EUROPEAN UNION
 Export Health Certificate

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　　　　　Code	~~I.10. Region of destination~~

I.11. Place of Dispatch	I.12. Place of destination
Name	Name
Address	Address
Approval Number	Approval Number
Country　　　　　　　　ISO Code	Country　　　　　　　　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

Mode	International transport document	Identification

I.16 Entry Point

I.18. Transport conditions
Ambient ☐　　　Chilled ☐　　　Frozen ☐　　　Controlled temperature ☐

I.17. Accompanying documents
Commercial document reference　　　　　Date of issue
Country　　　　　Place of issue

I.19. Container No / Seal No

I.20. Certified as
Human consumption ☐

I.21. For transit through a third country　　☐	I.22. For transit through Member State(s)　　☐
Country　　　　　ISO Code	
EU Exit Authority　　　　　BCP code	Country　　　　　ISO Code
EU Entry Authority　　　　　BCP code	

I.25. Total gross weight

I.28. Description of consignment
1. 16 PREPARATIONS OF MEAT, OF FISH OR OF CRUSTACEANS, MOLLUSCS OR OTHER AQUATIC INVERTEBRATES
　1604 Prepared or preserved fish; caviar and caviar substitutes prepared from fish eggs

Commodity	Product Description	Manufacturing plant	Date of production	Expiration Date

II. Health information		

Part II: Certification

I, the undersigned official veterinarian, hereby certify that:

II.1.　Ready-made meals contain the following component/s of animal origin and meet the criteria set out below:

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.

(1) ☐ [II.3.　The product contains milk or dairy products and meets the following conditions:

II.3.1.　 It was prepared and stored in an establishment approved and supervised by the competent authority of the country of origin;

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).

II.3.3.　The milk has undergone one of the following treatments:

(1)either ○　sterilisation, to reach an F0 value equal to or greater than 3];
[II.3.3.1.

(1)or ○　UHT treatment (ultra high temperature) at no less than 135°C with a suitable holding time];
[II.3.3.2.

(1)or ○　HTST treatment (high temperature short time pasteurisation treatment) at 72°C for 15
[II.3.3.3.　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];

(1)or ○　treatment with an equivalent pasteurisation effect to that set out in point II.3.3.3. achieving,
[II.3.3.4.　where applicable, a negative reaction to an alkaline phosphatase test, applied immediately after the heat treatment];

(1)or ○　HTST treatment of milk with a pH below 7.0];
[II.3.3.5.

(1)or ○　HTST treatment combined with another physical treatment by:
[II.3.3.6.

　　　　(1)either ○　lowering the pH below 6 for one hour]];
　　　　[II.3.3.6.1.

　　　　(1)or ○　additional heating equal to or greater than 72°C, combined with desiccation]].
　　　　[II.3.3.6.2.

(1) ☐　The dairy products (except cheeses) derive from milk that has undergone one of the heat treatments
[II.3.4.　described in point II.3.3.]

(1) ☐　The cheeses were made with milk that has undergone one of the heat treatments described in point
[II.3.5.　II.3.3, or were matured for a minimum of 60 days (enter dates)]].

(1) ☐ [II.4.　The product contains poultry meat (processed meat and/or meat products) which meet the following conditions:

II.4.1.　 It was prepared and stored in an establishment approved and supervised by the competent authority of the country of origin;

II.4.2.　 It has undergone one of the following heat treatments:

(1)either ○　heat treatment to a minimum temperature of 70ºC, which must be reached throughout the
[II.4.2.1.　meat for a minimum of 82 seconds];

(1)or ○　heat treatment to a minimum temperature of 74ºC, which must be reached throughout the
[II.4.2.2.　meat for a minimum of 40 seconds];

(1)or ○　heat treatment to a minimum temperature of 80ºC, which must be reached throughout the
[II.4.2.3.　meat for a minimum of 29 seconds];

(1)or ○　heat treatment in a hermetically sealed container to reach an F0 value equal to or greater
[II.4.2.4.　than 3;

(1)or ○　another heat treatment proposed in advance by the Competent Veterinary Authority, which
[II.4.2.5.　must scientifically demonstrate to the SAG that it is equivalent to any of the processes described here:　　　　(enter heat treatment applied and time).]]

Part II: Certification

II. Health information		

(1) ☐ [II.5.   The product contains pork meat and/or beef meat (processed meat and/or meat products) which meets the following conditions:

II.5.1.   It was prepared and stored in an establishment approved and supervised by the competent authority of the country of origin;

(1)either ○ [II.5.2.   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)]

(1)or ○ [II.5.2.   The product has undergone one of the following treatments:

(1)either ○ [II.5.2.1.   heat treatment at a minimum temperature of 68ºC, measured in the centre of the product for the period of time needed to reach a pasteurisation value equal to or greater than 40];

(1)or ○ [II.5.2.3.   in respect of ham, it has undergone a natural fermentation and maturation treatment of at least nine months, resulting in the following characteristics:

— Aw value of not more than 0,93,

— pH value of not more than 6,0.]

(1)or ○ [II.5.2.4.   heat treatment at a minimum temperature of 80ºC, which must be reached throughout the meat.]

(1)or ○ [II.5.2.5.   heat treatment in a hermetically sealed container to an Fo value equal to or greater than 3]]].

Notes:

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.

·   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.

Part I:

Box reference 1.2.a: Unique reference number assigned by the TRACES system.

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.

Box reference I. 25:

Product name: product type, e.g. pizza, lasagna, pasta with meat, meat pies, etc.

Customs code and title: 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.

Producer establishment: enter the authorisation number of the establishment producing the ready-made meal, in accordance with the register of establishments authorised to export to Chile.

(1)   Delete as appropriate

Certifying Officer	
Name (in capital letters)	Qualification and title
Date of signature	Signature
Stamp	