Commission Implementing Regulation (EU) 2020/2235 of 16 December 2020 laying down rules for the application of Regulations (EU) 2016/429 and (EU) 2017/625 of the European Parliament and of the Council as regards model animal health certificates, model official certificates and model animal health/official certificates, for the entry into the Union and movements within the Union of consignments of certain categories of animals and goods, official certification regarding such certificates and repealing Regulation (EC) No 599/2004, Implementing Regulations (EU) No 636/2014 and (EU) 2019/628, Directive 98/68/EC and Decisions 2000/572/EC, 2003/779/EC and 2007/240/EC (Text with EEA relevance)

ANNEX III

CHAPTER 24

MODEL ANIMAL HEALTH/OFFICIAL CERTIFICATE FOR THE ENTRY INTO THE UNION OF MEAT PREPARATIONS INTENDED FOR HUMAN CONSUMPTION (MODEL MP-PREP)

COUN	NTRY				Animal healt	h/Official certificate to the E			
	I.1	Consignor/Exporter Name			Certificate reference I.2a IMSOC re				
		Address		1.3	Central Competent Authority	QR CODE			
		Country	ISO country code	1.4	Local Competent Authority				
Description of consignment	1.5	Consignee/Importer Name			Operator responsible for the consignment Name				
gu		Address			Address				
Suo		Country	ISO country code		Country	ISO country code			
6	1.7	Country of origin	ISO country code	1.9	Country of destination	ISO country code			
5 T	1.8	Region of origin	Code	I.10	Region of destination	Code			
ᇗ	I.11	Place of dispatch		1.12	Place of destination				
SCLI		Name	Registration/Approval No		Name	Registration/Approval No			
e l		Address			Address				
ar I:		Country	ISO country code		Country	ISO country code			
	I.13	Place of loading		1.14	Date and time of departure				
\neg	I.15	Means of transport		I.16	Entry Border Control Post				
		□ Aircraft □ Ves	ssel	1.17	Accompanying documents				
		□ Railway □ Roa	ad vehicle		Туре	Code			
		Identification			Country Commercial document reference	ISO country code			

I.18	Transport condition	ıs	☐ Ambient				Chilled	t		□Fr	ozen	
I.19	Container number/S	Seal nur	nber									
	Container No				Seal No							
1.20	Certified as or for											
	□ Products for	□ Fı	urther processing	ı								
	human consumption											
1.21	☐ For transit				I.22 🗆 For	inte	rnal n	narket	:			
	Third country	ISC	O country code		I.23 🗆 For	re-e	entry					
1.24	Total number of pack	kages	1.25	Γot	al quantity			1.26	Total r (kg)	net we	ight/gro	ss weight
1.27	Description of consig	gnment										
CN co	de Species											
		Cold s	tore		Identificatior mark	n	Туре	of pa	ckaging			Net weight
Slaughterhouse Treatment type Nature of Number of packages Batch No						Batch No						
Slaugh	nemouse	rreati	nent type		commodity		Num	bei oi	раскадез			Batchino
□ Final consur		Date of	of collection/ ction		Manufactur- ing plant		numb	oer of	r registration		Test	

Part II: Certification

Changes to legislation: There are currently no known outstanding effects for the Commission Implementing Regulation (EU) 2020/2235, CHAPTER 24. (See end of Document for details)

COUNTRY Certificate model MP-PREP

II. Health information Certificate II.a II.b IMSOC reference reference

II.1. Public health attestation [to delete when the Union is not the final destination of the meat preparations]

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

Species (A) Origin (B)

(A) Insert the code for the relevant species of meat contained in the meat preparations where BOV = domestic bovine animals (including Bison and Bubalus species and their crossbreds); OVI = domestic sheep (Ovis aries) and goats (Capra hircus); EQU = domestic solipeds (Equus caballus, Equus asinus and their crossbreds), POR = domestic porcine; RM = farmed rabbits, POU = domestic poultry, RAT = ratites, RUF: animals of the family Bovidae (other than domestic bovine, ovine and caprine animals), camelid animals and cervid animals kept as farmed game; RUW: wild animals of the family Bovidae (other than domestic bovine, ovine and caprine animals), wild camelid animals and wild cervid animals; SUF: animals kept as farmed game of wild breeds of porcine animals and animals of the family Tayassuidae; SUW: wild animals of wild breeds of porcine animals and animals of the family Tayassuidae; EQW = wild game solipeds belonging to the subgenus Hippotigris (Zebra), WL = wild leporidae, GBM = game birds

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

I am aware of the relevant requirements of Regulation (EC) No 999/2001 of the European Parliament and of the Council^A, Regulation (EC) No 178/2002 of the European Parliament and of the Council^B, Regulation (EC) No 852/2004 of the European Parliament and of the Council^c, Regulation (EC) No 853/2004 of the European Parliament and of the Council and Regulation (EU) 2017/625 of the European Parliament and of the Council and certify that the meat preparations described in Part I were produced in accordance with these requirements, in particular that:

- they come from (an) establishment(s) applying general hygiene requirements and implementing a II.1.1. programme based on the hazard analysis and critical control points (HACCP) principles in accordance with Article 5 of Regulation (EC) No 852/2004, regularly audited by the competent authorities, and being listed as an EU approved establishment;
- the animals from which the fresh meat⁽³⁾ used in the preparation of the meat preparation was derived II.1.2. have passed ante mortem and post mortem inspections;

Regulation (EC) No 999/2001 of the European Parliament and of the Council of 22 May 2001 laying down rules for the prevention, control and eradication of certain transmissible spongiform encephalopathies (OJ L 147, 31.5.2001, p. 1).

Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (OJ L 31, 1.2.2002, p. 1)

Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs (OJ L 139, 30.4.2004, p. 1).

COUNTRY Certificate model MP-PREP

II.1.3. they have been produced from raw material which meets the requirements of Sections I to IV of Annex III to Regulation (EC) No 853/2004; in particular that: (2) [II.1.3.1. if obtained from the meat of domestic porcine animals, this meat fulfils the requirements of Commission Implementing Regulation (EU) 2015/1375^D, and in particular: [has been subjected to an examination by a digestion method for Trichinella with (2) or [has been subjected to a freezing treatment in accordance with Annex II to Implementing Regulation (EU) 2015/1375;] (2) or [in the case of meat from domestic porcine animals kept solely for fattening and slaughter, comes from a holding or category of holdings that has been officially recognized by the competent authorities as free from Trichinella in accordance with Annex IV to Implementing Regulation (EU) 2015/1375;]] (2) [II.1.3.2. if obtained from meat of solipeds or wild boar meat, this meat fulfils the requirements of Implementing Regulation (EU) 2015/1375, and in particular, has been subject to an examination by a digestion method for Trichinella with negative results;] they have been produced in accordance with Section V of Annex III to Regulation (EC) No II.1.4. 853/2004 and frozen to an internal temperature of not more than -18°C; II.1.5. they have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004; II.1.6. the label(s) affixed on the packaging of meat preparations described in Part I, bear(s) an identification mark to the effect that the meat preparations come wholly from fresh meat from establishments (slaughterhouses and cutting plants) approved for exporting to the European they satisfy the relevant criteria laid down in Commission Regulation (EC) No 2073/2005^E; II.1.7. the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Article 29 of Council Directive 96/23/ECF, are fulfilled and the II.1.8.

Commission Implementing Regulation (EU) 2015/1375 of 10 August 2015 laying down specific rules on official controls for Trichinella in meat (OJ L 212, 11.8.2015, p. 7).

concerned country of origin;

concerned animals and products are listed in Commission Decision 2011/163/EUG for the

22.12.2005, p. 1).

Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs (OJ L 338,

^{22.12.2005,} p. 1).

Council Directive 96/23/EC of 29 April 1996 on measures to monitor certain substances and residues thereof in live animals and animal products and repealing Directives 85/358/EEC and 86/469/EEC and Decisions 89/187/EEC and 91/664/EEC (OJ L 125, 23.5.1996, p. 10).

Commission Decision 2011/163/EU of 16 March 2011 on the approval of plans submitted by third countries in accordance with Article 29 of Council Directive 96/23/EC (OJ L 70, 17.3.2011, p. 40).

COUNTRY	Certificate model MP-PREP

III.1.9. they have been produced under conditions guaranteeing compliance with the maximum residue levels for pesticides laid down in Regulation (EC) No 396/2005 of the European Parliament and of the Council*, and the maximum levels for contaminants laid down in Commission Regulation (EC) No 1881/2006*; III.1.1. they have been stored and transported in accordance with the relevant requirements of Section V of Annex III to Regulation (EC) No 853/2004; (²) [III.1.1. if containing material from bovine, ovine or caprine animals, with regard to bovine spongiform encephalopathy (BSE): (²) either (the country or region of origin is classified in accordance with Commission Decision 2007/453/EC ³ as a country or region posing a negligible BSE risk, and (²) either [the animals from which the meat preparation is derived were born, continuously reared and slaughtered in a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a negligible BSE risk in which there have been no BSE indigenous cases;] (²) or [the animals from which the meat preparation is derived originate from a country or region posing a negligible BSE risk in which there has been at least one BSE indigenous case, and the meat preparation does not contain and is not derived from mechanically separated meat obtained from bones of bovine, ovine and caprine animals;] (²) or [the animals from which the meat preparation is derived originate from a country or region posing a controlled BSE risk and: (i) the meat preparation does not contain and is not derived from specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001; (ii) the meat preparation does not contain and is not derived from mechanically separated meat obtained from bones of bovine, ovine and caprine animals; (iii) the animals from which the meat preparation is derived were not slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stu			
(²) [II.1.11. if containing material from bovine, ovine or caprine animals, with regard to bovine spongiform encephalopathy (BSE): (²) either [the country or region of origin is classified in accordance with Commission Decision 2007/453/EC as a country or region posing a negligible BSE risk, and (²) either [the animals from which the meat preparation is derived were born, continuously reared and slaughtered in a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a negligible BSE risk in which there have been no BSE indigenous cases.] (²) or [the animals from which the meat preparation is derived originate from a country or region posing a negligible BSE risk in which there has been at least one BSE indigenous case, and the meat preparation does not contain and is not derived from mechanically separated meat obtained from bones of bovine, ovine and caprine animals.] (²) or [the animals from which the meat preparation is derived originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a controlled BSE risk and: (i) the meat preparation does not contain and is not derived from specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001; (ii) the meat preparation does not contain and is not derived from mechanically separated meat obtained from bones of bovine, ovine and caprine animals; (iii) the animals from which the meat preparation is derived were not 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	II.1.9.	levels for pesti of the Council	icides laid down in Regulation (EC) No 396/2005 of the European Parliament and h, and the maximum levels for contaminants laid down in Commission Regulation
encephalopathy (BSE): (²) either [the country or region of origin is classified in accordance with Commission Decision 2007/453/EC³ as a country or region posing a negligible BSE risk, and (²) either [the animals from which the meat preparation is derived were born, continuously reared and slaughtered in a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a negligible BSE risk in which there have been no BSE indigenous cases;] (²) or [the animals from which the meat preparation is derived originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a negligible BSE risk in which there has been at least one BSE indigenous case, and the meat preparation does not contain and is not derived from mechanically separated meat obtained from bones of bovine, ovine and caprine animals;] (²) or [the animals from which the meat preparation is derived originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a controlled BSE risk and: (i) the meat preparation does not contain and is not derived from specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001; (ii) the meat preparation does not contain and is not derived from mechanically separated meat obtained from bones of bovine, ovine and caprine animals; (iii) the animals from which the meat preparation is derived were not 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	II.1.10.		
(²) either [the animals from which the meat preparation is derived were born, continuously reared and slaughtered in a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a negligible BSE risk in which there have been no BSE indigenous cases;] (²) or [the animals from which the meat preparation is derived originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a negligible BSE risk in which there has been at least one BSE indigenous case, and the meat preparation does not contain and is not derived from mechanically separated meat obtained from bones of bovine, ovine and caprine animals;] (²) or [the animals from which the meat preparation is derived originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a controlled BSE risk and: (i) the meat preparation does not contain and is not derived from specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001; (ii) the meat preparation does not contain and is not derived from mechanically separated meat obtained from bones of bovine, ovine and caprine animals; (iii) the animals from which the meat preparation is derived were not slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning or central nervous tissue by means of an elongated rod-shaped instrument introduced into the	(²) [II.1.11.		
reared and slaughtered in a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a negligible BSE risk in which there have been no BSE indigenous cases;] (2) or [the animals from which the meat preparation is derived originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a negligible BSE risk in which there has been at least one BSE indigenous case, and the meat preparation does not contain and is not derived from mechanically separated meat obtained from bones of bovine, ovine and caprine animals;] (2) or [the animals from which the meat preparation is derived originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a controlled BSE risk and: (i) the meat preparation does not contain and is not derived from specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001; (ii) the meat preparation does not contain and is not derived from mechanically separated meat obtained from bones of bovine, ovine and caprine animals; (iii) the animals from which the meat preparation is derived were not 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	(²) eithe		
region classified in accordance with Decision 2007/453/EC as a country or region posing a negligible BSE risk in which there has been at least one BSE indigenous case, and the meat preparation does not contain and is not derived from mechanically separated meat obtained from bones of bovine, ovine and caprine animals;] (2) or [the animals from which the meat preparation is derived originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a controlled BSE risk and: (i) the meat preparation does not contain and is not derived from specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001; (ii) the meat preparation does not contain and is not derived from mechanically separated meat obtained from bones of bovine, ovine and caprine animals; (iii) the animals from which the meat preparation is derived were not 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	(²)	rear 200	red and slaughtered in a country or region classified in accordance with Decision 7/453/EC as a country or region posing a negligible BSE risk in which there have
region classified in accordance with Decision 2007/453/EC as a country or region posing a controlled BSE risk and: (i) the meat preparation does not contain and is not derived from specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001; (ii) the meat preparation does not contain and is not derived from mechanically separated meat obtained from bones of bovine, ovine and caprine animals; (iii) the animals from which the meat preparation is derived were not 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	(2)	regi posi case	on classified in accordance with Decision 2007/453/EC as a country or region ing a negligible BSE risk in which there has been at least one BSE indigenous e, and the meat preparation does not contain and is not derived from mechanically
material as defined in point 1 of Annex V to Regulation (EC) No 999/2001; (ii) the meat preparation does not contain and is not derived from mechanically separated meat obtained from bones of bovine, ovine and caprine animals; (iii) the animals from which the meat preparation is derived were not 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	(2)	regi	on classified in accordance with Decision 2007/453/EC as a country or region
(iii) the animals from which the meat preparation is derived were not 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		(i)	
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		(ii)	
		(iii)	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

Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC (OJ L 70, 16.3.2005, p. 1).

Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs (OJ L 364, 20.12.2006, p. 5).

Commission Decision 2007/453/EC of 29 June 2007 establishing the BSE status of Member States or third countries or regions thereof according to their BSE risk (OJ L 172, 30.6.2007, p. 84).

COUNTRY		Certificate model MP-PREP
	(²) or	[the animals from which the meat preparation is derived originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing an undetermined BSE risk and:
		 the meat preparation does not contain and is not derived from specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001;
		 (ii) the meat preparation does not contain and is not derived from mechanically separated meat obtained from bones of bovine, ovine and caprine animals;
		(iii) the animals from which the meat preparation is 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;]
		 (iv) the animals from which the meat preparation is derived have not been fed with meat-and-bone meal or greaves, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health^K;
		 (v) the meat preparation was produced and handled in a manner which ensures that they do not contain and were not contaminated with nervous and lymphatic tissues exposed during the deboning process;]]
		untry or region of origin is classified in accordance with Decision 2007/453/EC as a or region posing a controlled BSE risk, and
		(a) the animals from which the meat preparation is 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;
		(b) the meat preparation does not contain and is not derived from:
		(i) specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001;
		(ii) mechanically separated meat obtained from bones of bovine, ovine and caprine animals.]

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COUNTRY			Certificate model MP-PREF
	(²) or		region of origin has not been classified in accordance with Decision 2007/453/EC as a country or region with an undetermined BSE risk, and
		(a) t	ne animals from which the meat preparation is 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 or central nervous tissue by means of an elongated rod-shaped instrumen introduced into the cranial cavity;
		(fed meat-and-bone meal or greaves derived from ruminants, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health;
		(b) t	ne meat preparation does not contain and is not derived from:
		(specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001;
		(mechanically separated meat obtained from bones of bovine, ovine and caprine animals;
		(ii) nervous and lymphatic tissues exposed during the deboning process.]]
(2) [11.	.1.12.	if containing m preparations:	aterial from domestic solipeds, the fresh meat used in the preparation of the mea
•	either (²)	least six mon importation as	from domestic solipeds which immediately prior to slaughter had been kept for all his or since birth, if slaughtered at an age of less than six months, or since food producing domestic solipeds from a Member State of the European Union, in han six months prior to slaughter, in a third country:
		(a) in which t	e administration to domestic solipeds:
			nyrostatic substances, stilbenes, stilbene derivatives, their salts and esters radiol 17β and its ester-like derivatives is prohibited;

COUNTRY Certificate model MP-PREP

of other substances having oestrogenic, androgenic or gestagenic action and of betaagonists is only allowed for:

- therapeutic treatment as defined in Article 1(2)(b) of Council Directive 96/22/EC^L, where applied in conformity with Article 4(2) of that Directive, or
- zootechnical treatment as defined in Article 1(2)(c) of Directive 96/22/EC, where applied in conformity with Article 5 of that Directive; and
- (b) which has had, at least during the six months prior to slaughter of the animals, a plan for the monitoring of the groups of residues and substances referred to in Annex I to Directive 96/23/EC which covers domestic solipeds born in and imported into the third country and was approved in accordance with the fourth subparagraph of Article 29(1) of Directive 96/23/EC.

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

(2)(4) [II.1.13. if containing material from farmed cervidae:

the product contains or is derived exclusively from meat, excluding offal and spinal cord, of farmed cervid animals which have been examined for Chronic Wasting Disease by histopathology, immunohistochemistry or other diagnostic method recognised by the competent authorities with negative results and is not derived from animals coming from a herd where Chronic Wasting Disease has been confirmed or is officially suspected.]

(2)(5) [II.1.14. if containing material from wild cervidae:

the product contains or is derived exclusively from meat, excluding offal and spinal cord, of wild cervid animals which have been examined for Chronic Wasting Disease by histopathology, immunohistochemistry or other diagnostic method recognised by the competent authorities with negative results and is not derived from animals coming from a region where Chronic Wasting Disease has been confirmed in the last three years or is officially suspected.]

II.2. Animal health attestation [to delete when the meat preparation is entirely composed of meat of solipeds or leporidae or wild mammals other than ungulates]

Council Directive 96/22/EC of 29 April 1996 concerning the prohibition on the use in stockfarming of certain substances having a hormonal or thyrostatic action and of beta-agonists, and repealing Directives 81/602/EEC, 88/146/EEC and 88/299/EEC (OJ L 125, 23.5.1996, p. 3).

Document Generated: 2023-12-18

Changes to legislation: There are currently no known outstanding effects for the Commission Implementing Regulation (EU) 2020/2235, CHAPTER 24. (See end of Document for details)

COUNTRY Certificate model MP-PREP

The meat preparation described in Part I:

- Union of fresh meat of the species described under point II.2.2 from which the fresh meat was obtained and listed in a list of third countries and territories adopted by the Commission in accordance with Article 230(1) of Regulation (EU) 2016/429.
- II.2.2. contains fresh meat complying with all the animal health requirements for entry into the Union of fresh meat laid down in the relevant model certificate⁽⁷⁾, and therefore eligible to enter into the Union as such, of the following species: [bovine animals]⁽²⁾⁽⁸⁾, [ovine and/or caprine animals]⁽²⁾, [domestic breeds of porcine animals]⁽²⁾, [camelid animals and/or cervid animals and/or animals of the family Bovidae excluding bovine, ovine and caprine animals]⁽²⁾⁽⁸⁾, [wild breeds of porcine animals]⁽²⁾, [poultry other than stitical⁽²⁾, [stritteal⁽²⁾, [came birtel⁽²⁾] ratites](3), [ratites](2), [game birds](2).

II.3. Animal welfare attestation

I, the undersigned official veterinarian, hereby certify, that the meat preparations (1) described in Part I derives from animals which have been treated in the slaughterhouse in accordance with the requirements of the Union legislation on the protection of animals at the time of killing or at least equivalent requirements.

Notes

In accordance with the Agreement on the withdrawal of the United Kingdom of Great Britain and Northern Ireland from the European Union and the European Atomic Energy Community, and in particular Article 5(4) of the Protocol on Ireland / Northern Ireland in conjunction with Annex 2 to that Protocol, references to European Union in this certificate include the United Kingdom in respect of Northern Ireland.

This certificate is intended for entry into the Union of meat preparations (as defined in Point 1.15 of Annex I to Regulation (EC) No 853/2004) prepared from fresh meat of bovine animals, ovine and/or caprine animals, domestic breeds of porcine animals, camelid animals and/or cervid animals and/or animals of the family Bovidae other than bovine, ovine and caprine animals, wild breeds of porcine animals, poultry other than ratites, ratites, game birds, including when the Union is not the final destination for such meat preparation.

This animal health/official certificate shall be completed according to the notes for the completion of certificates provided for in Chapter 4 of Annex I to Implementing Regulation (EU) 2020/2235.

Part I:

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

Box reference I.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (vessel) is to be provided. In case of unloading and reloading, the consignor must

inform the border control post of entry into the Union.

	Box reference I.18:	Frozen corresponds to an internal temperature of not more than -18°C.
	Box reference I.19:	For containers or boxes, the container number and the seal number (if applicable) should be included.
	Box reference I.27:	Use the appropriate Harmonised System (HS) code of the World Customs Organisation: 02.10, 16.01 or 16.02.
	Box reference I.27:	Description of consignment:
		"Species": Select among species described in Part II (A).
		"Treatment type": Storage life (dd/mm/yyyy).
		"Cold store": Give the address(es) and approval number(s) of approved cold stores if necessary.
	Part II:	
	(1) Meat preparations as la	aid down in point 1.15 of Annex I to Regulation (EC) No 853/2004.
	(2) Keep as appropriate.	
	(3) Fresh meat as defined	in point 1.10 of Annex I to Regulation (EC) No 853/2004.
	(4) Applicable when the m Regulation (EC) No 99	neat has been obtained from a country mentioned in point 1 of Chapter F of Annex IX to 19/2001.
	(5) Applicable when the m Regulation (EC) No 99	neat has been obtained from a country mentioned in point 2 of Chapter F of Annex IX to 19/2001.
		accordance with a list of third countries and territories adopted by the Commission in 230(1) of Regulation (EU) 2016/429.
I		

COUNTRY	Certificate model MP-PREP
COUNTRY	Certificate model wir-rker

Model certificates provided for in Annexes to this Regulation: BOV for fresh meat of bovine animals; certificate OVI for fresh meat of ovine and caprine animals; certificate POR for fresh meat of porcine animals; certificate RUF for fresh meat of animals of the family Bovidae (other than domestic bovine, ovine and caprine animals), camelid animals and cervid animals kept as farmed game; certificate RUW for fresh meat of wild animals and wild cervid animals; certificate SUF for fresh meat of animals kept as farmed game of wild breeds of porcine animals and animals of the family Tayassuidae; certificate SUW for fresh meat of wild animals of wild breeds of porcine animals and animals of the family Tayassuidae; certificate POU for fresh meat of poultry other than ratites;

(8) Only from zones listed without specific conditions regarding maturation, pH and de-boning in a list of third countries and territories adopted by the Commission in accordance with Article 230(1) of Regulation (EU) 2016/429.

Official veterinarian

Name (in capital letters)

Date Qualification and title

Stamp Signature

Changes to legislation:

There are currently no known outstanding effects for the Commission Implementing Regulation (EU) 2020/2235, CHAPTER 24.