Export Health Certificate

	I.1. Consignor						I.2. IMSOC Reference				
	Name						I.2.a. Local Reference				
	Address										
	Country ISO Code										
	I.S. Consignee					I.3. Central competent authority					
	Name					I.4. Local com					
en	Address					n. i. Bocar competent audiority					
Ĕ	Country			ISO Cod	de						
Ē											
ns	I.7. Country of origin ISO Code					I.9. Country of destination ISO Code			ISO Code		
Part I : Details of consignment											
oĮ	I.8. Region of origin Code						I.10. Region of destination				
ils	I.11. Place of Dispa	tch					I.12. Place of destination				
ita	Name						Name				
Ă۱	Address						Address				
ï	Approval Number	•		*00	0.1		Approval Number				
art	Country			ISO	Code		Country ISO Code				
ŭ	I.13. Place of Loadi	ing					I.14. Date and time of departure				
	Name								-		
	Address										
	Approval Number	•									
	Country			ISO	Code						
	I.15. Means of Transport					I.16 Entry Poi	nt				
		Internatio	n o l	Identificati	on		1.10 Littly Foll	111			
		transport	liai	luentinicati	OII						
		document									
ŀ	I.18. Transport con	ditions					I.17. Accompa	nving doc	uments		
	Chilled	.18. Transport conditions Chilled \square Controlled Ambient \square Frozen \square temperature \square				Commercial document Date of issue reference					
							Dlage of				
					Country issue						
	I.19. Container No	/ Seal No									
	I.20. Certified as										
	Human consumpti	on 🗆									
	Trainan concampa										
	I.21. For transit thr	ough a thir	d coun	try			I.22. For transit through Member State(s)				
	Country			ISO Code							
	EU Exit Authority			BCP code			Country	Country ISO Code			
	Authority						rainity 100 code				
	Authority	Authority									
I.23. Total number of packages I.25. Total net weight I.25. Total gross weigh							eight				
ŀ	I.28. Description of consignment										
1. 04 DAIRY PRODUCE; BIRDS' EGGS; NATURAL HONEY; EDIBLE PRODUCTS OF ANIMAL ORIGIN, NOT ELSEWHERE SPECIFIE 0403 Buttermilk, curdled milk and cream, yogurt, kephir and other fermented or acidified milk and cream, whether or no containing added sugar or other sweetening matter or flavoured or containing added fruit, nuts or cocoa							ECIFIED OR INC	LUDED			
	Commodity Species Manufacturing						g plant Package count		Net weight		
Batch number											
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	Batch number										
	Batch Humber										
	Batch number										
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ka 1/3

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EU	ROPEAN U	JNION				consumpti	on from the EU to Georgia			
	II. Health info	rmation								
	I, the unde	rsigned Off	icial veterin	arian hereb	y certify tha	t:				
	1.	ndersigned Official veterinarian hereby certify that: 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								
Part II: Certification	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 of the species Car				n raw milk sourced from cows, ewes, goats, buffaloes or, camels melus dromedarius, and has undergone:				
щ		(1)either		(i)	a sterilisation process, to achieve an F0 value equal to or greater than three;					
			o (1)or	(ii)		gh temperature (UHT) treatmon with a suitable holding time				
			○ (1)or	(iii)	°C for 15 se than 7.0 ac	perature-short time pasteurism conds applied twice to milk w hieving, where applicable, a r cosphatase test, applied imme	vith a pH equal to or greater negative reaction to an			
			o (1)or	(iv)	achieving,	t with an equivalent pasteuris where applicable, a negative i se test, applied immediately a:	reaction to an alkaline			
			o (1)or	(v)	a HTST trea	atment of milk with a pH belo	w 7.0;			
				(vi)	a HTST trea	atment combined with anothe	er physical treatment by:			
				o (1)either	(1)	a sterilisation process, to ach greater than three;	ieve an F0 value equal to or			
				o (1)or	(2)	additional heating equal to o combined with desiccation.	r greater than 72 °C,			
		o (1)or	2.			milk sourced from animals ot the species Camelus dromeda	_			
			o (1)either	(i)	a sterilisati than three	on process, to achieve an F0 v	value equal to or greater			
			o (1)or	(ii)		gh temperature (UHT) treatmon on 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; 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; which meets the plate and somatic cell count criteria laid down in Annex III to Regulation (EC) No 853/2004;								
	b)									
	c)									
	which, pursuant to testing for residues of antibacterial drugs carried out by the food business open in accordance with the requirements of the Regulation (EC) No 853/2004, it complies with the maxi 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 level for pesticides in accordance with the requirements of the EU;								
f) which has been produced under conditions guaranteeing compliance with the 96/22/EC concerning the prohibition on the use in stock farming of certain subhormonal or thyrostatic action and of beta-agonists.										

2 / 3

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	II. Health infor	rmation							
	4.	It comes from an establishment implementing accordance with Regulation (EC) No 852/2004.	a programme based on the F	IACCP principles in					
	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 o	f the EU Regulation.						
Part II: Certification	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.							
rtif	Notes:								
: Ce	Part I:								
tΠ	Box I.11: The approval number of the entity should be indicated, if applicable.								
Par	Box I.12: The approval number of the entity should be indicated, if applicable.								
	Box I.19: Ei	ther seal- or container number or both are to b	e indicated in this box.						
	04.02; 04.03	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:								
		s appropriate							
	Signature and stamp must be different color that in the printed certificate.								
		ate must be provided in at least the English lan	guage.						
	Certifying Offic		Ovalification and title						
	Name (in cap Date of signat Stamp		Qualification and title Signature						

3/3