

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	
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			
Chilled <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Ambient <input type="checkbox"/> Frozen <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	Country			
EU Exit Authority	BCP code	ISO Code			
EU Entry Authority	BCP 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 0403 Buttermilk, curdled milk and cream, yogurt, kephir and other fermented or acidified milk and cream, whether or not concentrated or containing added sugar or other sweetening matter or flavoured or containing added fruit, nuts or cocoa					
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 <i>Camelus dromedarius</i> , and has undergone:
	○ (1)or	(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;	
○ (1)or	(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 <i>Camelus dromedarius</i> , 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.		

