

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 Controlled temperature <input type="checkbox"/> Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>		I.17. Accompanying documents Commercial document reference Date of issue Country Place of issue	
	I.19. Container No / Seal No			
I.20. Certified as Pharmaceutical use <input type="checkbox"/> Technical use <input type="checkbox"/> Pet food <input type="checkbox"/> Other <input type="checkbox"/> Human consumption <input type="checkbox"/> Production of petfood <input type="checkbox"/>				
I.21. For transit through a third country <input type="checkbox"/> Country ISO Code EU Exit Authority BCP code EU Entry Authority BCP code		I.22. For transit through Member State(s) <input type="checkbox"/> Country ISO Code		
I.23. Total number of packages	I.24. Total quantity	I.25. Total net weight	I.25. Total gross weight	
I.28. Description of consignment 1. 02 MEAT AND EDIBLE MEAT OFFAL 0202 Meat of bovine animals, frozen 020230 Boneless				
Commodity	Species	Quantity	Net weight	
Identification number		Identification system		

Part II: Certification	II. Health information					
	I, the undersigned state/official veterinarian certify <input type="checkbox"/> [that the certificate is based on the following pre-export certificates (see attached list in case more than two)(1):					
Date:		Number:	Country of origin:	Administrative territory:	Approval number of the Establishment:	Name and quantity (net weight) of the product:
]						

Part II: Certification	II. Health information		
	II.1.	Meat and raw meat preparations exported to the Customs Union, are obtained from healthy animals slaughtered and processed in establishments, approved by the Competent Veterinary Service in the EU for supplying their production for export and operating under its constant supervision.	
	II.2.	Meat and raw meat preparations intended for export to the Customs Union originate from animals that have been subject to ante-mortem veterinary inspection, their carcasses, heads and internal organs – to post-mortem veterinary-sanitary inspection by the State/official Veterinary Service.	
	II.3.	Meat and raw meat preparations were obtained from slaughter and processing of animals originating from premises or administrative territories that are officially free from the following contagious animal diseases(2): <ul style="list-style-type: none"> · foot-and-mouth disease during the last 12 months in the country or administrative territories according to regionalisation; · rinderpest and contagious bovine pleuropneumonia (apply only for lungs) - during the last 24 months in the country or administrative territories according to regionalisation; · anthrax – during last 20 days in the premises. 	
	II.4.	Animals, from which meat and raw meat preparations are derived, were not subjected to the exposure of natural or synthetical estrogenic, hormonal substances, thyreostatics, antibiotics, other drugs and pesticides used prior to slaughter no later than authorised by instructions on how to use them.	
	II.5.	Meat and raw meat preparations are derived from healthy animals that: <ul style="list-style-type: none"> · originate from herds where there is no case of Bovine spongiform encephalopathy (BSE) and do not belong to birth cohorts of BSE positive animals; · have not received feed of animal origin, manufactured from protein processed from ruminant animals, excluding components permitted by the OIE Terrestrial Animal Health Code; · were not subject to a stunning process prior to slaughter with a device injecting compressed air or gas into the cranial cavity, or to a pithing process; · Specified risk materials (SRM) were removed according to the OIE Terrestrial Animal Health Code. 	
	Raw meat preparations do not contain mechanically separated meat from bovine animals.		
	All measures in place in the EU Member States for the BSE control have been applied when preparing for export meat and raw meat preparations to the Customs Union.		
	II.6.	Meat and raw meat preparations exported to the Customs Union: <ul style="list-style-type: none"> · post-mortem examination has not indicated characteristics typical to foot and mouth disease, rinderpest, anaerobic infections, tuberculosis, leucosis, brucellosis and other contagious diseases; · not indicated helminth infestation or contamination by other substances; · have no blood clots, unremoved abscesses, gadfly larvae; · was not defrosted during storage; · do not show signs of spoiling; · has the core temperature in flesh not exceeding minus 18 degrees Celsius for the frozen meat and not exceeding plus 4 degrees Celsius for chilled meat; · do not have traces of innards or bleedings; · do not contain preservative substances; · do not contain trimmings of serosa membranes, mechanical premixes, odour and flavour untypical for meat (fish, drugs, medicinal herbs, etc); · was not treated by colouring substances, ionizing or ultraviolet rays. 	
II.7.	Microbiological, chemical-toxicological and radiological characteristics of meat and raw meat preparations comply with veterinary – sanitary rules and requirements of the Customs Union.		
II.8.	Meat and raw meat preparations are considered fit for human consumption.		
II.9.	Carcasses (half-carcasses, quart-carcasses) marked with health mark of State/official veterinary inspection with specification of name or number of meat - processing plant (slaughter house), where animals were slaughtered. Meat preparations must have identification mark on package or polyblock. Stamped label is placed on package in a way to ensure that opening of package is impossible without breaking of its wholeness.		

Part II: Certification	II. Health information	
	II.10.	Containers and packaging material used only once and comply with requirements of the Customs Union.
	II.11.	The means of transport was treated and prepared in accordance with the requirements of the exporting country.
	Notes	
	Part I	
	·	Box I.6.: Pre-export certificates number.
	·	Box I.11.: Place of origin: name, number and address of the dispatch establishment.
	·	Box I.16.: Point of crossing the border of the Customs Union
	·	Box I.18.: Temperature of storage and transport.
	·	Box I.19.: State the total gross weight and total net weight.
·	Box I.25.: Identification of goods <div style="margin-left: 20px;">Customs code and title: Use the appropriate Harmonised System (HS) code.</div> <div style="margin-left: 20px;">Slaughterhouse, cutting plant, cold store: State the name, address and approval number of the slaughterhouse, cutting plant or cold store if appropriate.</div>	
Part II		
·	(1) Delete if not relevant and confirm by signature and stamp.	
·	(2) Administrative territories, zones and time periods may be modified with a mutual agreement of the Parties according to the OIE Terrestrial Animal Health Code recommendations.	
Signature and stamp must be in a different colour to that in the printed certificate		
Certifying Officer		
Name (in capital letters)	Qualification and title	
Date of signature	Signature	
Stamp		