Commission Decision of 27 June 2008 amending Annexes I and II to Council Decision 79/542/EEC as regards certification requirements for imports into the Community of certain live ungulate animals and their fresh meat (notified under document number C(2008) 3040) (Text with EEA relevance) (2008/752/EC)

ANNEX

ANNEX I

LIVE ANIMALS

PART 1

LIST OF THIRD COUNTRIES OR PARTS THEREOF⁰

Country	Code of	Description	Veterinary	certificate	Specific	
(a)	territory	of territory	SG	conditions		
1	2	3	4	5	6	
CA — Canada	CA-0	Whole country	POR-X		IVbIX	
	CA-1	Whole country except the Okanagan Valley region of British Columbia described as follows: — From a poin on the Can Uni Stat bord 120 15'	nt ada/ ted es der o gitude,	A		

a Without prejudice to specific certification requirements provided for by any relevant Community agreement with third countries.

b Exclusively for live animals other than animals belonging to the cervidae species.

c Certificates in accordance with the agreement between the European Community and the Swiss Confederation on trade in agricultural products (OJ L 114, 30.4.2002, p. 132).

d The former Yugoslav Republic of Macedonia; provisional code that does not prejudge in any way the definitive nomenclature for this country, which will be agreed following the conclusion of negotiations currently taking place on this subject in the United Nations.

e Not including Kosovo as defined by United Nations Security Council Resolution 1244 of 10 June 1999.

1.

ito a point 119°35' longitude, 50° 30' latitude North- easterly to a point 119° longitude, 50° 30' latitude monomit 119° longitude, 50° 45' latitude latitude Southerly to a point 119° longitude, 50° 45' latitude Canada/ United States border 118° 15' longitude, 49° latitude states border 118° 15' longitude, 49° latitude				Northerly		
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Certificates in accordance with the agreement between the European Community and the Swiss Confederation on trade in agricultural products (OJ L 114, 30.4.2002, p. 132).	Exclusively	for live animals o	ther than anima	ls belonging to the ce	rvidae species.	
Confederation on trade in agricultural products (OJ L 114, 30.4.2002, p. 132).	Certificates	in accordance wit	h the agreement	between the Europea	an Community and	the Swiss
	Confederatio	on on trade in agri	cultural product	ts (OJ L 114, 30.4.20	02, p. 132).	

d The former Yugoslav Republic of Macedonia; provisional code that does not prejudge in any way the definitive nomenclature for this country, which will be agreed following the conclusion of negotiations currently taking place on this subject in the United Nations.

e Not including Kosovo as defined by United Nations Security Council Resolution 1244 of 10 June 1999.

			POR-X, SUI	В	
GL — Greenland	GL-0	Whole country	OVI-X, RUM		V
HR — Croatia	HR-0	Whole country	BOV-X, BOV-Y, RUM, OVI- X, OVI-Y		
IS — Iceland	IS-0	Whole country	BOV-X, BOV-Y RUM, OVI- X, OVI-Y		
			POR-X, POR-Y	В	
ME — Montenegro	ME-0	Whole country			I
MK — The former Yugoslav Republic of Macedonia ^d	MK-0	Whole country			I
NZ — New Zealand	NZ-0	Whole country	BOV-X, BOV-Y, RUM, POR- X, POR- Y OVI-X, OVI-Y		шv
PM — St Pierre Miquelon	PM-0	Whole country	BOV-X, BOV-Y, RUM, OVI- X, OVI-Y CAM		
RS — Serbia ^e	RS-0	Whole country			Ι
a Without prej with third co		ertification requirem	nents provided for by	any relevant Com	munity agreement
b Exclusively	for live animals oth	er than animals bel	onging to the cervid	ae species.	
			reen the European C L 114, 30.4.2002, p		Swiss
definitive no	menclature for this		risional code that do l be agreed followin Nations.		

e Not including Kosovo as defined by United Nations Security Council Resolution 1244 of 10 June 1999.

Specific conditions (see footnotes in each certificate)

"**I**"

for transit through the territory of animals for direct slaughter which are consigned from a Member State and destined to another Member State in lorries which have been sealed with a serially numbered seal. The seal number must be entered on the health certificate issued in accordance with the model laid down in Annex F to Council Directive 64/432/EEC of 26 June 1964 on animal health problems affecting intra-Community trade in bovine animals and swine, for bovine and swine animals, and in accordance with Model I of Annex E to Council Directive 91/68/EEC of 28 January 1991 on animal health conditions governing intra-Community trade in ovine and caprine animals, for ovine and caprine animals. In addition, the seal must be intact on arrival at the designated border inspection post of entry into the Community and the seal number recorded in TRACES. The certificate must be stamped at the exit point of the Member State of origin by the competent veterinary authorities prior to transiting a third country with the following appropriate wording "ONLY FOR TRANSIT BETWEEN DIFFERENT PARTS OF THE EUROPEAN UNION VIA THE FORMER YUGOSLAV REPUBLIC OF MACEDONIA/MONTENEGRO/SERBIA (delete country as applicable)." territory recognised as having an official tuberculosis-

- "II" : territory recognised as having an official tuberculosisfree status for the purposes of exports to the European Community of animals certified according to the model of certificate BOV-X
- "III" : territory recognised as having an official brucellosisfree status for the purposes of exports to the European Community of animals certified according to the model of certificate BOV-X.
- "IVa" : territory recognised as having an official enzooticbovine-leukosis (EBL) free status for the purposes of exports to the European Community of animals certified according to the model of certificate BOV-X.
- "IVb" : territory with approved holdings recognised as having an official enzootic-bovine-leukosis (EBL) free status for the purposes of exports to the European Community of animals certified according to the model of certificate BOV-X.
- "V" : territory recognised as having an official brucellosisfree status for the purposes of exports to the European Community of animals certified according to the model of certificate OVI-X.
- "VI" : Geographical constraints.
- "VII" : territory recognised as having an official tuberculosisfree status for the purposes of exports to the European Community of animals certified according to the model of certificate RUM.

"VIII"	:	territory recognised as having an official brucellosis- free status for the purposes of exports to the European
		Community of animals certified according to the model of certificate RUM.
((13.7))		

"IX" : territory recognised as having an official Aujeszky's disease -free status for the purposes of exports to the European Community of animals certified according to the model of certificate POR-X.

PART 2

Models of Veterinary Certificates

Models		Models of veterinary Certificates	
widdels			
	"BOV- X"	: Model of veterinary certificate for domestic b animals (including <i>Bubalus</i> and <i>Bison</i> species and cross-breeds) intended for breeding and/or produ after importation.	d their
	"BOV- Y"	: Model of veterinary certificate for domestic b animals (including <i>Bubalus</i> and <i>Bison</i> species and cross-breeds) intended for immediate slaughter importation.	d their
	"OVI-	: Model of veterinary certificate for domestic	sheep
	X"	(<i>Ovis aries</i>) and goats (<i>Capra hircus</i>) intended breeding and/or production after importation.	
	"OVI-	: Model of veterinary certificate for domestic	sheep
	Y"	(<i>Ovis aries</i>) and goats (<i>Capra hircus</i>) intended immediate slaughter after importation.	
	"POR-	: Model of veterinary certificate for domestic po	orcine
	X"	animals (<i>Sus scrofa</i>) intended for breeding a production after importation.	
	"POR-	: Model of veterinary certificate for domestic po	orcine
	Y"	animals (<i>Sus scrofa</i>) intended for immediate slau after importation.	
	"RUM"	: Model of veterinary certificate for animals of the Artiodactyla (excluding bovine animals (incl <i>Bubalus</i> and <i>Bison</i> species and their cross-br <i>Ovis aries, Capra hircus</i> , Suidae and Tayassuidae of the families Rhinocerotidae and Elephantidae	uding eeds), e), and
	"SUI"	: Model of veterinary certificate for non-dor Suidae, Tayassuidae and Tapiridae.	nestic
	"CAM"	: Model of specific attestation for animals imp from St Pierre and Miquelon under the cond provided for in Part 4 of Annex I.	

SG (Supplementary guarantees)

"A"	:	guarantees regarding Bluetongue and Epizootic-
		haemorrhagic-disease tests on animals certified
		according to the model of certificate BOV-X (point
		II.2.8 B), OVI-X (point II.2.6 D) and RUM (point
		II.2.6).

"B" : guarantees regarding Swine-vesicular-disease and Classical-swine-fever tests on animals certified

according to the model of certificate POR-X (point II.2.4 B) and SUI (point II.2.4 B). guarantees regarding Brucellosis test on animals

"C"

guarantees regarding Brucellosis test on animals certified according to the model of certificate POR-X (point II.2.4 C) and SUI (point II.2.4 C).

Notes

(a) Veterinary certificates shall (f) be produced by the exporting country, based on the models appearing in Part 2 of Annex I, according to the layout of the model that corresponds to the animals concerned. They shall contain, in the numbered order that appears in the model, the attestations that are required for any third country and, (g) as the case may be, those supplementary guarantees that are required for the exporting third country or part thereof. If so requested by the EU Member State of destination, for the animals concerned, the additional certification requirements shall be also incorporated in the original form of the veterinary certificate. (b) A separate and unique certificate must be provided for animals that are exported from a single territory appearing in columns 2 and 3 of Part 1 of Annex I which (h) are consigned to the same destination and transported in the same railway wagon, lorry, aircraft or ship. (i) (c) The original of each certificate shall consist of a single page, both sides, or, where more text is required, it shall be in such a form that all pages needed are part of an integrated whole and indivisible. It shall be drawn up in at least (d) one of the official languages of the EU Member State in which the inspection at the

border post shall be carried

out and of the EU Member

(f) When the certificate, including additional schedules referred to in (e), comprises more than one page, each page shall be numbered — (page number) of (total number of pages) — on its bottom and shall bear the code number of the certificate that has been designated by the competent authority on its top.
(g) The original of the certificate must be completed and signed by an official veterinarian within 24 hours prior to leading of the censionment for

loading of the consignment for exportation to the Community. In doing so, the competent authorities of the exporting country shall ensure that principles of certification equivalent to those laid down in Council Directive 96/93/EC are followed. The colour of the signature shall be different to that of the printing. The same rule applies

to stamps other than those embossed or watermark. The original of the certificate must accompany the consignment until it reaches the EU border inspection post. The certificate shall be valid

> for 10 days from the date of issuing. In the case of transport by ship the time of validity is prolonged by the time of the trip in the ship. For this purpose, a declaration by the master of the ship, drawn up in accordance with the addendum of Part 3 of Annex I to this Decision, shall be attached in its original form to the veterinary certificate.

(e)	State of destination. However, these Member States may allow another Community language instead of their own, accompanied, if necessary, by an official translation. If for reasons of identification of the items of the consignment (schedule in point I.28 of the model of certificate), additional pages are attached to the certificate, these pages shall also be considered as forming part of the original of the certificate by the application of the signature and stamp of the	(j) (k) (l)	Animals shall not be transported together with other animals that, either are not destined to the European Community, or are of a lower health status. During their transport to the European Community, the animals shall not be unloaded in the territory of a country or part of a country that is not approved for imports into the Community of these animals. The certificate reference number referred to in boxes I.2 and II.a. must be issued by the competent authority.
			competent authority.

COUNT	RY					Veterinary certificate to EU
	1.1.	Consignor		I.2. Certificate refe	rence number	1.2.a
		Name		I.3. Central Compe	etent Authority	
		Address			-	
		Tel.		I.4. Local Compete	ent Authority	
t	1.5.	Consignee		1.6.		
i au		Name				
nsig		Address				
l G		Postal code				
Part I: Details of dispatched consignment		Tel.				
spat	1.7.	Country of origin ISO code I.8. Region of origin	Code	I.9. Country of des	tination ISO code	I.10. Region of destination Code
ofdi						
ails	1.11	Place of origin		I.12.		
Det		Name Approval number				
u H		Address				
•						
	1.12	. Place of loading		I.14. Date of departs		
	1.13	- Frace of rubuling		1.14. Date of depart		
	I.15	Means of transport		I.16. Entry BIP in El	J	
		Aeroplane Ship Railway wagor	n 🗆			
		Road vehicle Other				
	Ider	tification:				
	Doc	umentary references:		1.17.		
	I.18	Description of commodity			I.19. Commodity code	e (HS code)
						1.20. Quantity
	1.21	Temperature of product Ambient Chilled		Frozen		I.22. Number of packages
				FIOZEI		104 Taxa of exchanges
	1.23	Identification of container/Seal number				1.24. Type of packaging
	1.25	Commodities certified for:	_			
		Human consumption				
	1.26			I.27. For import or a	dmission into EU	
	1.28	Identification of the commodities				
		Species Nature of commodity Treatment type (Scientific name) Ab	A attoir	pproval number of est Cutting plant	ablishments Cold store	Number of packages Net weight
		(contraction of the second s	01001	ooning plant	00000000	

	COUNTRY							Model BOV
	н.	HEALTH	INFORMA	TION	II.a.	С	Certificate reference number	II.b.
	II.1.	I, the und (EC) No	852/2004, (ficial veter EC) No 8	53/20	04,		ovisions of Regulations (EC) No 178/2002, 2001 and certify that the meat of domestic irements, in particular that:
		II.1.1.	the [meat]	(minced n	neat d	Ieriv		ablishment(s) implementing a programme
-		II.1.2.	the meat h	as been o	btaine	ed in	compliance with Section I of Annex II	I to Regulation (EC) No 853/2004;
fication		⁽¹⁾ II.1.3.					oduced in compliance with Section V of erature of not more than -18 °C;]	f Annex III to Regulation (EC) No 853/2004
Part II: Certification		II.1.4.		nce with				and <i>post-mortem</i> inspections carried out and IX of Annex I to Regulation (EC)
ď.		II.1.5.					of the carcase have been marked with a lation (EC) No 854/2004;]	a health mark in accordance with Section I,
							minced meat] ⁽¹⁾ have been marked with ation (EC) No 853/2004];	h an identification mark in accordance with
		II.1.6.					ved therefrom] ⁽¹⁾ satisfies the relevant iological criteria for foodstuffs	criteria set out in Commission Regulation
		II.1.7.					nimals and products thereof provided by n particular Article 29 thereof, are fulfil	the residue plans submitted in accordance led.
		II.1.8.					ed therefrom] ⁽¹⁾ has been stored and tr d V respectively of Annex III to Regula	ransported in accordance with the relevant tion (EC) No 853/2004;
		II.1.9.	with regard	to bovine	spon	gifo	orm encephalopathy (BSE):	
		⁽¹⁾ either	[II.1.9.1.				country or a region with a negligible B 3/EC (as last amended):	SE risk and listed as such in Commission
							or region is classified in accordant as a country or region posing a neglig	ce with Article 5(2) of Regulation (EC) gible BSE risk;
							rom which the bovine meat or minced laughtered in the country with negligib	meat was derived were born, continuously le BSE risk;
				¹⁾ [(c) if in	the c	oun	try or region there have been BSE ind	igenous cases:
				⁽¹⁾ eit	her			te from which the ban on the feeding of and greaves derived from ruminants had
				⁽¹⁾ or				oes not contain and is not derived from nnex V to Regulation (EC) No 999/2001, or d from bones of bovine animals.]]]

⁽¹⁾ or	[11.1.9.2.		ports from a country or a region with a controlled BSE risk and listed as such in Commission sion 2007/453/EC (as last amended):
		(a)	the country or region is classified in accordance with Article 5(2) of Regulation (EC) No 999/2001 as a country or region posing a controlled BSE risk;
		(b)	animals from which the bovine meat or minced meat 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;
	⁽¹⁾ either	[(c)	the bovine meat or minced meat does not contain and is not derived from specified risk material as defined in Annex V to Regulation (EC) No 999/2001, or mechanically separated meat obtained from bones of bovine animals.]
	⁽¹⁾ or	[(c)	the carcases, half carcases or half carcases cut into no more than three wholesale cuts, and quarters contain no specified risk material other than the vertebral column, including dorsal root ganglia. The carcases or wholesale cuts of carcases of bovine animals containing vertebral column have been identified by a blue stripe on the label referred to in Regulation (EC) No 1760/2000. ⁽³⁾]]
⁽¹⁾ Or	[II.1.9.3.	of Re	ports from a country or a region which has not been categorised in accordance with Article 5(2) egulation (EC) No 999/2001 or has been categorised as a country or region with undetermined risk and listed as such in Commission Decision 2007/453/EC (as last amended):
		(a)	the country or region has not been categorised in accordance with Article 5(2) of Regula- tion (EC) No 999/2001 or has been categorised as a country or region with undetermined BSE risk;
		(b)	the animals from which the bovine meat or minced meat was derived have not been fed meat- and-bone meal or greaves derived from ruminants;
		(c)	the animals from which the bovine meat or minced meat 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;
	⁽¹⁾ either	[(d)	the bovine meat or minced meat was not derived from:
			(i) specified risk material as defined in Annex V to Regulation (EC) No 999/2001;
			(ii) nervous and lymphatic tissues exposed during the deboning process;
			(iii) mechanically separated meat obtained from bones of bovine animals.]
	⁽¹⁾ or	[(d)	the carcases, half carcases or half carcases cut into no more than three wholesale cuts, and quarters contain no specified risk material other than the vertebral column, including dorsal root ganglia. The carcases or wholesale cuts of carcases of bovine animals containing vertebral column have been identified by a blue stripe on the label referred to in Regulation (EC) No 1760/2000. ⁽³⁾]]
	⁽⁴⁾ [II.1.10.	No 8	fils the requirements of Regulation (EC) No 1688/2005 implementing Regulation (EC) 53/2004 of the European Parliament and of the Council as regards special guarantees erning Salmonella for consignments to Finland and Sweden of certain meat and eggs;]

II.2.		n attestation										
		I, the undersigned official veterinarian, hereby certify, that the fresh meat described above:										
	II.2.1.	is been obtained in the territory with code ⁽²⁾ which, at the date of issuing this rtificate:										
) has been free for 12 months from rinderpest, and during the same period no vaccination against this disease has taken place, and										
	(1) either	 has been free for 12 months from foot-and-mouth disease, and during the same period no vaccination against this disease has taken place;] 										
	⁽¹⁾ or	 has been considered free from foot-and-mouth disease since										
	(1) (5) Or	 vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic bovine animals;] 										
	^{(1) (6)} Or	 has a systematic vaccination programme against foot and mouth disease and from herds where the efficacy of this vaccination programme is controlled by the competent veterinary authority through a regular serological surveillance indicating adequate antibody levels and which also demonstrates the absence of foot and mouth virus circulation;] 										
	(1) (6) or	 has been free for 12 months from foot-and-mouth disease, and during the same period no vaccination against this disease has taken place and is controlled by the competent veterinary authority through a regular surveillance demonstrating the absence of foot and mouth infection;] 										
	II.2.2.	s been obtained from animals that:										
	(1) either	ave remained in the territory described under point II.2.1 since birth, or for at least the last three months of ore slaughter;]										
	(1) or	ave been introduced on										
	(1) or	ave been introduced on (date) into the territory described under point II.2.1, from the J Member State										
	II.2.3.	is been obtained from animals coming from holdings in which:										
) None of the animals present therein have been vaccinated against [foot-and-mouth disease or] ⁽⁷⁾ rinderpest, and										
	(1) either	 in these holdings, and in the holdings situated in their vicinity within 10 km, there has been no case/ outbreak of foot-and-mouth disease or rinderpest during the previous 30 days,] 										
	^{(1) (8)} Or	 there is no official restriction for animal health reasons and where, in these holdings and in the holdings situated in their vicinity within 25 km, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 60 days, and, 										
		they have remained for at least 40 days before direct dispatch to the slaughterhouse;]										
	^{(1) (9)} Or	b) there is no official restriction for animal health reasons and where, in these holdings and in the holdings situated in their vicinity within 10 km, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 12 months, and										

	(c)	they have remained for at least 40 days before direct dispatch to the slaughterhouse;]
(1)(6)	[(d)	animals have not been introduced from non-approved EC areas during the last three months;
	(e)	animals are identified and registered in the national System of Identification and Certification of Origin for bovine animals;
	(f)	the holdings in question are listed as approved holdings, following a favourable competent authorities' inspection and official report, in TRACES ⁽¹⁰⁾ and inspections are regularly carried out by the competent authorities to ensure that the relevant requirements provided for in this Decision are respected.]
II.2.4.	has be	een obtained from animals which:
	(a)	have been transported from their holdings in vehicles, cleaned and disinfected before loading, to an approved slaughterhouse without contact with other animals which did not comply with the conditions mentioned above,
	(b)	at the slaughterhouse, have passed ante-mortem health inspection during the 24 hours before slaughter and, in particular, have shown no evidence of the diseases mentioned under point II.2.1 above,
	(c)	have been slaughtered on or between and (11)
(1) (12)	[(d)	have reacted negatively to an official intra-dermal tuberculosis test carried out within three months before slaughter;]
(1) (6)	[(e)	at the slaughterhouse have been kept prior to slaughter completely separate from animals the meat of which is not intended for the European Community]
II.2.5.	outbre a case only a	een obtained in an establishment around which, within a radius of 10 km, there has been no case/ eak of the diseases mentioned under point II.2.1 above during the previous 30 days or, in the event of e of disease, the preparation of meat for exportation to the European Community has been authorised fter slaughter of all animals present, removal of all meat, and the total cleaning and disinfection of the ishment under the control of an official veterinarian;
11.2.6.		
(1) either	[has b above	een obtained and prepared without contact with other meats not complying with the conditions required ;]
^{(1) (8)} Or	obtain been remov	ins [boneless meat] [and] [minced meat] ⁽¹⁾ , obtained only from boned meat other than offal that was ed from carcases in which the main accessible lymphatic glands have been removed, which have submitted to maturation at a temperature above +2° C for at least 24 hours before the bones were red and in which the pH value of the meat was below 6.0 when tested electronically in the middle of the simus-dorsi muscle after maturation and before de-boning, and
	all sta	een kept strictly separate from meat not conforming to the requirements mentioned above during ges of its production, de-boning and storage until it has been packed in boxes or cartons for further le in dedicated areas.]
(1)(9) O r	obtain been	ins [boneless meat] [and] [minced meat] ⁽⁵⁾ , obtained only from boned meat other than offal that was ed from carcases in which the main accessible lymphatic glands have been removed, which have submitted to maturation at a temperature above +2 °C for at least 24 hours before the bones were red, and
	all sta	een kept strictly separate from meat not conforming to the requirements mentioned above during ges of its production, de-boning and storage until it has been packed in boxes or cartons for further le in dedicated areas.]

	^{(1) (13)} or	[(a)	contains only trimmed-offal which have matured at an ambient temperature of more than +2 °C for at least three hours, or, in the case of diaphragm and masseter muscles, for at least 24 hours;		
		(b)	has been kept strictly separate from meat not conforming to the requirements mentioned above during all stages of its production, trimming and storage until it has been packed in boxes or cartons for further storage in dedicated areas; and		
		(c)	has been packed in leak-proof and sealed boxes/containers which bear labels indicating "MEAT-OFFAL FOR HEAT-TREATMENT", the name and the address of the EU processing establishment of destination.]		
11.3.	Animal w	elfare :	attestation		
	have bee	n treate	d official veterinarian, hereby certify, that the fresh meat described above derives from animals which ad in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant opean Community legislation.		
Not	es				
	s certificate is mean r cross-breeds).	t for fre	sh meat, including minced meat, of domestic bovine animals (including Bison and Bubalus species and		
Free	sh meat means all a	animal p	parts fit for human consumption whether fresh, chilled or frozen.		
			Ifilling the supplementary guarantees mentioned under footnote 13 below, after importation, it must be processing establishment of destination.		
Par	tl				
-	Box reference I:		Provide the code of territory as appearing in Part 1 of Annex II to Council Decision 79/542/EEC (as la amended).		
-	Box reference I.1	1:	Place of origin: name and address of the dispatch establishment.		
-	Box reference I.1	5:	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 BIP of entry into the EU.		
 Box reference I.19: 		9:	Use the appropriate HS code: 02.01, 02.02, 02.06. In addition, for those territories of origin without the entry "A" or "F" in column 5 "SG" of Part 1 of Annex II to Council Decision 79/542/EEC (as last amended), the HS code 15.02 can also be used when appropriate.		
-	Box reference I.2	:0:	Indicate total gross weight and total net weight.		
-	Box reference I.2	3:	For containers or boxes, the container number and the seal number (if applicable) should be included.		
-	Box reference I.2	8:	Nature of commodity: Indicate "carcase-whole", "carcase-side", "carcase-quarters", "cuts", "trimmed offal" or "minced meat".		
			Trimmed offal of domestic bovines must be exclusively those offal from which the bones, cartilage, trachea and main bronchi, lymphatic glands adhering connective tissue, fat and mucus have been completely removed. Whole masseters incised in accordance with paragraph B. 1 of Chapter I of Section IV of Annex I to Regulation (EC) No 854/2004 (as last amended), are also permitted.		
			Minced meat is boned meat that has been minced into fragments and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscle,		
-	Box reference I.2	8,	Treatment type: If appropriate, indicate "boned"; "bone in"; "matured" and/or "minced". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.		

Part II

- (1) Keep as appropriate.
- (2) Code of the territory as it appears in Part 1 of Annex II to Decision 79/542/EEC (as last amended).
- ⁽³⁾ The number of bovine carcases or wholesale cuts of carcases, from which removal of the vertebral column is required as well as the number where removal of the vertebral column is not required should be added to the document referred to in Article 2 (1) of Regulation (EC) No 136/2004.
- ⁽⁴⁾ Delete if the consignment is not intended for export to Sweden or Finland.
- ⁽⁵⁾ Only matured boned meat fulfilling the supplementary guarantees mentioned under footnote ⁽⁸⁾ below, or in the case of trimmedoffal fulfilling the supplementary guarantees mentioned under footnote ⁽¹³⁾ below.
- ⁽⁶⁾ Supplementary guarantees regarding import of matured boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended) with the entry "H".
- ⁽⁷⁾ Delete when the exporting country carries out vaccination against foot-and-mouth disease with serotypes A, O or C, and this country is allowed to export to the European Community matured boned meat or trimmed-offal, which fulfils the supplementary guarantees described under, respectively, footnote 8 or 13.
- ⁽⁸⁾ Supplementary guarantees regarding meats from matured boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended), with the entry "A".
- ⁽⁹⁾ Supplementary guarantees regarding meats from matured boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended), with the entry "F". The matured boned meat shall not be allowed for importation into the European Community until 21 days after the date of slaughter of the animals.
- (10) The list of approved holdings provided by the competent authority is reviewed on a regular basis and kept up to date by the competent authority. The Commission will ensure that this list of approved holdings is made publicly available for information purposes through its integrated computerised veterinary system (TRACES).
- ⁽¹¹⁾ Date or dates of slaughter. Imports of this meat shall not be allowed when obtained from animals slaughtered either prior to the date of authorisation for exportation to the European Community of the territory mentioned under boxes I.7 and I.8, or during a period where restrictive measures have been adopted by the European Community against imports of this meat from this territory.
- ⁽¹²⁾ Supplementary guarantees concerning tuberculosis test, to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended), with the entry "E". Intra-dermal tuberculosis test to be carried out in accordance with the provisions of Annex B to Directive 64/432/EEC (as last amended).
- (13) Supplementary guarantees regarding matured trimmed offal to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended), with the entry "B".

Official veterinarian:

Date

Name (in capital letters):

Stamp

Place:

Qualification and title

Signature:

COUNT	RY	Veterinary certificate to EU
	I.1. Consignor	1.2. Certificate reference number 1.2.a
	Name	I.3. Central Competent Authority
	Address	
	Tel.	I.4. Local Competent Authority
ŧ	I.5. Consignee	1.6.
nme	Name	
nsig	Address	
S p	Postal code	
tche	Tel.	
ispa	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
Part I: Details of dispatched consignment		
tails	I.11. Place of origin	1.12.
De la	Name Approval number	
Part	Address	
	1.13. Place of loading	I.14. Date of departure
	1.15. Means of transport	I.16. Entry BIP in EU
	Aeroplane Ship Railway wagon	
	Road vehicle Other O	
	Identification:	
	Documentary references:	1.17.
	140. Description of assessmenting	
	I.18. Description of commodity	I.19. Commodity code (HS code)
		I.20. Quantity
	I.21. Temperature of product	1.22. Number of packages
	Ambient Chilled	Frozen
	I.23. Identification of container/Seal number	I.24. Type of packaging
	1.25. Commodities certified for:	I
	Human consumption	
	1.26.	1.27. For import or admission into EU
	1.28. Identification of the commodities	
	Species Nature of commodity Treatment type (Scientific name) Ab	Approval number of establishments Number of packages Net weight attoir Cutting plant Cold store

	COUNTR	Y				Model OVI					
	н.	HEALTH	H INFORMATION	II.a.	Certificate reference number	II.b.					
	II.1	Public I	health attestation								
	I, the undersigned official veterinarian, declare that I am aware of the relevant provisions of Reg 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EC) No 854/2004 and (EC) No 999/2001 and certi domestic sheep and goats described above was produced in accordance with those requirements, in										
	II.1.1. the [meat] [minced meat derived therefrom] ⁽¹⁾ comes from (an) establishment(s) implementing a probased on the HACCP principles in accordance with Regulation (EC) No 852/2004; (1) II.1.2. [the meat has been obtained in compliance with the conditions set out in Section I of Annex III to tion 853/2004;]										
tion											
Certifica		⁽¹⁾ II.1.3.			produced in compliance with Section V o nperature of not more than -18 °C;]	f Annex III to Regulation (EC) No 853/2004,					
Part II: Certification		II.1.4.				e and post-mortem inspections carried out s II and IX of Annex I to Regulation (EC)					
		II.1.5.			parts of the carcase have been marke r III of Annex I to Regulation (EC) No 85	ed with a health mark in accordance with i4/2004;]					
	⁽¹⁾ or [the packages of [meat] [minced meat] ⁽¹⁾ have been marked with an identification mark in with Section I of Annex II to Regulation (EC) No 853/2004;]										
	II.1.6. the [meat] [minced meat derived therefrom] ⁽¹⁾ satisfies the criteria set out in Commission Regula 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 accord with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled;										
		II.1.8.			rived therefrom] ⁽¹⁾ has been stored and t and V respectively of Annex III to Regula	transported in accordance with the relevant ation (EC) No 853/2004;					
		II.1.9.	with regard to bov	ne spong	iform encephalopathy (BSE):						
		⁽¹⁾ either			n a country or a region with a negligible /453/EC (as last amended):	BSE risk and listed as such in Commission					
			(a)		ntry or region is classified in accorda 2001 as a country or region posing a ne	nce with Article 5(2) of Regulation (EC) gligible BSE risk;					
			(b)		nals from which the meat or minced mind slaughtered in the country with negli	neat was derived were born, continuously gible BSE risk;					
			(1)](r)	if in the	country or region there have been BSE	indigenous cases:					
				⁽¹⁾ either	Leve annual trans and annual transformer	ate from which the ban on the feeding of and greaves derived from ruminants had					
				(1) or		ontain and is not derived from specified risk julation (EC) No 999/2001, or mechanically of ovine or caprine animals.]]]					

⁽¹⁾ or	[II.1.9.2.		mports from a country or a region with a controlled BSE risk and listed as such in sion 2007/453/EC (as last amended):
		(a)	the country or region is classified in accordance with Article 5(2) of Regulation (EC) No 999/2001 as a country or region posing a controlled BSE risk;
		(b)	animals from which the meat or minced meat 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;
	⁽¹⁾ either	[(c)	the meat or minced meat does not contain and is not derived from specified risk material as defined in Annex V to Regulation (EC) No 999/2001, or mechanically separated meat obtained from bones of ovine or caprine animals.]
	⁽¹⁾ or	[(c)	the carcases, half carcases or half carcases cut into no more than three wholesale cuts, and quarters contain no specified risk material other than the vertebral column, including dorsal root ganglia. The carcases or wholesale cuts of carcases of bovine animals containing vertebral column have been identified by a blue stripe on the label referred to in Regulation (EC) No 1760/2000. ⁽³⁾]
⁽¹⁾ or	[11.1.9.3.	of Re	ports from a country or a region which has not been categorised in accordance with Article 5(2) gulation (EC) No 999/2001 or has been categorised as a country or region with undetermined risk and listed as such in Commission Decision 2007/453/EC (as last amended):
		(a)	the country or region has not been categorised in accordance with Article 5(2) of Regula- tion (EC) No 999/2001 or has been categorised as a country or region with undetermined BSE risk;
		(b)	the animals from which the meat or minced meat was derived have not been fed meat-and- bone meal or greaves derived from ruminants;
		(c)	the animals from which the bovine meat or minced meat 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;
	(1)either	[(d)	the meat or minced meat was not derived from:
			(i) specified risk material as defined in Annex V to Regulation (EC) No 999/2001;
			(ii) nervous and lymphatic tissues exposed during the deboning process;
			(iii) mechanically separated meat obtained from bones of ovine or caprine animals.]
	⁽¹⁾ or	[(d)	the carcases, half carcases or half carcases cut into no more than three wholesale cuts, and quarters contain no specified risk material other than the vertebral column, including dorsal root ganglia. The carcases or wholesale cuts of carcases of bovine animals containing vertebral column have been identified by a blue stripe on the label referred to in Regulation (EC) No 1760/2000. ⁽³⁾]]

II.2.	Animal he	ealth attestation					
	I, the unde	ersigne	ed official veterinarian, hereby certify, that the fresh meat described above:				
	II.2.1.	has t	been obtained in the territory with code				
		(a)	has been free for 12 months from rinderpest, and during the same period no vaccination against this disease has taken place, and				
	(1) either	[(b)	has been free for 12 months from foot-and-mouth disease, and during the same period no vaccination against this disease has taken place;]				
	⁽¹⁾ or	[(b)	has been considered free from foot-and-mouth disease since (date), without having had cases/outbreaks afterwards, and authorised to export this meat by Commission Decision/EC, of				
	^{(1) (4)} Or	[(b)	vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic bovine animals;]				
	II.2.2.	has t	been obtained from animals that:				
	(1) either		e remained in the territory described under point II.2.1 since birth, or for at least the last three months re slaughter;]				
	(1) or		e been introduced on				
	(1) or		e been introduced on (date) into the territory described under point II.2.1, from the Member State]				
	II.2.3.	has t	been obtained from animals coming from holdings:				
		(a)	in which none of the animals present therein have been vaccinated against [foot-and-mouth disease or] $\ensuremath{^{(5)}}$ rinderpest,				
		(b)	not subject to prohibition as a result of an outbreak of ovine or caprine brucellosis during the previous six weeks, and				
	(1) either	[(c)	in and around which, in an area of 10 km radius, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 30 days;]				
	(1) (4) O r	[(c)	where there is no official restriction for health reasons and in and around which, in area of 50 km radius, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 90 days, and,				
	(d)	whe	ere they have remained for at least 40 days before direct dispatch to the slaughterhouse;]				
	II.2.4.	has t	been obtained from animals which:				
		(a)	have been transported from their holdings in vehicles, cleaned and disinfected before loading, to an approved slaughterhouse without contact with other animals which did not comply with the conditions mentioned above,				
		(b)	at the slaughterhouse, have passed ante-mortem health inspection during the 24 hours before slaughter and, in particular, have shown no evidence of the diseases mentioned under point II.2.1 above,				
		(c)	have been slaughtered on or betweenand				
	II.2.5.	outbr a cas only a	been obtained in an establishment around which, within a radius of 10 km, there has been no case/ reak of the diseases mentioned under point II.2.1 above during the previous 30 days or, in the event of se of disease, the preparation of meat for exportation to the European Community has been authorised after slaughter of all animals present, removal of all meat, and the total cleaning and disinfection of the blishment under the control of an official veterinarian;				

		II.2.6.	
		(1) either	[has been obtained and prepared without contact with other meats not complying with the conditions required above.]
		(1) (4) (7) O r	[contains [boneless meat] [and] [minced meat] ⁽¹⁾ , obtained only from boned meat other than offal that was obtained from carcases in which the main accessible lymphatic glands have been removed, which have been submitted to maturation at a temperature above +2 °C for at least 24 hours before the bones were removed and in which the pH value of the meat was below 6.0 when tested electronically in the middle of the longissimus-dorsi muscle after maturation and before de-boning, and
			has been kept strictly separate from meat not conforming to the requirements mentioned above during all stages of its production, de-boning and storage until it has been packed in boxes or cartons for further storage in dedicated areas.]
		^{(1) (8)} or	[contains [boneless meat] [and] [minced meat] ⁽¹⁾ , obtained only from boned meat other than offal that was obtained from carcases in which the main accessible lymphatic glands have been removed, which have been submitted to maturation at a temperature above +2 °C for at least 24 hours before the bones were removed, and
			has been kept strictly separate from meat not conforming to the requirements mentioned above during all stages of its production, de-boning and storage until it has been packed in boxes or cartons for further storage in dedicated areas.]
II.3.		Animal w	elfare attestation
		have been	rsigned official veterinarian, hereby certify, that the fresh meat described above derives from animals which treated in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant of European Community legislation.
Note	e		
	-	to is meant	for fresh meat, including minced meat, of domestic sheep (Ovis aries) and goats (Capra hircus).
Fres	n meat r	neans all a	nimal parts fit for human consumption whether fresh, chilled or frozen.
Part	I		
-	Box ref	erence I.8:	Provide the code of territory as appearing in Part 1 of Annex II to Council Decision 79/542/EEC (as last amended).
_	Box ref	erence I.11	: Place of origin: name and address of the dispatch establishment.
-	 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 BIP of entry into the EU.
 Box reference I.19: 		erence I.19	 Use the appropriate HS code: 02.04, 02.06, or , for those territories of origin without the entry "A", "F", or "I" in column 5 "SG" of Part 1 of Annex II to Council Decision 79/542/EEC (as last amended), 15.02.
_	 Box reference I.20: Indicate total gross weight and to 		Indicate total gross weight and total net weight.
_	Box reference I.23:		: For containers or boxes, the container number and the seal number (if applicable) should be included.
-	Box ref	erence I.28	Nature of commodity: Indicate "carcase-whole", "carcase-side", "carcase-quarters", "cuts" or "minced meat".
			Minced meat is boned meat that has been minced into fragments and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscle.
-	Box ref	erence I.28	Treatment type: If appropriate, indicate "boned"; "bone in"; "matured" and/or "minced". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.

Part II

(1) Keep as appropriate

- ⁽²⁾ Code of the territory as it appears in Part 1 of Annex II to Decision 79/542/EEC (as last amended)
- ⁽³⁾ The number of carcases or wholesale cuts of carcases, from which removal of the vertebral column is required as well as he number where removal of the vertebral column is not required shall be added to the document referred to in Article 2 (1) of Regulation (EC) No 136/2004.
- ⁽⁴⁾ Supplementary guarantees regarding meats from matured boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended), with the entry "A".
- ⁽⁵⁾ Delete when the exporting country carries out vaccination against foot-and-mouth disease with serotypes A, O or C, and this country is allowed for export to the European Community matured boned meat which fulfils the supplementary guarantees described under 4 above.
- ⁽⁶⁾ Date or dates of slaughter. Imports of this meat shall not be allowed when obtained from animals slaughtered either prior to the date of authorisation for exportation to the European Community of the territory mentioned under boxes I.7 and I.8, or during a period where restrictive measures have been adopted by the European Community against imports of this meat from this territory.
- ⁽⁷⁾ Supplementary guarantees regarding import of matured boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended) with the entry "I".
- ⁽⁸⁾ Supplementary guarantees regarding meats from matured boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended), with the entry "F". The matured boned meat shall not be allowed for importation into the European Community until 21 days after the date of slaughter of the animals.

Official	Official veterinarian:					
	Name (in capital letters):		Qualification and title:			
	Date:	Place:	Signature:			
	Stamp					

COUNT	RY			Veterinary certificate to EU
	I.1. Consignor	1.2. Ce	rtificate reference number	1.2.a
	Name	13 . Ce	ntral Competent Authority	
	Address		and compating and any	
	Tel.	1.4. Lo	cal Competent Authority	
ŧ	I.5. Consignee	1.6.		
ame	Name			
nsig	Address			
S I	Postal code			
chec	Tel.			
spat				
Part I: Details of dispatched consignment	I.7. Country of origin ISO code I.8. Region of origin	Code I.9. Co	untry of destination ISO code	I.10. Region of destination Code
tails	I.11. Place of origin	1.12.		
e .	Name Approval number			
art	Address			
–			/	
	I.13. Place of loading	I.14. Da	te of departure	
	-		-	
	I.15. Means of transport	I.16. En	try BIP in EU	
	Aeroplane Ship Railway wa			
	Road vehicle Other			
	Identification:			
	Documentary references:	1.17.		
	I.18. Description of commodity		I.19. Commodity co	de (HS code)
				I.20. Quantity
	I.21. Temperature of product Ambient Chilled		Frozen	I.22. Number of packages
				101 The effectively
	I.23. Identification of container/Seal number			I.24. Type of packaging
	1.25. Commodities certified for:			
	Human consumpt			
	1.26.	1.27. Fo	r import or admission into EU	
	I.28. Identification of the commodities			
	Species Nature of commodity Treatment type (Scientific name)	Approv Abattoir	val number of establishments Cutting plant Cold store	Number of packages Net weight

00	NTRY					Model POR				
П.	HEALTH	INFORMATION	II.a		Certificate reference number	II.b.				
II.1.	Public he	Public health attestation								
	I, the undersigned official veterinarian, declare that I am aware of the relevant provisions of Regulations ((EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004 and hereby certify that the meat of dome bed above was produced in accordance with those requirements, in particular that:									
	II.1.1.				erived therefrom] ⁽¹⁾ comes from (an) est ciples in accordance with Regulation (E	ablishment(s) implementing a programme C) No 852/2004;				
	(1) II.1.2.	the meat has been tion (EC) No 853/2			ed in compliance with the conditions so	et out in Section I of Annex III to Regula				
	(1) II.1.3.				ements of Regulation (EC) No 2075/20 eat, and in particular:	005 laying down specific rules on officia				
	(1) either	[has been subjecte	d to	an	examination by a digestion method with	negative results]				
	(1) or	[has been subjecte	d to	a c	old treatment in accordance with Annex	II to Regulation (EC) No 2075/2005;]				
	(1) or [in the case of meat from domestic swine kept solely for fattening and slaughter, comes category of holdings that has been officially recognized by the competent authority as free accordance with Annex IV to Regulation (EC) No 2075/2005;]									
⁽¹⁾ II.1.4. [the minced meat has been produced in accordance with Section V No 853/2004 and frozen to an internal temperature of not more than –18										
	II.1.5.					e and <i>post-mortem</i> inspections carried ou s IV and IX of Annex I to Regulation (EC				
_	II.1.6.				parts of the carcase have been marke Annex I to Regulation (EC) No 854/200	d with a health mark in accordance with 4;]				
					at] [minced meat] ⁽¹⁾ have been marked I to Regulation (EC) No 853/2004;]	with an identification mark in accordance				
	II.1.7.				lerived therefrom] ⁽¹⁾ satisfies the releva microbiological criteria for foodstuffs;	nt criteria set out in Commission Regula				
	II.1.8.				live animals and products thereof pro 96/23/EC, and in particular Article 29, a	vided by the residue plans submitted in re fulfilled.				
	II.1.9.				rived therefrom] ⁽¹⁾ has been stored and t and V respectively of Annex III to Regu	ransported in accordance with the relevan lation (EC) No 853/2004.				
	⁽²⁾ II.1.10.	of the European P	arlia	me		elementing Regulation (EC) No 853/200 ial guarantees concerning Salmonella fo				

11.2	Animal k	nalth	attestation
11.2			ed official veterinarian, hereby certify, that the fresh meat described above:
	II.2.1.		been obtained in the territory with code
	(1) either	[(a)	has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease, and]
	(1) or	[(a)	 has been free for 12 months from rinderpest, African swine fever, [foot-and-mouth disease]⁽¹⁾, [classical swine fever]⁽¹⁾ and [swine vesicular disease]⁽¹⁾, and
			 has been considered free from [foot-and-mouth disease]⁽¹⁾, [classical swine fever]⁽¹⁾ and [swine vesicular disease]⁽¹⁾, since
		(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;
	II.2.2.	has t	been obtained from animals that:
	(1) either		e remained in the territory described under point II.2.1 since birth, or for at least the last three months e slaughter;]
	(1) Or		e been introduced on
	(1) Or		e been introduced on
	II.2.3.	has t	been obtained from animals coming from holdings:
		(a)	in which none of the animals present therein have been vaccinated against the diseases mentioned under point II.2.1,
		(b)	in and around which, in an area of 10 km radius, there has been no case/outbreak of the diseases mentioned under point II.2.1 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;
	(1) (4)[(d)	where an undertaking has been received that pigs are not fed with catering waste, are subject to official controls and are included in the list established by the competent authority for the purpose of exporting pig meat to the European Community;]
	II.2.4.	has t	been obtained from animals that:
		(a)	have remained separate since birth from wild cloven-hoofed animals,
		(b)	have been transported from their holdings in vehicles, cleaned and disinfected before loading, to an approved slaughterhouse without contact with other animals which did not comply with the conditions mentioned above,
		(c)	at the slaughterhouse, have passed ante-mortem health inspection during the 24 hours before slaughter and, in particular, have shown no evidence of the diseases mentioned under point II.2.1 above, and
		(d)	have been slaughtered on
	II.2.5.	outbr a cas only	been obtained in an establishment around which, within a radius of 10 km, there has been no case/ eak of the diseases mentioned under point II.2.1 above during the previous 40 days or, in the event of se of disease, the preparation of meat for exportation to the European Community has been authorised after slaughter of all animals present, removal of all meat, and the total cleaning and disinfection of the blishment under the control of an official veterinarian;
	II.2.6.	has t abov	been obtained and prepared without contact with other meats not complying with the conditions required e.

11.3 Animal welfare attestation I, the undersigned official veterinarian, hereby certify, that the fresh meat described above derives from animals which have been treated in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions of European Community legislation. Notes This certificate is meant for fresh meat, including minced meat, of domestic swine (Sus scrofa). Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen. Part I Box reference I.8: Provide the code of territory as appearing in Part 1 of Annex II to Council Decision 79/542/EEC (as last amended). Place of origin; name and address of the dispatch establishment. Box reference I.11: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship) Box reference I.15: is to be provided. In case of unloading and reloading, the consignor must inform the BIP of entry into the EU. Use the appropriate HS code: 02.03, 02.06, 02.09 or 15.01. Box reference I.19: Box reference I.20: Indicate total gross weight and total net weight. Box reference I.23: For containers or boxes, the container number and the seal number (if applicable) should be included. Box reference I.28, Nature of commodity: Indicate "carcase-whole", "carcase-side", "carcase-quarters", "cuts" or "minced meat" Minced meat is boned meat that has been minced into fragments and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscle. Box reference I.28: Treatment type: If appropriate, indicate "boned"; "bone in"; "matured" and/or "minced". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces. Part II

- (1) Keep as appropriate.
- (2) Delete if the consignment is not intended for export to Sweden or Finland.
- (3) Code of the territory as it appears in Part 1 of Annex II to Decision 79/542/EEC (as last amended).
 - ⁽⁴⁾ Supplementary guarantees to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended), with the entry "D".

Catering waste means: all waste from food intended for human consumption from restaurants, catering facilities or kitchens, including industrial kitchens and household kitchens of the farmer or persons tending pigs.

⁽⁵⁾ Date or dates of slaughter. Imports of this meat shall not be allowed when obtained from animals slaughtered either prior to the date of authorisation for exportation to the European Community of the territory mentioned under boxes I.7 and I.8, or during a period where restrictive measures have been adopted by the European Community against imports of this meat from this territory.

Officia	Official veterinarian							
	Name (in capital letters):		Qualification and title:					
	Date:	Place:	Signature:					
	Stamp							

COUNT	RY	Veterinary certificate to EU
	I.1. Consignor	I.2. Certificate reference number I.2.a
	Name	1.3. Central Competent Authority
	Address	cos der nich den gebonn ziebne ny
	Tel.	I.4. Local Competent Authority
- <u>-</u>	1.5. Consignee	1.6.
and a	Name	
sigr	Address	
Cor	Postal code	
Part I: Details of dispatched consignment	Tel.	
spat	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
ofdi		
tails	I.11. Place of origin	1.12.
De l	Name Approval number	
art	Address	
–		
	I.13. Place of loading	I.14. Date of departure
	I.15. Means of transport	I.16. Entry BIP in EU
	Aeroplane Ship Railway wagon	
	Road vehicle Other	
	Identification:	
	Documentary references:	1.17.
	I.18. Description of commodity	I.19. Commodity code (HS code)
		I.20. Quantity
		1.20. Guanny
	I.21. Temperature of product	I.22. Number of packages
	Ambient Chilled	Frozen
	1.23. Identification of container/Seal number	I.24. Type of packaging
	1.25. Commodities certified for:	
	Human consumption	
	1.26.	1.27. For import or admission into EU
	I.28. Identification of the commodities	
		er of establishments Number of packages Net weight
	(Scientific name) of commodity Abattoir Cuttin	g plant Cold store

	COUNTRY							Model EQU						
	н.	HEALTI	H INFORMATION	II.a.		Certificate reference number		II.b.						
II.1. Public Health Attestation I, the undersigned official veterinarian, declare that I am aware of the relevant provisions of No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004 and hereby certify that the solipeds described above was produced in accordance with those requirements, in particular that:								d hereby certify that the meat of domestic						
		II.1.1.	 the meat comes from (an) establishment(s) implementing a programme based on the HACCP principles i accordance with Regulation (EC) No 852/2004; 											
ion		II.1.2.	the meat has been obtained in compliance with the conditions set out in Section I of Annex III to Regulation (EC) No 853/2004											
Part II: Certification		II.1.3.		richin	nell	a in meat, and in particular, has been		2075/2005 laying down specific rules on subject to an examination by a digestion						
Part II:		II.1.4.						and <i>post-mortem</i> inspections carried out III and IX of Annex I to Regulation (EC)						
		II.1.5.				of the carcase have been marked wit ulation (EC) No 854/2004;]	ith a	health mark in accordance with Section I,						
⁽¹⁾ or [the packages of meat have been marked with an identification mark in Annex II to Regulation (EC) No 853/2004;]							on mark in accordance with Section I of							
II.1.6. the meat satisfies the relevant criteria set out in Commission Regulation (EC) No 2073/ criteria for foodstuffs;								on (EC) No 2073/2005 on microbiological						
		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.	the meat has been stored and transported in accordance with the relevant requirements of Section I of Annex III to Regulation (EC) No 853/2004.											
	II.2.	Animal	health attestation											
		I, the un	ndersigned official veterinarian, hereby certify, that the fresh meat described above:											
		II.2.1.	. has been obtained in the territory with code											
		11.2.2.	has been obtained fi	om de	om	estic solipeds, which:								
						ned in the territory described under p s before slaughter;]	poin	t II.2.1 since birth, or for at least the last						
(1) or [have been introduced on														
(1) or [have been introduced on								territory described under point II.2.1, from						
II.2.3. has been obtained from animals which were slaughtered on						of 10 ie pr an C	0 km, there has been no case/outbreak of evious 40 days or, in the event of a case community has been authorised only after							
		II.2.4.	has been obtained a above.	ind pr	rep	ared without contact with other meat	its n	ot complying with the conditions required						

II.3.	Animal welfa	re attestation								
	have been tre	I, the undersigned official veterinarian, hereby certify, that the fresh meat described above derives from animals which have been treated in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions of European Community legislation.								
Notes										
This certificate is meant for fresh meat, excluding minced meat, of domestic solipeds (Equus caballus, Equus asinus and their cross- breeds).										
Free	sh meat means all anin	nal parts fit for human consumption	whether fresh, chilled or frozen.							
Par	tl									
—	Box reference I.8:	Provide the code of territory as a amended).	appearing in Part 1 of Annex II to Council Decision 79/542/EEC (as last							
_	Box reference I.11:	Place of origin: name and addre	ss of the dispatch establishment.							
-	Box reference I.15:		gons or container and lorries), flight number (aircraft) or name (ship) is to g and reloading, the consignor must inform the BIP of entry into the EU.							
_	Box reference I.19:	Use the appropriate HS code: 02	2.05 or 02.06.							
_	Box reference I.20:	Box reference I.20: Indicate total gross weight and total net weight.								
_	Box reference I.23:	For containers or boxes, the con	tainer number and the seal number (if applicable) should be included.							
_	Box reference I.28:	Nature of commodity: Indicate "o	arcase-whole", "carcase-side", "carcase-quarters" or "cuts"							
_	Box reference I.28:	Treatment type: If appropriate, in freezing (mm/yy) of the cuts/piec	dicate "boned"; "bone in" and/or "matured". If frozen, indicate the date of ses.							
Par	t II									
(1)	Keep as appropriate.									
(2)	Code of the territory	as it appears in Part 1 of Annex II t	Decision 79/542/EEC (as last amended).							
(3)	³⁾ Dates: imports of this meat shall not be allowed when obtained from animals slaughtered either prior to the date of authorisation for exportation to the European Community of the territory mentioned under boxes I.7 and I.8, or during a period where restrictive measures have been adopted by the European Community against imports of this meat from this territory.									
Offic	cial veterinarian:									
	Name (in capital letter	s):	Qualification and title:							
	Date:	Place:	Signature:							
	Sta	imp)								

COUNT	RY			Veterinary certificate to EU				
	1.1.	Consignor	I.2. Certificate reference number	1.2.a				
		Name	I.3. Central Competent Authority					
		Address						
		Tel.	I.4. Central Competent Authority					
ŧ	1.5.	Consignee	1.6.					
- Bun		Name						
nsig		Address						
Ö		Postal code						
Part I: Details of dispatched consignment		Tel.						
spat								
fdi	1.7.	Country of origin ISO code I.8. Region of origin Code	1.9. Country of destination ISO code	I.10. Region of destination Code				
ils o	1.11.	Place of origin	1.12.					
Deta		Name Approval number						
÷		Address						
Ра								
	I.13.	Place of loading	I.14. Date of departure					
	I.15.	Means of transport	I.16. Entry BIP in EU					
		Aeroplane 🗋 Ship 🗋 Railway wagon 🗌						
		Road vehicle Other						
	Iden	tification:						
	Doc	umentary references:	1.17.					
	I.18.	Description of commodity	I.19. Commodity code	(HS code)				
				I.20. Quantity				
	1.21.	Temperature of product		I.22. Number of packages				
		Ambient Chilled	Frozen					
	1.23.	Identification of container/Seal number		I.24. Type of packaging				
	1.25.	Commodities certified for:						
		Human co	nsumption					
	1.26.		I.27. For import or admission into EU					
	1.28.	Identification of the commodities						
		Species Nature of commodity Treatment type (Scientific name) Abu	Approval number of establishments attoir Cutting plant Cold store	Number of packages Net weight				

	COUN	TRY						Model RUF					
	П.	Health in	nformatio	n I	.a. Certifica	ate reference nu	mber	II.b.					
	II.1.	Public h	nealth att	estation									
		(EC) No farmed a cross-br	dersigned official veterinarian, declare that I am aware of the relevant provisions of Regulations (EC) No 178/20 852/2004, (EC) No 853/2004, (EC) No 854/2004 and (EC) No 999/2001 and hereby certify that the meal animals of the order <i>Artiodactyla</i> (excluding bovine animals (including <i>Bison</i> and <i>Bubalus</i> species and the eeds), <i>Ovis aries, Capra hircus, Suidae</i> and <i>Tayassuidae</i>), and of the families <i>Rhinocerotidae</i> and <i>Elephantic</i> d above was produced in accordance with those requirements, in particular that:										
5		II.1.1.	the meat comes from (an) establishment(s) implementing a programme based on the HACCP princ accordance with Regulation (EC) No 852/2004;										
		II.1.2.		has been ob No 853/2004;		ordance with the	e conditions s	et out in Section III of Annex	III to Regula				
		II.1.3.		ance with Se				te and post-mortem inspection s VII and IX of Annex I to Re					
		II.1.4.	(1) either			the carcase hav nnex I to Regulat		ed with a health mark in acc 354/2004;]	ordance wit				
			(1) or [the packages of meat have been marked with an identification mark in accordance with Annex II to Regulation (EC) No 853/2004;]										
II.1.5. the meat satisfies the relevant criteria set out in Commission Regulation (E criteria for foodstuffs;							lation (EC) No 2073/2005 on m	n (EC) No 2073/2005 on microbiological					
		II.1.6.	1.6. the guarantees covering live animals and products thereof provided by the residue plans accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled.										
\neg		(1)(2)[II.1.7.	. with regard to Chronic Wasting Disease (CWD):										
			This product contains or is derived exclusively from meat, excluding offal and spinal cord, of far animals which have been examined for Chronic Wasting Disease by histopathology, immunohistoc other diagnostic method recognised by the competent authority with negative results and is not d animals coming from a herd where Chronic Wasting Disease has been confirmed or is officially sus						ochemistry o derived from				
II.1.8. the meat has been stored and transported in accordance with the relevant requirements of Section to Regulation (EC) No 853/2004.						I of Annex I							
	II.2.	Animal I	health at	estation									
I, the undersigned official veterinarian, hereby certify, that the fresh meat described above:						escribed above:							
		II.2.1.	has been obtained in the territory with code										
				been free for ase has taken		from rinderpest,	and during t	ne same period no vaccination	n against th				
		(1) either		been free for nst this diseas			outh disease,	and during the same period n	o vaccinatio				
		⁽¹⁾ or		reaks afterwa									
		(1) (4) Or		ination progra		st foot-and-mout	h disease are	being officially carried out and	controlled				

II.2.2.	has b	een obtained from animals that:						
⁽¹⁾ either		remained in the territory described under point II.2.1 since birth, or for at least the last three months e slaughter;]						
⁽¹⁾ or		[have been introduced on						
II.2.3.	has b	een obtained from animals coming from holdings:						
	a)	in which none of the animals present therein have been vaccinated against [foot-and-mouth disease $\mbox{or}]^{(5)}$ rinderpest,						
	b)	where regular veterinary inspections are carried out to diagnose diseases transmissible to humans or animals and, these holdings are not subject to prohibition as a result of an outbreak of brucellosis during the previous six weeks, and						
⁽¹⁾ either	[c)	in and around which in an area of 10 km radius, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 30 days,]						
^{(1) (4)} Or	[c)	where there is no official restriction for health reasons and in and around which in an area of 50 km radius, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 90 days, and						
	d)	where the animals have remained for at least 40 days before direct dispatch to the slaughterhouse;]						
11.2.4.	has b	een obtained from animals:						
⁽¹⁾ either	[a)	which have been transported from their holdings in vehicles, cleaned and disinfected before loading, to an approved slaughterhouse, without contact with other animals which did not comply with the conditions mentioned above,						
	b)	which at the slaughterhouse, have passed ante-mortem health inspection during the 24 hours before slaughter and, in particular, have shown no evidence of the diseases mentioned under point II.2.1 above, and						
	c)	which have been slaughtered on or betweenand						
⁽¹⁾ or	[a)	which have been slaughtered on the holding of origin, following authorisation by an official veterinarian responsible for the holding, who has provided a written statement that:						
		 in his opinion an unacceptable risk would have been posed to the welfare of the animals or to their handlers by the transport of the animals to an slaughterhouse, 						
		 the holding had been inspected and authorised by the competent authority for the slaughter of game animals, 						
		 the animals have passed the ante-mortem health inspection during the 24 hours before the slaughter and, in particular, have shown no evidence of the diseases mentioned under point II.2.1 above, 						
		 the animals were slaughtered between and						
		 the bleeding of the animals was performed correctly, and 						
		 the slaughtered animals were eviscerated within three hours of the time of slaughter, and 						
	b)	the carcases of which have been transported to the approved slaughterhouse under hygienic conditions and, where more than one hour elapsed since the time of slaughter, a temperature of between 0 °C and +4 °C has been found on the arrival of the vehicle used for the transport;]						
		· ·						

	(1)(7) II.2.5 .	[has been obtained from animals that have remained separate since birth from wild cloven-hoofed animals;]
	II.2.6.	has been obtained in an establishment around which, within a radius of 10 km, there has been no case/ outbreak of the diseases mentioned under point II.2.1 above during the previous 30 days or, in the event of a case of disease, the preparation of meat for exportation to the European Community 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;
	11.2.7.	
	(1) either	[has been obtained and prepared without contact with other meats not complying with the conditions required above.]
	^{(1) (4)} Or	[contains boneless meat, obtained only from boned meat other than offal that was obtained from carcases in which the main accessible lymphatic glands have been removed, which have been submitted to maturation at a temperature above +2 °C for at least 24 hours before the bones were removed and in which the pH value of the meat was below 6,0 when tested electronically in the middle of the longissimus-dorsi muscle after maturation and before de-boning, and
		has been kept strictly separate from meat not conforming to the requirements mentioned above during all stages of its production, de-boning and storage until it has been packed in boxes or cartons for further storage in dedicated areas.]
	^{(1) (8)} Or	[contains boneless meat, obtained only from boned meat other than offal that was obtained from carcases in which the main accessible lymphatic glands have been removed, which have been submitted to maturation at a temperature above +2 °C for at least 24 hours before the bones were removed, and
		has been kept strictly separate from meat not conforming to the requirements mentioned above during all stages of its production, de-boning and storage until it has been packed in boxes or cartons for further storage in dedicated areas.]
Note	s	
anim	als (including Bis	Int for fresh meat, excluding offal and minced meat, of wild animals of the order Artiodactyla (excluding bovine on and Bubalus species and their cross-breeds), Ovis aries, Capra hircus, Suidae and Tayassuidae), and of the are and Elephantidae, that are domestically kept or bred since birth in farms.
Fres	h meat means all	animal parts fit for human consumption whether fresh, chilled or frozen.
Part	ı	
_	Box reference I.	 Provide the code of territory as appearing in Part 1 of Annex II to Decision 79/542/EEC (as last amended).
_	Box reference I.	11: Place of origin: name and address of the dispatch establishment.
-	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 BIP of entry into the EU.
_	Box reference I.	19: Use the appropriate HS code: 02.06 or 02.08.90.
_	Box reference I.	20: Indicate total gross weight and total net weight.
_	Box reference I.	23: For containers or boxes, the container number and the seal number (if applicable) should be included.
_	Box reference I.	28, Nature of commodity: Indicate "carcase-whole", "carcase-side", "carcase-quarters", or "cuts".
—	Box reference I.	28, Treatment type: If appropriate, indicate "boned"; "bone in" and/or "matured". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.

Part	. 11								
(1)	Keep as appropriate.								
(2)	Supplementary guarantees regarding fresh meat obtained from cervids to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended), with the entry "G".								
(3)	Code of the territory as it appears in Part 1 of Annex II to Decision 79/542/EEC (as last amended)								
(4)	Supplementary guarantees regarding meats from matured boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended) with the entry "A".								
(5)	Delete when the exporting country carries out vaccination against foot-and-mouth disease with serotypes A, O or C, and this country is allowed for export to the European Community matured boned meat which fulfils the supplementary guarantees described under footnote ⁽⁴⁾ above.								
(6)	Date or dates of slaughter. Imports of this meat shall not be allowed when obtained from animals slaughtered either prior to the date of authorisation for exportation to the European Community of the territory mentioned under boxes I.7 and I.8, or during a period where restrictive measures have been adopted by the European Community against imports of this meat from this territory.								
(7)	Not necessary for farmed game anim	als kept permanently	in Arctic regions.						
(8)	⁵⁾ Supplementary guarantees regarding meats from matured boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended), with the entry "F". The matured boned meat shall not be allowed for importation into the European Community until 21 days after the date of slaughter of the animals.								
Offic	ial veterinarian:								
	Name (in capital letters):		Qualification and title:						
	Date: Place: Signature:								
	Stamp								

COUNT	RY		Veterinary certificate to EU
	I.1. Consignor	I.2. Certificate reference number	l.2.a
	Name	I.3. Central Competent Aut	
	Address	i.s. Gentral Competent Aut	
	Tel.	I.4. Local Competent Authority	
nent	1.5. Consignee	1.6.	
ignr	Name		
Suos	Address		
ped	Postal code		
Datch	Tel.		
Part I: Details of dispatched consignment			
s of	1.7. Country of origin ISO code I.8. Région d'origine Code	I.9. Country of destination ISO code	I.10. Region of destination Code
etail	I.11. Place of origin	1.12.	
1	Name Approval number		
Par	Address		
	I.13. Place of loading	I.14. Date of departure	
	I.15. Means of transport	I.16. Entry BIP in EU	
	Aeroplane Ship Railway wagon		
	Road vehicle Other		
	Identification:	1.17.	
	Documentary references:		
	I.18. Description of commodity	I.19. Commodity code	(HS code)
			I.20. Quantity
	1.21. Temperature of product		I.22. Number of packages
	Ambient Chilled	Frozen	
	1.23. Identification of container/Seal number		I.24. Type of packaging
	1.25. Commodities certified for:		
	Human consumption		
	1.26.	1.27. For import or admission into EU	
	1.28. Identification of the commodities		
	Species Nature of commodity Treatment type (Scientific name) Ab	Approval number of establishments attoir Cutting plant Cold store	Number of packages Net weight

	COUNTRY									Model RUW		
	Ш.	HEALTH	INFORMA	TION	II.a.	Certific	ate refere	ence number		II.b.		
	II.1.	Public h	ealth attes	tation								
	I, the undersigned official veterinarian, declare that I am aware of the relevant provisions of Regulations (EC) No 1 (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004 and hereby certify that the fresh meat of wild anime order Artiodactyla (excluding bovine animals (including <i>Bison</i> and <i>Bubalus</i> species and their cross-breeds), O <i>Capra hircus, Suidae</i> and <i>Tayassuidae</i>), and of the families <i>Rhinocerotidae</i> and <i>Elephantidae</i> described ab produced in accordance with those requirements, in particular that:									fy that the fresh meat of wild animals of the becies and their cross-breeds), Ovis aries,		
Ę		II.1.1.	the meat of accordance						ng a progra	amme based on the HACCP principles in		
Part II: Certification		II.1.2.	the meat has been obtained in compliance with the conditions set out in Section IV of Annex III to Regula tion (EC) No 853/2004, and in particular: (i) before skinning, it has been stored and handled separately from other food and not frozen;									
ŏ ≓			and									
Part			(ii) after skinning, it has undergone a final inspection as mentioned under point II.1.4;									
-	(1)	II.1.3.	[in the case of susceptible species, the meat fulfils the requirements of Commission Regulation (I No 2075/2005 laying down specific rules on official controls for <i>Trichinella</i> in meat;]									
		II.1.4. the meat has been found fit for human consumption following a post-mortem inspection carried out in ac with Section I, Chapter II and Section IV, Chapters VIII and IX of Annex I to Regulation (EC) No 854/										
		II.1.5.	(1) either [in the case of large wild game, the carcase or parts of the carcase have been marked with a h mark in accordance with Section I, Chapter III of Annex I to Regulation (EC) No 854/2004;]									
			(1) or [the packages of meat have been marked with an identification mark in accordance with Sec of Annex II to Regulation (EC) No 853/2004;]									
II.1.6. the meat satisfies the relevant criteria set out in Commission Regulation (EC) No 2073/2 criteria for foodstuffs;							tion (EC) No 2073/2005 on microbiological					
		II.1.7.	0							rided by the residue plans submitted in eof, are fulfilled.		
	(1)(2)	[II.1.8.	.1.8. with regard to Chronic Wasting Disease (CWD):									
	This product contains or is derived exclusively from meat, excluding offal and spinal cord, of wild cervid a which have been examined for Chronic Wasting Disease by histopathology, immunohistochemistry o diagnostic method recognised by the competent authority with negative results and is not derived from a coming from a region where Chronic Wasting Disease has been confirmed in the last three years or is o suspected.							pathology, immunohistochemistry or other live results and is not derived from animals				
		II.1.9.	the meat Annex III to					l in accorda	nce with th	he relevant requirements of Section I of		

II.2.	Animal h	ealth attestation									
	I, the undersigned official veterinarian, hereby certify, that the fresh meat described above:										
	II.2.1.	has been obtained in the territory with code									
		(a) has been free for 12 months from rinderpest, and during the same period no vaccination against this disease has taken place, and									
	⁽¹⁾ either	[(b) has been free for 12 months from foot-and-mouth disease, and during the same period no vaccination against this disease has taken place;]									
	⁽¹⁾ or	[(b) has been considered free from foot-and-mouth disease since									
	^{(1) (4)} Or	[(b) vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic bovine animals;]									
	II.2.2.	has been obtained from wild animals that were killed between and ⁽⁵⁾ inside the territory mentioned under point II.2.1, and the killing took place:									
		(a) at a distance that exceeds 20 km from the borders of a country or part thereof, which is not authorised during this period for exporting this fresh meat to the European Community,									
		(b) in an area where during the last 60 days, there has been no restrictions for the diseases mentioned under point II.2;									
	II.2.3.	has been obtained from animals which after killing were transported as soon as possible for chilling to an approved game-handling establishment around which, within a radius of 10 km, there has been no case/ outbreak of the diseases mentioned under point II.2.1 above during the previous 30 days or, in the event of a case of disease, the preparation of meat for exportation to the European Community has been authorised only after removal of all meat, and the total cleaning and disinfection of the establishment under the control of an official veterinarian;									
	II.2.4.										
	(1) either	[has been obtained and prepared without contact with other meats not complying with the conditions required above.]									
	^{(1) (4)} Or	[contains boneless meat, obtained only from boned meat other than offal that was obtained from carcases in which the main accessible lymphatic glands have been removed, which have been submitted to maturation at a temperature above +2 °C for at least 24 hours before the bones were removed and in which the pH value of the meat was below 6.0 when tested electronically in the middle of the longissimus-dorsi muscle after maturation and before de-boning, and									
		has been kept strictly separate from meat not conforming to the requirements mentioned above during all stages of its production, de-boning and storage until it has been packed in boxes or cartons for further storage in dedicated areas.]									
	^{(1) (6)} Or	[contains boneless meat, obtained only from boned meat other than offal that was obtained from carcases in which the main accessible lymphatic glands have been removed, which have been submitted to maturation at a temperature above +2 °C for at least 24 hours before the bones were removed, and									
		has been kept strictly separate from meat not conforming to the requirements mentioned above during all stages of its production, de-boning and storage until it has been packed in boxes or cartons for further storage in dedicated areas.]									

Notes

This certificate is meant for fresh meat, excluding offal and minced meat, of wild 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 that are killed or hunted in the wild.

Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.

After importation, unskinned carcases must be conveyed without delay to the processing establishment of destination.

Part I

-	Box reference I.8:	Provide the code of territory as appearing in Part 1 of Annex II to Council Decision 79/542/EEC (as last amended).					
_	Box reference I.11:	Place of origin: name and address of the dispatch establishment.					
_	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 BIP of entry into the EU.					
_	Box reference I.19:	Use the appropriate HS code: 02.01, 02.02, 02.04, 02.06 or 02.08.90.					
_	Box reference I.20:	Indicate total gross weight and total net weight.					
_	Box reference I.23:	For containers or boxes, the container number and the seal number (if applicable) should be included.					
_	Box reference I.28,	Nature of commodity: Indicate "carcase-whole", "carcase-side", "carcase-quarters" or "cuts".					
-	Box reference I.28,	Treatment type: If appropriate, indicate "matured" or "unskinned". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.					
_	Box reference I.28,	Abattoir: any abattoir or game handling establishment.					
Part	11						
(1)	Keep as appropriate						
(2)	Supplementary guarantees regarding fresh meat obtained from cervids to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended), with the entry "G".						
(3)	Code of the territory as	s it appears in Part 1 of Annex II to Decision Decision 79/542/EEC (as last amended)					
(4)	Supplementary supporting recording most from motived based most to be provided when required in column 5 #200" of Det 1						

- ⁽⁴⁾ Supplementary guarantees regarding meat from matured boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended) with the entry "A".
- The matured boned meat shall not be allowed for importation into the European Community until 21 days after the date of killing of the animals.
- ⁽⁵⁾ Dates. Imports of this meat shall not be allowed when obtained from animals killed or hunted either prior to the date of authorisation for exportation to the European Community of the territory mentioned under boxes I.7 and I.8, or during a period where restrictive measures have been adopted by the European Community against imports of this meat from this territory
- ⁽⁶⁾ Supplementary guarantees regarding meats from matured boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended), with the entry "F". The matured boned meat shall not be allowed for importation into the European Community until 21 days after the date of slaughter of the animals.

Official	veterinarian:		
	Name (in capital letters):		Qualification and title:
	Date:	Place:	Signature:
	Stamp		

COUNT	TRY	Veterinary certificate to EU
	I.1. Consignor	I.2. Certificate reference number I.2.a
	Name	I.3. Central Competent Authority
	Address	
	Tel.	I.4. Local Competent Authority
1	I.5. Consignee	1.6.
men	Name	
sign	Address	
con	Postal code	
ched	Tel.	
spat		
Part I: Details of dispatched consignment	I.7. Country of origin ISO code I.8. Region of origin Cod	e I.9. Country of destination ISO code I.10. Region of destination Code
ails	I.11. Place of origin	1.12.
Det	Name Approval number	
art	Address	
⊢		
	I.13. Place of loading	I.14. Date of departure
	I.15. Means of transport	I.16. Entry BIP in EU
	Aeroplane Ship Railway wagon	
	Road vehicle Other	
	Identification:	
	Documentary references:	L17.
	I.18. Description of commodity	I.19. Commodity code (HS code)
	1. To: Description of commonly	
		I.20. Quantity
	I.21. Temperature of product	I.22. Number of packages
	Ambient Chilled	Frozen
	1.23. Identification of container/Seal number	I.24. Type of packaging
	1.25. Commodities certified for: Human consumption	
	1.26.	1.27. For import or admission into EU
	140.	
	I.28. Identification of the commodities	
	Species Nature of commodity Treatment type (Scientific name)	Approval number of establishments Number of packages Net weight Abattoir Cutting plant Cold store

 II.1.4. the meat has been found fit for human consumption following ante and post-mortem inspections carried in accordance with Section I, Chapter II and Section IV, Chapters VII and IX of Annex I to Regulation (No 854/2004; II.1.5. ⁽¹⁾ <i>either</i> [the carcase or parts of the carcase have been marked with a health mark in accordance or Section I, Chapter III of Annex I to Regulation (EC) No 854/2004;] ⁽¹⁾ <i>or</i> [the packages of meat have been marked with an identification mark in accordance with Section Annex II to Regulation (EC) No 853/2004;] II.1.6. the meat satisfies the criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria foodstuffs; II.1.7. the guarantees covering live animals and products thereof provided by the residue plans submitted in accorda with directive 96/23/EC, and in particular Article 29 thereof, are fulfilled. II.1.8. the meat has been stored and transported in accordance with the relevant requirements of Section I of An III to Regulation (EC) No 853/2004 II.2. Animal Health attestation the undersigned official veterinarian, hereby certify, that the fresh meat described above: the undersigned official veterinarian, hereby certify, that the fresh meat described above: and the reference of 12 months from foot-and-mouth disease, rinderpest, African swine fever, class swine fever; swine vesicular disease, and or [(a) (i) has been free for 12 months from front foot-and-mouth disease]⁽¹⁾, [classical swine fever, foot-and-mouth disease]⁽¹⁾, and cases/outbreaks afterwa and authorised to export this meat by Commission Decision/-EC, of		COUNTRY											Model SUF	
It the undersigned official veterinarian declare that I am aware of the relevant provisions of Regulations (EC) No 178/22 (EC) No 853/2004, (EC) No 853/2004 and (EC) No 854/2004 and hereby certify that the meat of farmed non-dome animalis belonging to the Suidea. <i>Tayassuidae, or Tapiridae</i> families described above was produced in accordance or those requirements, in particular that: II.1.1. the meat comes from (an) establishment(s) implementing a programme based on the HACCP principle accordance with Regulation (EC) No 853/2004; II.1.2. the meat has been obtained in compliance with the conditions set out in Section III of Annex III to Reg tion (EC) No 853/2004; II.1.3. the meat fulfils the requirements of Regulation (EC) No 2075/2005 laying down specific rules on official cont for <i>Trichinella</i> in meat, and in particular, has been subject to an examination by a digestion method with nega results; II.1.4. the meat has been found fit for human consumption following ante and post-mortem inspections carried in accordance with Section 1, Chapter II and Section IV, Chapters VII and IX of Annex I to Regulation (No 854/2004; II.1.5. (*) either [the carcase or parts of the carcase have been marked with a health mark in accordance with Section Annex I to Regulation (EC) No 853/2004; II.1.6. the meat satisfies the criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria foodstuffs; II.1.6. the meat satisfies the criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria foodstuffs; II.1.6. the meat satisfies the criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria foodstuffs;		н.	HEALTH	INFORM	ATION	II.a.	Ce	ertificate re	eference	number		II.b.		
(EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004 and hereby certify that the meat of farmed non-dome animals belonging to the Suidee, <i>Tayasuidae</i> , or <i>Tapiridae</i> families described above was produced in accordance to those requirements, in particular that: II.1.1. the meat comes from (an) establishment(s) implementing a programme based on the HACCP principle accordance with Regulation (EC) No 853/2004; II.1.2. the meat has been obtained in compliance with the conditions set out in Section III of Annex III to Regulation (EC) No 853/2004; II.1.3. the meat fulfils the requirements of Regulation (EC) No 2075/2005 laying down specific rules on official cont for <i>Trichinelia</i> in meat, and in particular, has been subject to an examination by a digestion method with nega results; II.1.4. the meat has been found fit for human consumption following ante and post-mortem inspections carried in accordance with Section I, Chapter II and Section IV, Chapters VII and IX of Annex I to Regulation (No 854/2004;) II.1.5. ⁽¹⁾ either [the carcase or parts of the carcase have been marked with a health mark in accordance with Section I, Chapter III of Annex I to Regulation (EC) No 854/2004;] II.1.6. the meat satisfies the criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria foodstuffs; II.1.6. the meat satisfies the criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria foodstuffs; II.1.7. the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with directive 98/23/EC, and in particular Article 29 thereof, are fulfilled. II.2. Animal Health attestation I, the undersigned official veterinarian, hereby certify, that the fresh meat described above: II.2.1. has been obtained in the territory with code		II.1.	Public I	nealth atte	station									
 accordance with Regulation (EC) No 852/2004; II.1.2. the meat has been obtained in compliance with the conditions set out in Section III of Annex III to Regulation (EC) No 853/2004; II.1.3. the meat fulfils the requirements of Regulation (EC) No 2075/2005 laying down specific rules on official cont for <i>Trichinelia</i> in meat, and in particular, has been subject to an examination by a digestion method with nega results; II.1.4. the meat has been found fit for human consumption following ante and post-mortem inspections carried in accordance with Section I, Chapter II and Section IV, Chapters VII and IX of Annex I to Regulation (No 854/2004; II.1.5. ⁽¹⁾ either [the carcase or parts of the carcase have been marked with a health mark in accordance vith Section I, Chapter III of Annex I to Regulation (EC) No 854/2004; ⁽¹⁾ or [the packages of meat have been marked with an identification mark in accordance with Section Annex I to Regulation (EC) No 853/2004; II.1.6. the meat satisfies the criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria 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. the meat has been stored and transported in accordance with the relevant requirements of Section I of An III to Regulation (EC) No 853/2004 II.2. Animal Health attestation the undersigned official veterinarian, hereby certify, that the fresh meat described above: II.2.1. has been obtained in the territory with code			(EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004 and hereby certify that the meat of farmed n animals belonging to the Suidae, Tayassuidae, or Tapiridae families described above was produced in according to the Suidae.										t of farmed non-dome	estic
 II.1.4. the meat has been found fit for human consumption following ante and post-mortem inspections carried in accordance with Section I, Chapter II and Section IV, Chapters VII and IX of Annex I to Regulation (No 854/2004; II.1.5. ⁽¹⁾ <i>either</i> [the carcase or parts of the carcase have been marked with a health mark in accordance or Section I, Chapter III of Annex I to Regulation (EC) No 854/2004;] ⁽¹⁾ <i>or</i> [the packages of meat have been marked with an identification mark in accordance with Section Annex II to Regulation (EC) No 853/2004;] II.1.6. the meat satisfies the criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria foodstuffs; II.1.7. the guarantees covering live animals and products thereof provided by the residue plans submitted in accorda with directive 96/23/EC, and in particular Article 29 thereof, are fulfilled. II.1.8. the meat has been stored and transported in accordance with the relevant requirements of Section I of An III to Regulation (EC) No 853/2004 II.2. Animal Health attestation the undersigned official veterinarian, hereby certify, that the fresh meat described above: the undersigned official veterinarian, hereby certify, that the fresh meat described above: and the reference of 12 months from foot-and-mouth disease, rinderpest, African swine fever, class swine fever; swine vesicular disease, and or [(a) (i) has been free for 12 months from front foot-and-mouth disease]⁽¹⁾, [classical swine fever, foot-and-mouth disease]⁽¹⁾, and cases/outbreaks afterwa and authorised to export this meat by Commission Decision/-EC, of	-		II.1.1.											s in
 II.1.4. the meat has been found fit for human consumption following ante and post-mortem inspections carried in accordance with Section I, Chapter II and Section IV, Chapters VII and IX of Annex I to Regulation (No 854/2004; II.1.5. ⁽¹⁾ <i>either</i> [the carcase or parts of the carcase have been marked with a health mark in accordance or Section I, Chapter III of Annex I to Regulation (EC) No 854/2004;] ⁽¹⁾ <i>or</i> [the packages of meat have been marked with an identification mark in accordance with Section Annex II to Regulation (EC) No 853/2004;] II.1.6. the meat satisfies the criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria foodstuffs; II.1.7. the guarantees covering live animals and products thereof provided by the residue plans submitted in accorda with directive 96/23/EC, and in particular Article 29 thereof, are fulfilled. II.1.8. the meat has been stored and transported in accordance with the relevant requirements of Section I of An III to Regulation (EC) No 853/2004 II.2. Animal Health attestation the undersigned official veterinarian, hereby certify, that the fresh meat described above: the undersigned official veterinarian, hereby certify, that the fresh meat described above: and the reference of 12 months from foot-and-mouth disease, rinderpest, African swine fever, class swine fever; swine vesicular disease, and or [(a) (i) has been free for 12 months from front foot-and-mouth disease]⁽¹⁾, [classical swine fever, foot-and-mouth disease]⁽¹⁾, and cases/outbreaks afterwa and authorised to export this meat by Commission Decision/-EC, of	ificatior	II.1.2. the meat has been obtained in compliance with the conditions set out in Section III of Annex III to tion (EC) No 853/2004; II.1.3. the meat fulfils the requirements of Regulation (EC) No 2075/2005 laying down specific rules on offici for <i>Trichinella</i> in meat, and in particular, has been subject to an examination by a digestion method wit results;											II of Annex III to Reg	ula-
 II.1.4. the meat has been found fit for human consumption following ante and post-mortem inspections carried in accordance with Section I, Chapter II and Section IV, Chapters VII and IX of Annex I to Regulation (No 854/2004; II.1.5. ⁽¹⁾ <i>either</i> [the carcase or parts of the carcase have been marked with a health mark in accordance or Section I, Chapter III of Annex I to Regulation (EC) No 854/2004;] ⁽¹⁾ <i>or</i> [the packages of meat have been marked with an identification mark in accordance with Section Annex II to Regulation (EC) No 853/2004;] II.1.6. the meat satisfies the criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria foodstuffs; II.1.7. the guarantees covering live animals and products thereof provided by the residue plans submitted in accorda with directive 96/23/EC, and in particular Article 29 thereof, are fulfilled. II.1.8. the meat has been stored and transported in accordance with the relevant requirements of Section I of An III to Regulation (EC) No 853/2004 II.2. Animal Health attestation the undersigned official veterinarian, hereby certify, that the fresh meat described above: the undersigned official veterinarian, hereby certify, that the fresh meat described above: and the real of the aboven free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, cass swine fever, swine vesicular disease, and <i>or</i> [(a) (i) has been free for 12 months from finderpest, African swine fever, [foot-and-mouth disease]⁽¹⁾, [classical swine fever]⁽¹⁾ and [swine vesicular disease]⁽¹⁾, [classical swine fever]⁽²⁾ and [swine vesicular disease]⁽³⁾, and cases/outbreaks afterwa and authorised to export this meat by Commission Decision/-EC, of	art II: Cert													
Section I, Chapter III of Annex I to Regulation (EC) No 854/2004;] (1) or [the packages of meat have been marked with an identification mark in accordance with Section Annex II to Regulation (EC) No 853/2004;] II.1.6. the meat satisfies the criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria foodstuffs; II.1.7. the guarantees covering live animals and products thereof provided by the residue plans submitted in accorda with directive 96/23/EC, and in particular Article 29 thereof, are fulfilled. II.1.8. the meat has been stored and transported in accordance with the relevant requirements of Section I of An III to Regulation (EC) No 853/2004 II.2. Animal Health attestation I, the undersigned official veterinarian, hereby certify, that the fresh meat described above: II.2.1. has been obtained in the territory with code	ä		II.1.4.	in accord	ance with									
Annex II to Regulation (EC) No 853/2004;] II.1.6. the meat satisfies the criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria foodstuffs; II.1.7. the guarantees covering live animals and products thereof provided by the residue plans submitted in accorda with directive 96/23/EC, and in particular Article 29 thereof, are fulfilled. II.1.8. the meat has been stored and transported in accordance with the relevant requirements of Section I of An III to Regulation (EC) No 853/2004 II.2. Animal Health attestation I, the undersigned official veterinarian, hereby certify, that the fresh meat described above: II.2.1. has been obtained in the territory with code														
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 with directive 96/23/EC, and in particular Article 29 thereof, are fulfilled. II.1.8. the meat has been stored and transported in accordance with the relevant requirements of Section I of An III to Regulation (EC) No 853/2004 II.2. Animal Health attestation the undersigned official veterinarian, hereby certify, that the fresh meat described above: II.2.1. has been obtained in the territory with code											lo 2073/2005 on microbiological criteria for			for
III to Regulation (EC) No 853/2004 II.2. Animal Health attestation I, the undersigned official veterinarian, hereby certify, that the fresh meat described above: II.2.1. has been obtained in the territory with code			II.1.7.										s submitted in accorda	ince
I, the undersigned official veterinarian, hereby certify, that the fresh meat described above: II.2.1. has been obtained in the territory with code			II.1.8.						in accor	dance with the	e rel	evant requireme	ents of Section I of An	inex
II.2.1. has been obtained in the territory with code		II.2.	Animal	Health att	estation									
 (1) either [a) has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, class swine fever, swine vesicular disease, and (1) or [(a) (i) has been free for 12 months from rinderpest, African swine fever, [foot-and-mouth disease] [classical swine fever]⁽¹⁾ and [swine vesicular disease]⁽¹⁾, classical swine fever]⁽¹⁾ and [swine vesicular disease]⁽¹⁾, since			I, the un	dersigned	official vet	erinaria	an, h	ereby certif	fy, that the	e fresh meat d	descr	ibed above:		
 (i) or [(a) (ii) has been free for 12 months from rinderpest, African swine fever, [foot-and-mouth disease [classical swine fever]⁽¹⁾ and [swine vesicular disease]⁽¹⁾, and (ii) has been considered free from [foot-and-mouth disease]⁽¹⁾, [classical swine fever]⁽¹⁾ and [swine vesicular disease]⁽¹⁾, [classical swine fever]⁽¹⁾ and [swine vesicular disease]⁽¹⁾, since			II.2.1.	has been	obtained i	in the te	errito	ory with cod	e	(2)) whic	ch, at the date o	of issuing this certificat	te:
 [classical swine fever]⁽¹⁾ and [swine vesicular disease]⁽¹⁾, and (ii) has been considered free from [foot-and-mouth disease]⁽¹⁾, [classical swine fever]⁽¹⁾ and [swine vesicular disease]⁽¹⁾, since			(1) either	[a)							ease,	rinderpest, Afri	can swine fever, class	sical
 vesicular disease]⁽¹⁾, since										oot-and-mouth disease	e] ⁽¹⁾ ,			
					ves	sicular d d autho	disea	ase] ⁽¹⁾ , sinc	e	(date), wit	ithou	t having had cas	ses/outbreaks afterwa	rds,
of domestic animals vaccinated against these diseases are not permitted in this territory;				(b)	0					0				orts

II.2.2.	has b	een obtained from animals that:						
(1) either		nave remained in the territory described under point II.2.1 since birth, or for at least the last three months efore slaughter;]						
(1) or		been introduced on						
II.2.3.	has b	een obtained from animals coming from holdings						
	(a)	in which none of the animals present therein have been vaccinated against the diseases mentioned under point II.2.1,						
	(b)	in and around which in an area of 10 km radius, there has been no case/outbreak of the diseases mentioned under point II.2.1 during the previous 40 days,						
	(c)	in which regular veterinary inspections are carried out to diagnose diseases transmissible to humans or animals and, these holdings are not subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks;						
II.2.4.	has b	een obtained from animals which:						
⁽¹⁾ either	[(a)	have been transported from their holdings in vehicles, cleaned and disinfected before loading, to an approved slaughterhouse without contact with other animals which did not comply with the conditions mentioned above,						
	(b)	at the slaughterhouse, have passed ante-mortem health inspection during the 24 hours before slaughter and, in particular, have shown no evidence of the diseases mentioned under point II.2.1 above, and						
	(c)	have been slaughtered on or between and (3);]						
(1) Or	[(a)	have been slaughtered on the holding of origin, following authorisation by an official veterinarian responsible for the holding, who has provided a written statement that:						
		 in his opinion an unacceptable risk would have been posed to the welfare of the animals or to their handlers by the transport of the animals to an slaughterhouse, 						
		 the holding had been inspected and authorised by the competent authority for the slaughter of game 						
		 the animals have passed the ante-mortem health inspection during the 24 hours before the slaughter and, in particular, have shown no evidence of the diseases mentioned under point II.2.1 above, 						
		 the animals were slaughtered between and						
		 the bleeding of the animals was performed correctly, and 						
		 the slaughtered animals were eviscerated within three hours of the time of slaughter, and 						
	(b)	their carcases have been transported to the approved slaughterhouse under hygienic conditions and, where more than one hour elapsed since the time of slaughter, a temperature of between 0 °C and +4 °C has been found on the arrival of the vehicle used for the transport;]						
II.2.5.	has b	een obtained from animals that have remained separate since birth from wild cloven-hoofed animals;						

		has been obtained in an establishment around which, within a radius of 10 km, there has been no case/ outbreak of the diseases mentioned under point II.2.1 above during the previous 40 days or, in the event of a case of disease, the preparation of meat for exportation to the European Community 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;
		has been obtained and prepared without contact with other meats not complying with the conditions required above.
II.3.	Animal welf	are attestation
	been treated	gned official veterinarian, hereby certify, that the fresh meat described above derives from animals which have in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions Community legislation.
Note	s	
		or fresh meat, excluding offal and minced meat, of wild animals belonging to the Suidae, Tayassuidae, or domestically kept or bred since birth in farms.
Fres	h meat means all anir	nal parts fit for human consumption, whether fresh, chilled or frozen.
Part	I	
-	Box reference I.8:	Provide the code of territory as appearing in Part 1 of Annex II to Council Decision 79/542/EEC (as last amended).
-	Box reference I.11:	Place of origin: name and address of the dispatch establishment.
-	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 BIP of entry into the EU.
-	Box reference I.19:	Use the appropriate HS code: 02.03, or 02.08.90.
_	Box reference I.20:	Indicate total gross weight and total net weight.
_	Box reference I.23:	For containers or boxes, the container number and the seal number (if applicable) should be included.
_	Box reference I.28:	Nature of commodity: Indicate "carcase-whole", "carcase-side", "carcase-quarters" or "cuts"
-	Box reference I.28:	Treatment type: If appropriate indicate boned, or bone-in. If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.
Part		
(1)	Keep as appropriate	
(2)	,	as it appears in Part 1 of Annex II to Council Decision 79/542/EEC (as last amended).
(3)	date of authorisation	Ighter. Imports of this meat shall not be allowed when obtained from animals slaughtered either prior to the for exportation to the European Community of the territory mentioned under boxes I.7 and I.8, or during rictive measures have been adopted by the European Community against imports of this meat from this
Offici	al veterinarian:	
	Name (in capital lette	rs): Qualification and title:
	Date:	Place: Signature:
	SI	amp

COUNT	RY									Veterinary certif	icate to EU
	1.1.	Consignor				1.2.	Certificate refe	rence numb	er	I.2.a	
		Name				1.3.	Central Compe	tent Author	ity		
		Address									
		Tel.				1.4.	Local Compete	ent Authority			
- <u>+</u>	1.5.	Consignee			1.6.						
mer		Name									
sign		Address									
Co		Postal code									
hed		Tel.									
pato	L					-					
Part I: Details of dispatched consignment	1.7.	Country of origin	ISO code	I.8. Region of origin	Code	1.9.	Country of de	stination	ISO code	I.10. Region of destination	Code
lis	1.11	Place of origin				I.12.					
Deta		Name		Approval number						/	
Ë		Address									
l e									/		
	1.13	Place of loading				1.14.	Date of depart	re			
	1.15	Means of transport				1.16	Entry BIP in El				
						1.10.	Entry DIP III EC	,			
		Aeroplane	_	Ship Railway w	vagon 🛄						
		Road vehicle]	Other							
		tification:				L17.					
	Doc	umentary references:									
	I.18	Description of commodity						I.19. Com	modity code	e (HS code)	
							I			I.20. Quantity	
	1.21	. Temperature of product		-	_		-	_		I.22. Number of packages	
			Ambient [Frozen				
	1.23	Identification of container	/Seal numb	er						I.24. Type of packaging	
	1.25	Commodities certified for:								I	
				Human consum	ption 🗌						
	1.26					1.27.	For import or a	dmission in	to EU	[
	128	Identification of the comm	orfities								
			ure of comn	nodity Treatment type	۵	nnmval	number of est	ablishments		Number of packages	Net weight
		(Scientific name)		nony mannen ypo	Abattoir	pprove	Cutting plant		Cold store	Humber of publicity of	not nogin

				ORMATION			Certificate reference number	11.5				
11.		HEALIF	1 INF	ORMATION	II.a.		Certificate reference number	II.b.				
11.1		Public h	nealti	h attestation								
		I, the undersigned official veterinarian declare that I am aware of the relevant provisions of Regulations (EC) No 178/20 (EC) No 852/2004,(EC) No 853/2004 and (EC) No 854/2004 and hereby certify that the meat of wild animals belongi to the <i>Suidae</i> , <i>Tayassuidae</i> , or <i>Tapiridae</i> families described above was produced in accordance with those requirement in particular that:										
		II.1.1. the meat comes from (an) establishment(s) implementing a programme based on the HACCP p accordance with Regulation (EC) No 852/2004;										
 II.1.2. the meat has been obtained in accordance with Section IV of Annex III to Regulation (EC) No 85 particular: (i) before skinning, it has been stored and handled separately from other food and not frozen; and (ii) after skinning, it has undergone a final inspection as mentioned under point II 1.4; 												
											- (ii) alter skinning, it has undergone a linar inspection as mentioned under point it. 1.4,	
		II.1.3.		Trichinella in mea				ying down specific rules on official contro nation by a digestion method with negati				
		II.1.4.					r human consumption following a post-m d Section IV, Chapters VIII and IX of Ann	ortem inspection carried out in accordantex I to Regulation (EC) No 854/2004;				
		II.1.5.	⁽¹⁾ either [the carcase or parts of the carcase have been marked with a health mark in accordance v Chapter III of Annex I to Regulation (EC) No 854/2004;]									
				r [the packages ex II to Regulatio				ion mark in accordance with Section I				
		II.1.6.		meat satisfies th Istuffs;	e rele	eva	nt criteria set out in Regulation (EC) No	2073/2005 on microbiological criteria t				
		II.1.7.	the guarantees covering live animals and products thereof provided by the residue plans submitted in accord with directive 96/23/EC, and in particular Article 29 thereof, are fulfilled.									
II.1.8. the meat has been stored and transported in accordance with the relevant requirements to Regulation (EC) No 853/2004												
11.2	-	Animal health attestation										
		I, the un	dersi	gned official vete	rinaria	an	, hereby certify, that the fresh meat desc	cribed above:				
		II.2.1.	has	been obtained ir	the te	terr	itory with code (2) which	ch, at the date of issuing this certificate:				
		(1) either	[(a)	has been free fo fever, swine ves				erpest, African swine fever, classical swi				
		⁽¹⁾ or	[(a)				2 months from rinderpest, African swine for [swine vesicular disease] ⁽¹⁾ , and	ever, [foot-and-mouth disease] ⁽¹⁾ , [classic				
				vesicular d	isease	e](1		e] ⁽¹⁾ , [classical swine fever] ⁽¹⁾ and [swin ring had cases/outbreaks afterwards, an //EC, of (date), and]				
			(b)	during the last	12 mc	ont	hs no vaccination against these diseas	ses have been carried out and imports				

	II.2.2.	has been obtained from wild animals that were killed between and (3) inside the territory mentioned under point II.2.1, and the killing took place:	
		(a) at a distance that exceeds 20 km from the borders of a country or part thereof, which is not authorised during this period for exporting this fresh meat to the European Community,	
		(b) in an area where during the last 60 days, there has been no restrictions for the diseases mentioned under point II.2.1;	
	II.2.3. A.	has been obtained from animals which after killing were transported within 12 hours for chilling [to a collection centre, and immediately afterwards] ⁽¹⁾ to an approved game-handling establishment around which, within a radius of 10 km, there has been no case/outbreak of the diseases mentioned under point II.2.1 above during the previous 40 days or, in the event of a case of disease, the preparation of meat for exportation to the European Community has been authorised only after removal of all meat, and the total cleaning and disinfection of the establishment under the control of an official veterinarian;	
	(1) (4) [II.2.3. B.	has been obtained from carcases on which the following test for classical swine fever was carried out and provided negative results:	
	(1) either	[virus isolation from blood (EDTA);]	
	(1) or	[virus isolation from samples of;]	
	(1) or	[immunofluorescence for viral antigen on samples of;]]	
	II.2.4.	has been obtained and prepared without contact with other meats not complying with the conditions required above.	
Note	s		
		t for fresh meat, excluding offal and minced meat, of wild animals belonging to the <i>Suidae</i> , <i>Tayassuidae</i> , or re killed or hunted in the wild.	
Fres	h meat means all a	nimal parts fit for human consumption whether fresh, chilled or frozen.	
Afte	r importation, unskir	ned carcases must be conveyed without delay to the processing establishment of destination.	
Part	1		
_	Box reference I.8:	Provide the code of territory as appearing in Part 1 of Annex II to Decision 79/542/EEC (as last amended).	
_	Box reference I.11	Place of origin: name and address of the dispatch establishment.	
_	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 BIP of entry into the EU.	
_	Box reference I.19	: Use the appropriate HS code: 02.03, or 02.08.90.	
_	Box reference I.20	: Indicate total gross weight and total net weight.	
_	Box reference I.23	For containers or boxes, the container number and the seal number (if applicable) should be included.	
_	Box reference I.28	, Nature of commodity: Indicate "carcase-whole", "carcase-side", "carcase-quarters" or "cuts".	
_	Box reference I.28	, Treatment type: If appropriate, indicate "matured" or "unskinned". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.	
_	Box reference I.28	, Abattoir: any abattoir or game handling establishment.	

Part II

- (1) Keep as appropriate.
- (2) Code of the territory as it appears in Part 1 of Annex II to Council Decision 79/542/EEC (as last amended).
- ⁽³⁾ Dates. Imports of this meat shall not be allowed when obtained from animals killed or hunted either prior to the date of authorisation for exportation to the European Community of the territory mentioned under boxes reference I.7 and I.8, or during a period where restrictive measures have been adopted by the European Community against imports of this meat from this territory.
- ⁽⁴⁾ Supplementary guarantees to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended), with the entry "C". For such purpose, in tests other than EDTA, the samples to be used are a sample of tonsil and of spleen plus a sample of ileum or kidney and a sample of at least one of the following lymph nodes: retropharyngeal, parotid, mandibular or mesenteric. The samples used shall be indicated.

Official veterinarian:			
Name (in capital letters):		Qualification and title:	
Date:	Place:	Signature:	
Stamp			

COUNT	RY	Veterinary certificate to EU
	I.1. Consignor	I.2. Certificate reference number I.2.a
	Name	I.3. Central Competent Authority
	Address	ico comunicampation having ny
	Tel.	I.4. Local Competent Authority
- <u>-</u>	1.5. Consignee	1.6.
Le Le	Name	
Isign	Address	
Con	Postal code	
Part I: Details of dispatched consignment	Tel.	
ispat	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
ofd		
tails	I.11. Place of origin	1.12.
l e	Name Approval number	
Part	Address	
-		
	I.13. Place of loading	I.14. Date of departure
	I.15. Means of transport	I.16. Entry BIP in EU
	Aeroplane Ship Railway wagon	
	Road vehicle Other	
	Identification:	1.17.
	Documentary references:	
	I.18. Description of commodity	I.19. Commodity code (HS code)
		I.20. Quantity
	I.21. Temperature of product	1.22. Number of packages
	Ambient Chilled	Frozen
	1.23. Identification of container/Seal number	1.24. Type of packaging
	1.25. Commodities certified for:	
	Human consumption	
	1.26.	1.27. For import or admission into EU
	1.28. Identification of the commodities	
	Species Nature Approval numb- (Scientific name) of commodity Abattoir Cuttin	r of establishments Number of packages Net weight plant Cold store
	(Scientific name) of continuousy Abatton Cutan	pant Cold store
	L	

	COUNTRY						Model EQW			
	П.	HEALTH	INFORMATION	II.a.	С	ertificate reference number	II.b.			
	II.1.	Public h								
	rovisions of Regulations (EC) No 178/2002 tify that the meat of wild solipeds belonging lance with those requirements, in particula									
		II.1.1. the meat comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;								
ion		II.1.2.	Regulation (EC) No 853/2004;							
ertificat							nortem inspection carried out in accordance nex I to Regulation (EC) No 854/2004;			
Part II: Certification							nortem inspection carried out in accordance nex I to Regulation (EC) No 854/2004;			
ä	ed with a health mark in accordance with i4/2004;]									
			tification mark in accordance with Section I of							
			the meat satisfies th foodstuffs;	e rele	vant	criteria set out in Regulation (EC) N	o 2073/2005 on microbiological criteria fo			
				uarantees covering live animals and products thereof provided by the residue plans submitted in accordance Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled;						
			the meat has been st to Regulation (EC) N				evant requirements of Section I of Annex II			
	II.2.	Animal H	Health attestation							
		I, the und	dersigned official vete	rinari	an, I	nereby certify, that the fresh meat des	cribed above:			
	II.2.1. has been obtained from wild animals that were killed between and									
	II.2.2. has been obtained from wild animals which after killing were transported within 12 hours collection centre, and immediately afterwards] ⁽¹⁾ to an approved game-handling establishmer within a radius of 10 km, there has been no case/outbreak of the diseases listed in Annex A to I EEC during the previous 40 days or, in the event of a case of disease, the preparation of meat to the European Community has been authorised only after removal of all meat, and the to disinfection of the establishment under the control of an official veterinarian;									
			has been obtained a above.	nd pr	epa	red without contact with other meats	not complying with the conditions required			

Note	es				
This certificate is meant for fresh meat, excluding offal and minced meat, of solipeds belonging to the subgenus <i>Hippotigris</i> (Zebra) hunted in the wild.					
Fres	sh meat means all anima	al parts fit for human consumption wh	ether fresh, chilled or frozen.		
Afte	r importation, unskinned	I carcases must be conveyed without	delay to the processing establishment of destination.		
Part	1				
_	Box reference I.8:	Provide the code of territory as appearing in Part 1 of Annex II to Decision 79/542/EEC (as I amended).			
_	Box reference I.11:	Place of origin: name and address	of the dispatch establishment.		
_	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 BIP of entry into the EU.				
_	Box reference I.19:	Use the appropriate HS code: 02.0	08.90.		
_	Box reference I.20:	Indicate total gross weight and tota	al net weight.		
_	Box reference I.23:	For containers or boxes, the container number and the seal number (if applicable) should be include			
_	Box reference I.28,	Nature of commodity: Indicate "carcase-whole", "carcase-side", "carcase-quarters" or "cuts".			
_	Box reference I.28,	Treatment type: If appropriate, indicate "matured" or "unskinned". If frozen, indicate the date of freezi (mm/yy) of the cuts/pieces.			
_	Box reference I.28,	Abattoir: any abattoir or game han	dling establishment.		
Part	t II				
(1)	Keep as appropriate.				
(2)					
(3) Code of the territory as it appears in Part 1 of Annex II to Decision 79/542/EEC (as last amended).					
0.15					
Ome	ial veterinarian:				
	Name (in capital letters		Qualification and title:		
	Date:	Place:	Signature:		
	Star	qn			

Specific animal health attestation for animals quarantined in St. Pierre and Miquelon prior to export to the European Community

COUNT	COUNTRY Veterinary certificate to EU						
	1.1.	Consignor	12. Certificate reference number 1.2.a				
		Name Address	1.3. Central Competent Authority				
		Tel.	1.4. Local Competent Authority				
ŧ	1.5.	Consignee	I.6. Person responsible for the consignment in EU				
l a		Name	Name				
sign		Address	Address				
ü		Postal code	Code postal				
Part I: Details of dispatched consignment		Tel.	Tel.				
pato							
dis	1.7.	Country of origin ISO code I.8. Region of origin Code	I.9. Country of destination ISO code I.10. Region of destination Code				
sof	111	Place of origin	I.12. Place of destination				
etail	····						
ŏ		Name Approval number	Custom warehouse Ship supplier				
art		Address	Name Approval number				
^			Address				
			Postal code				
	1.13	Place of loading	I.14. Date of departure				
		Name of Incoment					
	1.15	. Means of transport	I.16. Entry BIP in EU				
		Aeroplane Ship Railway wagon					
		Road vehicle Other					
	Ider	ntification:					
	Doc	umentary references:	L17. No.(s) of CITES				
	I.18	. Description of commodity	I.19. Commodity code (HS code)				
			I.20. Quantity				
	1.21	. Temperature of product	I.22. Number of packages				
		Ambient Chilled	Frozen				
	1.23	. Identification of container/Seal number	1.24. Type of packaging				
			the start group of proving start				
	1.25	. Commodities certified for: Human consumption					
	1.26	. For transit through EU to 3rd Country	127.				
		3rd country ISO code					
	1.28	. Identification of the commodities					
	Species Nature of commodity Approval number of establishments Number of packages (Scientific name) Abattoir Cutting plant manufacturing plant						

	COUNTRY Model TRANSIT/STORAGE					Model TRANSIT/STORAGE		
	II.	HEAL	TH INFORMATION	II.a.	Certificate reference number	II.b.		
	II.1.	Anim	Animal health attestation					
		I, the undersigned official veterinarian, hereby certify, that the fresh meat described above:						
Part II: Certification		II.1.1.		comes from a country or region authorized for imports into the EC as laid down in Part 1 of Annex II to Decision 79/542/EEC at the time of slaughter and				
		II.1.2.		plies with the relevant animal health conditions as laid down in the animal health attestation in the model ficate [BOV] [OVI] [POR] [EQU] [RUF] [RUW] [SUF] [SUW] [EQW] ⁽¹⁾ in Part 2 of Annex II to Decision 79/542/ c and				
		II.1.3.	is derived from anin	als w	hich were slaughtered and processed	on or between and		
ő	Note	s						
art	This			ge in a	accordance with Article 12(4) or Article 13	of Council Directive 97/78/EC of:		
•	_		ncluding minced meat, of					
					lus and Bison species and their cross-bro	eeds) (model "BOV");		
	(2) domestic sheep (Ovis aries) or goats (Capra hircus) (Model "OVI");							
		(3) domestic	porcine animals (Sus scr	ofa) (n	nodel "POR");			
	_	fresh meat, e	xcuding minced meat, of					
		(4) domestic	solipeds (Equus caballus	, Equu	is asinus and their cross-breeds) (Model	"EQU");		
	_	fresh meat, e	xcuding offal and minced	meat,	of:			
_		 (5) farmed non-domestic animals of the order Artiodactyla (excluding bovine animals (including Bubalus and Bison species and their cross-breeds), Ovis aries, Capra hircus, Suidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae (Model "RUF"); (6) wild non-domestic animals of the order Artiodactyla (excluding bovine animals (including Bubalus and Bison species and their cross-breeds), Ovis aries, Capra hircus, Suidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae (Model "RUF"); 						
		(7) farmed no	(7) farmed non-domestic animals belonging to the Suidae, Tayassuidae, or Tapiridae families (Model "SUF");					
		(8) wild non-domestic animals belonging to the Suidae, Tayassuidae, or Tapiridae families (Model "SUW");;				nilies (Model "SUW");;		
		(9) wild solipeds belonging to the subgenus Hippotigris (Model "EQW").						
		Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.						
	Part	rtl						
	_	Box reference	e I.8: Provide the co amended).	de of	territory as appearing in Part 1 of Ar	nnex II to Decision 79/542/EEC (as last		
	_	Box reference	e I.11: Place of origin:	name	and address of the dispatch establishme	ent.		
	-	Box reference			val number if known) of the warehouse andler shall be included.	in a free zone, free warehouse, customs		
	_	Box reference				flight number (aircraft) or name (ship) is to r must inform the BIP of entry into the EU.		
	_	Box reference	e I.19: Use the approp	oriate H	HS code: 02.01, 02.02, 02.03, 02.04, 02.0	05, 02.06, 02.08.90, 02.09, or 15.02.		
	_	Box reference I.20: Indicate total gross weight and total net weight.						
l								

_	Box reference I.2:	For containers or boxes, the container number a	nd the seal number (if applicable) should be included.				
-	Box reference I.28,	erence I.28, Nature of commodity: Indicate "carcase-whole", "carcase-side", "carcase-quarters", "cuts", or "minced meat".					
-	Box reference I.28,	Treatment type: If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.					
Part							
(1)	Keep as appropriate.						
(2)	Date or dates of slaughter. Imports of this meat shall not be allowed when obtained from animals slaughtered either prior to the date of authorisation for exportation to the European Community of the territory mentioned under boxes I.7 and I.8, or during a period where restrictive measures have been adopted by the European Community against imports of this meat from this territory.						
Official veterinarian:							
	Name (in capital letters):		Qualification and title:				
	Date:	Place:	Signature:				
	Stam						

Changes to legislation: