

Part I : Details of consignment	I.1. Consignor Name Address Country <span style="float:right">ISO Code</span>		I.2. IMSOC Reference I.2.a. Local Reference																
	I.5. Consignee Name Address Country <span style="float:right">ISO Code</span>		I.3. Central competent authority I.4. Local competent authority																
	I.7. Country of origin <span style="float:right">ISO Code</span>		I.9. Country of destination <span style="float:right">ISO Code</span>																
	I.8. Region of origin <span style="float:right">Code</span>		<del>I.10. Region of destination</del>																
	I.11. Place of Dispatch Name Address Approval Number Country <span style="float:right">ISO Code</span>		I.12. Place of destination Name Address Approval Number Country <span style="float:right">ISO Code</span>																
	I.13. Place of Loading Name Address Approval Number Country <span style="float:right">ISO Code</span>		I.14. Date and time of departure																
	I.15. Means of Transport		I.16 Entry Point																
	<table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th style="width:20%;">Mode</th> <th style="width:20%;">International transport document</th> <th style="width:60%;">Identification</th> </tr> </thead> <tbody> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> </tbody> </table>		Mode	International transport document	Identification														
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I.18. Transport conditions Chilled <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Ambient <input type="checkbox"/> Frozen <input type="checkbox"/>		I.17. Accompanying documents Commercial document reference <span style="float:right">Date of issue</span> Country <span style="float:right">Place of issue</span>																	
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"/> Country <span style="float:right">ISO Code</span> EU Exit Authority <span style="float:right">BCP code</span> EU Entry Authority <span style="float:right">BCP code</span>		I.22. For transit through Member State(s) <input type="checkbox"/> Country <span style="float:right">ISO Code</span>																	
I.23. Total number of packages		I.25. Total net weight	I.25. Total gross weight																
I.28. Description of consignment <b>1. 19 PREPARATIONS OF CEREALS, FLOUR, STARCH OR MILK; PASTRYCOOKS' PRODUCTS</b> <b>1901</b> Malt extract; food preparations of flour, groats, meal, starch or malt extract, not containing cocoa or containing less than 40   % by weight of cocoa calculated on a totally defatted basis, not elsewhere specified or included; food preparations of goods of headings   0401   to 0404, not containing cocoa or containing less than 5   % by weight of cocoa calculated on a totally defatted basis, not elsewhere specified or included																			
<table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th style="width:25%;">Commodity</th> <th style="width:25%;">Package count</th> <th style="width:25%;">Species</th> <th style="width:25%;">Net weight</th> <th style="width:20%;">Manufacturing plant</th> </tr> </thead> <tbody> <tr><td> </td><td> </td><td> </td><td> </td><td> </td></tr> </tbody> </table>				Commodity	Package count	Species	Net weight	Manufacturing plant											
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Batch number																			

<b>Part II: Certification</b>	II. Health information		
	I, the undersigned Official veterinarian hereby certify that:		
	1.	The dairy product described above, which is exported to Georgia, has been obtained from animals:	
		a)	under the control of the official veterinary service,
		b)	which were in a country or part thereof that has been free of foot-and-mouth disease and of rinderpest for a period of at least 12 months prior to the date of this certificate, and where vaccination against foot-and-mouth disease has not been carried out during that period,
		c)	belonging to holdings which were not under restrictions due to foot-and-mouth disease or rinderpest
		d)	subject to regular veterinary inspections to ensure that they satisfy the animal health requirements of the EU, and
		e)	which were fed with feed produced in compliance with Regulation (EC) No 1829/2003 on genetically modified food and feed.
	2.	It has undergone pasteurisation or been produced from raw milk which has been submitted to a pasteurisation treatment fulfilling the provisions of Regulation (EC) No 853/2004 laying down specific rules or requirements for heat treatment.	
	3.	It was manufactured from raw milk:	
	a)	which comes from holdings registered in accordance with Regulation (EC) No 852/2004 and checked in accordance with Article 49 and Article 50 of Regulation (EU) 2019/627,	
	b)	which was produced, collected, cooled, stored and transported in accordance with the hygiene conditions laid down in Annex III to Regulation (EC) No 853/2004,	
	c)	which meets the plate and somatic cell count criteria laid down in Annex III to Regulation (EC) No 853/2004,	
	d)	which, pursuant to testing for residues of antibacterial drugs carried out by the food business operator in accordance with the requirements of the Regulation (EC) No 853/2004, it complies with the maximum residue limits for residues of antibacterial veterinary medicinal products laid down in Commission Regulation (EU) No 37/2010,	
	e)	which has been produced under conditions guaranteeing compliance with the maximum residue levels for pesticides in accordance with the requirements of the EU, and	
	f)	which has been produced under conditions guaranteeing compliance with the Council Directive 96/22/EC concerning the prohibition on the use in stock farming of certain substances having a hormonal or thyrostatic action and of beta-agonists.	
4.	It comes from an establishment implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004.		
5.	It has been processed, stored, wrapped, packaged and transported in accordance with the relevant hygiene requirements of the EU.		
6.	It meets the relevant microbiological criteria of Commission Regulation (EC) No 2073/2005.		
7.	The guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with the requirements of Regulation (EU) 2017/625 are fulfilled.		
Notes:			
Part I:			
Box I.11: The approval number of the entity should be indicated, if applicable.			
Box I.12: The approval number of the entity should be indicated, if applicable.			
Box I.19: Either seal- or container number or both are to be indicated in this box.			
Box I.28: "CN code": use the appropriate Harmonized System (HS) code of the World Customs Organisation:04.01; 04.02; 04.03; 04.04; 04.05; 04.06; 15.17; 17.02; 19.01; 21.05; 21.06; 22.02; 28.35; 35.01; 35.02 or 35.04.			
Signature and stamp must be different color that in the printed certificate.			
The certificate must be provided in at least the English language			
Certifying Officer			

<b>Part II: Certification</b>	II. Health information			
	Name (in capital letters)	Qualification and title		
	Date of signature	Signature		
	Stamp			