## **EUROPEAN UNION**

	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							
Ŀ						I.4. Local competent authority							
en	Address												
됩	Country	ountry ISO Code											
Part I : Details of consignment	I.7. Country of orig	ŗin			ISO Code	I.9. Country of	destinatio	on		ISO Code			
ot	I.8. Region of origi	Code	I.10. Region of destination										
IIS	I.11. Place of Dispa		I.12. Place of destination										
<u>Sta</u>	Name					Name							
ă	Address					Address							
ï	Approval Number	2				Approval Number							
art	Country		ISO	Code		Country ISO Code							
d,	I.13. Place of Load	ing				I.14. Date and	time of de	parture					
	Name												
	Address												
	Approval Number	•	100										
	Country ISO Code												
	I.15. Means of Trai	nsport				I.16 Entry Point							
	Mode	International transport											
		document											
ĺ	I.18. Transport cor	ditions				I.17. Accompanying documents							
	Ambient Chilled Frozen Controlled temperature					Commercial							
					document Date of issue reference								
							Country Place of issue						
	I.19. Container No												
	I.20. Certified as	ion 🗖											
	Human consumpti	Auman consumption $\Box$											
	I.21. For transit th	I.21. For transit through a third country						I.22. For transit through Member State(s)					
	Country												
	EU Exit BCP code					Country ISO Code							
	EU Entry												
	<u>Authority</u> I.23. Total number	tal net weight			I.25. Total gross	weight							
	1.23. 10(11 11111)(1				tui net weight								
	I.28. Description of												
	-		1. 16 PREPARATIONS OF MEAT, OF FISH OR OF CRUSTACEANS, MOLLUSCS OR OTHER AQUATIC INVERTEBRATES										
	1. 16 PREPARATIO			1601 Sausages and similar products, of meat, meat offal or blood; food preparations based on these products 160100 Sausages and similar products, of meat, meat offal or blood; food preparations based on these products									
	<b>1. 16</b> PREPARATIO <b>1601</b> Sausages a	and similar produ	cts, of meat,		-	ood proparation							
	1. 16 PREPARATIO 1601 Sausages a 160100 Sausa	and similar produ ages and similar p	cts, of meat, roducts, of m	neat, mea	t offal or blood; f	ood preparatio		-		ation range			
	<b>1. 16</b> PREPARATIO <b>1601</b> Sausages a	and similar produ ages and similar p	cts, of meat,	neat, mea	-	ood preparatio	Slaughter	-	Date of produ	iction range			
	1. 16 PREPARATIC 1601 Sausages a 160100 Sausa Commodity	and similar produ ages and similar p	cts, of meat, roducts, of m ification nun	neat, mear nber	t offal or blood; f	Identification	Slaughte	rhouse	Date of produ	iction range			
	1. 16 PREPARATIO 1601 Sausages a 160100 Sausa	and similar produ ages and similar p	cts, of meat, roducts, of m	neat, mear nber	t offal or blood; f		Slaughte	rhouse		action range			
	1. 16 PREPARATIC 1601 Sausages a 160100 Sausa Commodity	and similar produ ages and similar p	cts, of meat, roducts, of m ification nun	neat, mear nber	t offal or blood; f		Slaughte	rhouse	Date of produ	iction range			
	1. 16 PREPARATIC 1601 Sausages a 160100 Sausa Commodity	and similar produ ages and similar p	cts, of meat, roducts, of m ification nun	neat, mear nber	t offal or blood; f		Slaughte	rhouse	Date of produ	iction range			
·	1. 16 PREPARATIC 1601 Sausages a 160100 Sausa Commodity	and similar produ ages and similar p	cts, of meat, roducts, of m ification nun	neat, mear nber	t offal or blood; f		Slaughte	rhouse	Date of produ	iction range			
	1. 16 PREPARATIC 1601 Sausages a 160100 Sausa Commodity	and similar produ ages and similar p	cts, of meat, roducts, of m ification nun	neat, mear nber	t offal or blood; f		Slaughte	rhouse	Date of produ	iction range			
	1. 16 PREPARATIC 1601 Sausages a 160100 Sausa Commodity	and similar produ ages and similar p	cts, of meat, roducts, of m ification nun	neat, mear nber	t offal or blood; f		Slaughte	rhouse	Date of produ	iction range			
	1. 16 PREPARATIC 1601 Sausages a 160100 Sausa Commodity	and similar produ ages and similar p	cts, of meat, roducts, of m ification nun	neat, mear nber	t offal or blood; f		Slaughte	rhouse	Date of produ	iction range			
	1. 16 PREPARATIC 1601 Sausages a 160100 Sausa Commodity	and similar produ ages and similar p	cts, of meat, roducts, of m ification nun	neat, mear nber	t offal or blood; f		Slaughte	rhouse	Date of produ	iction range			

## **EUROPEAN UNION**

II. Health information I, the undersigned State/official veterinarian, certify that: 1. Meat and raw meat preparations exported to the Republic of Moldova, are obtained from farm rabbit or from animals (including feathered game) from wild species including exotic animals (crocodile, kangaroo, turtle, ostrich, etc.) authorised for hunting, including those bred on a closed territory or in their natural habitat. 2. Meat and raw meat preparations exported to the Republic of Moldova originate from farm rabbits or from II: Certification animals (including feathered game) caught in the wild that have been subject to ante-mortem veterinary inspection (for farmed) and their heads, internal organs and carcasses (for all animals) to post-mortem veterinary inspection in accordance with Commission Implementing Regulation (EU) 2019/627 and Commission Delegated Regulation (EU) 2019/624. (2) 3. Meat, raw meat preparations were obtained from the slaughter or hunting of animals (feathered game) and exotic animals living (kept) in hunting ranges or breeding establishments free from the following contagious animal Part ] diseases, according to official findings: 3.1. for all animal species: - anthrax – for the last 20 days on the territory of a hunting area, holding or other habitat; - rabies - during the last 6 months on the territory of the country or administrative territory in compliance with regionalization; 3.2. for large ruminant biungulates: - foot and mouth disease and contagious bovine pleuropneumonia – during the last 12 months in the territory of the country or administrative territory in accordance with regionalisation; - peste des petits ruminants- during the last 36 months in the territory of the country or administrative territory in accordance with regionalisation; - Lumpy skin disease - according to the WOAH Animal Health Terrestrial Code recommendations; 3.3. for small ruminant ungulates: - foot and mouth disease - during the last 12 months in the territory of the country or administrative territory in accordance with regionalisation; - Meat and raw meat preparations are derived from healthy animals according to the WOAH Animal Health Terrestrial Code recommendations for scrapie; - peste des petits ruminants- during the last 36 months in the territory of the country or administrative territory in accordance with regionalisation; 3.4. for small non-ruminant ungulates: - African swine fever- during the last 12 months, in case of stamping-out 3 months, in the territory of the EU Member State or administrative territory according to the EU regionalisation; - foot and mouth disease – during the last 12 months in the territory of the country or administrative territory in accordance with regionalisation; - classical swine fever – during the last 12 months in the territory of the country or administrative territory in accordance with regionalisation; 3.5. for solipeds: - glanders – during the last 36 months in the territory of the country or administrative territory in accordance with regionalisation; - foot and mouth disease – during the last 12 months in the territory of the country or administrative territory in accordance with regionalisation; 3.6. for rabbits and hares: - rabbit viral haemorrhagic disease – during the last 60 days on the premises prior to slaughter or 60 days without restrictions applied in the hunting range or other habitat; Meat and raw meat preparations are derived from farmed rabbits 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.

3.7. for feathered game:

## (MD) Game(1) meat and farm rabbit meat and raw meat preparations

EU	ROPEAN UNION exported from the EU to the Republic of Moldova (v3)								
	II. Health information								
	- Highly pathogenic avian influenza (as defined in the WOAH Terrestrial Animal Health Code) – during the last 21 days in the country or administrative territory according to regionalisation;								
	- Newcastle disease (as defined in the WOAH Terrestrial Animal Health Code) - within the last 21days in the country or administrative territory according to regionalisation;								
Part II: Certification	$\Box$ 4. (3) The meat fulfils the requirements of Commission Implementing Regulation (EU) 2015/1375 laying down specific rules on official controls for Trichinella in meat.								
	5. Meat and raw meat preparations exported to the Republic of Moldova:								
	<ul> <li>has been found fit for human consumption following post-mortem examination carried out in accordance with Commission Implementing Regulation (EU) 2019/627 and Commission Delegated Regulation (EU) 2019/624 ;</li> </ul>								
	- has been stored and transported in accordance with the relevant requirements of Annex III in Regulation (EC) 853/2004;								
	- satisfies the criteria in Regulation (EC) No 2073/2005 on microbiological criteria in food.								
	6. Physical-chemical, chemical-toxicological and radiological indicators comply with veterinary and sanitary requirements of the EU.								
	7. Carcasses (half-carcasses, quart-carcasses) of ungulates are marked with health mark of State/official veterinary inspection with specification of number of meat - processing plant (slaughter house), where game was slaughtered/processed. Meat of other animals and meat preparations have 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 of its wholeness.								
	8. Single-use containers and packaging material are intact and correspond to hygienic requirements of the EU.								
9. 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 Organ									
	Part II:								
	(1) Obtained from hunted or slaughtered animals from wild species, including exotic animals (crocodile, kangaroo, turtle, ostrich, etc.) authorised for hunting, including those bred on a closed territory or their natural habitat.								
	(2) Administrative territories, zones and time periods may be modified with a mutual agreement of the Parties according to the WOAH Code. For conditions regarding hunting area or other habitat a 10 km radius from where wild animals are killed is to be considered.								
	(3) Delete as appropriate.								
	Signature and stamp must be different color that in the printed certificate. Certifying Officer								
	Name (in capital letters)Qualification and titleDate of signatureSignatureStampCapital Capital								