Export Health Certificate

	I.1. Consignor				I.2. IMSOC Ref	erence				
	Name					I.2.a. Local Reference				
	Address									
	Country ISO Code									
İ	I.5. Consignee				I.3. Central co	mpetent authority				
ו≝	Name				I.4. Local com	petent authority				
E	Address									
	Country		ISO Code							
Part I : Details of consignment	I.7. Country of origin			ISO Code	I.9. Country of	f destination ISO Code				
i C	I.8. Region of origin Code				I.10. Region of	destination				
S	I.11. Place of Dispatch		Code	I.12. Place of d						
ᇙᅵ	Name				Name					
3	Address				Address					
_	Approval Number				Approval Nu	nber				
<u>.</u>	Country		ISO Code		Country		ISO Code			
김	I.13. Place of Loading				I.14. Date and	time of departure				
	Name				and and					
	Address									
	Approval Number									
	Country		ISO Code							
ł	I.15. Means of Transport				I.16 Entry Point					
	Mode Intern	ational	Identification		I.I.O Entry Form					
	transj docur	ort								
	uocui	icit								
ļ										
	I.18. Transport condition		Ambient 🗆 Con	atrollod	_	nying documents				
	Frozen Chilled Ambient Controlled temperature				Commercial document Date of issue					
					reference		Dlana of			
					Country		Place of issue			
	I.19. Container No / Seal l	Io								
Ī	I.20. Certified as									
	Other 🗆	Other \square Pharmaceutical use \square			Production of petfood \square Hur		Human consumption	ian consumption \square		
	Pet food		Technical use \square							
	I.21. For transit through a	third cour	ntry 🔲		I.22. For transit through Member State(s)					
	EU Exit Authority BCP code									
				Country		ISO Code				
	FILEntry		EU Entry Authority BCP code							
	EU Entry Authority									
	EU Entry Authority I.23. Total number of pac	kages	BCP code I.24. Total quantity		I.25. Total net	weight	I.25. Total gross weig	nt		
•	I.23. Total number of pac				I.25. Total net	weight	I.25. Total gross weig	nt		
		nment	I.24. Total quantity		I.25. Total net	weight	I.25. Total gross weig	nt		
	I.23. Total number of pac I.28. Description of consi 1.02 MEAT AND EDIBLE	nment MEAT OFF	I.24. Total quantity	red or otherwi						
•	I.23. Total number of pac I.28. Description of consi 1.02 MEAT AND EDIBLE	nment MEAT OFF	I.24. Total quantity	red or otherwi						
	I.23. Total number of pac I.28. Description of consi 1. 02 MEAT AND EDIBLE 0209 Pig fat, free of le 020910 Of pigs Subcutaneous pi	nment MEAT OFF in meat, an	I.24. Total quantity FAL Id poultry fat, not rende							
	I.23. Total number of pac I.28. Description of consi 1. 02 MEAT AND EDIBLE 0209 Pig fat, free of le 020910 Of pigs Subcutaneous pi	nment MEAT OFF in meat, an	I.24. Total quantity							
	I.23. Total number of pac I.28. Description of consi 1. 02 MEAT AND EDIBLE 0209 Pig fat, free of le 020910 Of pigs Subcutaneous pi	nment MEAT OFF in meat, an	I.24. Total quantity FAL ad poultry fat, not rende					smoked:		
	I.23. Total number of pactives. I.28. Description of consignation of consignation of the constant of the const	mment MEAT OFF in meat, an g fat i, chilled, fi	I.24. Total quantity FAL ad poultry fat, not rende		se extracted, fr	esh, chilled, frozen, salt Net weight	red, in brine, dried or s	smoked:		
	I.23. Total number of pac I.28. Description of consi 1. 02 MEAT AND EDIBLE 0209 Pig fat, free of le 020910 Of pigs Subcutaneous pi 02091011 Fresi	mment MEAT OFF in meat, an g fat i, chilled, fi	I.24. Total quantity FAL ad poultry fat, not rende			esh, chilled, frozen, salt Net weight	red, in brine, dried or s	smoked:		
	I.23. Total number of pactives. I.28. Description of consignation of consignation of the constant of the const	mment MEAT OFF in meat, an g fat i, chilled, fi	I.24. Total quantity FAL ad poultry fat, not rende		se extracted, fr	esh, chilled, frozen, salt Net weight	red, in brine, dried or s	smoked:		
	I.23. Total number of pactives. I.28. Description of consignation of consignation of the constant of the const	mment MEAT OFF in meat, an g fat i, chilled, fi	I.24. Total quantity FAL ad poultry fat, not rende		se extracted, fr	esh, chilled, frozen, salt Net weight	red, in brine, dried or s	smoked:		
	I.23. Total number of pactives. I.28. Description of consignation of consignation of the constant of the const	mment MEAT OFF in meat, an g fat i, chilled, fi	I.24. Total quantity FAL ad poultry fat, not rende		se extracted, fr	esh, chilled, frozen, salt Net weight	red, in brine, dried or s	smoked:		
•	I.23. Total number of pactives. I.28. Description of consignation of consignation of the constant of the const	mment MEAT OFF in meat, an g fat i, chilled, fi	I.24. Total quantity FAL ad poultry fat, not rende		se extracted, fr	esh, chilled, frozen, salt Net weight	red, in brine, dried or s	smoked:		
•	I.23. Total number of pactives. I.28. Description of consignation of consignation of the constant of the const	mment MEAT OFF in meat, an g fat i, chilled, fi	I.24. Total quantity FAL ad poultry fat, not rende		se extracted, fr	esh, chilled, frozen, salt Net weight	red, in brine, dried or s	smoked:		

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II. Health information											
	I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EU) 2017/625, (EU) 2019/624 and (EU) 2017/627 and hereby certify that the meat of domestic swine described in Part I was produced in accordance with those requirements, in particular that:										
l E		II.1.1	\Box the [meat]/ \Box [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	The meat fulfils the requirements of Regulation (EU) 2015/1375 laying down specific rules on official controls for Trichinella in meat, and in particular:								
	(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	\Box [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		-	rts of the carcass have been marked with a heath mark in Article 48 and Annex II to Regulation (EU) 2019/627;]					
	(1)		or ○ [the packages of □ [meat] / □ [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;							set out i	n Regulatio	on (EC)		
II.1.8 the guarantees covering live animals and products thereof provided submitted in accordance with Directive 96/23/EC, and in particular A											
	II.1.9 □ [the meat]/ □ [minced meat] (1 relevant requirements of Sections 853/2004.										
	II.2 .	Animal hea	Animal health attestation								
		I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part 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 $0(7)$, \square [foot-and-mouth disease](1), \square [classical swine and \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	-	nained in the territory described under point II.2.1 since birth, or for at least the months before slaughter;]					
II.2.3 (1)(4) □ [(3) II.2.4	point II.2.	en introduced on (dd/mm/yyyy) into the territory described under 2.1 from the territory with code (2) that at that date was authorised to his 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 official controls and are included in the list established by the competent of for the purpose of importing pig meat into Great Britain;]					
II.2.5	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 the 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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	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:							
		ΓA states approved to export animals and anim	al products to Great Britain - o	data.gov.uk				
	Certifying Offi							
	Name (in cap		Qualification and title					
	Date of signa Stamp	ture	Signature					
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