## EUROPEAN UNION

	I.1. Consignor			I.2. IMSOC Reference			
	Name			I.2.a. Local Reference			
	Address ISO Code						
	Country ISO Code						
	I.5. Consignee			I.3. Central competent authority			
Sut	Name			I.4. Local competent authority	I.4. Local competent authority		
Ĕ	Address Country ISO Code						
ign							
ons	I.7. Country of origin ISO Code			I.9. Country of destination	ISO Code		
Part I : Details of consignment	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			
t I	Approval Number Country ISO Code			Approval Number Country	ISO Code		
Par							
	I.13. Place of Loading			I.14. Date and time of departure			
	Name Address						
	Approval Numbe	r					
	Country		ISO Code				
	I.15. Means of Transport			I.16 Entry Point			
	Mode	International transport	Identification				
		document					
	I.18. Transport conditions       Ambient     Controlled     Chilled     Frozen			I.17. Accompanying documents			
		temperature 🗆		Accompanying document reference	reference Date of issue		
			Country				
			Place of issue				
	I.19. Container No / Seal No						
	I.20. Certified as						
	Breeding and production $\Box$		Artificial reproduction $\Box$	Slaughter 🗆	Technical use 🗖		
	Human consumpt	ion 🗆	Animal Feedingstuff 🗆	Pharmaceutical use 🗆	Other 🗆		
	Production C Relaying C		Relaying 🗆	Fattening 🗆	Production of petfood $\Box$		
	Breeding 🗆						
	I.21. For transit through a third country			I.22. For transit through Member State(s)			
	Country ISO Code			Country ISO Code			
	EU Exit Authority EU Entry		BCP code				
			BCP code				
	Authority			TOT The local sector is the			
	I.23. Total number		I.24. Total quantity	I.25. Total net weight	I.25. Total gross weight		
	I.28. Description of consignment						
	1. 16 PREPARATIONS OF MEAT, OF FISH OR OF CRUSTACEANS, MOLLUSCS OR OTHER AQUATIC INVERTEBRATES						
	1601 Sausages and similar products, of meat, meat offal or blood; food p   #1. Commodity Quantity			d preparations based on these product	S Package count		
	Species Identification number			Identification system			

## **EUROPEAN UNION**

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	II. Health information						
	Part II. Certification Public Health						
Part II: Certification							
	I, the undersigned, declare that I am aware of the relevant requirements of the GB regulations, and certify that the reptile meat described in Part I of this certificate was produced in accordance with those requirements, 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/I006 Inspection requirements						
	has been produced from animals that have satisfactorily undergone ante-mortem and post-mortem inspections in accordance with the GB regulations;						
	PH/S201 Storage and transportation requirements						
	the product(s) described in Part I of this certificate has (have) been handled and, where appropriate, prepared, packaged and stored in a hygienic manner in accordance with GB regulations;						
	PH/MS401 Trichinella and novel food requirements						
	□ (*)[if crocodile or alligator meat, the carcass has been tested negative during post-mortem inspection for the presence of Trichinella spp. in accordance with relevant GB regulations; and						
	when applicable, the food has been authorised on the market in accordance with Article 6 of Regulation (EU) 2015/2283 and listed in the Union list of novel foods;]						
	PH/D201 Salmonella requirements						
	Salmonella has been controlled in the meat using sampling and testing procedures providing at least equivalent guarantees as the requirements once laid down in relevant GB regulation;						
	(*) Keep as appropriate.						
	-	alification and title mature					
	Stamp						