

Part I : Details of consignment	I.1. Consignor Name Address Country ISO Code		I.2. IMSOC Reference I.2.a. Local Reference	
	I.5. Consignee Name Address Country ISO Code		I.3. Central competent authority	
			I.4. Local competent authority	
	I.7. Country of origin	ISO Code	I.9. Country of destination	ISO Code
	I.8. Region of origin	Code	I.10. Region of destination	
	I.11. Place of Dispatch Name Address Approval Number Country ISO Code		I.12. Place of destination Name Address Approval Number Country ISO Code	
	I.13. Place of Loading Name Address Approval Number Country ISO Code		I.14. Date and time of departure	
	I.15. Means of Transport		I.16 Entry Point	
	Mode	International transport document	Identification	
I.18. Transport conditions Frozen <input type="checkbox"/>		I.17. Accompanying documents Accompanying 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. 16 PREPARATIONS OF MEAT, OF FISH OR OF CRUSTACEANS, MOLLUSCS OR OTHER AQUATIC INVERTEBRATES				
1601 Sausages and similar products, of meat, meat offal or blood; food preparations based on these products				
#1. Commodity	Treatment type	Slaughterhouse	Manufacturing plant	
Species	Cold store	Package count	Net weight	

Part II: Certification	<p>II. Health information</p>				
	<p>The meat preparations (1) contains the following meat constituents and meet the criteria indicated below:</p> <table style="width:100%; border: none;"> <tr> <td style="width: 50%; text-align: center;">Species (A)</td> <td style="width: 50%; text-align: center;">Origin (B)</td> </tr> </table>			Species (A)	Origin (B)
Species (A)	Origin (B)				
	<p>(A) Insert the code for the relevant species of meat contained in the meat preparations where BOV = domestic bovine animals (including Bison and Bubalus species and their crossbreeds); OVI = domestic sheep (<i>Ovis aries</i>) and goats (<i>Capra hircus</i>); EQU = domestic solipeds (<i>Equus caballus</i>, <i>Equus asinus</i> and their crossbreeds), POR = domestic animals belonging to the Suidae, Tayassuidae, or Tapiridae families; RAB = domestic rabbits, PFG = domestic poultry and farmed feathered game, RUF = farmed non-domestic animals of the order Artiodactyla (excluding bovine animals (including Bison and Bubalus species and their crossbreeds), <i>Ovis aries</i>, <i>Capra hircus</i>, Suidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae; RUW = wild non-domestic animals of the order Artiodactyla (excluding bovine animals (including Bison and Bubalus species and their cross-breeds), <i>Ovis aries</i>, <i>Capra hircus</i>, Suidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae; EQW = wild non-domestic solipeds belonging to the subgenus <i>Hippotigris</i> (Zebra), WLP = wild lagomorphs, WGB = wild game birds.</p>				
	<p>(B) Insert the ISO code of the country of origin and, in the case of regionalization by retained EU legislation for the relevant meat constituents, the region.</p>				
	<p>II.1 Public health attestation</p> <p>I, the undersigned official veterinarian, declare that I am aware of the relevant provisions of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EU) 2017/625, (EU) 2019/624 and (EU) 2019/627 and (EC) No 999/2001 and certify that the meat preparations described above were produced in accordance with those requirements, in particular that:</p>				
	<p>II.1.1 they come from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;</p>				
	<p>II.1.2 they have been produced from raw material which meets the requirements of Sections I to IV of Annex III to Regulation (EC) No 853/2004; in particular that:</p>				
	<p>II.1.2.1.(2) if obtained from domestic pig meat, this meat fulfills the requirements of Commission Regulation (EC) 2015/1375 laying down specific rules on official controls for <i>Trichinella</i> in meat, and in particular:</p>				
	<p>(2) ○ either [has been subjected to an examination by a digestion method with negative results;]</p>				
	<p>(2) ○ or [has been subjected to a freezing treatment in accordance with Annex II to Regulation (EC) 2015/1375;]</p>				
	<p>(2) ○ or [in the case of meat from domestic swine kept solely for fattening and slaughter, comes from a holding or category of holdings that has been officially recognized by the competent authority as free from <i>Trichinella</i> in accordance with Annex IV to Regulation (EC) 2015/1375;]</p>				
	<p>II.1.2.2.(2) if obtained from horse meat or wild boar meat, this meat fulfills the requirements of Regulation (EU) 2015/1375 laying down specific rules on official controls for <i>Trichinella</i> in meat, and in particular, has been subject to an examination by a digestion method with negative results:</p>				
	<p>II.1.3 they have been produced in accordance with Section V of Annex III to Regulation (EC) No 853/2004;</p>				
	<p>II.1.4 they have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;</p>				
	<p>II.1.5 the label(s) affixed on the packaging of meat preparations described above bear(s) a mark to the effect that the meat preparations come wholly from fresh meat from animals slaughtered in slaughterhouses approved for exporting to Great Britain;</p>				
	<p>II.1.6 they satisfy the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;</p>				
	<p>II.1.7 the guarantees covering live animals and products thereof provided by the residue plans submitted in</p>				

Part II: Certification	II. Health information		
	<p>II.1.8 accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled; they have been stored and transported in accordance with the relevant requirements of Section V of Annex III to Regulation (EC) No 853/2004;</p> <p>(2)II.1.9 if containing material from bovine, ovine or caprine animals, the meat preparation is subject to the following conditions depending on the BSE risk category of the country of origin:</p> <p>(2)(7) ○ either [(1) the country or region of dispatch is classified in accordance with Regulation (EC) No 999/2001; as posing a negligible BSE risk as set out in a document relating to 'BSE risk status' published on gov.uk,</p> <p>(2) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have passed ante mortem and post mortem inspections;</p> <p>(2)(7) either ○ [(3)the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived:</p> <p>(a)were born, continuously reared and slaughtered in a country or region classified in accordance with Regulation (EC) No 999/2001; as posing a negligible BSE risk as set out in a document relating to 'BSE risk status' published on gov.uk.</p> <p>(2)[(b) have been slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity;]]</p> <p>(2) or ○ [(3) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been slaughtered, after stunning, by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity;]</p> <p>(4)the meat preparation of bovine, ovine and caprine origin does not contain and is not derived from specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001;</p> <p>(2) either ○ (5)the meat preparation of bovine, ovine and caprine origin does not contain and is not derived from mechanically separated meat, obtained from bones of bovine, ovine and caprine animals;]</p> <p>(2)(7) or ○ (5)the meat preparation of bovine, ovine and caprine origin is derived from mechanically separated meat, obtained from bones of bovine, ovine and caprine animals which were born, continuously reared and slaughtered in a country or region classified in accordance with Regulation (EC) No 999/2001, as posing a negligible BSE risk as set out in a document relating to 'BSE risk status' published on gov.uk, and in which there has been no BSE indigenous cases;]</p> <p>(2)(7)[(6) (a) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, originate from a country or region classified as posing an undetermined BSE risk as set out in a document relating to 'BSE risk status' published on gov.uk, in accordance with Regulation (EC) No 999/2001;.</p> <p>(b) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been fed with meat-and-bone meal or greaves, as defined in the World Organisation for Animal Health (WOAH; formerly OIE) Terrestrial Animal Health Code, and</p> <p>(c) the fresh meat used in the preparation of the meat preparation was produced and handled in a manner which ensures that it did not contain and was not contaminated with nervous and lymphatic tissues exposed during the deboning process.]]</p> <p>(2)(7)or ○ [(1) the country or region of dispatch is classified in accordance with Regulation (EC) No 999/2001 as posing a controlled BSE risk as set out in a document relating to 'BSE risk status' published on gov.uk.</p>		

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(2) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have passed ante mortem and post mortem inspections;

(3) the animals from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been killed, after stunning, by laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity;

(4) the meat preparation of bovine, ovine and caprine origin does not contain and is not derived from specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001, or mechanically separated meat obtained from bones of bovine, ovine and caprine animals.]

(2)(7) or ○ [(1) the country or region of dispatch has not been classified in accordance with Regulation (EC) No 999/2001 or is classified as a country or region with an undetermined BSE risk as set out in a document relating to 'BSE risk status' published on gov.uk,

(2) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have passed ante mortem and post mortem inspections;

(3) the animals from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been fed meat-and-bone meal or greaves derived from ruminants, as defined in the WOA (formerly OIE) Terrestrial Animal Health Code;

(4) the animals from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been killed, after stunning, by laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity;

(5) the meat preparation of bovine, ovine and caprine origin does not contain and is not derived from:

- (a) specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001;
- (b) nervous and lymphatic tissues exposed during the deboning process;
- (c) mechanically separated meat obtained from bones of bovine, ovine and caprine animals.]

(2) [II.1.10 if containing material from domestic solipeds, the fresh meat used in the preparation of the meat preparations:

either ○ (2) [was obtained from domestic solipeds which immediately prior to slaughter had been kept for at least six months or since birth, if slaughtered at an age of less than six months, or since importation as food producing equidae from the United Kingdom, if imported less than six months prior to slaughter, in a third country:

(a) in which the administration to domestic solipeds:

(i) of thyrostatic substances, stilbenes, stilbene derivatives, their salts and esters, oestradiol 17 β and its ester-like derivatives is prohibited;

(ii) of other substances having oestrogenic, androgenic or gestagenic action and of beta-agonists is only allowed for:

- therapeutic treatment as defined in Article 1(2)(b) of Directive 96/22/EC, where applied in conformity with Article 4(2) of that Directive, or
- zootechnical treatment as defined in Article 1(2)(c) of Directive 96/22/EC, where applied in conformity with Article 5 of that Directive; and

(b) which has had, at least during the six months prior to slaughter of the animals, a plan for the monitoring of the groups of residues and substances

Part II: Certification	<p>II. Health information</p> <p style="text-align: right;">referred to in Annex I to Directive 96/23/EC which covers equidae born in and imported into the third country and was approved in accordance with the fourth subparagraph of Article 29(1) of Directive 96/23/EC;]</p> <p style="text-align: center;">and/or <input type="radio"/> (2) [was imported from the United Kingdom.]]</p>		
	<p>II.2. Animal health attestation</p> <p>I, the undersigned, certify that the meat preparations described above:</p> <p>consist of meat derived from the species referred to in Part I box reference I.28, which:</p> <p>(2)either <input type="radio"/> [II.2.1 is eligible for export to Great Britain as fresh meat and that satisfy all the relevant animal health import requirements laid down in Regulation(s) (2)(3)(8)],</p> <p>(2)or <input type="radio"/> [II.2.1 in the case meat derived from poultry, satisfies the animal health requirements laid down in health certificate for the import of fresh meat of domestic poultry into Great Britain (GBHC74E-SM),]</p> <p>(2)(4)and/or <input type="checkbox"/> [II.2.1 that originate in Great Britain.]</p> <p>(2)(6)-<)and <input type="checkbox"/> [II.2.2 in the case of African Swine Fever, authorised to export to Great Britain 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 (ASF) 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-and-animal-products-to-Great-Britain.]</p>		
	<p>II.3 Animal welfare attestation</p> <p>I, the undersigned official veterinarian, hereby certify, that the meat preparations(1) described in Part I of this certificate are derived from meat from animals which have been handled in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions in retained EU legislation and have met requirements at least equivalent to those laid down in Chapters II and III of Council Regulation (EC) No 1099/2009 (5).</p>		
	<p>Notes</p> <p>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).</p> <p>References to Great Britain in this certificate include Channel Islands and Isle of Man.</p> <p>Part I:</p> <p style="margin-left: 20px;">Box reference I.7: Name of the country of origin which must be the same as the country of export.</p> <p style="margin-left: 20px;">Box reference I.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship) is to be provided. In case of unloading and reloading, the consignor must inform the border control post of entry into Great Britain.</p> <p style="margin-left: 20px;">Box reference I.19: Use the appropriate Harmonised System (HS) code of the World Customs Organisation: 02.07, 02.10, 16.01 or 16.02.</p> <p style="margin-left: 20px;">Box reference I.20: Indicate total gross weight and total net weight.</p> <p style="margin-left: 20px;">Box reference I.21: Frozen corresponds to an internal temperature of not more than -18°C.</p> <p style="margin-left: 20px;">Box reference I.23: For containers or boxes, the container number and the seal number (if applicable) should be included.</p> <p style="margin-left: 20px;">Box reference I.28: "Species": select among species described in Part II (A);</p>		

Part II: Certification	II. Health information										
	“Treatment type”: storage life (dd/mm/yyyy) ; “Cold store”: give the address(es) and approval number(s) of approved cold stores if necessary.										
	Part II:										
	(1) Meat preparations as laid down in point I.15 of Annex 1 to Regulation (EC) No 853/2004. (2) Keep as appropriate. (3) Comply with the animal health conditions as laid down in Regulation (EU) 206/2010 and/or Regulation (EC) 119/2009. Only meat from the concerned exporting third country can be utilised in the manufacture of the meat preparations. (4) Only meat of species and categories for which imports from the concerned third country are authorised by Great Britain can be sourced from Great Britain for utilisation in the manufacture of the meat preparations. (5) Council Regulation (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing. (6) 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 Regulation (EU) No 206/2010.(8) (7) A document relating to the ‘Bovine Spongiform Encephalopathy (BSE) risk status’ of approved trading partners published by the Secretary of State, with the consent of the Scottish and Welsh Ministers, may be found here:										
	Animal health status of countries approved to export animals and animal products to Great Britain - data.gov.uk (8) A document relating to ‘fresh meat of ungulates’, ‘poultry and poultry products’ and ‘meat of wild leporidae, certain wild land mammals and of farmed rabbits’ for EU and EFTA states published by the Secretary of State, with the consent of the Scottish and Welsh Ministers, may be found here:										
	EU and EFTA states approved to export animals and animal products to Great Britain - data.gov.uk The colour of the stamp and signature must be different from that of the other particulars in the certificate. Note for the importer: This certificate is only for veterinary purposes and has to accompany the consignment until it reaches the border control post.										
	<table style="width:100%; border: none;"> <tr> <td style="border: none;">Certifying Officer</td> <td style="border: none;"></td> </tr> <tr> <td style="border: none;">Name (in capital letters)</td> <td style="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>			Certifying Officer		Name (in capital letters)	Qualification and title	Date of signature	Signature	Stamp	
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