

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			I.9. Country of destination		
	ISO Code			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						
Other <input type="checkbox"/>		Production <input type="checkbox"/>		Fattening <input type="checkbox"/>		
Human consumption <input type="checkbox"/>		Breeding and production <input type="checkbox"/>		Production of petfood <input type="checkbox"/>		
Slaughter <input type="checkbox"/>		Pharmaceutical use <input type="checkbox"/>		Artificial reproduction <input type="checkbox"/>		
Breeding <input type="checkbox"/>				Relaying <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			Country			
ISO Code			ISO Code			
EU Exit Authority			Country			
BCP code			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. 21 MISCELLANEOUS EDIBLE PREPARATIONS						
2106 Food preparations not elsewhere specified or included						
Commodity	Species	Quantity	Net weight	Package count		
Identification number			Identification system			

II. Health information

II.1. Public health attestation

I, the undersigned, declare that I am aware of the relevant provisions of Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (OJ L 31, 1.2.2002, p. 1), Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs (OJ L 139, 30.4.2004, p. 1) and Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin (OJ L 139, 30.4.2004, p. 55) and Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017 on official controls and other official activities performed to ensure the application of food and feed law, rules on animal health and welfare, plant health and plant protection products, amending Regulations (EC) No 999/2001, (EC) No 396/2005, (EC) No 1069/2009, (EC) No 1107/2009, (EU) No 1151/2012, (EU) No 652/2014, (EU) 2016/429 and (EU) 2016/2031 of the European Parliament and of the Council, Council Regulations (EC) No 1/2005 and (EC) No 1099/2009 and Council Directives 98/58/EC, 1999/74/EC, 2007/43/EC, 2008/119/EC and 2008/120/EC and repealing Regulations (EC) No 854/2004 and (EC) No 882/2004 of the European Parliament and of the Council, Council Directives 89/608/EEC, 89/662/EEC, 90/425/EEC, 91/496/EEC, 96/23/EC, 96/93/EC and 97/78/EC and Council Decision 92/438/EEC (Official Controls Regulation (OJ L 95, 7.4.2017, p. 1)),

and I certify that the insects described above were produced in accordance with these requirements, in particular:

that they come from (an) establishment(s) implementing a programme based on the hazard analysis and critical control points (HACCP) principles in accordance with Article 5 of Regulation (EC) No 852/2004; that they have been handled and, where appropriate, prepared, packaged and stored in a hygienic manner in accordance with the requirements of Annex I (primary producing) or Annex II (other stages) to Regulation (EC) No 852/2004;

that they comply with the requirements once laid down in Section XVII of Annex III to Regulation (EC) No 853/2004, including as regards the use of substrates for feeding; when applicable, the food has been authorised on the Union market in accordance with Article 6 of Regulation (EU) 2015/2283 of the European Parliament and of the Council of 25 November 2015 on novel foods, amending Regulation (EU) No 1169/2011 of the European Parliament and of the Council and repealing Regulation (EC) No 258/97 of the European Parliament and of the Council and Commission Regulation (EC) No 1852/2001 (OJ L 327, 11.12.2015, p. 1) and listed in Commission Implementing Regulation (EU) 2017/2470 of 20 December 2017 establishing the Union list of novel foods in accordance with Regulation (EU) 2015/2283 of the European Parliament and of the Council on novel food (OJ L 351, 30.12.2017, p. 72).

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. See notes in Annex II of Commission Implementing Regulation (EU) 2019/628 of 8 April 2019 concerning model official certificates for certain animals and goods and amending Regulation (EC) No 2074/2005 and Implementing Regulation (EU) 2016/759 as regards these model certificates (OJ L 131, 17.5.2019, p. 101).

Part I:

Box reference I.16: Do not use this box until the end of the transitional staging period.

I.16:

Box reference I.25: Insert the appropriate HS/CN code(s) such as 0106 49 00, 0410 or 2106.

I.25:

Part II: (1) Delete as appropriate

Part II: Certification	II. Health information			
	Box II.1 a programme based on the HACCP principles is not required if the products come directly from a primary producer. The colour of the stamp and signature must be different from that of the other particulars in the certificate.			
	Certifying Officer			
	Name (in capital letters)	Qualification and title		
	Date of signature	Signature		
	Stamp			