Export Health Certificate

	I.1. Consignor		I.2. IMSOC Reference									
	Name		I.2.a. Local Reference									
	Name Address					1.2.d. Local Reference						
	Country ISO Code											
ļ												
	I.5. Consignee					I.3. Central competent authority						
뉟	Name		I.4. Local competent authority									
힐	Address											
뒴	Country											
<u>Ş</u> ;	I.7. Country of orig	ISO Code	I.9. Country of destination ISO Code			ISO Code						
Ĕ	in country of othe											
ည	* O D											
•	I.8. Region of origi	Code	I.12. Place of destination									
<u>ظ</u> ال	I.11. Place of Dispa											
E	Name		Name									
유		Address Approval Number Country ISO Code					Address					
듸	Country						Approval Number					
ar	Country		Country ISO Code									
۱۳	I.13. Place of Load		I.14. Date and time of departure									
	Name					·						
	Address											
	Approval Number											
	Country											
ŀ	<u>, </u>											
	I.15. Means of Trai					I.16 Entry Point						
	Mode	International transport	l Identification									
		document										
ŀ												
	I.18. Transport cor		I.17. Accompanying documents									
	Ambient □ Chilled □ Controlled Frozen □ temperature □					Commercial document Date of issue						
						reference		Date	1133UC			
						Country Place of						
ŀ	I 10 Cantainan Na		issue									
	1.19. Container No	19. Container No / Seal No										
Ì	I.20. Certified as											
	Technical use \square					Fattening Artifi			cial reproduction \square			
	Breeding and production Bree]	Production			aceutical use \square				
	Animal Feedingstu	nimal Feedingstuff Production of petfood				Other 🗆 Slaughter 🗆						
	Relaying \square											
ŀ	104 E		T 00 T		March Commen							
		sit through a third country ISO Code				I.22. For transit through Member State(s)						
	Country											
	U Exit BCP code					Country ISO Code						
	UE Entry uthority BCP code I.25. Total net weight											
	1.23. Total number		i net weight	I.25. Total gross weight								
Ī	I.28. Description o	f consignment										
	1. 16 PREPARATIONS OF MEAT, OF FISH OR OF CRUSTACEANS, MOLLUSCS OR OTHER AQUATIC INVERTEBRATES											
	1602 Other prepared or preserved meat, meat offal or blood											
		160220 Of liver of any animal										
	·				Product Description		Data of production		Dackago count			
	commounty	ommounty species			110auci Desci	τρασιι	Date of production range		Package count			
	Identification mayb					2		1	Cold store			
	Identification mark Ne		t weight		Slaughterhou	se Cutting		iant	Cold store			
ŀ												

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ΕŪ	(MD) Pork meat and meat preparations exported from the EU to t EUROPEAN UNION Republic of Moldova (v								
	II. Health information								
	I, the undersigned State/official veterinarian certify that:								
	1. 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.								
Part II: Certification	2. 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.								
	3. Meat and meat preparations are obtained from slaughter and processing of animals, originating from:								
	3.1. 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:								
art]	- African swine fever;								
ŭ	- Foot and mouth disease and classical swine fever.								
	3.2. premise(s) where no cases of Anthrax were recorded during 20 days prior to slaughter.								
	4. 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.								
	5.The meat fulfils the requirements of Commission Implementing Regulation (EU) 2015/1375 laying down specific rules on official controls for Trichinella in meat.								
	6. 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.								
	7. The meat or meat preparations were handled, stored and kept according to the relevant requirements in Annex III in Regulation (EC) 853/2004.								
	8. Microbiological, chemical-toxicological and radiological characteristics of meat and meat preparations correspond to actual veterinary and sanitary rules and requirements of the EU.								
	9. 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.								
	10. Single-use containers and packaging material are intact and correspond to hygienic requirements of the EU.								
	11. The means of transport comply with the requirements of the EU.								
	Notes:								
	Part I								
	Box I.19: Either seal- or container number or both are to be indicated in this box. Box I.25: Indicate total gross weight and total net weight. Box I.28: "CN code": use the appropriate Harmonized System (HS) code of the World Customs Organisation: 02.002.06, 02.09, 02.10, 16.01, 16.02 or 05.04.								
	Signature and stamp must be different color that in the printed certificate. Certifying Officer								
	Name (in capital letters) Date of signature Stamp Qualification and title Signature								