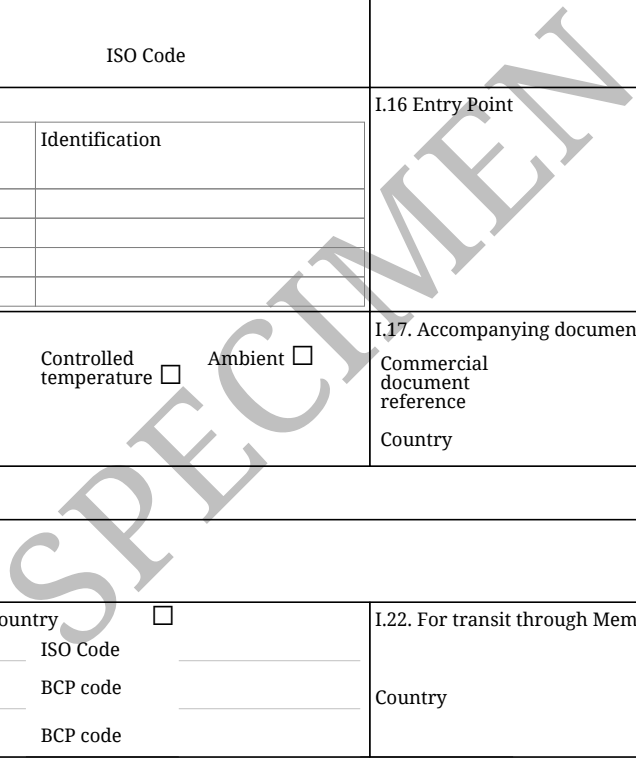


Part I : Details of consignment	I.1. Consignor Name Address Country <span style="float:right">ISO Code</span>		I.2. IMSOC Reference <b>Specimen not to be used for exports from EU</b> I.2.a. Local Reference	
	I.5. Consignee Name Address Country <span style="float:right">ISO Code</span>		I.3. Central competent authority I.4. Local competent authority	
	I.7. Country of origin <span style="float:right">ISO Code</span>		I.9. Country of destination <span style="float:right">ISO Code</span>	
	I.8. Region of origin <span style="float:right">Code</span>		<del>I.10. Region of destination</del>	
	I.11. Place of Dispatch Name Address Approval Number Country <span style="float:right">ISO Code</span>		I.12. Place of destination Name Address Approval Number Country <span style="float:right">ISO Code</span>	
	I.13. Place of Loading Name Address Approval Number Country <span style="float:right">ISO Code</span>		I.14. Date and time of departure	
	I.15. Means of Transport		I.16 Entry Point	
	Mode	International transport document	Identification	
	I.18. Transport conditions Frozen <input type="checkbox"/> Chilled <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Ambient <input type="checkbox"/>		I.17. Accompanying documents Commercial document reference <span style="float:right">Date of issue</span> Country <span style="float:right">Place of issue</span>	
	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"/> Country <span style="float:right">ISO Code</span> EU Exit Authority <span style="float:right">BCP code</span> EU Entry Authority <span style="float:right">BCP code</span>		I.22. For transit through Member State(s) <input type="checkbox"/> Country <span style="float:right">ISO Code</span>		
I.25. Total gross weight				
I.28. Description of consignment <b>1. 02 MEAT AND EDIBLE MEAT OFFAL</b> <b>0207</b> Meat and edible offal, of the poultry of heading   0105, fresh, chilled or frozen				
Commodity	Date of manufacture	Species	Manufacturing plant	Nature of commodity



Part II: Certification	II. Health information								
	<p>I, the undersigned official veterinarian, certify that:</p> <p>II.1. Poultry that underwent pre and post mortem inspections, where no clinical signs or anatomopathological injuries from transmissible diseases were found; and did not have any contact with poultry or poultry products with communicable diseases.</p> <p>II.2. The country/region/zone of origin has been declared free from avian influenza and Newcastle Disease as defined by the Terrestrial Animal Health Code of the World Organization for Animal Health (WOAH), and this sanitary condition has been favourably evaluated by Chile.</p> <p>II.3. The country of origin has in place a surveillance program for the diseases indicated in the previous paragraph, which meets the principles defined in the WOAH Terrestrial Animal Health Code.</p> <p>II.4. The animals from which poultry meat and edible offal have been obtained:</p> <ul style="list-style-type: none"> <li>○ (1) [have not been vaccinated against avian influenza with live vaccines.]</li> <li>either</li> <li>○ (1) or [have been vaccinated against avian influenza in accordance with a vaccination program against avian influenza by means of inactivated vaccines. The vaccination plan has been favourably evaluated by Chile.]</li> </ul> <p>II.5. The establishment where the poultry that originate the meat and edible offal consignments is reared in a sanitary and productive program, supervised by the competent authority of the country of origin, which guarantees that the poultry and the commercial establishment comply with the sanitary requirements of Chile.</p> <p>II.6. The poultry meat and edible offal have been obtained from poultry that:</p> <p>II.6.1. were slaughtered, processed and stored in a facility authorized in accordance with the provisions of the resolution No. 4935/2022 of the SAG (Servicio Agrícola y Ganadero)</p> <p>II.6.2. were slaughtered, processed and stored in a facility that is not subject to sanitary restrictions due to disease outbreaks, and whose surroundings have had no outbreaks of highly pathogenic avian influenza or Newcastle disease in the last 30 days, at least within a 10-kilometer radius, including, if necessary, the territory of a neighbouring country;</p> <p>II.7. The poultry meat and edible offal have been kept from the production moment at a temperature not exceeding 4 °C (four degrees) those cooled, and not higher than -18 °C (minus eighteen degrees) those frozen.</p> <p>II.8. I have received a written declaration from the owner/exporter that:</p> <p>II.8.1. Poultry meat and edible offal shall be packaged indicating the country and establishment of origin, product identification, net weight, date of processing of the poultry, date of production of the meat and edible offal and batches allowing traceability of the product.</p> <p>II.8.2. The poultry meat and edible offal will be transported from the establishment of origin until its destination in Chile in vehicles or sealed compartments that prevent its violability, that ensure the isolation of the product, the maintenance of the temperature and of its sanitary hygienic conditions.</p> <p>Notes:</p> <p>Part I:</p> <p>Box: I.11: Place of dispatch: name and address of the dispatch establishment.</p> <p>Box I.28: Custom code and title: Use the appropriate Harmonized System (HS) code under the following headings:</p> <p>Manufacturing plant: Indicate establishment approval number.</p> <p>Part II:</p> <ul style="list-style-type: none"> <li>(1) Delete as appropriate.</li> <li>(2) <a href="http://www.sag.cl/ambitos-de-accion/habilitacion-de-establecimientos/1714/registros">http://www.sag.cl/ambitos-de-accion/habilitacion-de-establecimientos/1714/registros</a> <ul style="list-style-type: none"> <li>• The signature and the stamp must be in a different colour to that of the printing.</li> <li>• The certificate must be issued in Spanish and in the language of the EU Member State of origin.</li> </ul> </li> </ul>								
<p>Certifying Officer</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%;">Name (in capital letters)</td> <td style="width: 50%;">Qualification and title</td> </tr> <tr> <td>Date of signature</td> <td>Signature</td> </tr> <tr> <td>Stamp</td> <td></td> </tr> </table>				Name (in capital letters)	Qualification and title	Date of signature	Signature	Stamp	
Name (in capital letters)	Qualification and title								
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