

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			
Frozen <input type="checkbox"/> Chilled <input type="checkbox"/> Ambient <input type="checkbox"/> Controlled temperature <input type="checkbox"/>			Accompanying 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. 19 PREPARATIONS OF CEREALS, FLOUR, STARCH OR MILK; PASTRYCOOKS' PRODUCTS						
1901 Malt extract; food preparations of flour, groats, meal, starch or malt extract, not containing cocoa or containing less than 40% by weight of cocoa calculated on a totally defatted basis, not elsewhere specified or included; food preparations of goods of headings 0401 to 0404, not containing cocoa or containing less than 5% by weight of cocoa calculated on a totally defatted basis, not elsewhere specified or included						
Commodity	Species	Manufacturing plant	Package count	Net weight		
Batch number						

Part II: Certification	II. Health information			
	II.1.	Animal Health Attestation		
		I, the undersigned official veterinarian, declare that I am aware of the relevant provisions of Directive 2002/99/EC and of Regulation (EC) No 853/2004 and hereby certify that the dairy product described above:		
		(a)	has been obtained from animals:	
			(i)	under the control of the official veterinary service;
			(ii)	belonging to holdings which were not under restrictions due to foot-and-mouth disease or rinderpest: and,
			(iii)	subject to regular veterinary inspections to ensure that they satisfy the animal health conditions laid down Chapter I of Section IX of Annex 3 to Regulation (EC) No 853/2004 and in Directive 2002/99/EC;
	(1)(2)either	or	(b)	the dairy product was made from raw milk sourced from cows, ewes, goats, buffaloes or, where authorised, countries with footnote (b) as set out in a document relating to 'milk and milk products' published on gov.uk, in accordance with Regulation (EC) No 605/2010, from camels of the species <i>Camelus dromedarius</i> , and has undergone, prior to import into Great Britain
	(1)	either	(i)	a sterilization process, to achieve an F0 value equal to or greater than three;]
	(1)	or	(ii)	an ultra-high temperature (UHT) treatment at not less than 135 °C in combination with a suitable holding time;]
	(1)	or	(iii)	a high temperature-short time pasteurisation treatment (HTST) 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, applied immediately after the heat treatment;]
	(1)	or	(iv)	a treatment with an equivalent pasteurisation effect to point (iii) achieving, where applicable, a negative reaction to an alkaline phosphatase test, applied immediately after the heat treatment;]
	(1)	or	(v)	a HTST treatment of milk with a pH below 7,0;]
	(1)	or	(vi)	a HTST treatment combined with another physical treatment by
	(1)	either	(1)	lowering the pH below 6 for one hour;]
(1)	or	(2)	additional heating equal to or greater than 72 °C, combined with desiccation;]]	
(1)or	or	(b)	the dairy product was made from raw milk sourced from animals other than cows, ewes, goats, buffaloes or camels of the species <i>Camelus dromedarius</i> , and has undergone, prior to import into Great Britain:	
(1)	either	(i)	a sterilization process, to achieve an F0 value equal to or greater than three;]	
(1)	or	(ii)	an ultra-high temperature (UHT) treatment at not less than 135 °C in combination with a suitable holding time;]	
II.2.	Public Health attestation			
	I, the undersigned official inspector, declare that I am aware of the relevant provisions of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and (EU) 2019/627 and hereby certify that the dairy product described above was produced in accordance with those provisions, and in particular that:			
	(a)	it was manufactured from raw milk:		
		(i)	which comes from holdings registered in accordance with Regulation (EC) No 852/2004 and checked in accordance with Article 49-50 of Regulation (EU) 2019/627:	
		(ii)	which was produced, collected, cooled, stored and transported in accordance with the hygiene conditions laid down in Chapter I of Section IX of Annex III to Regulation (EC) No 853/2004;	
		(iii)	which meets the plate and somatic cell count criteria laid down in Chapter I of Section IX of Annex III to Regulation (EC) No 853/2004;	

Part II: Certification	II. Health information		
	(iv)	which complies with the guarantees on the residues status of raw milk provided by the monitoring plans for the detection of residues or substances submitted in accordance with Council Directive 96/23/EC, and in particular, Article 29 thereof;	
	(v)	which, pursuant to testing for residues of antibacterial drugs carried out by the food business operator in accordance with the requirements of Annex III, Section IX, Chapter I, Part III, point 4 to Regulation (EC) No 853/2004, it complies with the maximum residue limits for residues of antibacterial veterinary medicinal products laid down in the Annex to Regulation (EU) No 37/2010;	
	(vi)	which has been produced under conditions guaranteeing compliance with the maximum residue levels for pesticides laid down in Regulation (EC) No 396/2005, and maximum levels for contaminants laid down in Regulation (EC) No 1881/2006;	
	(b)	it comes from an establishment implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;	
	(c)	it has been processed, stored, wrapped, packaged and transported in accordance with the relevant hygiene conditions laid down in Annex II to Regulation (EC) No 852/2004 and Chapter II of Section IX of Annex III to Regulation (EC) No 853/2004;	
	(d)	it meets the relevant criteria laid down in Chapter II of Section IX of Annex III to Regulation (EC) No 853/2004 and the relevant microbiological criteria laid down in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;	
	(e)	the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled.	

Part II: Certification	II. Health information	
Notes		
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) and can be viewed on the UK legislation website (legislation.gov.uk).		
References to Great Britain in this certificate include Channel Islands and Isle of Man.		
This certificate is intended for dairy products for human consumption from third countries or parts thereof authorised, where applicable, for milk from certain animal species only, listed in column C in a document relating to 'milk and milk products' published on gov.uk, in accordance with Regulation (EU) No 605/2010 intended for importation into Great Britain.(2)		
Part I:		
Box reference I.7: provide name and ISO code of the country or part thereof as set out in a document relating to 'milk and milk products' published on gov.uk, in accordance with Regulation (EU) No 605/2010.(2)		
Box reference I.11: Name, address and approval number of the establishment of dispatch.		
Box reference I.15: registration number (railway wagons or container and road vehicles), flight number (aircraft) or name (ship) is to be provided. In the case of transport in containers, the total number of containers and their registration number and where there is a serial number of the seal it must be indicated in box I.19. In the case of unloading and reloading, the consignor must inform the border control post of introduction into Great Britain.		
Box reference I.19: for containers or boxes, the container number and the seal number (if applicable) should be included.		
Box reference I.25: indicate total gross weight and total net weight.		
Box reference I.28: use the appropriate Harmonised System (HS) code under the following headings: 04.01; 04.02; 04.03; 04.04; 04.05; 04.06;15.17; 17.02; 19.01; 21.05; 21.06; 22.02; 28.35; 35.01; 35.02 or 35.04.		
Box reference I.28: use the appropriate Harmonised System (HS) code under the following headings: 04.01; 04.02; 04.03; 04.04; 04.05; 04.06;15.17; 17.02; 19.01; 21.05; 21.06; 22.02; 28.35; 35.01; 35.02 or 35.04.		
Part II:		
(1) Keep as appropriate.		
(2) A document relating to 'milk and milk products' for EU and EFTA states published by the Secretary of State, with the consent of the Scottish and Welsh Ministers, may be found here: EU and EFTA states approved to export animals and animal products to Great Britain - data.gov.uk		
The colour of the signature shall be different to that of the printing. The same rule applies to stamps other than those embossed or watermark.		
Certifying Officer		
Name (in capital letters)		Qualification and title
Date of signature		Signature
Stamp		