Export Health Certificate

	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 com						
en	Address						1.4. Local competent audiority					
Ĕ	Country			ISO Cod	.e							
ᅙ												
Part I : Details of consignment	I.7. Country of origin ISO Code					I.9. Country of destination ISO Code			ISO Code			
8												
of	I.8. Region of origin Code						I.10. Region of destination					
	I.11. Place of Dispatch						I.12. Place of destination					
ta	Name						Name					
മി	Address						Address					
:	Approval Number						Approval Number					
벎	Country			ISO	Code		Country ISO Code					
Pa	I.13. Place of Loadi	ng					I.14. Date and	time of do	narturo			
		ııg					1.14. Date and	unie or ue	parture			
	Name											
	Address Approval Number											
	Country			ISO	Code							
	Country			130	coue							
	I.15. Means of Tran	sport					I.16 Entry Point					
	Mode	Internation	nal Id	entificatio	n							
		transport document										
	I.18. Transport con	ditions					I.17. Accompa	nying doc	uments			
	Chilled \square	Controlled	no □ Ar	mbient 🗆	Fro	zen 🗆	Commercial					
		temperatu	ге ⊔				document reference		Date o	f issue		
							Country Place of					
					Country		issue					
	I.19. Container No	Seal No										
	I.20. Certified as											
	Human consumpti	on \square										
	Transan consumpt	011 🗀										
İ	I.21. For transit thr	ough a thir	d country				I.22. For trans	it through	Member State(s)			
	Country		IS	O Code								
	EU Exit		ВС	CP code			Country					
	Authority EU Entry						Country	untry ISO Code				
	Authority		ВС	CP code								
	I.23. Total number	of package	S		I.25. Tota	l net weight			I.25. Total gross we	eight		
	I.28. Description of consignment											
- 1												
	4 40 PPED : D : TT	NIC OF SEC	1. 19 PREPARATIONS OF CEREALS, FLOUR, STARCH OR MILK; PASTRYCOOKS' PRODUCTS								by woight of	
				1901 Malt extract; food preparations of flour, groats, meal, starch or malt extract, not containing cocoa or containing less than 40 % by weight of cocoa calculated on a totally defatted basis, not elsewhere specified or included; food preparations of goods of headings 0401 to 0404, not containing cocoa or containing less than 5 % by weight of cocoa calculated on a totally defatted basis, not elsewhere specified or included							94, not	
				basis, no	containing cocoa or containing less than 5 % by weight of cocoa calculated on a totally defatted basis, not elsewhere specified or included							
				l basis, no han 5 % k	y weight	T COCOa Calcula				*		
				l basis, no	y weight	Manufacturin		Package o		Net weight		
	1901 Malt extra cocoa calculated containing coco		eparations ly defatted ning less t	l basis, no han 5 % l	y weight	1						
	1901 Malt extra cocoa calculated containing coco		eparations ly defatted ning less t	l basis, no han 5 % k	y weight (1						
	1901 Malt extra cocoa calculated containing coco Commodity		eparations ly defatted ning less t	l basis, no han 5 % k	y weight (1						
	1901 Malt extra cocoa calculated containing coco Commodity		eparations ly defatted ning less t	l basis, no han 5 % k	y weight (1						
	1901 Malt extra cocoa calculated containing coco Commodity		eparations ly defatted ning less t	l basis, no han 5 % k	y weight (1						
	1901 Malt extra cocoa calculated containing coco Commodity		eparations ly defatted ning less t	l basis, no han 5 % k	y weight (1						
	1901 Malt extra cocoa calculated containing coco Commodity		eparations ly defatted ning less t	l basis, no han 5 % k	y weight (1						
	1901 Malt extra cocoa calculated containing coco Commodity		eparations ly defatted ning less t	l basis, no han 5 % k	y weight o	1						
	1901 Malt extra cocoa calculated containing coco Commodity		eparations ly defatted ning less t	l basis, no han 5 % k	y weight o	1						
	1901 Malt extra cocoa calculated containing coco Commodity		eparations ly defatted ning less t	l basis, no	y weight o	1						

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EU	ROPEAN U	JNION				consumpti	on from the EU to Georgia			
	II. Health information									
	I, the unde	rsigned Offi	icial veterin	arian hereb	y certify tha	t:				
	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								
Part II: Certification	c)	subject to regular veterinary inspections to ensure that they satisfy the animal health requirements of the EU.								
	d)		uich were fed with feed produced in compliance with Regulation (EC) No 1829/2003 on genetically odified food and feed.							
		o (1)either	2.	It was made from raw milk sourced from cows, ewes, goats, buffaloes or of the species Camelus dromedarius, and has undergone:						
			o (1)either	(i)	a sterilisation process, to achieve an F0 value equal to or greate than three;					
			o (1)or	(ii)		gh temperature (UHT) treatment on with a suitable holding tim				
			○ (1)or	(iii)	°C for 15 se than 7.0 ac	perature-short time pasteuris conds applied twice to milk w hieving, where applicable, a r tosphatase 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 treatment of milk with a pH below 7.0;					
				(vi)		atment combined with anothe				
				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	alue equal to or greater			
			o (1)or	(ii)		gh temperature (UHT) treatmon with a suitable holding tim				
	3.	It was manufactured from raw milk:								
	a) which comes from holdings registered in accordance with Regulation (EC) No 852/2004 and checked is 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)					taranteeing compliance with the nents of the EU;	the maximum residue levels			
	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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	II Health infor	emation									
	II. Health infor	manon									
	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 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.									
Ιij	Notes:										
ပ္ပ	Part I:										
tΪ	Box I.11: The approval number of the entity should be indicated, if applicable.										
Par	Box I.12: Th	ne approval number of the entity should be ind	icated, 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	N code": use the appropriate Harmonized Systos; 04.04; 04.05; 04.06; 15.17; 17.02; 19.01; 21.05; 2									
	Part II:										
(1)Delete as 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 Offi		0 10 0 100								
	Name (in cap Date of signat Stamp		Qualification and title Signature								

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