

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		<del>I.10. Region of destination</del>		
	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 Controlled temperature <input type="checkbox"/> Chilled <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"/> Country _____ ISO Code _____ EU Exit Authority _____ BCP code _____ EU Entry Authority _____ BCP code _____		I.22. For transit through Member State(s) <input type="checkbox"/> Country _____ ISO 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 <b>1. 02 MEAT AND EDIBLE MEAT OFFAL</b> <b>0203</b> Meat of swine, fresh, chilled or frozen Frozen <b>020329</b> Other Of domestic swine: <b>02032955</b> Boneless					
#1.	Commodity	Quantity	Net weight	Package count	
Species		Nature of commodity	Cold store	Slaughterhouse	
		Date of freezing	Cutting plant	Treatment type	

Part II: Certification	II. Health information		
	<p>HEALTH REQUIREMENTS FOR THE IMPORT OF BONED PORCINE HAMS AND SHOULDERS 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. an internal temperature of 70°C for 10 minutes or 80.3°C for 3 minutes (or other equivalent processing recognised as eliminating the African swine fever virus); or</p> <p>II.2.2. a period of natural fermentation and maturation in accordance with HACCP specifications, with the following characteristics: an aw value of not more than 0.93 or a pH value of not more than 6.0.</p> <p>II.3. The products are fit for human consumption.</p> <p>II.4. Additional animal-health attestation: the products meet the following requirements:</p> <p>II.4.1. 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, FOOT-AND-MOUTH DISEASE without vaccination, SWINE VESICULAR DISEASE, CLASSICAL SWINE FEVER and AFRICAN SWINE FEVER; epidemiological surveillance for these diseases is carried out.</p> <p>II.4.2. CLASSICAL SWINE FEVER/HOG CHOLERA is a compulsorily notifiable disease and there is a combat plan in place, enabling certification that the meat used to make the product was obtained from an area which is free from the disease or in which there has been no occurrence of the disease for one (1) year if vaccinations are given or three (3) months when a stamping-out policy is followed.</p> <p>II.4.3. 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 WOAHP Terrestrial Animal Health Code.</p> <p>II.4.4. The meat used does not come from animals that were incorrectly exsanguinated.</p> <p>II.4.5. 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 pigs, nor were there any outbreaks of any INFECTIOUS DISEASES on the WOAHP 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.</p> <p>II.4.6. The meats used to prepare the product (Delete as appropriate):</p> <p>II.4.6.1 come 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>II.4.6.2 come 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.4.7. The products are transported in appropriate conditions for avoiding their contamination.</p> <p>Notes:</p> <ul style="list-style-type: none"><li>- 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.</li><li>- The colour of the ink used for the stamp and the signature must be different from that of the printed text.</li><li>- The certificate must be issued in Spanish on headed paper with the logos and stamps of the issuing competent authority.</li></ul>		

<b>Part II: Certification</b>	II. Health information			
	Certifying Officer		Qualification and title	
	Name (in capital letters)		Signature	
	Date of signature			
	Stamp			