Export Health Certificate

	I.1. Consignor				I.2. IMSOC Reference				
	Name				I.2.a. Local Reference				
	Address								
	Country ISO Code								
ŀ	I.5. Consignee				I.3. Central competent authority				
				I.4. Local competent authority					
e	Address			· ·					
틹	Country ISO Code								
현	I.7. Country of origin ISO Code				I O Country of	destination		ISO Code	
Part I : Details of consignment	1.7. Country of origin			I.9. Country of destination					
ဍု	I.8. Region of origin Code				I 10 Dogion of	destination			
S	I.11. Place of Dispatch				I.10. Region of destination I.12. Place of destination				
ail	Name				Name				
ਫ਼।	Address				Address				
<u>.</u>	Approval Number				Approval Number				
띪	Country ISO Code				Country ISO Code				
₽a	I.13. Place of Loading				I.14. Date and time of departure				
						unie of departure			
	Name Address								
	Approval Number								
	Country ISO Code								
-	I.15 Magne of Transport				I.16 Entry Poir	<u></u>			
-	I.15. Means of Transport Mode International Identification			1.10 EIIII y Poli	ц				
	Mode International Identification transport								
	docun	ent							
	I.18. Transport conditions Ambient □ Chilled □ Frozen □ Controlled temperature □			I.17. Accompanying documents					
,				Accompanyi					
						ng document reference		Date of issue	
							Place of		
ļ					Country issue		issue		
	I.19. Container No / Seal No								
I.20. Certified as									
	Fattening \square Animal Feedingstuff \square						duction of petfood \square		
	Breeding and production \square		Human consumption \Box		Production \square		Other 🗆		
	Slaughter Breeding Breeding				Pharmaceutic	al use ∐	Artificial reproduct	ion ⊔	
	Technical use □								
Ī	I.21. For transit through a third country				I.22. For transit through Member State(s)				
	Country ISO Code								
	EU Exit Authority		BCP code		Country		ISO Code		
	EU Entry PCD and a								
	Anthonita				I.25. Total net weight		I.25. Total gross weight		
	Authorify I.23. Total number of pac	ages	I.24. Total quantity			1.20. Total liet Weight		1.20. 10tal 51000 Wei51ft	
	I.23. Total number of pac		I.24. Total quantity						
- - - - -	I.23. Total number of pac I.28. Description of consig	nment							
- - - - -	I.23. Total number of pac I.28. Description of consiq 1. 16 PREPARATIONS OF	nment MEAT, OF	FISH OR OF CRUSTACE			QUATIC INVERTEBRATI	ES		
- - - - -	I.23. Total number of pac I.28. Description of consig 1. 16 PREPARATIONS OF 1605 Crustaceans, mol	nment MEAT, OF uscs and o	FISH OR OF CRUSTACEA	tes, prepared o		-			
	I.23. Total number of pac I.28. Description of consiq 1. 16 PREPARATIONS OF	nment MEAT, OF	FISH OR OF CRUSTACEA			OUATIC INVERTEBRATI	Package cou	nt	
	I.23. Total number of pac I.28. Description of consig 1. 16 PREPARATIONS OF 1605 Crustaceans, mol Commodity	nment MEAT, OF uscs and o	FISH OR OF CRUSTACEA	tes, prepared o	or preserved	Net weight		nt	
	I.23. Total number of pac I.28. Description of consig 1. 16 PREPARATIONS OF 1605 Crustaceans, mol	nment MEAT, OF uscs and o	FISH OR OF CRUSTACEA	tes, prepared o		Net weight		nt	
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EUROPEAN UNION

II. Health information

Part II. Certification

Public Health

I, the undersigned, declare that I am aware of the relevant requirements of the GB Regulations, and certify that the snails described in Part I of this certificate were produced in accordance with those requirements, in particular

Part II: Certification 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/P119 Production requirements

have been handled and, where appropriate, shelled, cooked, prepared, preserved, frozen, packaged and stored in a hygienic manner in accordance with relevant 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;

Certifying Officer

Name (in capital letters) Date of signature

Qualification and title

Signature

Stamp

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