

Part I : Details of consignment	I.1. Consignor		I.2. IMSOC Reference	
	Name		I.2.a. Local Reference	
	Address			
	Country	ISO Code		
	I.5. Consignee		I.3. Central competent authority	
	Name		I.4. Local competent authority	
	Address			
	Country	ISO Code		
	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		I.12. Place of destination	
	Name		Name	
	Address		Address	
	Approval Number		Approval Number	
Country	ISO Code	Country	ISO Code	
I.13. Place of Loading		I.14. Date and time of departure		
Name				
Address				
Approval Number				
Country	ISO Code			
I.15. Means of Transport		I.16 Entry Point		
Mode	International transport document	Identification		
I.18. Transport conditions		I.17. Accompanying documents		
Frozen <input type="checkbox"/>	Controlled temperature <input type="checkbox"/>	Ambient <input type="checkbox"/>	Chilled <input type="checkbox"/>	
		Commercial 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			
EU Exit Authority	BCP code			
EU Entry Authority	BCP code	Country	ISO Code	
I.23. Total number of packages	I.25. Total net weight	I.25. Total gross weight		
I.28. Description of consignment				
1. 21 MISCELLANEOUS EDIBLE PREPARATIONS				
2106 Food preparations not elsewhere specified or included				
Commodity	Package count	Species	Net weight	
Manufacturing plant				
Batch number				

Part II: Certification	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			

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