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	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			
Fart 1. Details of collsignillent	Name Address				I.4. Local competent authority			
	Country ISO Code							
눩	-						700 0 l	
Ĩ	I.7. Country of origin ISO Code				I.9. Country of destination		ISO Code	
긹	I.8. Region of origin Code				I.10. Region of destination			
al	I.11. Place of Dispatch				I.12. Place of destination			
	Name				Name			
Ĭ	Address				Address			
3	Approval Numbe Country	Approval Number			Approval Number Country ISO Code			
립					country	130 coue		
	I.13. Place of Load	ling			I.14. Date and time of departure			
	Name Address							
	Approval Numbe	r						
	Country ISO Code							
	I.15. Means of Transport				I.16 Entry Point			
	Mode International		Identification					
		transport document			_			
	I.18. Transport co	nditions			I.17. Accompanying documents			
	ambient 🗆				Accompanying document reference Date of issue			
				Country Place of issue				
ł	I.19. Container No	/ Seal No						
ł	I.20. Certified as							
	Human consumpt	tion 🗆	Slaughter 🗆		Other 🗆	Relaying 🗆		
- 1	Pharmaceutical use \Box		Breeding 🗆		Fattening 🗆	Animal Feedingstuff 🗆		
	Breeding and production \Box		Technical use		Production of petfood \Box	Production \Box		
	Artificial reprodu				Ĩ			
		rough a third coun			I.22. For transit through Member State(s)			
	Country EU Exit Authority		ISO CodeBCP code		Country	ISO Code	ISO Code	
	EU Entry Authority	U Entry BCP code						
ł		23. Total number of packages I.24. Total quantity			I.25. Total net weight	I.25. Total gross w	eight	
ł	I.28. Description o	of consignment						
	1. 01 LIVE ANIMA	-						
	0106 Other live	animals						
	Insects							
	010641 Bee							
	0106410 #1. Commodity	U Bees	Quantity		Net weight	Package count		
	Species		Identification numb	er	Identification system	- actuage count		
+				-				
1								

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Part II: Certification

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 laving 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 (OI 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:BoxDo not use this box until the end of the transitional staging period.referenceI.16:BoxInsert the appropriate HS/CN code(s) such as 0106 49 00, 0410 or 2106.referenceI.25:Part II: (1) Delete as appropriate

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