

Part I : Details of consignment	I.1. Consignor Name Address Country		ISO Code		I.2. IMSOC Reference I.2.a. Local Reference	
	I.5. Consignee Name Address Country		ISO Code		I.3. Central competent authority	
					I.4. Local competent authority	
	I.7. Country of origin		ISO Code		I.9. Country of destination	
					ISO Code	
	I.8. Region of origin		Code		I.10. Region of destination	
	I.11. Place of Dispatch Name Address Approval Number Country		ISO Code		I.12. Place of destination Name Address Approval Number Country	
					ISO Code	
	I.13. Place of Loading Name Address Approval Number Country		ISO Code		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 Ambient <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>				I.17. Accompanying documents Accompanying document reference Date of issue Country Place of issue	
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"/>				I.22. For transit through Member State(s) <input type="checkbox"/>		
Country	ISO Code			Country	ISO Code	
EU Exit Authority	BCP code					
EU Entry Authority	BCP code					
I.23. Total number of packages	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 preparations based on these products						
160100 Sausages and similar products, of meat, meat offal or blood; food preparations based on these products						
#1.	Commodity	Quantity	Net weight	Package count		
Species		Nature of commodity	Treatment type	Slaughterhouse		
		Cutting plant	Cold store	Date of freezing		

EUROPEAN UNION

Part II: Certification	II. Health information		
	<p>HEALTH REQUIREMENTS FOR THE IMPORT OF SAUSAGES AND SIMILAR PRODUCTS MADE FROM EDIBLE MEAT (OF AVIAN, PORCINE OR BOVINE ORIGIN) FOR HUMAN CONSUMPTION FROM MEMBER STATES OF THE EUROPEAN UNION</p> <p>The competent authority, represented by the undersigned official inspector, certifies that:</p> <p>II.1. The products have been produced at an establishment which has health authorisation from the competent authority and which applies the HACCP system.</p> <p>II.2. The products comply with the specifications of the industrialisation process for ensuring health controls on the critical points for food safety and the inactivation of organisms pathogenic to human or animal health.</p> <p>The product has undergone one of the following processes which provide assurance of the inactivation of organisms pathogenic to animal health (Delete as appropriate):</p> <p>II.2.1. The pork has been fully cooked by the action of heat at 70°C for at least 10 minutes or 80.3°C for at least 3 minutes or equivalent processing which ensures the inactivation of organisms pathogenic to animal health; or</p> <p>II.2.2. The pork has been dried with salt and cured in accordance with the specifications in the HACCP plan; or</p> <p>II.2.3. The pork has undergone heat treatment in a hermetically sealed container with an F0 value equivalent to or exceeding 3.00.</p> <p>II.3. The poultry meat has undergone one of the following treatments, reaching an internal temperature of at least (Delete as appropriate):</p> <p><input type="checkbox"/> II.3.1. 60.0°C for 507 seconds</p> <p><input type="checkbox"/> II.3.2. 65.0°C for 42 seconds</p> <p><input type="checkbox"/> II.3.3. 70.0°C for 3.5 seconds</p> <p><input type="checkbox"/> II.3.4. 73.9°C for 0.51 seconds</p> <p>II.4. The products are fit for human consumption.</p> <p>II.5. Additional animal-health attestation: the products meet the requirements set out below:</p> <p>II.5.1. The product has been prepared using raw material which was obtained from animals that were born, reared and slaughtered in the European Union and come from a country/area which is free from, and has been recognised by Peru as free from, (Delete as appropriate):</p> <p><input type="checkbox"/> II.5.1.1. For products of avian origin: highly pathogenic avian influenza and Newcastle disease.</p> <p><input type="checkbox"/> II.5.1.2. For products of porcine origin: foot-and-mouth disease, classical swine fever, African swine fever and swine vesicular disease.</p> <p><input type="checkbox"/> II.5.1.3. For products of bovine origin: foot-and-mouth disease and Rift valley fever.</p> <p>II.5.2. The bovine meat used was boned from the skeletal muscle (except mechanically separated meats) of cattle which were not stunned prior to slaughter by injection with compressed air or gas into the cranial vault or by severance of the spinal cord, and which were declared fit for slaughter and for the processing of their carcasses in ante- and post-mortem inspections, and which were separated in such a way as to prevent their contamination by any of the tissues referred to in Article 11.4.14 of the WOAHP Terrestrial Animal Health Code.</p> <p>II.5.3. The porcine meat for the preparation of the product (Delete as appropriate):</p> <p><input type="checkbox"/> II.5.3.1. comes from domestic pigs from a compartment with an insignificant risk of infection with Trichinella, in accordance with Article 8.17.5 of the WOAHP Terrestrial Animal Health Code; or</p> <p><input type="checkbox"/> II.5.3.2. comes from pigs which have undergone testing using an approved method (please specify the method) for the detection of Trichinella larvae, with negative results.</p> <p>II.5.4. Neither the farm of origin of the animals nor the slaughterhouse is located within 10 km of an area that is under quarantine or subject to a restriction on the movement of animals (please specify whether they are birds, pigs and/or cattle), nor were there any outbreaks of</p>		

EUROPEAN UNION

Part II: Certification	II. Health information		
	any INFECTIOUS DISEASES on the WOAHA list for the species, either during the thirty (30) days prior to the slaughter of the animals or in the six (6) months prior to the date of slaughter (Delete as appropriate).		
	II.5.5. The animals from which the meat used to prepare the product was obtained meet all the health requirements, did not exhibit infectious diseases and were subject to ante-mortem and post-mortem inspection in accordance with the recommendations in Chapter 6.3 of the WOAHA Terrestrial Animal Health Code.		
II.5.6. The products are transported in appropriate conditions for avoiding their contamination.			
Notes:			
-	The competent authority of the country exporting to Peru makes sure that colistin is not used as a growth-promoter in animals intended for human consumption.		
-	The colour of the ink used for the stamp and the signature must be different from that of the printed text.		
-	The certificate must be issued in Spanish on headed paper with the logos and stamps of the issuing competent authority.		
Certifying Officer			
Name (in capital letters)		Qualification and title	
Date of signature		Signature	
Stamp			