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
Chilled ☐ Controlled temperature ☐ Ambient ☐ Frozen ☐

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. 04 DAIRY PRODUCE; BIRDS' EGGS; NATURAL HONEY; EDIBLE PRODUCTS OF ANIMAL ORIGIN, NOT ELSEWHERE SPECIFIED OR INCLUDED
0401 Milk and cream, not concentrated nor containing added sugar or other sweetening matter

Commodity	Species	Manufacturing plant	Package count	Net weight

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) belonging to holdings which were not under restrictions due to foot-and-mouth disease or rinderpest, and

c) subject to regular veterinary inspections to ensure that they satisfy the animal health requirements of the EU.

d) which were fed with feed produced in compliance with Regulation (EC) No 1829/2003 on genetically modified food and feed.

○ (1)either 2. It was made from raw milk sourced from cows, ewes, goats, buffaloes or, camels of the species Camelus dromedarius, and has undergone:

- ○ (1)either (i) a sterilisation process, to achieve an F0 value equal to or greater than three;
- ○ (1)or (ii) an ultra-high temperature (UHT) treatment at not less than 135 °C in combination with a suitable holding time;
- ○ (1)or (iii) a high temperature-short time pasteurisation treatment (HTST) at 72 °C for 15 seconds applied twice to milk with a pH equal to or greater than 7.0 achieving, where applicable, a negative reaction to an alkaline phosphatase test, applied immediately after the heat treatment;
- ○ (1)or (iv) a treatment with an equivalent pasteurisation effect to point (iii) achieving, where applicable, a negative reaction to an alkaline phosphatase test, applied immediately after the heat treatment;
- ○ (1)or (v) a HTST treatment of milk with a pH below 7.0;
- (vi) a HTST treatment combined with another physical treatment by:
  - ○ (1)either (1) a sterilisation process, to achieve an F0 value equal to or greater than three;
  - ○ (1)or (2) additional heating equal to or greater than 72 °C, combined with desiccation.

○ (1)or 2. It was made from raw milk sourced from animals other than cows, ewes, goats, buffaloes or camels of the species Camelus dromedarius, and has undergone:

- ○ (1)either (i) a sterilisation process, to achieve an F0 value equal to or greater than three
- ○ (1)or (ii) an ultra-high temperature (UHT) treatment at not less than 135 °C in combination with a suitable holding time.

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 to 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;

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.

Part II: Certification

II. Health information

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 the EU Regulation.

7. The guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with the requirements of the 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.

Part II:

(1)Delete as appropriate

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

Name (in capital letters)	Qualification and title
Date of signature	Signature
Stamp	