarius</i> , and has undergone:	
		<input type="radio"/>	(1)either	(i) a sterilisation process, to achieve an F0 value equal to or greater than three
		<input type="radio"/>	(1)or	(ii) an ultra-high temperature (UHT) treatment at not less than 135 °C in combination with a suitable holding time
3.	It was manufactured from raw milk:			
	a)	which comes from holdings registered in accordance with Regulation (EC) No 852/2004 and checked in accordance with Article 49 and Article 50 to Regulation (EU) 2019/627,		
	b)	which was produced, collected, cooled, stored and transported in accordance with the hygiene conditions laid down in Annex III to Regulation (EC) No 853/2004;		
	c)	which meets the plate and somatic cell count criteria laid down in Annex III to Regulation (EC) No 853/2004.		
	d)	which, pursuant to testing for residues of antibacterial drugs carried out by the food business operator in accordance with the requirements of the Regulation (EC) No 853/2004, it complies with the maximum residue limits for residues of antibacterial veterinary medicinal products laid down in Commission Regulation (EU) No 37/2010;		
	e)	which has been produced under conditions guaranteeing compliance with the maximum residue levels for pesticides in accordance with the requirements of the EU.		

Part II: Certification	II. Health information		
	4.	It comes from an establishment implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004.	
	5.	It has been processed, stored, wrapped, packaged and transported in accordance with the relevant hygiene requirements of the EU.	
	6.	It meets the relevant microbiological criteria of Commission Regulation (EC) No 2073/2005.	
	7.	The guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with the requirements of the Regulation (EU) 2017/625 are fulfilled.	
	Notes:		
	Part I:		
	-	Box I.19: Indicate total gross weight and total net weight.	
	-	Box I.21: Either seal- or container number or both is to be indicated in this box.	
	-	Box I.25: Custom code and title: Use the appropriate Harmonized System (HS) code under the following headings: 04.01; 04.02; 04.03; 04.04; 04.05; 04.06; 19.01; 21.05; 21.06.90; 35.01; 35.02	
	Part II:		
	(1)	Keep as appropriate	
	Signature and stamp must be different color that in the printed certificate.		
	Certifying Officer		
	Name (in capital letters)	Qualification and title	
	Date of signature	Signature	
	Stamp		