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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 | | | | |
| 0206 Edible offal of bovine animals, swine, sheep, goats, horses, asses, mules or hinnies, fresh, chilled or frozen | | | | |
| Of bovine animals, frozen: | | | | |
| 020629 Other | | | | |
| 02062999 other than Thick skirt and thin skirt, | | | | |
| Commodity | Identification number | Net weight | Date of production range | |
| | | | | |
| Cutting plant | Package count | Identification mark | Cold store | |
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| Part II: Certification | II. Health information | | |
| | <p>I, the undersigned State/official veterinarian, certify that:</p> <p>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.</p> <p>2. Meat and raw meat preparations exported to the Republic of Moldova originate from farm rabbits or from 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.</p> <p>(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 diseases, according to official findings:</p> <p>3.1. for all animal species:</p> <ul style="list-style-type: none">- 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; <p>3.2. for large ruminant biungulates:</p> <ul style="list-style-type: none">- 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 WOAHA Animal Health Terrestrial Code recommendations; <p>3.3. for small ruminant ungulates:</p> <ul style="list-style-type: none">- 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 WOAHA 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; <p>3.4. for small non-ruminant ungulates:</p> <ul style="list-style-type: none">- 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; <p>3.5. for solipeds:</p> <ul style="list-style-type: none">- 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; <p>3.6. for rabbits and hares:</p> <ul style="list-style-type: none">- 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; <p>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.</p> <p>3.7. for feathered game:</p> | | |

**(MD) Game(1) meat and farm rabbit meat and raw meat preparations
exported from the EU to the Republic of Moldova (v3)**

EUROPEAN UNION

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| Part II: Certification | <p>II. Health information</p> | | | | | | | | |
| | <p>- Highly pathogenic avian influenza (as defined in the WOAHA Terrestrial Animal Health Code) – during the last 21 days in the country or administrative territory according to regionalisation;</p> <p>- Newcastle disease (as defined in the WOAHA Terrestrial Animal Health Code) - within the last 21 days in the country or administrative territory according to regionalisation;</p> <p><input type="checkbox"/> 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.</p> <p>5. Meat and raw meat preparations exported to the Republic of Moldova:</p> <ul style="list-style-type: none"> - 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 ; - 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. <p>6. Physical-chemical, chemical-toxicological and radiological indicators comply with veterinary and sanitary requirements of the EU.</p> <p>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.</p> <p>8. Single-use containers and packaging material are intact and correspond to hygienic requirements of the EU.</p> <p>9. The means of transport comply with the requirements of the EU.</p> <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: 02.08.</p> <p>Part II:</p> <p>(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.</p> <p>(2) Administrative territories, zones and time periods may be modified with a mutual agreement of the Parties according to the WOAHA Code. For conditions regarding hunting area or other habitat a 10 km radius from where wild animals are killed is to be considered.</p> <p>(3) Delete as appropriate.</p> <p>Signature and stamp must be different color that in the printed certificate.</p> | | | | | | | | |
| | <p>Certifying Officer</p> <table style="width:100%; border: none;"> <tr> <td style="width: 50%; border: none;">Name (in capital letters)</td> <td style="width: 50%; border: none;">Qualification and title</td> </tr> <tr> <td style="border: none;">Date of signature</td> <td style="border: none;">Signature</td> </tr> <tr> <td style="border: none;">Stamp</td> <td style="border: none;"></td> </tr> </table> | | | Name (in capital letters) | Qualification and title | Date of signature | Signature | Stamp | |
| Name (in capital letters) | Qualification and title | | | | | | | | |
| Date of signature | Signature | | | | | | | | |
| Stamp | | | | | | | | | |
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