

## Part I : Details of consignment

|  |                                  |  |  |  |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
|--|----------------------------------|--|--|--|----------------|-------------------------|----------------|--|--------------------------|----------------|--|--|--|--|---------------|----------------|--|--|--|--|------------------------|--|--|
| I.1. Consignor<br>Name _____<br>Address _____<br>Country _____ ISO Code _____  |                                  |  | I.2. IMSOC Reference<br>I.2.a. Local Reference _____   |  |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
| I.5. Consignee<br>Name _____<br>Address _____<br>Country _____ ISO Code _____  |                                  |  | I.3. Central competent authority<br>I.4. Local competent authority _____   |  |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
| I.7. Country of origin _____ ISO Code _____  |                                  | I.9. Country of destination _____ ISO Code _____ |  | <del>I.10. Region of destination</del> |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
| I.8. Region of origin _____ Code _____   |                                  |  | <del>I.10. Region of destination</del>   |  |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
| I.11. Place of Dispatch<br>Name _____<br>Address _____<br>Approval Number _____<br>Country _____ ISO Code _____  |                                  |  | I.12. Place of destination<br>Name _____<br>Address _____<br>Approval Number _____<br>Country _____ ISO Code _____   |  |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
| I.13. Place of Loading<br>Name _____<br>Address _____<br>Approval Number _____<br>Country _____ ISO Code _____   |                                  |  | I.14. Date and time of departure _____   |  |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
| I.15. Means of Transport<br><table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 20%;">Mode</td> <td style="width: 20%;">International transport document</td> <td style="width: 60%;">Identification</td> </tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> </table> |                                  |  | Mode   | International transport document       | Identification |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  | I.16 Entry Point _____ |  |  |
| Mode   | International transport document | Identification                                   |  |  |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
|  |                                  |  |  |  |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
|  |                                  |  |  |  |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
|  |                                  |  |  |  |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
|  |                                  |  |  |  |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
|  |                                  |  |  |  |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
| I.18. Transport conditions<br>Ambient <input type="checkbox"/> Frozen <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Chilled <input type="checkbox"/>  |                                  |  | I.17. Accompanying documents<br>Document Type _____<br>Accompanying document reference _____<br>Date of Issue _____<br>Country _____<br>Place of issue _____ |  |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
| I.19. Container No / Seal No _____   |                                  |  |  |  |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
| I.20. Certified as<br>Human consumption <input type="checkbox"/>   |                                  |  |  |  |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
| I.21. For transit through a third country <input type="checkbox"/><br><table style="width: 100%;"> <tr> <td style="width: 30%;">Country _____</td> <td style="width: 30%;">ISO Code _____</td> <td style="width: 40%;"> </td> </tr> <tr> <td>EU Exit Authority _____</td> <td>BCP code _____</td> <td> </td> </tr> <tr> <td>EU Entry Authority _____</td> <td>BCP code _____</td> <td> </td> </tr> </table>  |                                  |  | Country _____  | ISO Code _____                         |                | EU Exit Authority _____ | BCP code _____ |  | EU Entry Authority _____ | BCP code _____ |  | I.22. For transit through Member State(s) <input type="checkbox"/><br><table style="width: 100%;"> <tr> <td style="width: 30%;">Country _____</td> <td style="width: 30%;">ISO Code _____</td> <td style="width: 40%;"> </td> </tr> </table> |  |  | Country _____ | ISO Code _____ |  |  |  |  |                        |  |  |
| Country _____  | ISO Code _____                   |  |  |  |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
| EU Exit Authority _____  | BCP code _____                   |  |  |  |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
| EU Entry Authority _____   | BCP code _____                   |  |  |  |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
| Country _____  | ISO Code _____                   |  |  |  |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
| I.23. Total number of packages _____   |                                  | I.25. Total net weight _____                     |  | I.25. Total gross weight _____         |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
| I.28. Description of consignment<br><b>1. 16 PREPARATIONS OF MEAT, OF FISH OR OF CRUSTACEANS, MOLLUSCS OR OTHER AQUATIC INVERTEBRATES</b><br><b>1603 Extracts and juices of meat, fish or crustaceans, molluscs or other aquatic invertebrates</b>   |                                  |  |  |  |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
| #1.  | Commodity                        | Manufacturing plant                              | Package count  | Nature of commodity                    |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
|  |                                  | Net weight                                       | Batch number   |  |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |
|  |                                  |  |  |  |                |                         |                |  |                          |                |  |  |  |  |               |                |  |  |  |  |                        |  |  |

II. Health information

## Part II. Certification

## Animal Health

I, the undersigned official veterinarian/official inspector, hereby certify that the composite product described in Part I of this certificate contain:

(\*)EITHER ☐ [AH/P302A Requirements for meat products, treated stomachs, bladders and intestines

Meat products, treated stomachs, bladders and intestines in any quantity which meet GB animal health requirements in accordance with GB regulations and contain the following meat constituents which meet the criteria indicated below:

|         |           |            |                            |
|---------|-----------|------------|----------------------------|
| Species | Treatment | Origin (C) | Approved establishment (D) |
| (A)     |           | (B)        |                            |

(E) If the meat products and/or treated intestines are prepared with fresh meat and/or intestines from bovine, ovine or caprine animals, they shall be subject to GB requirements depending on the BSE risk category of the country of origin. For imports from a country or a region classified posing:

(\*)EITHER (1) ☐ [a negligible BSE risk,

(a) the products do not contain and are not derived from specified risk material as defined in GB regulations;

(b) the products do not contain and are not derived from bovine, ovine or caprine mechanically separated meat except when they are derived from animals that were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk;

(c) the animals, from which the products are derived, have passed ante mortem and post mortem inspection;

(d) the animals, from which the products are derived, have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning; and

(e) if the animals from which the products are derived, originate from a country or region classified as posing an undetermined BSE risk, they were not fed with meat-and-bone meal or greaves, and the products were produced and handled in compliance with the GB regulations;]

(\*)AND/OR (2) ☐ [a controlled BSE risk,

(a) the products do not contain and are not derived from specified risk material as defined in GB regulations or bovine, ovine or caprine mechanically separated meat;

(b) the animals, from which the products are derived, have passed ante mortem and post mortem inspection and have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning;

(\*) ☐ [(c) in the case of intestines sourced from a country or region with a negligible BSE risk:

(i) the country or region of origin of the treated intestines is classified as posing an undetermined BSE risk;

(ii) the animals, from which they derive, were born, continuously reared and slaughtered in the country or region with a negligible BSE risk and have passed ante mortem and post mortem inspections;

(\*)[(iii) if there have been BSE indigenous cases in the country of origin of the intestines:

(1) they do not contain and are not derived from specified risk material as defined in GB regulations; or

(2) the animals were born after the date from which the ban on the feeding of ruminants with meat-and-bone meal and greaves derived from ruminants was enforced;] ]

|  | II. Health information   |  |  |
|--|--|--|--|
| Part II: Certification                       | (*)AND/OR (3) <input type="checkbox"/> [an undetermined BSE risk,  |  |  |
|  | (a)  | the products are not derived from specified risk material as defined in GB regulations, nervous and lymphatic tissues exposed during the deboning and mechanically separated meat;               |  |
|  | (b)  | the animals were not fed meat-and-bone meal or greaves derived from ruminants, and have passed ante mortem and post mortem inspections;  |  |
|  | (c)  | the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning;   |  |
|  | (*) <input type="checkbox"/> [(d)  | in the case of intestines sourced from a country or region with a negligible BSE risk:   |  |
|  | (i)  | the country or region of origin of the treated intestines is classified as posing an undetermined BSE risk;  |  |
|  | (ii)   | the animals, from which they derive, were born, continuously reared and slaughtered in the country or region with a negligible BSE risk and have passed ante mortem and post mortem inspections; |  |
|  | (*) <input type="checkbox"/> [(iii)  | if there have been BSE indigenous cases in the country of origin of the intestines:  |  |
|  | (1)  | they do not contain and are not derived from specified risk material as defined in GB regulations; or  |  |
|  | (2)  | the animals were born after the date from which the ban on the feeding of ruminants with meat-and-bone meal and greaves derived from ruminants was enforced;] ]                                  |  |
|  | (*)AND/OR <input type="checkbox"/> [AH/P303A Processed dairy products requirements<br>Processed dairy products in an amount of half or more of the substance of the composite product or not shelf stable dairy products in any quantity that meet the following criteria: |  |  |
|  | (a)  | have been produced in the following country/ies and approved establishment(s)  |  |
|  | Origin (A)    Approved establishment (B)   |  |  |
|  |  |  |  |
|  | (b)  | have been produced from milk obtained from animals:  |  |
| (i)  | under the control of the official veterinary service;  |  |  |
| (ii)   | belonging to holdings which were not under restrictions due to foot-and-mouth disease or rinderpest; and   |  |  |
| (iii)  | subject to regular veterinary inspections to ensure that they satisfy the GB animal health conditions;   |  |  |
| (c)  | are dairy products made from raw milk obtained from:   |  |  |
| (*)EITHER <input type="checkbox"/>           | [cows, ewes, goats, buffaloes and prior to import into the territory of Great Britain have undergone or been produced from raw milk which has undergone at least one of the following treatments, according to GB animal health requirements:                              |  |  |
| (*)EITHER <input type="checkbox"/> [(i)      | a pasteurisation process;]   |  |  |
| (*)AND/OR (*) <input type="checkbox"/> [(ii) | a sterilization process;]  |  |  |
| (*)AND/OR <input type="checkbox"/> [(iii)    | an ultra-high temperature (UHT) treatment;]  |  |  |
| (*)AND/OR <input type="checkbox"/> [(iv)     | a high temperature-short time pasteurisation treatment (HTST) of milk with a pH below 7.0;]  |  |  |
| (*)AND/OR <input type="checkbox"/> [(v)      | a high temperature-short time pasteurisation treatment (HTST) of milk with a pH equal to or greater than 7.0, immediately followed by:]  |  |  |
| (*)EITHER <input type="radio"/>              | [lowering the pH below 6 for one hour;]  |  |  |

## Part II: Certification

## II. Health information

(\*)OR ☐ [additional heating equal to or greater than 72°C, combined with desiccation;] ]

(\*)AND/OR ☐ [animals other than cows, ewes, goats or buffaloes and prior to import into the territory of Great Britain have undergone or been produced from raw milk which has undergone at least one of the following treatments, according to GB animal health requirements:

(\*)EITHER ☐ [(ii) a sterilization process;]

(\*)AND/OR ☐ [(iii) an ultra-high temperature (UHT) treatment;] ]

(d) were produced on or between and ;]

(\*)AND/OR ☐ [AH/P304 Processed egg products requirements

Processed egg products that originate from the approved country/ies

were produced from eggs coming from an establishment which at the date of issue of the certificate is free from highly pathogenic avian influenza, satisfies GB requirements, and

(\*)EITHER ☐ [within a 10 km radius of which (\*) ☐ [including, where appropriate, the territory of a neighbouring country,] there has been no outbreak of highly pathogenic avian influenza or Newcastle disease for at least the previous 30 days;]

(\*)AND/OR ☐ [the egg products were processed in compliance with Notes for Completion statement reference(s) (\*) ☐ [A1] (\*) ☐ [A2] (\*) ☐ [B] (\*) ☐ [C1] (\*) ☐ [C2] (\*) ☐ [D1] (\*) ☐ [D2] (\*) ☐ [E1] (\*) ☐ [E2] ;]

(\*)AND/OR (\*) ☐ [AH/P305 Processed fishery products requirements

Processed fishery products that originate from:

Origin (A) Approved establishment (B)

## Public Health

I, the undersigned official veterinarian/official inspector, hereby certify that I am aware of the relevant provisions of the GB regulations and certify that the composite products described in Part I of this certificate were 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;

(\*) Keep as appropriate.

Certifying Officer

Name (in capital letters)

Date of signature

Stamp

Qualification and title

Signature

Μέρος I

I.1. Αποστολέας

Όνομα

Διεύθυνση

Χώρα

Κωδικός ISO

I.2. Κωδικός αναφοράς IMSOC

I.2.a. Local Reference

I.5. Παραλήπτης

Όνομα

Διεύθυνση

Χώρα

Κωδικός ISO

I.3. Κεντρική αρμόδια αρχή (ΚΑΑ)

I.4. Local competent authority

I.7. Χώρα προέλευσης

Κωδικός ISO

I.9. Country of destination

Κωδικός ISO

I.8. Region of origin

Κωδικός

~~I.10. Περιφέρεια προορισμού~~

I.11. Place of Dispatch

Όνομα

Διεύθυνση

Αριθμός έγκρισης

Χώρα

Κωδικός ISO

I.12. Τόπος προορισμού

Όνομα

Διεύθυνση

Αριθμός έγκρισης

Χώρα

Κωδικός ISO

I.13. Τόπος φόρτωσης

Όνομα

Διεύθυνση

Αριθμός έγκρισης

Χώρα

Κωδικός ISO

I.14. Date and time of departure

I.15. Μέσο μεταφοράς

Τύπος

Έγγραφο

Ταυτοποίηση

I.16 Entry Point

I.18. Transport conditions

σε θερμοκρασία περιβάλλοντος ☐

Κατεψυγμένα ☐

Controlled temperature ☐

Σε ψύξη ☐

I.17. Συνοδευτικά έγγραφα

Document Type

Κωδικός αναφοράς του εμπορικού εγγράφου

Ημερομηνία έκδοσης

Χώρα

Τόπος έκδοσης

I.19. Εμπορευματοκιβώτιο αριθ./ Σφραγίδα αριθ.

I.20. Certified as

Κατανάλωση από τον άνθρωπο ☐

I.21. For transit through a third country ☐

Country

Κωδικός ISO

EU Exit Authority

BCP code

EU Entry Authority

BCP code

I.22. For transit through Member State(s) ☐

Country

Κωδικός ISO

I.23. Συνολικός αριθμός δεμάτων

I.25. Συνολικό καθαρό βάρος

I.25. Συνολικό μεικτό βάρος

I.28. Description of consignment

1. 16 ΠΑΡΑΣΚΕΥΑΣΜΑΤΑ ΚΡΕΑΤΩΝ, ΨΑΡΙΩΝ Ή ΜΑΛΑΚΟΣΤΡΑΚΩΝ, ΜΑΛΑΚΙΩΝ Ή ΑΛΛΩΝ ΑΣΠΟΝΔΥΛΩΝ ΥΔΡΟΒΙΩΝ

1603 Εκχυλίσματα και χυμοί κρέατος, ψαριών ή μαλακοστράκων, μαλακίων ή άλλων ασπόνδυλων υδροβίων

#1.

Εμπόρευμα

Μονάδα μεταποίησης

Πλήθος πακέτων

Nature of commodity

Καθαρό βάρος

Αριθμός παρτίδας

II. Υγειονομικές πληροφορίες

## Part II. Certification

## Animal Health

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| Species | Treatment | Origin (C) | Approved establishment (D) |
| (A)     |           | (B)        |                            |

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(c) the animals, from which the products are derived, have passed ante mortem and post mortem inspection;

(d) the animals, from which the products are derived, have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning; and

(e) if the animals from which the products are derived, originate from a country or region classified as posing an undetermined BSE risk, they were not fed with meat-and-bone meal or greaves, and the products were produced and handled in compliance with the GB regulations;]

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(b) the animals, from which the products are derived, have passed ante mortem and post mortem inspection and have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning;

(\*) ☐ [(c) in the case of intestines sourced from a country or region with a negligible BSE risk:

(i) the country or region of origin of the treated intestines is classified as posing an undetermined BSE risk;

(ii) the animals, from which they derive, were born, continuously reared and slaughtered in the country or region with a negligible BSE risk and have passed ante mortem and post mortem inspections;

(\*)[(iii) if there have been BSE indigenous cases in the country of origin of the intestines:

(1) they do not contain and are not derived from specified risk material as defined in GB regulations; or

(2) the animals were born after the date from which the ban on the feeding of ruminants with meat-and-bone meal and greaves derived from ruminants was enforced;] ]

## Part II: Certification

## Part II: Certification

II. Υγειονομικές πληροφορίες

(\*)OR ☐ [additional heating equal to or greater than 72°C, combined with desiccation;] ](\*)AND/OR ☐ [animals other than cows, ewes, goats or buffaloes and prior to import into the territory of Great Britain have undergone or been produced from raw milk which has undergone at least one of the following treatments, according to GB animal health requirements:(\*)EITHER ☐ [(ii) a sterilization process;](\*)AND/OR ☐ [(iii) an ultra-high temperature (UHT) treatment;] ]

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Processed egg products that originate from the approved country/ies

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Processed fishery products that originate from:

Origin (A) Approved establishment (B)

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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;

(\*) Keep as appropriate.

Certifying Officer

Name (in capital letters)

Ημερομηνία υπογραφής

Σφραγίδα

Qualification and title

Υπογραφή