

## 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 _____		<del>I.10. Region of destination</del>																			
I.8. Region of origin _____ Code _____																							
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> <th style="width: 20%;">Mode</th> <th style="width: 20%;">International transport document</th> <th style="width: 60%;">Identification</th> </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 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"/>																							
I.21. For transit through a third country <input type="checkbox"/> <table style="width: 100%;"> <tr> <td style="width: 30%;">Country _____</td> <td style="width: 20%;">ISO Code _____</td> <td style="width: 50%;"> </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"/> <table style="width: 100%;"> <tr> <td style="width: 30%;">Country _____</td> <td style="width: 20%;">ISO Code _____</td> <td style="width: 50%;"> </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 <b>1. 02 MEAT AND EDIBLE MEAT OFFAL</b>  <b>0203</b> Meat of swine, fresh, chilled or frozen Fresh or chilled: <b>020319</b> Other Of domestic swine: <b>02031955</b> Boneless																							
#1.	Commodity	Nature of commodity	Treatment type	Slaughterhouse	Cutting plant																		
	Species	Cold store	Package count	Net weight	Date of freezing																		

## II. Health information

## Part II. Certification

## Animal Health

I, the undersigned official veterinarian, hereby certify that the fresh porcine meat described in Part I of this certificate:

## AH/T103 Territory requirements

has been obtained in the territory/ies with code: \_\_\_\_\_ which, at the date of issuing this certificate:

(\*)EITHER (\*) ☐ (a) has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease; and]

(\*)OR (\*) ☐ (a) (i) has been free for 12 months from rinderpest, African swine fever, (\*) ☐ [foot-and-mouth disease], (\*) ☐ [classical swine fever] and (\*) ☐ [swine vesicular disease]; and

(ii) has been considered free from (\*) ☐ [foot-and-mouth disease], (\*) ☐ [classical swine fever] and (\*) ☐ [swine vesicular disease], since (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by \_\_\_\_\_ of (dd/mm/yyyy); and]

(b) during the last 12 months no vaccination against these diseases have been carried out and imports of domestic animals vaccinated against these diseases are not permitted in this territory;

## AH/E005 Establishment requirements (holding)

has been obtained from animals coming from holdings;

(a) in which none of the animals present therein have been vaccinated against the diseases referred to in AH/T,

(b) in and around which, in an area of 10km radius, there has been no case/outbreak of the diseases referred to in AH/T during the previous 40 days,

(c) that are not subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks;

(\*) ☐ [(d) meets GB requirements for territory/ies with supplementary guarantee code (\*) ☐ [D] ];

## AH/E300B Establishment requirements (slaughterhouse)

has been obtained in an establishment around which, within a radius of 10km, there has been no case/outbreak of the diseases referred to in point in AH/T during the previous 40 days or, in the event of a case of disease, 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/A001 Animal requirements (residency)

has been obtained from animals that:

(\*)EITHER ☐ [have remained in the territory described in AH/T since birth, or for at least the last three months before slaughter;]

(\*)AND/OR ☐ [have been introduced on (dd/mm/yyyy) into the territory described in AH/T from the territory/ies with code(s) \_\_\_\_\_ that at that date was authorised to import this fresh meat into Great Britain;]

(\*)AND/OR ☐ [have been introduced on (dd/mm/yyyy) into the territory described in AH/T, from Great Britain;]

## AH/A600 Animal requirements (other)

has been obtained from animals that meet GB requirements for separation, transport and slaughter, and have been slaughtered on (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy);

## 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

## Part II: Certification

## II. Health information

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 described in Part I of this certificate was produced in accordance with those requirements, in particular that:

## PH/E100B Establishment requirements

the establishment(s) where the (\*) ☐ [meat] (\*) ☐ [minced meat] come(s) from, operate(s) under the HACCP principles in accordance with GB regulations;

☐ (\*) PH/P100 Production requirements

the (\*) ☐ [meat] (\*) ☐ [minced meat] has been produced in compliance with the relevant GB regulations and, the minced meat has been frozen to an internal temperature of no more than -18°C;

## 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/MK002 Marking requirements

the (\*) ☐ [carcass or parts of the carcass] (\*) ☐ [meat] (\*) ☐ [minced meat] has been marked in accordance with the GB regulations;

## PH/MB001B Microbiological criteria

the (\*) ☐ [meat] (\*) ☐ [minced meat] satisfies the relevant microbiological criteria set in the relevant GB regulations;

## PH/RP001 Residue plans

the guarantees provided by the residue monitoring plans submitted to GB by the country of origin are fulfilled, in accordance with GB regulations;

## PH/S101 Storage and transportation requirements

the (\*) ☐ [meat] (\*) ☐ [minced meat] has been stored and transported in accordance with the relevant GB regulations;

## PH/D001 Trichinella requirements

the meat fulfils the requirements set out in the relevant GB regulations for Trichinella:

(\*) EITHER ☐ [has been subjected to examination by a digestion method with negative results];

(\*) AND/OR ☐ [has been subjected to a freezing treatment];

(\*) AND/OR ☐ [meets GB requirements for animals coming from a holding officially recognised as applying controlled housing conditions;]

(\*) 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 ☐ 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 ☐

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.25. Συνολικό καθαρό βάρος

I.25. Συνολικό μεικτό βάρος

I.28. Description of consignment  
1. 02 ΚΡΕΑΤΑ ΚΑΙ ΠΑΡΑΠΡΟΪΟΝΤΑ ΣΦΑΓΙΩΝ, ΒΡΩΣΙΜΑ  
0203 Κρέατα χοιροειδών, νωπά, διατηρημένα με απλή ψύξη ή κατεψυγμένα  
Νωπά ή διατηρημένα με απλή ψύξη:  
020319 Άλλα  
Χοιροειδών κατοικιδίων:  
02031955 Χωρίς κόκαλα

#1. Εμπόρευμα  
Είδος

Nature of commodity  
Ψυκτική αποθήκη

Είδος επεξεργασίας  
Πλήθος πακέτων

Σφαγείο  
Καθαρό βάρος

Μονάδα τεμαχισμού  
Ημερομηνία κατάψυξης

en / el

4 / 6

II. Υγειονομικές πληροφορίες

## Part II. Certification

## Animal Health

I, the undersigned official veterinarian, hereby certify that the fresh porcine meat described in Part I of this certificate:

## AH/T103 Territory requirements

has been obtained in the territory/ies with code:

which, at the date of issuing this certificate:

(\*) EITHER (\*) ☐ (a) has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease; and]

(\*) OR (\*) ☐ (a) (i) has been free for 12 months from rinderpest, African swine fever, (\*) ☐ [foot-and-mouth disease], (\*) ☐ [classical swine fever] and (\*) ☐ [swine vesicular disease]; and

(ii) has been considered free from (\*) ☐ [foot-and-mouth disease], (\*) ☐ [classical swine fever] and (\*) ☐ [swine vesicular disease], since (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by of (dd/mm/yyyy); and]

(b) during the last 12 months no vaccination against these diseases have been carried out and imports of domestic animals vaccinated against these diseases are not permitted in this territory;

## AH/E005 Establishment requirements (holding)

has been obtained from animals coming from holdings;

(a) in which none of the animals present therein have been vaccinated against the diseases referred to in AH/T,

(b) in and around which, in an area of 10km radius, there has been no case/outbreak of the diseases referred to in AH/T during the previous 40 days,

(c) that are not subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks;

(\*) ☐ [(d) meets GB requirements for territory/ies with supplementary guarantee code (\*) ☐ [D] ];

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has been obtained in an establishment around which, within a radius of 10km, there has been no case/outbreak of the diseases referred to in point in AH/T during the previous 40 days or, in the event of a case of disease, 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;

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has been obtained from animals that:

(\*) EITHER ☐ [have remained in the territory described in AH/T since birth, or for at least the last three months before slaughter;]

(\*) AND/OR ☐ [have been introduced on (dd/mm/yyyy) into the territory described in AH/T from the territory/ies with code(s) that at that date was authorised to import this fresh meat into Great Britain;]

(\*) AND/OR ☐ [have been introduced on (dd/mm/yyyy) into the territory described in AH/T, from Great Britain;]

## AH/A600 Animal requirements (other)

has been obtained from animals that meet GB requirements for separation, transport and slaughter, and have been slaughtered on (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy);

## 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

Part II: Certification	II. Υγειονομικές πληροφορίες		
	<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 described in Part I of this certificate was produced in accordance with those requirements, in particular that:</p> <p>PH/E100B Establishment requirements</p> <p>the establishment(s) where the (*) <input type="checkbox"/> [meat] (*) <input type="checkbox"/> [minced meat] come(s) from, operate(s) under the HACCP principles in accordance with GB regulations;</p> <p><input type="checkbox"/> (*)PH/P100 Production requirements</p> <p>the (*) <input type="checkbox"/> [meat] (*) <input type="checkbox"/> [minced meat] has been produced in compliance with the relevant GB regulations and, the minced meat has been frozen to an internal temperature of no more than -18°C;</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/MK002 Marking requirements</p> <p>the (*) <input type="checkbox"/> [carcass or parts of the carcass] (*) <input type="checkbox"/> [meat] (*) <input type="checkbox"/> [minced meat] has been marked in accordance with the GB regulations;</p> <p>PH/MB001B Microbiological criteria</p> <p>the (*) <input type="checkbox"/> [meat] (*) <input type="checkbox"/> [minced meat] satisfies the relevant microbiological criteria set in the relevant GB regulations;</p> <p>PH/RP001 Residue plans</p> <p>the guarantees provided by the residue monitoring plans submitted to GB by the country of origin are fulfilled, in accordance with GB regulations;</p> <p>PH/S101 Storage and transportation requirements</p> <p>the (*) <input type="checkbox"/> [meat] (*) <input type="checkbox"/> [minced meat] has been stored and transported in accordance with the relevant GB regulations;</p> <p>PH/D001 Trichinella requirements</p> <p>the meat fulfils the requirements set out in the relevant GB regulations for Trichinella:</p> <p>(*)EITHER <input type="checkbox"/> [has been subjected to examination by a digestion method with negative results];</p> <p>(*)AND/OR <input type="checkbox"/> [has been subjected to a freezing treatment];</p> <p>(*)AND/OR <input type="checkbox"/> [meets GB requirements for animals coming from a holding officially recognised as applying controlled housing conditions;]</p> <p>(*) Keep as appropriate.</p>		
Certifying Officer			
Name (in capital letters)		Qualification and title	
Ημερομηνία υπογραφής		Υπογραφή	
Σφραγίδα			