Export Health Certificate

П	I.1. Consignor		I.2. IMSOC Reference								
	Name					I.2.a. Local Reference					
	Address					1.2.d. Both Reference					
	Country		ISO Co	de							
ŀ	,					I.3. Central competent authority					
	I.5. Consignee										
티	Name					I.4. Local competent authority					
≝∣	Address Country		ISO Coo	do							
릛	Country		130 000	ue							
S	I.7. Country of origin				ISO Code	I.9. Country of destination ISO Code					
Fart 1 : Details of consignment											
Ξĺ	I.8. Region of origin				Code	I.10. Region o	f destinatio	n			
ايز	I.11. Place of Dispatch					I.12. Place of					
₹	Name		Name								
ฺฺ₹∣	Address		Address								
-:	Approval Number					Approval Number					
31	Country		ISO	Code		Country ISO Code					
₹	-					I.14. Date and time of departure					
٦	I.13. Place of Loading					I.14. Date and	l time of de	parture			
I	Name										
I	Address										
I	Approval Number										
	Country		ISO	Code							
ı	I.15. Means of Transport					I.16 Entry Point					
T		ational	Identificati	on		and that y rome					
	transp	ort	lacitalicati	.011							
	docun	ient									
ŀ	I.18. Transport conditions	18 Transport conditions				I.17. Accompa	nving doci	ıments			
	Frozen Chilled		Ambient 🗆] Co	ontrolled _	Commercial					
		temperature				document Date of issue					
					reference Country Place of issue						
Ī	I.19. Container No / Seal No					•					
	I.20. Certified as										
	Human consumption \square										
ŀ	I.21. For transit through a third country					I.22. For transit through Member State(s)					
	Country ISO Code				1.22. For transit through Weither State(s)						
					-						
	Authority		BCP code			Country ISO Code					
- 1	EU Entry Authority BCP code										
	Authority		BCP code			1					
ļ	Authority	kages	BCP code	I.25. Tota	al net weight			I.25. Total gross	weight		
ļ	Authority I.23. Total number of pac	kages	BCP code	I.25. Tota	al net weight			I.25. Total gross	weight		
	Authority		BCP code	I.25. Tota	al net weight			I.25. Total gross	weight		
	Authorify I.23. Total number of pac	nment		I.25. Tota	al net weight			I.25. Total gross	weight		
	Authority I.23. Total number of pacitives. I.28. Description of consignations of the second s	nment MEAT OFF	`AL			se extracted, fr	resh, chilled			smoked:	
	Authorify 1.23. Total number of pacing 1.28. Description of consignation 1.02 MEAT AND EDIBLE 0209 Pig fat, free of least 020910 Of pigs	nment MEAT OFF in meat, an	FAL ad poultry fat	, not rende	ered or otherwi		resh, chilled			smoked:	
	Authority I.23. Total number of pacitives. I.28. Description of consignations of the second s	nment MEAT OFF in meat, an	FAL ad poultry fat	, not rende	ered or otherwi		resh, chilled			smoked:	
	Authorify 1.23. Total number of pacing 1.28. Description of consignation 1.02 MEAT AND EDIBLE 0209 Pig fat, free of least 020910 Of pigs	nment MEAT OFF in meat, an	AL d poultry fat that of subhe	, not rende	ered or otherwi	09 10 19	resh, chilled	l, frozen, salted,			
	Authorify I.23. Total number of paci- I.28. Description of consig 1. 02 MEAT AND EDIBLE 0209 Pig fat, free of lea 020910 Of pigs 02091090 Pig fat,	mment MEAT OFF in meat, an	AL d poultry fat that of subhe	, not rende	ered or otherwi 09 10 11 or 020	09 10 19		l, frozen, salted,	in brine, dried or		
	Authorify I.23. Total number of paci- I.28. Description of consig 1. 02 MEAT AND EDIBLE 0209 Pig fat, free of lea 020910 Of pigs 02091090 Pig fat,	mment MEAT OFF in meat, an	FAL d poultry fat that of subhe es	, not rende	ered or otherwi 09 10 11 or 020	09 10 19 nmodity		d, frozen, salted, a	in brine, dried or	se	
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	Authorify I.23. Total number of pacitives. I.28. Description of consignations of the second of the s	ment MEAT OFF In meat, an other than Specie	FAL d poultry fat that of subhe es	, not rende	ered or otherwi 09 10 11 or 020 Nature of com	09 10 19 nmodity	Treatmer	d, frozen, salted, a	in brine, dried or Slaughterhou	se	
	Authorify I.23. Total number of pacitives. I.28. Description of consignations of the second of the s	ment MEAT OFF In meat, an other than Specie	FAL d poultry fat that of subhe es	, not rende	ered or otherwi 09 10 11 or 020 Nature of com	09 10 19 nmodity	Treatmer	d, frozen, salted, a	in brine, dried or Slaughterhou	se	
	Authorify I.23. Total number of pacitives. I.28. Description of consignations of the second of the s	ment MEAT OFF In meat, an other than Specie	FAL d poultry fat that of subhe es	, not rende	ered or otherwi 09 10 11 or 020 Nature of com	09 10 19 nmodity	Treatmer	d, frozen, salted, a	in brine, dried or Slaughterhou	se	
	Authorify I.23. Total number of pacitives. I.28. Description of consignations of the second of the s	ment MEAT OFF In meat, an other than Specie	FAL d poultry fat that of subhe es	, not rende	ered or otherwi 09 10 11 or 020 Nature of com	09 10 19 nmodity	Treatmer	d, frozen, salted, a	in brine, dried or Slaughterhou	se	
	Authorify I.23. Total number of pacitives. I.28. Description of consignations of the second of the s	ment MEAT OFF In meat, an other than Specie	FAL d poultry fat that of subhe es	, not rende	ered or otherwi 09 10 11 or 020 Nature of com	09 10 19 nmodity	Treatmer	d, frozen, salted, a	in brine, dried or Slaughterhou	se	
	Authorify I.23. Total number of pacitives. I.28. Description of consignations of the second of the s	ment MEAT OFF In meat, an other than Specie	FAL d poultry fat that of subhe es	, not rende	ered or otherwi 09 10 11 or 020 Nature of com	09 10 19 nmodity	Treatmer	d, frozen, salted, a	in brine, dried or Slaughterhou	se	
	Authorify I.23. Total number of pacitives. I.28. Description of consignations of the second of the s	ment MEAT OFF In meat, an other than Specie	FAL d poultry fat that of subhe es	, not rende	ered or otherwi 09 10 11 or 020 Nature of com	09 10 19 nmodity	Treatmer	d, frozen, salted, a	in brine, dried or Slaughterhou	se	

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	II. Health info	rmation										
	178/2002, (EC) No 852/2	2004, (EC) N	o 853/2004, (re that I am a (EU) 2017/62 I was produc	5, (EU) 201	19/624 and	(EU) 201	7/627 and	d hereby c	ertify that	
l E		II.1.1	☐ the [meat]/ ☐ [minced meat] (1) comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004									
Part II: Certification		II.1.2	the meat has been obtained in compliance with the conditions set out in Section I of Annex III to Regulation (EC) No 853/2004;									
	(1)	II.1.3			quirements o chinella in n				laying do	wn specifi	c rules on	
	(1)	either \circ	[has been subjected to an examination by a digestion method with negative results;]									
Pa	(1)	or o	[has been subjected to a freezing treatment in accordance with Annex II to Regulation (EU) 2015/1375;]									
	(1)(6)	or o	[is derived from domestic porcine animals either coming from a holding officially recognised as applying controlled housing conditions in accordance with Article 8 of Regulation (EU) 2015/1375 or not weaned and less than 5 weeks of age.] ◀									
	(1)	II.1.4	☐ [the minced meat has been produced in accordance with Section V of Annex III to Regulation (EC) No 853/2004]									
		II.1.5	the meat has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with Section 2 and Section 3 of Title III, Chapter II to Regulation (EU) 2019/627;									
	(1)	II.1.6	(1)either o		-	or parts of the carcass have been marked with a heath mark in with Article 48 and Annex II to Regulation (EU) 2019/627;]						
	(1)		or \circ [the packages of \square [meat] / \square [minced meat] (1) have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]									
 II.1.7 □ the [meat]/ □ [minced meat] (1) satisfies the relevant criteria s No 2073/2005 on microbiological criteria for foodstuffs; II.1.8 the guarantees covering live animals and products thereof provid submitted in accordance with Directive 96/23/EC, and in particula 								set out i	n Regulatio	on (EC)		
		II.1.9	=		ced meat] (1) of Sections I							
II.2 . Animal health attestation												
		I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I:										
		II.2.1		btained in tl s certificate:	he territory/i	ies with co	ode:	(2	2) which,	at the date	of	
	(1)	either \circ	[(a) has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease, and]									
	fever] (1)					free for 12 months from rinderpest, \square [African swine (7), \square [foot-and-mouth disease](1), \square [classical swine nd \square [swine vesicular disease](1), and						
				(ii)	has been co [classical sw afterwards, regulation ((dd/mm/yyy	vine fever (dd/mn , and auth (EC) No	r](1)and □ n/yyyy), wi	[swine v thout hav	esicular ving had	disease](1) cases/outb y Commissi	, since reaks	

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domes II.2.2 (1) either (1) or (1) II.2.3	(1)(7)[(iii) ng the last 12 mo	In the case of African swine fever, authorised to export this meat to Great Britan in accordance with Commission Implementing Decision 2014/709/EU (L 295, 11.10.2014, p. 63), as it applied on the 20 April 2021, and taking into account the regions of the EU affected by African swine fever which are published on GOV.UK: https://data.gov.uk/dataset/b7712d2e-debb-4996-8e79-d27ca7492a00/animal-health-status-of-countries-approved-to-export-animals-applications of the products to great britain.							
(b) during domes II.2.2 (1) either (1) or o II.2.3 (1)(4) [(3) II.2.4	ng the last 12 mo	in accordance with Commission Implementing Decision 2014/709/EU (L 295, 11.10.2014, p. 63), as it applied on the 20 April 2021, and taking into account the regions of the EU affected by African swine fever which are published on GOV.UK: https://data.gov.uk/dataset/b7712d2e-debb-4996-8e79-d27ca7492a00/animal-health-status-of-countries-approved-to-export-animals-							
domes II.2.2 (1) either (1) or o II.2.3 (1)(4)	0	and-animal-products-to-great-britain							
(1) either (1) or ○ (1) or ○ II.2.3	estic animals vac	e last 12 months no vaccination against these diseases have been carried out and imports of animals vaccinated against these diseases are not permitted in this territory;]							
(1) or ○ (1) or ○ II.2.3 (1)(4) □ [(3) II.2.4	has been	obtained from animals that:							
(1) or ○ II.2.3 (1)(4) □ [(3) II.2.4	-	mained in the territory described under point II.2.1 since birth, or for at least the e months before slaughter;]							
II.2.3 (1)(4) □ [(3) II.2.4	point II.2.	n introduced on (dd/mm/yyyy) into the territory described under 1 from the territory with code (2) that at that date was authorised is fresh meat into Great Britain;]							
(1)(4) □ [(3) II.2.4	-	en introduced on (dd/mm/yyyy) into the territory described under 2.1, from Great Britain;]							
II.2.4	has been	obtained from animals coming from holdings;							
II.2.4	(a)	(a) in which none of the animals present therein have been vaccinated against the diseases referred to in point II.2.1,							
II.2.4	(b)	in and around which, in an area of 10km radius, there has been no case/outbreak of the diseases referred to in point II.2.1 during the previous 40 days,							
II.2.4	(c)	that are not subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks;							
	subject to	n undertaking has been received that pigs are not fed with catering waste, are to official controls and are included in the list established by the competent y for the purpose of importing pig meat into Great Britain;]							
II.2.5	has been	has been obtained from animals that:							
II.2.5	(a)	have remained separate since birth from wild cloven-hoofed animals,							
II.2.5	(b)	have been transported from their holdings in vehicles, cleaned and disinfected before loading, to an approved slaughterhouse without contact with other animals which did not comply with the conditions set out in points II.2.1, II.2.2 and II.2.3,							
II.2.5	(c)	at the slaughterhouse, have passed ante-mortem health inspection during the 2 hours before slaughter and, in particular, have shown no evidence of the diseases referred to in point II.2.1, and							
II.2.5	(d)	have been slaughtered on (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy) (4);							
	been no c or, in the Britain ha	obtained in an establishment around which, within a radius of 10km, there has case/outbreak of the diseases referred to in point II.2.1 during the previous 40 days event of a case of disease, the preparation of meat for importation into Great has been authorised only after slaughter of all animals present, removal of all mean total cleaning and disinfection of the establishment under the control of an official rian;							
II.2.6		has been obtained and prepared without contact with other meats not complying with to conditions required in this certificate;							
p. 63), as it applied fever which are pu	s produced in acc ed on the 20 Apri	cordance with Commission Implementing Decision 2014/709/EU (L 295, 11.10.2014) ril 2021, and taking into account the regions of the EU affected by African swine DV.UK: https://data.gov.uk/dataset/b7712d2e-debb-4996-8e79-d27ca7492a00/anima							
II.3 . Anima		ved-to-export-animals-and-animal-products-to-great-britain]							

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II. Health information

I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I of this certificate derives from animals which have been handled in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provision of retained EU law and have met requirements at least equivalent to those laid down in Chapters II and III of Council Regulation (EC) No 1099/2009 (5).

Notes Refer been be vie

References to European Union legislation within this certificate are references to direct EU legislation which has been retained in Great Britain (retained EU law as defined in the European Union (Withdrawal) Act 2018) and can be viewed on the UK legislation website (legislation.gov.uk).

References to Great Britain in this certificate include Channel Islands and Isle of Man.

This certificate is meant for fresh meat, including minced meat, of domestic swine (Sus scrofa).

Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.

Part I:

Box Provide the code of EU territory as it appears in a document relating to 'fresh meat of ungulates' reference published on gov.uk, in accordance with Commission Regulation (EU) No 206/2010.(8)

I.8:

Box Place of origin: name and address of the dispatch establishment.

reference

I.11:

Box Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship) reference is to be provided. In case of unloading and reloading, the consignor must inform the BCP of entry into

I.15: Great Britain.

Box Do not use this box until the end of the transitional staging period.

reference

I.16:

Box Use the appropriate HS code: 02.03, 02.06, 02.09, 05.04 or 15.01.

reference

I.19:

Box Indicate total gross weight and total net weight.

reference

I.20:

Box For containers or boxes, the container number and the seal number (if applicable) should be included.

reference

I.23:

Box Nature of commodity: indicate 'carcass-whole', 'carcass-side', 'carcass-quarters', 'cuts' or 'minced meat'

reference

I.28:

Minced meat is deboned meat that has been minced into fragments and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscle.

Box Treatment type: if appropriate, indicate 'deboned'; 'bone in'; 'matured' and/or 'minced'. If frozen, reference indicate the date of freezing (mm/yy) of the cuts/pieces.

I.28:

Part II:

(1) Keep as appropriate.

(2) Code of the EU territory as it appears in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Commission Regulation (EU) No 206/2010.(8)

(3) Supplementary guarantees to be provided when required in column 5 'SG' of a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Commission Regulation (EU) No 206/2010,(8) with the entry 'D'.

Catering waste means: all waste from food intended for human consumption from restaurants, catering facilities or kitchens, including industrial kitchens and household kitchens of the farmer or persons tending pigs.

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				2 010 0211002 12,0111 (1010)							
	II. Health info	rmation									
	(4)	Date or dates of slaughter. Imports of this mea slaughtered either prior to the date of authoris country, territory or part thereof referred to in measures have been adopted by Great Britain territory or part thereof.	sation for importation into Gr n boxes I.7 and I.8, or during a	eat Britain of the third a period where restrictive							
ation	(5)	Council Regulation (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing.									
Part II: Certification	(6)	Only for third countries with the entry 'K' in column 'SG' of a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Commission Regulation (EU) No 206/2010.(8)									
rt II: C	(7)	Only for EU territories with the entry 'L' in column 'SG' of a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Commission Regulation (EU) No 206/2010.									
Pa	(8) A document relating to 'fresh meat of ungulates' for EU and EFTA states published by the Secretary of State, with the consent of the Scottish and Welsh Ministers, may be found here:										
			es approved to export animals and animal products to Great Britain - data.gov.uk								
	Certifying Offi										
	Name (in cap		Qualification and title								
	Date of signa Stamp	ture	Signature								
	1										

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