EUROPEAN UNION **Export Health Certificate**

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

Mode	International transport document	Identification

I.16 Entry Point

I.18. Transport conditions
Frozen ☐ Controlled temperature ☐ Ambient ☐ Chilled ☐

I.17. Accompanying documents
Commercial document reference Date of issue
Country Place of issue

I.19. Container No / Seal No

I.20. Certified as
Human consumption ☐

I.21. For transit through a third country ☐
Country ISO Code
EU Exit Authority BCP code
EU Entry Authority BCP code

I.22. For transit through Member State(s) ☐
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. 28 INORGANIC CHEMICALS; ORGANIC OR INORGANIC COMPOUNDS OF PRECIOUS METALS, OF RARE-EARTH METALS, OF RADIOACTIVE ELEMENTS OR OF ISOTOPES

2835 Phosphinates (hypophosphites), phosphonates (phosphites) and phosphates; polyphosphates, whether or not chemically defined

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) Date of signature Stamp	Qualification and title Signature	