

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 <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> </table>			Mode	International transport document	Identification													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 Document Type 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"/> Pharmaceutical use <input type="checkbox"/> Other <input type="checkbox"/> Technical use <input type="checkbox"/> Production of petfood <input type="checkbox"/> Pet food <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.28. Description of consignment 1. 02 MEAT AND EDIBLE MEAT OFFAL 0205 Meat of horses, asses, mules or hinnies, fresh, chilled or frozen																				
#1.	Commodity	Quantity	Net weight	Package count																
Species		Identification number	Identification system																	

Part II: Certification	II. Health information		
	Part II. Certification		
	Animal Health		
	I, the undersigned official veterinarian, hereby certify, that the fresh meat of domestic solipeds described in Part I of this certificate:		
	AH/T001 Territory requirements		
	has been obtained in the territory/ies with code(s): ;		
	AH/A001 Animal requirements (residency)		
	has been obtained from animals that:		
	<input type="checkbox"/> [have remained in the territory described in AH/T since birth, or for at least the last three months before (*)EITHER slaughter;]		
	<input type="checkbox"/> [have been introduced on (dd/mm/yyyy) into the territory described in AH/T from the (*)AND/OR territory/ies with code(s) that at that date was authorised to import this fresh meat into Great Britain;]		
<input type="checkbox"/> [have been introduced on (dd/mm/yyyy) into the territory described in AH/T, from Great (*)AND/OR Britain;]			
AH/A302 Animal requirements (slaughter)			
has been obtained from animals which were slaughtered on (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy) in a slaughterhouse around which, within a radius of 10 km, there has been no case/outbreak of African horse sickness or glanders during the previous 40 days or, in the event of a case of such diseases, the preparation of meat for importation into Great Britain has been authorised only after slaughter of all animals present, removal of all meat, and the total cleaning and disinfection of the establishment under the control of an official veterinarian;			
AH/P001 Product requirements			
has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate;			
Animal Welfare			
AW/001 Animal welfare			
The product of animal origin described in Part I of this certificate derives from animals which have been handled in the slaughterhouse before and at the time of slaughter or killing in accordance with GB animal welfare requirements.			
Public Health			
I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of the GB Regulations, and certify that the meat of domestic solipeds described in Part I of this certificate was produced in accordance with those provisions, 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;			
PH/P102 Production requirements			
it has been obtained in compliance with the relevant GB regulations;			
PH/I001 Inspection requirements			
the meat has been found fit for human consumption following ante-mortem and post-mortem inspections in accordance with GB regulations;			
PH/MK003 Marking requirements			
<input type="checkbox"/> (*)[the carcass or parts of the carcass] (*) <input type="checkbox"/> [the packages of meat] have been marked in accordance with the GB regulations;			
PH/MB001A Microbiological criteria			
the product(s) described in Part I of this certificate satisfies (satisfy) the relevant microbiological criteria set in GB regulations;			
PH/RS002 Residues and substances			

Part II: Certification	II. Health information			
	<p><input type="checkbox"/> (*)[the meat 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 Great Britain, if imported less than six months prior to slaughter, in a third country:</p> <p>(a) in which the administration to domestic solipeds :</p> <p>(i) of thyrostatic substances, stilbenes, stilbene derivatives, their salts and esters, oestradiol 17β and its ester-like derivatives is prohibited;</p> <p>(ii) of other substances having oestrogenic, androgenic or gestagenic action and of beta-agonists is only allowed for:</p> <ul style="list-style-type: none"> • therapeutic treatment, as defined in Article I(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 I(2)(c) of Directive 96/22/EC, where applied in conformity with Article 5 of that Directive; and; <p>(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;]</p> <p>PH/S100 Storage and transportation requirements</p> <p>it has been stored and transported in accordance with relevant GB regulations;</p> <p>PH/D107 Trichinella requirements</p> <p>the meat fulfils the requirements set out in relevant GB regulations for Trichinella, in particular, has been subject to an examination by a digestion method with negative results;</p> <p>(*) Keep as appropriate.</p>			
Certifying Officer				
Name (in capital letters)		Qualification and title		
Date of signature		Signature		
Stamp				

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			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 Controlled temperature Σε ψύξη Κατεψυγμένα			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 Φαρμακευτική χρήση Άλλο Τεχνική χρήση Production of petfood Τροφές για ζώα συντροφιάς					
I.21. For transit through a third country Country EU Exit Authority EU Entry Authority Κωδικός ISO BCP code BCP code			I.22. For transit through Member State(s) Country Κωδικός ISO		
I.23. Συνολικός αριθμός δεμάτων		I.24. Συνολική ποσότητα	I.25. Συνολικό καθαρό βάρος	I.25. Συνολικό μεικτό βάρος	
I.28. Description of consignment 1. 02 ΚΡΕΑΤΑ ΚΑΙ ΠΑΡΑΠΡΟΪΟΝΤΑ ΣΦΑΓΙΩΝ, ΒΡΩΣΙΜΑ 0205 Κρέατα αλόγων, γαίδουριών ή μουλαριών, νωπά, διατηρημένα με απλή ψύξη ή κατεψυγμένα					
#1.	Εμπόρευμα	Ποσότητα	Καθαρό βάρος	Πλήθος πακέτων	
Είδος		Αναγνωριστικός αριθμός	Σύστημα ταυτοποίησης		

Part II: Certification	II. Υγειονομικές πληροφορίες		
	<p>Part II. Certification</p> <p>Animal Health</p> <p>I, the undersigned official veterinarian, hereby certify, that the fresh meat of domestic solipeds described in Part I of this certificate:</p> <p>AH/T001 Territory requirements</p> <p>has been obtained in the territory/ies with code(s): ;</p> <p>AH/A001 Animal requirements (residency)</p> <p>has been obtained from animals that:</p> <p><input type="checkbox"/> [have remained in the territory described in AH/T since birth, or for at least the last three months before (*)EITHER slaughter;]</p> <p><input type="checkbox"/> [have been introduced on (dd/mm/yyyy) into the territory described in AH/T from the (*)AND/OR territory/ies with code(s) that at that date was authorised to import this fresh meat into Great Britain;]</p> <p><input type="checkbox"/> [have been introduced on (dd/mm/yyyy) into the territory described in AH/T, from Great (*)AND/OR Britain;]</p> <p>AH/A302 Animal requirements (slaughter)</p> <p>has been obtained from animals which were slaughtered on (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy) in a slaughterhouse around which, within a radius of 10 km, there has been no case/outbreak of African horse sickness or glanders during the previous 40 days or, in the event of a case of such diseases, the preparation of meat for importation into Great Britain has been authorised only after slaughter of all animals present, removal of all meat, and the total cleaning and disinfection of the establishment under the control of an official veterinarian;</p> <p>AH/P001 Product requirements</p> <p>has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate;</p> <p>Animal Welfare</p> <p>AW/001 Animal welfare</p> <p>The product of animal origin described in Part I of this certificate derives from animals which have been handled in the slaughterhouse before and at the time of slaughter or killing in accordance with GB animal welfare requirements.</p> <p>Public Health</p> <p>I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of the GB Regulations, and certify that the meat of domestic solipeds described in Part I of this certificate was produced in accordance with those provisions, in particular that:</p> <p>PH/E100A Establishment requirements</p> <p>the establishment(s) where the product(s) come(s) from operate(s) under the HACCP principles in accordance with GB regulations;</p> <p>PH/P102 Production requirements</p> <p>it has been obtained in compliance with the relevant GB regulations;</p> <p>PH/I001 Inspection requirements</p> <p>the meat has been found fit for human consumption following ante-mortem and post-mortem inspections in accordance with GB regulations;</p> <p>PH/MK003 Marking requirements</p> <p><input type="checkbox"/> (*)[the carcass or parts of the carcass] (*) <input type="checkbox"/> [the packages of meat] have been marked in accordance with the GB regulations;</p> <p>PH/MB001A Microbiological criteria</p> <p>the product(s) described in Part I of this certificate satisfies (satisfy) the relevant microbiological criteria set in GB regulations;</p> <p>PH/RS002 Residues and substances</p>		

Part II: Certification	II. Υγειονομικές πληροφορίες		
	<input type="checkbox"/> (*)[the meat 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 Great Britain, 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 I(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 I(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;]	
	PH/S100 Storage and transportation requirements		
	it has been stored and transported in accordance with relevant GB regulations;		
	PH/D107 Trichinella requirements		
	the meat fulfils the requirements set out in relevant GB regulations for Trichinella, in particular, has been subject to an examination by a digestion method with negative results;		
	(*) Keep as appropriate.		
	Certifying Officer		
	Name (in capital letters)		Qualification and title
	Ημερομηνία υπογραφής		Υπογραφή
	Σφραγίδα		