	I.1. Versender				I.2. IMSOC-Bezugsnummer		
	Name			I.2.a. Lokale Bezugsnummer			
	Adresse						
	Land ISO- Ländercode						
İ	I.S. Empfänger			I.3. Zentrale zuständige Behörde			
	Name			I.4. Zuständige örtliche Behörde			
	Adresse Land ISO-						
	Ländercode						
- 1	I.7. Ursprungsland ISO-Ländercode			I.9. Bestimmungsland		ISO-Ländercode	
引	I.8. Ursprungsreg	rion	Co	ode	I.10. Region des Bestimmungsorts		
	I.11. Versandort				I.12. Bestimmungsort		
1	Name Adresse				Name Adresse		
	Zulassungsnumi	ner			Zulassungsnummer		
	Land		ISO- Ländercode		Land	ISO- Ländercode	
			Landercode			Landercode	
	I.13. Ladeort				I.14. Datum und Uhrzeit des Abtrans	sports	
	Name Adresse						
1	Zulassungsnumr	ner					
-	Land		ISO- Ländercode				
ł	I.15. Transportm	ittel			I.16 Entry Point		
	Тур	Dokument	Identifikation				
ŀ							
ŀ	I 18 Reförderung	gshadingungan			I.17. Begleitdokumente		
1	I.18. Beförderungsbedingungen  Umgebungstemp Controlled Gekühlt □ Gefroren □			Bezugsnummer des Begleitdokuments			
	eratur  temperature  Gekulli Genoren G				Begleitdokuments Ausstellungsdatum		
				Land			
I.19. Containernummer/Plombennummer					Ausstellungsort		
ŀ	I.20. Waren zerti		milei				
1	Breeding and pro		Künstliche Vermehru	ıng 🗆	Schlachtung 🗆	Technische Verw	ondung [
- 1	Menschlicher Ver		Futtermittel	ung 🗀	Pharmazeutische Verwendung	Sonstiges	endung 🗀
-	Production	izeili 🗀	Vermittlung		Mast	Production of pet	food $\square$
- 1	Breeding □			wast 🗀	110ddction of per	100u 🗀	
ŀ	I.21. Für die Durchfuhr durch ein Drittland						
	Country	illulii durcii elli Di	ittland		Country	edstaaten  ISO-	
	_		Ländercode		Country	Ländercode	
	EU Exit Authority		BCP code				
	EU Entry Authority		BCP code				
Ì	I.23. Gesamtanza	hl an Packungen	I.24. Gesamtmenge		I.25. Nettogesamtgewicht	I.25. Bruttogesam	tgewicht
ŀ	I.28. Angaben zu	r versendeten Send	ung			1	
	1. 16 ZUBEREITU	l. 16 ZUBEREITUNGEN VON FLEISCH, FISCHEN ODER VON KREBSTIEREN, WEICHTIEREN UND ANDEREN WIRBELLOSEN WASSERTIEREN					
	1601 Würste und ähnliche Erzeugnisse, aus Fleisch, Schlachtnebenerzeugnissen oder Blut; Lebensmittelzubereitungen auf der Grundlage dieser						Grundlage dieser
	Erzeugnisse #1. Erzeugnis		Menge		Nettogewicht	Packungsanzahl	
	Art		Identifikationsnummer		Identifikationssystem		
ŀ			1		<u> </u>		
ı							

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## **EUROPÄISCHE UNION**

	II. Gesundheitsinf	ormationen						
	Part II. Certification							
	Animal Health							
	I, the undersigned official veterinarian, hereby certify, that the meat product, treated stomachs, bladders and intestines described in Part I of this certificate:							
on	AH/P100 Product requirements							
Part II: Certification	□ (*)EITHER	(*)EITHER [consists of meat and/or meat products derived from a single species and has undergone the treatment satisfying the relevant conditions;]						
	□ (*)AND/OR	[consists of meat of more than one species and, after such meat has been mixed, the entire product has subsequently undergone a treatment at least as severe as that required for the meat components of the meat product;]						
Pa	□ (*)AND/OR	[has been prepared from meat of more than one species and each meat component has previously /OR undergone a treatment prior to mixing which meets the relevant treatment requirements for meat of that species;]						
	AH/P301 Prod	uct requirements						
	contains the following meat constituents and meets the criteria indicated below:							
	Species (A)	Treatment Origin (C) (B)						
	F							
		duct requirements (ruminants)						
	has been prepared from fresh meat from domestic bovine animals; domestic sheep and goats; domestic equine animals; domestic porcine animals; farmed non-domestic animals other than suidae and solipeds; wild non-domestic animals other than suidae and solipeds; wild non-domestic suidae; wild non-domestic solipeds and the fresh meat used in the production of the meat products:							
	☐ (*)EITHER [has undergone a non-specific treatment and:							
	□ (*)EITHER [satisfies the relevant GB animal and public health requirements and originates in a third country, or part thereof in the case of regionalisation under retained EU law;]							
	☐ [originates in Great Britain;] ] (*)AND/OR							
	□ (*)AND/OR	[has undergone the required specific treatment for the species concerned, is derived from animals coming from a holding not subject to restrictions for the specific diseases mentioned in the appropriate health certificate(s) and within a 10 km radius of which no outbreaks of such diseases have occurred in the last 30 days;]]						
	[AH/P420 Product requirements (domestic poultry)							
	contains fresh meat of domestic poultry, including farmed or wild game birds, that:							
	□ (*)EITHER [has undergone a non-specific treatment and:							
	☐ (*)EITHER	(*)EITHER [satisfies the animal health requirements laid down in the health certificate for the import of fresh meat of domestic poultry into GB (GBHC330);]						
	[originates in Great Britain satisfying the requirements of Article 3 of Directive 2002/99/EC;] ]  (*)AND/OR							
	[originates in a listed third country for 'poultry and poultry products', comes from holdings or in the case of wild game-birds killed in territories where within a 10 km radius, including, where appropriate, the territory of a neighbouring country, there has been no outbreak of highly pathogenic avian influenza or Newcastle disease for at least the previous 30 days and has undergone the specific treatment laid down for the third country of origin or part thereof for the meat of the species concerned set out in Tables 2 or 3, as appropriate, in a document relating to 'meat products' as published on gov.uk, in accordance with Decision 2007/777/EC;]							
	□ (*)AND/OR	[originates in a listed third country for 'pou case of wild game-birds killed in territories		_				

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	II. Gesundheitsinf	ormationen					
		appropriate, the territory of a neighbouring country, there has been no outbreak of highly pathogenic avian influenza or Newcastle disease for at least the previous 30 days and has undergone the specific treatment referred to in points B, C or D in a document relating to 'meat products' as published on gov.uk, in accordance with Decision 2007/777/EC provided that such treatment is more severe than that indicated in Tables 2 and 3 of that document;]					
Certification	□ (*)AND/OR	[has undergone the specific treatment referred to in points B, C or D in a document relating to 'meat products' published on GOV.UK, laid down for the third country of origin or part thereof for the mea of the species concerned in Tables 2 or 3, as appropriate, of that document and:					
erti	☐ (*)EITHER	R [originates in Great Britain satisfying the requirements of Article 3 of Directive 2002/99/EC;]					
Part II: C	□ (*)AND/OR	[[originates in a third country listed in a document relating to 'poultry and poultry products' published on GOV.UK for the import into Great Britain of meat of poultry and comes from holding or in the case of wild game-birds killed in territories, where within a 10km radius, including who appropriate the territory of a neighbouring country, there has been no outbreak of highly pathological avian influenza or Newcastle disease for at least the previous 30 days;]]					
	[AH/P440 Product requirements (lagomorphs and other land mammals)						
	is derived from fresh meat from lagomorphs and other land mammals that satisfies the relevant GB animal health and public health requirements and has come from a holding not subject to restrictions for animal diseases affecting the animals concerned within a 10 km radius of which no outbreaks of such diseases have occurred in the last 30 days;]						
	AH/P604 Prod	AH/P604 Product requirements					

has been handled such that after treatment all precautions to avoid contamination have been taken;

[AH/P605 Product requirements

contains only poultry meat that was derived from poultry which had not been vaccinated with a live vaccine against Newcastle disease within 30 days prior to slaughter;]

Public Health

I, the undersigned, declare that I am aware of the relevant requirements of the GB Regulations, and certify that the meat products, treated stomachs, bladders and intestines described in Part I of this certificate were produced in accordance with those provisions, in particular that:

PH/E100A Establishment requirements

the establishment(s) where the product(s) come(s) from operate(s) under the HACCP principles in accordance with GB regulations;

[PH/P121 Production requirements (treated intestines)

the treated stomachs, bladders and intestines have been produced in accordance with GB regulations;]

PH/MK006 Marking requirements

the products described in Part 1 have been marked in compliance with the GB regulations;

PH/MB001A Microbiological criteria

the product(s) described in Part I of this certificate satisfies (satisfy) the relevant microbiological criteria set in GB regulations;

PH/RP001 Residue plans

the guarantees provided by the residue monitoring plans submitted to GB by the country of origin are fulfilled, in accordance with GB regulations;

PH/S001 Storage and transportation requirements

the meat products have been loaded and transported in accordance with the relevant GB regulations;

PH/MS003 Raw materials requirements

the products described in Part 1 have been produced from raw material in accordance with GB regulations;

PH/MS301 Labelling requirements

the products described in Part 1 have a mark on the label denoting that they are made only from fresh meat from animals slaughtered in slaughterhouses approved for exporting to Great Britain or in slaughterhouses specially for delivery of meat for required treatment in compliance with GB regulations;

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		ROTIMOCILL	0111011			(¥1.0)	
		II. Gesundheitsinf	ormationen				
		PH/D003 Bovine spongiform encephalopathy (BSE)					
		(*) [if containing material from bovine, ovine or caprine animals the following conditions must be met:					
		☐ (*)EITHER (1) [the country or region is classified with a negligible BSE risk and;					
		(a) the animals from which the products were derived passed ante and post-mortem inspections;					
	ation	(b) (c) (d) (*) [(e)	the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning;				
	ertific	(c)	the product does not contain and is not derived from specified risk material in compliance with GB regulations;				
	r II: C	(d)	the product (*) $\circ$ [does not contain and is not derived] or (*) $\circ$ [is derived] from bovine, ovine or caprine mechanically separated meat and complies with GB regulations; and				
	Pa	(*) [(e) if the animals originate from a country or region classified with an undetermined BSE risk and:					
		(i) they have not been fed with meat-and-bone meal or greaves, and					
		(ii) the product was produced and handled in compliance with GB regulations with regard to contamination with nervous and lymphatic tissues;]]					
		□ (*)AND/OR	(2) [the country or region is classified with a controlled BSE risk and;				
(a) the animals from which the products were derived passed ante and pos				derived passed ante and post	-mortem inspections;		
_		<ul> <li>the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning;</li> </ul>					
		(c)	the product does not contain and is not derived from specified risk material or mechanically separated meat in compliance with GB regulations; and				
		□ (*) [(d)	(*) [(d) the intestines were sourced from a country or region with negligible BSE risk, and are derived from animals that were born, continuously reared and slaughtered in a country with negligible BSE risk and that passed ante and post-mortem inspections; and				
		○ (*)EITHER	(*) [(i)	if the intestines were sourced cases, the animals were born ruminants with meat-and-bo enforced;]	after the date from which th	e ban on the feeding of	
		○ (*)OR	(*) [(ii)	if the intestines were sourced cases, the meat products do r material in accordance with	not contain and are not derive		
		□ (*)AND/OR	(3)	[the country or region is class	sified with an undetermined	BSE risk and;	
		(a)	the animals from which the products were derived passed ante and post-mortem inspections;				
		(b)	the animals were not fed meat-and-bone meal or greaves derived from ruminants;				
		(c)	the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning;				
		(d)	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; and				
		□ (*) [(e)	animals that v	were sourced from a country were born, continuously reare ed ante and post-mortem insp	d and slaughtered in a count		
		○ (*)EITHER	(*) [(i)	if the intestines were sourced cases, the animals were born ruminants with meat-and-bo enforced;]	after the date from which th	e ban on the feeding of	
		○ (*)OR	(*) [(ii)	if the intestines were sourced cases, the meat products do r material in accordance with	not contain and are not derive		

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## EUROPÄISCHE UNION

	II. Gesundheitsinf	ormationen					
	(*) [if the product contains material from domestic solipeds, the following must be met:						
	□ (*)EITHER [the meat was obtained from domestic solipeds slaughtered in a third country in compliance with GB regulations regarding:						
	•	period of residence in the third country bef	ore slaughter;				
n	•	administration of certain substances; and					
ati	•	monitoring of certain residues and substances;]					
tifi		[the meat of domestic solipeds used in the products was imported from Great Britain;]]					
Cer	(*)AND/OR						
Part II: Certification	[PH/D103 Trichinella requirements						
Part	the meat products have been obtained from meat from domestic porcine animals which:						
	(*)EITHER [has been subjected to examination by a digestion method with negative results]						
	☐ (*)AND/OR [has been subject to a freezing treatment];						
	☐ (*) [is derived from domestic porcine animals either coming from a holding officially recognised as applying controlled housing conditions in accordance with GB regulations or not weaned and less than 5 weeks old;]]						
	[PH/D104 Tric	hinella requirements					
		the meat products have been obtained from horse meat or wild boar meat which meets the GB regulations in regards trichinella controls;]					
	(*) Keep as ap	propriate.					
	Certifying Officer Name (in capital l Datum der Unterz Stempel		Qualification and title Unterschrift				

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