

Part I : Details of consignment	I.1. Consignor Name Address Country <span style="float:right">ISO Code</span>		I.2. IMSOC Reference I.2.a. Local Reference	
	I.5. Consignee Name Address Country <span style="float:right">ISO Code</span>		I.3. Central competent authority I.4. Local competent authority	
	I.7. Country of origin <span style="float:right">ISO Code</span>		I.9. Country of destination <span style="float:right">ISO Code</span>	
	I.8. Region of origin <span style="float:right">Code</span>		<del>I.10. Region of destination</del>	
	I.11. Place of Dispatch Name Address Approval Number Country <span style="float:right">ISO Code</span>		I.12. Place of destination Name Address Approval Number Country <span style="float:right">ISO Code</span>	
	I.13. Place of Loading Name Address Approval Number Country <span style="float:right">ISO Code</span>		I.14. Date and time of departure	
	I.15. Means of Transport		I.16 Entry Point	
	Mode	International transport document	Identification	
I.18. Transport conditions Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/> Controlled temperature <input type="checkbox"/>		I.17. Accompanying documents Commercial document reference <span style="float:right">Date of issue</span> Country <span style="float:right">Place of issue</span>		
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"/> Country <span style="float:right">ISO Code</span> EU Exit Authority <span style="float:right">BCP code</span> EU Entry Authority <span style="float:right">BCP code</span>		I.22. For transit through Member State(s) <input type="checkbox"/> Country <span style="float:right">ISO Code</span>		
I.23. Total number of packages	I.25. Total net weight	I.25. Total gross weight		
I.28. Description of consignment <b>1. 02 MEAT AND EDIBLE MEAT OFFAL</b> <b>0203</b> Meat of swine, fresh, chilled or frozen Frozen <b>020329</b> Other Of domestic swine: <b>02032915</b> Bellies (streaky) and cuts thereof				
Commodity	Species	Product Description	Date of production range	Package count
Identification mark	Net weight	Slaughterhouse	Cutting plant	Cold store

<b>Part II: Certification</b>	II. Health information		
	<p>I, the undersigned State/official veterinarian certify that:</p> <ol style="list-style-type: none"><li>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.</li><li>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.</li><li>Meat and meat preparations are obtained from slaughter and processing of animals, originating from:<ol style="list-style-type: none"><li>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"><li>- African swine fever;</li><li>- Foot and mouth disease and classical swine fever.</li></ul></li><li>premise(s) where no cases of Anthrax were recorded during 20 days prior to slaughter.</li></ol></li><li>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.</li><li>The meat fulfils the requirements of Commission Implementing Regulation (EU) 2015/1375 laying down specific rules on official controls for Trichinella in meat.</li><li>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.</li><li>The meat or meat preparations were handled, stored and kept according to the relevant requirements in Annex III in Regulation (EC) 853/2004.</li><li>Microbiological, chemical-toxicological and radiological characteristics of meat and meat preparations correspond to actual veterinary and sanitary rules and requirements of the EU.</li><li>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.</li><li>Single-use containers and packaging material are intact and correspond to hygienic requirements of the EU.</li><li>The means of transport comply with the requirements of the EU.</li></ol> <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><b>Signature and stamp must be different color that in the printed certificate.</b></p>		
Certifying Officer			
Name (in capital letters)		Qualification and title	
Date of signature		Signature	
Stamp			