Part I : Details of dispatched consignment

I.1. Consignor
Name
Address
Country
Phone

I.2. Certificate reference number

I.2.a. TRACES reference number :

I.3. Central Competent Authority

I.4. Local Competent Authority

I.5. Consignee
Name
Address
Country
Phone

I.6 Person responsible for the consignment in the EU

I.7.Country of origin, ISO code

I.8. Region of origin, Code

I.9. Country of destination ISO code

I.10. Region of destination Code

I.11. Place of origin
Name Approval number
Address

I.12. Place of destination

I.13 Place of loading
Address

I.14 Date of departure

I.15. Means of transport
Aeroplane ☐ Ship ☐ Railway wagon ☐
Road vehicle ☐ Other ☐
Identification::
Document:

I.16. Entry BIP in EU
Name BIP unit no.:

I.17. No.(s) of CITES

I.21 Temperature of products
Ambient ☐ Chilled ☐ Frozen ☐

I.20.Quantity

I.22. Total Number of Packages

I.23. Seal / Container No.

I.25. Commodity certified for:

I.26. For transit to 3rd Country by EU

I.27. For import or admission into EU ☐
Definitive import ☐
Horses Re-entry ☐
Temporary admission horses ☐

I.28. Identification of the commodity

Part II: Certification

II. Health information	II.a. Certificate reference number	II.b. TRACES reference number

The meat preparations (1) contains the following meat constituents and meet the criteria indicated below:

Species (A) Origin (B)

(A) Insert the code for the relevant species of meat contained in the meat preparations where BOV = domestic bovine animals (including Bison and Bubalus species and their crossbreds); OVI = domestic sheep (Ovis aries) and goats (Capra hircus); EQU = domestic solipeds (Equus caballus, Equus asinus and their crossbreds), POR = domestic animals belonging to the Suidae, Tayassuidae, or Tapiridae families; RAB = domestic rabbits, PFG = domestic poultry and farmed feathered game, RUF = farmed non-domestic animals of the order Artiodactyla (excluding bovine animals (including Bison and Bubalus species and their cross-breeds), Ovis aries, Capra hircus, Suidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae; RUW = wild non-domestic animals of the order Artiodactyla (excluding bovine animals (including Bison and Bubalus species and their cross-breeds), Ovis aries, Capra hircus, Suidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae; EQW = wild non-domestic solipeds belonging to the subgenus Hippotigris (Zebra)., WLP = wild lagomorphs, WGB = wild game birds.

(B) Insert the ISO code of the country of origin and, in the case of regionalization by Community legislation for the relevant meat constituents, the region.

II.1. Public Health attestation

I, the undersigned official veterinarian, declare that I am aware of the relevant provisions of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 999/2001 and certify that the meat preparations described above were produced in accordance with those requirements, in particular that:

II.1.1. they come from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;

II.1.2. they have been produced from raw material which meets the requirements of Sections I to IV of Annex III to Regulation (EC) No 853/2004; in particular that:

(2) II.1.2.1. if obtained from domestic pig meat, this meat fulfills the requirements of Commission Regulation (EC) No 2075/2005 laying down specific rules on official controls for Trichinella in meat, and in particular:

(2) either [has been subjected to an examination by a digestion method with negative results;]

(2) or [has been subjected to a freezing treatment in accordance with Annex II to Regulation (EC) No 2075/2005;]

(2) or [in the case of meat from domestic swine kept solely for fattening and slaughter, comes from a holding or category of holdings that has been officially recognized by the competent authority as free from Trichinella in accordance with Annex IV to Regulation (EC) No 2075/2005;]

(2) II.1.2.2. if obtained from horse meat or wild boar meat, this meat fulfills the requirements of Regulation (EC) No 2075/2005 laying down specific rules on official controls for Trichinella in meat, and in particular, has been subject to an examination by a digestion method with negative results;

II.1.3. they have been produced in accordance with Section V of Annex III to Regulation (EC) No 853/2004 and frozen to an internal temperature of not more than -18°C;

II.1.4. they have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;

II.1.5. the label(s) affixed on the packaging of meat preparations described above bear(s) a mark to the effect that the meat preparations come wholly from fresh meat from animals slaughtered in slaughterhouses approved for exporting to the European Community;

II.1.6. they satisfy the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;

II.1.7. the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled;

II.1.8. they have been stored and transported in accordance with the relevant requirements of Section V of Annex III to Regulation (EC) No 853/2004;

(2) II.1.9. if containing material from bovine, ovine or caprine animals, the meat preparation is subject to the following conditions depending on the BSE risk category of the country of origin:

(2)either [(1) the country or region of dispatch is classified in accordance with Decision 2007/453/EC as a country or region posing a negligible BSE risk;

(2) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have passed ante mortem and post mortem inspections;

(2)either [(3) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived:

(a) were born, continuously reared and slaughtered in a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a negligible BSE risk;

(2)[(b) have been slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity;]]

(2)or [(3) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been slaughtered, after stunning, by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity;]

(4) the meat preparation of bovine, ovine and caprine origin does not contain and is not derived from specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001;

(2)either [(5) the meat preparation of bovine, ovine and caprine origin does not contain and is not derived from mechanically separated meat, obtained from bones of bovine, ovine and caprine animals;]

(2)or [(5) the meat preparation of bovine, ovine and caprine origin is derived from mechanically separated meat, obtained from bones of bovine, ovine and caprine animals which were born, continuously reared and slaughtered in a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a negligible BSE risk and in which there has been no BSE indigenous cases;]

(2) [(6) (a) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing an undetermined BSE risk;

(b) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been fed with meat-and-bone meal or greaves, as defined in the World Organisation for Animal Health (OIE) Terrestrial Animal Health Code, and

(c) the fresh meat used in the preparation of the meat preparation was produced and handled in a manner which ensures that it did not contain and was not contaminated with nervous and lymphatic tissues exposed during the deboning process.]]

(2)or [(1) the country or region of dispatch is classified in accordance with Decision 2007/453/EC as a country or region posing a controlled BSE risk;

(2) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have passed ante mortem and post mortem inspections;

Part II: Certification

II. Health information	II.a. Certificate reference number	II.b. TRACES reference number

(3) the animals from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been killed, after stunning, by laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity;

(4) the meat preparation of bovine, ovine and caprine origin does not contain and is not derived from specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001, or mechanically separated meat obtained from bones of bovine, ovine and caprine animals.]

(2)or [(1) the country or region of dispatch has not been classified in accordance with Decision 2007/453/EC or is classified as a country or region with an undetermined BSE risk;

(2) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have passed ante mortem and post mortem inspections;

(3) the animals from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been fed meat-and-bone meal or greaves derived from ruminants, as defined in the OIE Terrestrial Animal Health Code;

(4) the animals from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been killed, after stunning, by laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity;

(5) the meat preparation of bovine, ovine and caprine origin does not contain and is not derived from:

(a) specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001;

(b) nervous and lymphatic tissues exposed during the deboning process;

(c) mechanically separated meat obtained from bones of bovine, ovine and caprine animals.]]

(2) [II.1.10. if containing material from domestic solipeds, the fresh meat used in the preparation of the meat preparations:

either(2) [was obtained from domestic solipeds which immediately prior to slaughter had been kept for at least six months or since birth, if slaughtered at an age of less than six months, or since importation as food producing equidae from a Member State of the European Union, if imported less than six months prior to slaughter, in a third country:

(a) in which the administration to domestic solipeds:

(i) of thyrostatic substances, stilbenes, stilbene derivatives, their salts and esters, oestradiol 17β and its ester-like derivatives is prohibited;

(ii) of other substances having oestrogenic, androgenic or gestagenic action and of beta-agonists is only allowed for:

- therapeutic treatment as defined in Article 1(2)(b) of Directive 96/22/EC, where applied in conformity with Article 4(2) of that Directive, or

- zootechnical treatment as defined in Article 1(2)(c) of Directive 96/22/EC, where applied in conformity with Article 5 of that Directive; and

(b) which has had, at least during the six months prior to slaughter of the animals, a plan for the monitoring of the groups of residues and substances referred to in Annex I to Directive 96/23/EC which covers equidae born in and imported into the third country and was approved in accordance with the fourth subparagraph of Article 29(1) of Directive 96/23/EC;]]

and/or(2) [was imported from a Member State of the European Union.]]

II.2. Animal Health attestation

I, the undersigned, certify that the meat preparations described above:

consist of meat derived from the species referred to in Part I box reference I. 28

— that is eligible for export to the European Community as fresh meat and that satisfy all the relevant animal health import requirements laid down in Decision(s) (2) (3),

and/or

— that originate in a Member State of the European Community (2) (4).

II.3. Animal welfare attestation

I, the undersigned official veterinarian, hereby certify, that the meat preparations(1) described in Part I of this certificate are derived from meat from animals which have been handled in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions of Union legislation and have met requirements at least equivalent to those laid down in Chapters II and III of Council Regulation (EC) No 1099/2009.

Notes

Part I:

Box reference I.7: name of the country of origin which must be the same as the country of export.

Box reference I.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship) is to be provided. In case of unloading and reloading, the consignor must inform the border inspection post of entry into the European Community.

Box reference I.19: Use the appropriate Harmonised System (HS) code of the World Customs Organisation: 02.10, 16.01 or 16.02.

Box reference I.20: Indicate total gross weight and total net weight.

Box reference I.21: frozen corresponds to an internal temperature of not more than -18°C.

For containers or boxes, the container number and the seal number (if applicable) should be included.

Part II: Certification

II. Health information	II.a. Certificate reference number	II.b. TRACES reference number

Box reference I.23:

Box reference I.28: "Species": select among species described in Part II (A); "Treatment type": storage life (dd/mm/yyyy); "Cold store": give the address(es) and approval number(s) of approved cold stores if necessary.

Part II:

(1) Meat preparations as laid down in point 1.15 of Annex I to Regulation (EC) No 853/2004.

(2) Keep as appropriate.

(3) Comply with the animal health conditions as laid down Decision 79/542/EEC and/or Decision 2006/696/EC and/or Decision 2000/585/EC. Only meat from the concerned exporting third country can be utilised in the manufacture of the meat preparations.

(4) Only meat of species and categories for which imports from the concerned third country are authorised by the European Community can be sourced from the Member States for utilisation in the manufacture of the meat preparations.

The colour of the stamp and signature must be different from that of the other particulars in the certificate.

Note for the importer: This certificate is only for veterinary purposes and has to accompany the consignment until it reaches the border inspection post.

Official veterinarian or official inspector

Name (in Capital): Qualification and title:

Local Veterinary Unit: LVU N°:

Date: Signature:

Stamp