

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						
Human consumption <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			BCP code			
EU Entry Authority			BCP code			
I.23. Total number of packages		I.25. Total net weight		I.25. Total gross weight		
I.28. Description of consignment						
1. 05 PRODUCTS OF ANIMAL ORIGIN, NOT ELSEWHERE SPECIFIED OR INCLUDED						
0504 Guts, bladders and stomachs of animals (other than fish), whole and pieces thereof, fresh, chilled, frozen, salted, in brine, dried or smoked						
Commodity	Species	Manufacturing plant	Package count	Net weight		

Part II: Certification	II. Health information		
	I, the undersigned official veterinarian certify the following:		
	II.1 (insert EU Member State of origin or a region thereof)		
	is declared free from African Swine Fever, Foot and Mouth Disease, Swine Vesicular Disease, Classical Swine Fever and transmissible gastroenteritis, according to the criteria set in the latest version of the Terrestrial Animal Health Code of the World Organisation for Animal Health (OIE) and no case of Swine Vesicular Disease has been declared in the last two years.		
	II.2. Conditions of the animal from which the casings origin:		
	II. 2.1. They were born and bred and slaughtered <input type="checkbox"/> [in the territory described at II.1](1) and/or <input type="checkbox"/> [in another EU Member State or region meeting the conditions laid down at II.1.](1)		
	II. 2.2. The carcasses were processed in a slaughterhouse under official veterinary control that meets the structural, operating and health inspection conditions on which it is authorised to export.		
	II. 2.3. They were inspected pre- and post-mortem and recognised as being free from transmissible diseases.		
	II. 3. The establishment of origin of the animals:		
	In the countries that are not free of the diseases referred to at II.1, the casings underwent one of the following treatments:		
	<input type="checkbox"/> [II. 3.1. Heat treatment to at least 70 degrees C. for at least 30 minutes.](2)		
	<input type="checkbox"/> [II. 3.2. Immersion in citric or lactic acid 0.5 % for at least 5 minutes.](2)		
	<input type="checkbox"/> [II. 3.3. Drying before salting until the water/protein ratio in the most humid part of the product does not exceed 2.25/1.](2)		
	<input type="checkbox"/> [II. 3.4. The casings underwent salting for at least 30 days with dry salt (NaCl) or brine (Aw < 0.80)](2)		
	II. 4. Transport and labelling:		
	II. 4.1. The casings are transported from the establishment of provenance to their destination in Chile in vehicles or containers that ensure that their health/hygiene conditions are maintained.		
	II. 4.2 The packaging of the casings is sealed and labelled. The labels record the country and establishment of provenance, the identification of the product, the quantity and net weight thereof.		
	Notes:		
	(1) Delete as appropriate.		
	(2) Delete as appropriate.		
	<ul style="list-style-type: none"> • The signature and the stamp must be in a different colour to that of the printing. • The certificate must be issued in Spanish and in the language of the EU Member State of origin. 		
	Certifying Officer		
	Name (in capital letters)	Qualification and title	
	Date of signature	Signature	
	Stamp		