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| 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 | | | |
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| 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 | |
| | | | | Place of issue | |
| | | | | Country | |
| 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 | | | | | |
| 0405 Butter and other fats and oils derived from milk; dairy spreads | | | | | |
| Commodity | Species | Manufacturing plant | Package count | Net weight | |
| | | | | | |
| Batch number | | | | | |
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| 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. | | |

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| 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 | | |
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