

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			
Chilled <input type="checkbox"/> Frozen <input type="checkbox"/> Ambient <input type="checkbox"/> Controlled temperature <input type="checkbox"/>			Commercial document reference			
			Date of issue			
			Country			
			Place of issue			
I.19. Container No / Seal No						
I.20. Certified as						
Production <input type="checkbox"/>		Animal Feedingstuff <input type="checkbox"/>		Slaughter <input type="checkbox"/>		
Pharmaceutical use <input type="checkbox"/>		Breeding and production <input type="checkbox"/>		Relaying <input type="checkbox"/>		
Fattening <input type="checkbox"/>		Production of petfood <input type="checkbox"/>		Human consumption <input type="checkbox"/>		
Breeding <input type="checkbox"/>				Other <input type="checkbox"/>		
				Artificial reproduction <input type="checkbox"/>		
				Technical use <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 _____						
EU Entry Authority _____ BCP code _____						
I.23. Total number of packages		I.24. Total quantity		I.25. Total net weight		
I.28. Description of consignment						
1. 21 MISCELLANEOUS EDIBLE PREPARATIONS						
2105 Ice cream and other edible ice, whether or not containing cocoa						
210500 Ice cream and other edible ice, whether or not containing cocoa						
Commodity	Species	Quantity	Net weight	Package count		
Identification number			Identification system			

Part II: Certification	II. Health information		
	<p>I, the undersigned official veterinarian, hereby certify that:</p> <p>II.1. Ready-made meals contain the following component/s of animal origin and meet the criteria set out below:</p> <p>II.2. The product was prepared and stored in an establishment which was approved and supervised by the competent authority of the country of origin, and authorised for export to Chile.</p> <p>(1) <input type="checkbox"/> II.3. The product contains milk or dairy products and meets the following conditions:</p> <p>II.3.1. It was prepared and stored in an establishment approved and supervised by the competent authority of the country of origin;</p> <p>II.3.2. It comes from a Member State or region which is free of foot-and-mouth disease, in accordance with the criteria set out in the relevant chapter of the most recent version of the Animal Health Code of the OIE; (enter the EU member State or zone of origin of the milk or dairy product).</p> <p>II.3.3. The milk has undergone one of the following treatments:</p> <p>(1)either <input type="checkbox"/> sterilisation, to reach an F0 value equal to or greater than 3]; [II.3.3.1.</p> <p>(1)or <input type="checkbox"/> UHT treatment (ultra high temperature) at no less than 135°C with a suitable holding time]; [II.3.3.2.</p> <p>(1)or <input type="checkbox"/> HTST treatment (high temperature short time pasteurisation treatment) 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, performed immediately after the heat treatment]; [II.3.3.3.</p> <p>(1)or <input type="checkbox"/> treatment with an equivalent pasteurisation effect to that set out in point II.3.3.3. achieving, where applicable, a negative reaction to an alkaline phosphatase test, applied immediately after the heat treatment]; [II.3.3.4.</p> <p>(1)or <input type="checkbox"/> HTST treatment of milk with a pH below 7.0]; [II.3.3.5.</p> <p>(1)or <input type="checkbox"/> HTST treatment combined with another physical treatment by:</p> <p>[II.3.3.6.</p> <p>(1)either <input type="checkbox"/> lowering the pH below 6 for one hour]]; [II.3.3.6.1.</p> <p>(1)or <input type="checkbox"/> additional heating equal to or greater than 72°C, combined with desiccation]]. [II.3.3.6.2.</p> <p>(1) <input type="checkbox"/> [II.3.4. The dairy products (except cheeses) derive from milk that has undergone one of the heat treatments described in point II.3.3.]</p> <p>(1) <input type="checkbox"/> [II.3.5. The cheeses were made with milk that has undergone one of the heat treatments described in point II.3.3, or were matured for a minimum of 60 days (enter dates)].</p> <p>(1) <input type="checkbox"/> II.4. The product contains poultry meat (processed meat and/or meat products) which meet the following conditions:</p> <p>II.4.1. It was prepared and stored in an establishment approved and supervised by the competent authority of the country of origin;</p> <p>II.4.2. It has undergone one of the following heat treatments:</p> <p>(1)either <input type="checkbox"/> heat treatment to a minimum temperature of 70°C, which must be reached throughout the meat for a minimum of 82 seconds]; [II.4.2.1.</p> <p>(1)or <input type="checkbox"/> heat treatment to a minimum temperature of 74°C, which must be reached throughout the meat for a minimum of 40 seconds]; [II.4.2.2.</p> <p>(1)or <input type="checkbox"/> heat treatment to a minimum temperature of 80°C, which must be reached throughout the meat for a minimum of 29 seconds]; [II.4.2.3.</p> <p>(1)or <input type="checkbox"/> heat treatment in a hermetically sealed container to reach an F0 value equal to or greater than 3]; [II.4.2.4.</p> <p>(1)or <input type="checkbox"/> another heat treatment proposed in advance by the Competent Veterinary Authority, which must scientifically demonstrate to the SAG that it is equivalent to any of the processes described here: (enter heat treatment applied and time).]] [II.4.2.5.</p>		

Part II: Certification	II. Health information			
	<p>(1) <input type="checkbox"/> [II.5. The product contains pork meat and/or beef meat (processed meat and/or meat products) which meets the following conditions:</p> <p>II.5.1. It was prepared and stored in an establishment approved and supervised by the competent authority of the country of origin;</p> <p>(1)either <input type="checkbox"/> It comes from a Member State or region which is free from foot-and-mouth disease without vaccination, African Swine Fever, Swine Vesicular Disease and Classical Swine Fever, in accordance with the criteria set out in the relevant chapter of the most recent version of the Animal Health Code of the OIE: (enter the EU Member State or zone of origin of the pork or beef product)]</p> <p>(1)or <input type="checkbox"/> The product has undergone one of the following treatments:</p> <p>[II.5.2.</p> <p>(1)either <input type="checkbox"/> heat treatment at a minimum temperature of 68°C, measured in the centre of the product for the period of time needed to reach a pasteurisation value equal to or greater than 40];</p> <p>[II.5.2.1. <input type="checkbox"/> in respect of ham, it has undergone a natural fermentation and maturation treatment of at least nine months, resulting in the following characteristics:</p> <p>— Aw value of not more than 0,93,</p> <p>— pH value of not more than 6,0.]</p> <p>[II.5.2.2. <input type="checkbox"/> heat treatment at a minimum temperature of 80°C, which must be reached throughout the meat.]</p> <p>[II.5.2.3. <input type="checkbox"/> heat treatment in a hermetically sealed container to an Fo value equal to or greater than 3]]].</p> <p>Notes:</p> <p>This certificate must be used for ready-made meals, in other words culinary preparations of animal origin which are presented ready for consumption, and need only to be cooked or heated up. Meals prepared with chilled or frozen fresh meat are not covered by this form, since they must meet the health requirements set out in the relevant Resolutions in force, which lay down the health requirements for chilled or frozen fresh meat.</p> <ul style="list-style-type: none"> · The signature and stamp must be in a different colour to that of the printed script. · The certificate must be issued in Spanish and in the language of the EU Member State. <p>Part I:</p> <p>Box reference 1.2.a: Unique reference number assigned by the TRACES system.</p> <p>Box reference I.11.: Name, address and approval number of the establishment of production or dispatch, in accordance with the register of establishments authorised to export to Chile.</p> <p>Box reference I. 25: product type, e.g. pizza, lasagna, pasta with meat, meat pies, etc.</p> <p>Product name: enter the relevant customs code of the World Customs Organisation: 16.01; 16.02; 16.03; 16.04; 16.05; 19.01; 19.02; 19.05; 20.04; 20.05; 21.03; 21.04; 21.05; 21.06.</p> <p>Customs code and title: enter the authorisation number of the establishment producing the ready-made meal, in accordance with the register of establishments authorised to export to Chile.</p> <p>Producer establishment: (1) Delete as appropriate</p>			
Certifying Officer				
Name (in capital letters)		Qualification and title		
Date of signature		Signature		
Stamp				