	I.1. Versender				I.2. IMSOC-Bezugsnummer				
	Name				I.2.a. Lokale Bezugsnummer				
	Adresse								
	Land ISO- Ländercode								
	Landercode								
	I.5. Empfänger				I.3. Zentrale zuständige Behörde				
	Name				I.4. Zuständige	e örtliche Behörde			
	Adresse								
	Land ISO- Ländercode								
	I.7. Ursprungsland ISO-				I.9. Bestimmu	ngsland			ISO-
тепт	Ländercode								Ländercode
	TO Harmonia managina								
- 1	I.8. Ursprungsregion Code I.11. Versandort					es Bestimmungsorts			
					I.12. Bestimmungsort				
	Name Adresse				Name Adresse				
	Zulassungsnumm	or			Adresse Zulassungsnummer				
	Land	161	ISO-		Zulassungsnummer Land ISO-				
	Luna		Ländercode		Ländercode				
ŀ	I.13. Ladeort				I.14. Datum und Uhrzeit des Abtransports				
	Name				I.I I. Butuiti ui	na onizen aes instrans	porto		
	Adresse								
	Zulassungsnumm	ier							
	Land		ISO-						
			Ländercode						
Ī	I.15. Transportmit	tel			I.16 Entry Poi	nt			
	Тур	Dokument	Identifikation						
	I.18. Beförderungs	hadingungan			I.17. Begleitdo	lrumanta			
	I.10. betoruerungs Ilmgehingstemn	Gekühlt \square	Controlled Ge	froren 🗆	_	Kumeme			
	Umgebungstemp Gekühlt Controlled Gefroren cratur				Bezugsnum mer des		Ausste	ellungs	
					Begleitdoku ments		datum	l	
							Ausste	ellungs	
=	I.19. Containernur	nmer/Plombenn	mer/Plombennummer				ort		
ŀ	I.20. Waren zertifi	ziort für/ale							
	Production	ziert fur/ais	Dharmazantischa Var	wendung [Mast \square		Brood	ing and product	ion 🗆
	Sonstiges ☐ Produ		Pharmazeutische Verwendung ☐ Production of petfood ☐ Vermittlung ☐		Menschlicher Verzehr Futtermittel		Breeding and production ☐ Schlachtung ☐ Künstliche Vermehrung ☐		
- 1									
-	I.21. Für die Durchfuhr durch ein Drittland				I.22. Für die D	urchfuhr durch Mitglie	edstaate	en 🗆	
	Country ISO- Ländercode				-				
	EU Exit Authority BCP code				Country ISO- Ländercode				
	EU Entry Authority BCP code								
	I.23. Gesamtanzahl an Packungen I.24. Gesamtmenge				I.25. Nettogesa	amtgewicht	I.25. B	ruttogesamtgev	vicht
ŀ	I.28. Angaben zur versendeten Sendung				1		-		
	o .		NANNT NOCH	INBEGRIFFEN					
	05 ANDERE WAREN TIERISCHEN URSPRUNGS, ANDERWEIT WEDER GI 0504 Därme, Blasen und Mägen von anderen Tieren als Fischen, ganz o					gesalzei	n, in Salzlake, ge	etrocknet	
	oder geräuchert 050400 Därme, Blasen und Mägen von anderen Tieren als Fischen, ga oder geräuchert				ng odon =t- '1	t friegh malvible	ror ==	olzon in C-1-1	lro gotnogl
					ılız oder zerteil	ı, ırıscıı, gekunlt, gefroi	ren, ges	saizen, in Salzla	ke, getrocknet
	05040000 Därme, Blasen und Mägen von anderen Tieren als Fischen, getrocknet oder geräuchert				en, ganz oder ze	erteilt, frisch, gekühlt, g	gefrorei	n, gesalzen, in S	alzlake,
	Erzeugnis					Nettogewicht		Packungsanza	hl
						Ţ.			
	Identifikationsnummer				Identifikationssystem				
I									

	II. Gesundheits	II. Gesundheitsinformationen						
	I, the undersigned official veterinarian, hereby certify, that the fresh ovine meat described in Part l of this certificate:							
	AH/T104B Territory requirements							
	has been obtained in the territory/ies with code: which, at the date of issuing this certificate:							
Part II: Certification		has been free for 12 months from rinderpest, and during the same period no vaccination against this disease has taken place, and						
	(*)EITHER	□ [(b)	has been free for 12 months from foot-and-mouth disease, and during the same period no vaccination against this disease has taken place;]					
	(*)AND/OR	AND/OR [(b) has been considered free from foot-and-mouth disease since (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by , of . (dd/mm/yyyy);]						
P	(*)AND/OR □ [(b) meets GB requirements for territory/ies with supplementary guarantee code A;]							
	AH/E004 Es	tablishmen	t requirements (holding	()				
	has been ol	otained fron	n animals coming from	holdings:				
	(a) in which none of the animals present therein have been vaccinated against (*) ☐ [foot-and-mouth disease or] rinderpest; and							
	(*)EITHER	□ [(b)				eir vicinity within 10 km, there erpest during the previous 30		
	(*)AND/OR \square [(b) that meet the GB requirements for holdings in territory/ies with supplementary guarantee code(s) (*) \square [A] (*) \square [J];]							
	AH/E007 Es	tablishmen	t requirements (holding	;)				
has been obtained from animals coming from holdings not subject to prohibition as a result of an outbred or caprine brucellosis during the previous six weeks;								
	AH/E300A Establishment requirements (slaughterhouse)							
	has been obtained in an establishment around which, within a radius of 10 km, there has been no case/outbreak of the diseases referred to in point AH/T during the previous 30 days or, in the event of a case/outbreak of disease, the preparation of meat for importation to Great Britain has been authorised only after slaughter of all animals present, removal of all meat, and the total cleaning and disinfection of the establishment under the control of an official veterinarian;							
	AH/A001 Animal requirements (residency)							
	has been obtained from animals that:							
	(*)EITHER							
			een introduced on s with code(s) in;]			ory described in AH/T from the o import this fresh meat into		
		☐ [have b Great Brita	een introduced on in];	(de	d/mm/yyyy) into the territ	ory described in AH/T, from		
	AH/A606 Animal requirements (other)							
	has been obtained from animals which:							
	(a) have been transported from their holdings in vehicles, cleaned and disinfected before loading, to an approved slaughterhouse without contact with other animals which did not comply with the conditions referred to in in AH/T104B, AH/A001, AH/E004 and AH/E007;							
	(b) at the slaughterhouse, have passed ante-mortem health inspection during the 24 hours before slaughter and, in particular, have shown no evidence of the diseases referred to in AH/T104B.							
	(c)		slaughtered on (dd/mm/yyyy).		m/yyyy) or between	(dd/mm/yyyy) and		
	(*) \square [(d) meets GB requirements for animals coming from territory/ies with supplementary guarantee code SG;]							
	AH/P002 Pr	AH/P002 Product requirements						

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	II. Gesundheits	sinformationen										
	(*)EITHER											
	(*)AND/OR □ [meets GB requirements for product originating in territories that require with supplementary guarantee code(s) (*) □ [A] (*) □ [F] ;]											
	Audional VAValGana											
ion	AW/001 Animal welfare											
icat	The product of animal origin described in Part I of this certificate derives from animals which have been handled in											
Certif	AW/001 Animal welfare The product of animal origin described in Part I of this certificate derives from animals which have been handled in the slaughterhouse before and at the time of slaughter or killing in accordance with GB animal welfare requirements. Public Health I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of the GB Regulations, and certify that the meat described in Part I of this certificate was produced in accordance with those requirements,											
ä	Public Health											
Part	I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of the GB Regulations, and certify that the meat described in Part I of this certificate was produced in accordance with those requirements, in particular that:											
	PH/E100B E	PH/E100B Establishment requirements										
	the establishment(s) where the (*) \square [meat] (*) \square [minced meat] come(s) from, operate(s) under the HACCP principles in accordance with GB regulations;											
	PH/P100 Pr	PH/P100 Production requirements										
	the (*) \square [meat] (*) \square [minced meat] has been produced in compliance with the relevant GB regulations and, the minced meat has been frozen to an internal temperature of no more than -18°C;											
	PH/I001 Ins	spection req	uirements									
	the meat has been found fit for human consumption following ante-mortem and post-mortem inspections in accordance with GB regulations;											
	PH/MK002 Marking requirements											
	the (*) \square [carcass or parts of the carcass] (*) \square [meat] (*) \square [minced meat] has been marked in accordance we the GB regulations;											
			ogical criteria									
				ant microbiological criteria set	in the relevant GR							
	the (*) ☐ [meat] (*) ☐ [minced meat] satisfies the relevant microbiological criteria set in the relevant GB regulations;											
		Residue plan										
	the guarantees provided by the residue monitoring plans submitted to GB by the country of origin are fulfilled, accordance with GB regulations;											
PH/S101 Storage and transportation requirements the (*) □ [meat] (*) □ [minced meat] has been stored and transported in accordance with the relevant GI regulations; PH/D004 Bovine spongiform encephalopathy (BSE)												
						with regard to bovine spongiform encephalopathy (BSE):						
							(*)EITHER	(1)	\square [the country or region is classi	fied with a negligible BSE risk	and;	
	(a) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning;											
	(c)	(c) the product does not contain and is not derived from specified risk material, in compliance with GB regulations;										
	(d)											
	(*) 🗆 [(d)	mined BSE risk:										
	(i) they hav	e not been f	ed with meat-and-bone meal or gr	eaves, and								
	(ii)	(ii) the product was produced and handled in compliance with GB regulations with regard to contamination with nervous and lymphatic tissues;]]										
	(*)AND/OR		☐ [the country or region is classi		and;							

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	II. Gesundheit	sinformationen						
	(a) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning; and							
	(b)	the product does not contain and is not derived from specified risk material or mechanically separated meat in compliance with GB regulations;]						
_	(*)AND/OR	ND/OR (3)						
tion	(a)	the animals were not fed meat-and-bone meal or greaves derived from ruminants;						
Part II: Certification	(b)	the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning;						
	(c) the product does not contain and is not derived from specified risk material, nervous and lymphatic tissues exposed during the deboning process; or mechanically separated meat, in compliance with GB regulations;]							
Ъ		appropriate.						
	Certifying Offi		O NOT ALL LAND					
	Name (in cap Datum der U Stempel	onal letters) Interzeichnung	Qualification and title Unterschrift					

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