

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																
	<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th style="width:15%;">Mode</th> <th style="width:15%;">International transport document</th> <th style="width:70%;">Identification</th> </tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> </table>		Mode	International transport document	Identification														
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I.18. Transport conditions Controlled temperature <input type="checkbox"/> Ambient <input type="checkbox"/> Chilled <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 Artificial reproduction <input type="checkbox"/> Consignments according to Regulation No 999/2001 <input type="checkbox"/> Rodent food <input type="checkbox"/> Ornamental use/research <input type="checkbox"/> Quarantine <input type="checkbox"/> Pet food <input type="checkbox"/> Production <input type="checkbox"/> Other <input type="checkbox"/> Human consumption <input type="checkbox"/> Laboratory <input type="checkbox"/> Production of petfood <input type="checkbox"/> Pharmaceutical use <input type="checkbox"/> Sales <input type="checkbox"/> Organic fertilizers <input type="checkbox"/> Further process <input type="checkbox"/> Technical use <input type="checkbox"/> Slaughter <input type="checkbox"/> Approved Bodies <input type="checkbox"/> Ornamental bird food <input type="checkbox"/> Storage <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.24. Total quantity	I.25. Total net weight	I.25. Total gross weight																
I.28. Description of consignment 1. 02 MEAT AND EDIBLE MEAT OFFAL 0202 Meat of bovine animals, frozen 020230 Boneless																			
<table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th style="width:25%;">Commodity</th> <th style="width:25%;">Species</th> <th style="width:25%;">Quantity</th> <th style="width:25%;">Net weight</th> <th style="width:20%;">Package count</th> </tr> </thead> <tbody> <tr><td> </td><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td><td> </td></tr> </tbody> </table>				Commodity	Species	Quantity	Net weight	Package count											
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Identification number		Identification system																	

II. Health information			
Part II: Certification	II. Health information		
	The competent authority, represented by the undersigned official inspector, certifies that:		
	II.1.	The product comes from animals which were born, reared and slaughtered in an EU Member State. The product comes from a Member State/region which is free from FOOT-AND-MOUTH DISEASE and Rift Valley fever.	
	II.2.	The meat comes from bovine animals which did not show any signs or lesions consistent with infectious disease during their ante-mortem or post-mortem inspection; were not stunned prior to slaughter by injection with compressed air or gas into the cranial vault or through severance of the spinal cord; were declared fit for slaughter and for the processing of their carcasses in ante-mortem and post-mortem inspections; and were prepared in such a way as to avoid contamination with any of the tissues referred to in Article 11.4.14 of the Terrestrial Animal Health Code of the OIE (World Organisation for Animal Health).	
	II.3.	The product certified as fit for human consumption comes from establishments which have put in place and operate the Hazard Analysis and Critical Control Points (HACCP) system or equivalent, and are authorised by the competent authority of (exporting country). (Exporting country)'s system for inspecting bovine meat has been recognised by SENASA [Peruvian National Agency for Agricultural Health].	
	II.4.	The competent authority of (exporting country) has put in place and has in operation a programme to monitor chemical and microbiological contaminants that covers bovine meat and derived products, and the feed and feed ingredients used for the species in question. The products exported comply with all European Union legislation concerning microbiological and residue checks.	
	II.5.	The product comes from animals originating from regions which are not under quarantine or subject to restrictions for the purpose of disease control, and in which no cases of infectious bovine diseases for which (the latest version of) the Terrestrial Code of the OIE sets out recommendations for trading in meat were observed in the course of the 30 days prior to slaughter.	
	II.6.	The product comes from animals which were transported from the establishment of origin to the slaughterhouse without coming into contact with any other animals not meeting the same health requirements, and the vehicles in which the animals were transported were washed and disinfected prior to loading.	
	II.7.	The competent authority of (exporting country) has put in place and has in operation a traceability system for the primary bovine chain, the slaughterhouse and the processor which enables the various stages of production and processing to be traced.	
	II.8.	After the product was obtained, the necessary precautions were taken in order to avoid contact with any source of contamination.	
	II.9.	The product or its packaging carries the competent authority's official inspection mark, which identifies the establishment where it was produced and provides assurance that the product was made and transported in compliance with all of the European Union's health rules and regulations.	
	II.10.	The product was inspected by the competent authority before final certification and dispatch.	
II.11.	The container was washed and disinfected before the product was loaded. The container was sealed in (exporting country) and must remain sealed until it arrives in Peru. The seal number is indicated on the export certificate.		
II.12.	The container maintains the cold chain (refrigerated or frozen) and has a system for monitoring temperature, which can be checked at the destination.		
Part I			
	-	The colour of the ink used for the seal and for the signature must be different from that of the printed text.	
	-	The certificate must be issued in Spanish and in the language of the EU Member State on headed paper with the logos and stamps of the issuing health authority.	
Certifying Officer			
Name (in capital letters)	Qualification and title		
Date of signature	Signature		
Stamp			