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| 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 | | |
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| | | | | |
| | | | | |
| I.18. Transport conditions | | I.17. Accompanying documents | | |
| Controlled temperature <input type="checkbox"/> Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <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 | ISO Code | Country | 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. 02 MEAT AND EDIBLE MEAT OFFAL 0203 Meat of swine, fresh, chilled or frozen Frozen 020322 Hams, shoulders and cuts thereof, with bone in Of domestic swine: 02032211 Hams and cuts thereof | | | | |
| Commodity | Species | Product Description | Date of production range | |
| | | | Package count | |
| Identification mark | Net weight | Slaughterhouse | Cutting plant | |
| | | | Cold store | |

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| Part II: Certification | II. Health information | | |
| | <p>I, the undersigned State/official veterinarian certify that:</p> <ol style="list-style-type: none"> Meat and meat preparations exported to the Republic of Moldova are obtained from slaughter and processing of clinically healthy animals in establishments approved by the competent authority and operating under its supervision. Meat and meat preparations exported to the Republic of Moldova are obtained from animals that have been subjected to veterinary inspection prior to slaughter, and where carcasses and internal organs have been subjected to post-mortem veterinary-sanitary inspection by the State/official Veterinary Service. Meat and meat preparations are obtained from slaughter and processing of animals, originating from: <ol style="list-style-type: none"> territory of the EU Member State or administrative territory according to the EU regionalisation that are free from the following contagious diseases, according to official findings: <ul style="list-style-type: none"> - African swine fever; - Foot and mouth disease and classical swine fever. premise(s) where no cases of Anthrax were recorded during 20 days prior to slaughter. Raw materials are derived from animals that were not subjected to the administration of natural or synthetical estrogen, hormonal substances, thyreostatics, antibiotics, or other drugs and pesticides, used prior to slaughter no later than authorised by instructions on how to use them. The meat fulfils the requirements of Commission Implementing Regulation (EU) 2015/1375 laying down specific rules on official controls for Trichinella in meat. The meat has been found fit for human consumption following ante- and post-mortem inspections carried out in accordance with Commission Implementing Regulation (EU) 2019/627 and Commission Delegated Regulation (EU) 2019/624. The meat or meat preparations were handled, stored and kept according to the relevant requirements in Annex III in Regulation (EC) 853/2004. Microbiological, chemical-toxicological and radiological characteristics of meat and meat preparations correspond to actual veterinary and sanitary rules and requirements of the EU. Carcasses (half-carcasses, quart-carcasses) are marked with readable official health mark of state/official post-mortem inspection with specification of name or number of meat establishment (slaughterhouse), where animals were slaughtered. Cut and packaged meat must have official identification mark on package. The label carrying the identification mark is placed on package in a way to ensure that opening of package is impossible without breaking the label. Single-use containers and packaging material are intact and correspond to hygienic requirements of the EU. The means of transport comply with the requirements of the EU. <p>Notes:</p> <p>Part I</p> <p>Box I.19: Either seal- or container number or both are to be indicated in this box.</p> <p>Box I.25: Indicate total gross weight and total net weight.</p> <p>Box I.28: "CN code": use the appropriate Harmonized System (HS) code of the World Customs Organisation: 02.03, 02.06, 02.09, 02.10, 16.01, 16.02 or 05.04.</p> <p>Signature and stamp must be different color that in the printed certificate.</p> | | |
| Certifying Officer | | | |
| Name (in capital letters) | | Qualification and title | |
| Date of signature | | Signature | |
| Stamp | | | |
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