

Part I : Details of consignment

I.1. Consignor Name _____ Address _____ Country _____ ISO Code _____			I.2. IMSOC Reference I.2.a. Local Reference _____																				
I.5. Consignee Name _____ Address _____ Country _____ ISO Code _____			I.3. Central competent authority I.4. Local competent authority _____																				
I.7. Country of origin _____ ISO Code _____		I.9. Country of destination _____ ISO Code _____		I.10. Region of destination																			
I.8. Region of origin _____ Code _____			I.10. Region of destination																				
I.11. Place of Dispatch Name _____ Address _____ Approval Number _____ Country _____ ISO Code _____			I.12. Place of destination Name _____ Address _____ Approval Number _____ Country _____ ISO Code _____																				
I.13. Place of Loading Name _____ Address _____ Approval Number _____ Country _____ ISO Code _____			I.14. Date and time of departure _____																				
I.15. Means of Transport <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 20%;">Mode</td> <td style="width: 20%;">International transport document</td> <td style="width: 60%;">Identification</td> </tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> </table>			Mode	International transport document	Identification																I.16 Entry Point _____		
Mode	International transport document	Identification																					
I.18. Transport conditions Ambient <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>			I.17. Accompanying documents Document Type _____ Accompanying document reference _____ Date of Issue _____ Country _____ Place of issue _____																				
I.19. Container No / Seal No _____																							
I.20. Certified as Human consumption <input type="checkbox"/> Pharmaceutical use <input type="checkbox"/> Other <input type="checkbox"/> Technical use <input type="checkbox"/> Production of petfood <input type="checkbox"/> Pet food <input type="checkbox"/>																							
I.21. For transit through a third country <input type="checkbox"/> Country _____ ISO Code _____ EU Exit Authority _____ BCP code _____ EU Entry Authority _____ BCP code _____			I.22. For transit through Member State(s) <input type="checkbox"/> Country _____ ISO Code _____																				
I.23. Total number of packages _____		I.24. Total quantity _____		I.25. Total net weight _____																			
I.25. Total gross weight _____		I.28. Description of consignment 1. 02 MEAT AND EDIBLE MEAT OFFAL 0203 Meat of swine, fresh, chilled or frozen																					
#1.	Commodity	Quantity	Net weight	Package count																			
Species		Identification number	Identification system																				

II. Health information

Part II. Certification

Animal Health

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

AH/T103 Territory requirements

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

- (*)[(a) has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease; and]
- (*)EITHER
- (*)OR (*)[(a) (i) has been free for 12 months from rinderpest, African swine fever, (*) ☐ [foot-and-mouth disease], (*) ☐ [classical swine fever] and (*) ☐ [swine vesicular disease]; and
- (ii) has been considered free from (*) ☐ [foot-and-mouth disease], (*) ☐ [classical swine fever] and (*) ☐ [swine vesicular disease], since (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by _____ of (dd/mm/yyyy); and]
- (b) during the last 12 months no vaccination against these diseases have been carried out and imports of domestic animals vaccinated against these diseases are not permitted in this territory;

AH/E201 Game handling establishment

has been obtained from animals which after killing were transported within 12 hours for chilling (*) ☐ [to a collection centre, and immediately afterwards] to an approved game-handling establishment that meets GB requirements;

AH/A306 Animal requirements (killing)

has been obtained from wild animals that were killed between (dd/mm/yyyy) and (dd/mm/yyyy) inside the territory referred to in AH/T, and the killing took place in accordance with GB requirements;

AH/P001 Product requirements

has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate;

☐ (*)[AH/P606 Product requirements

has been obtained from carcasses on which the following test for classical swine fever was carried out and provided negative results:

- [virus isolation from blood (EDTA);]
- (*)EITHER
- (*)OR [virus isolation from samples of _____ ;]
- (*)OR [immunofluorescence for viral antigen on samples of _____ ;]

Public Health

I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of the GB Regulations, and certify that the meat of wild animals belonging to the Suidae, Tayassuidae, or Tapiridae families described in Part I of this certificate was produced in accordance with those provisions, in particular that:

PH/E100A Establishment requirements

the establishment(s) where the product(s) come(s) from operate(s) under the HACCP principles in accordance with GB regulations;

PH/P108C Production requirements

it has been obtained in accordance with the relevant GB regulations;

PH/I002 Inspection requirements

it has been found fit for human consumption following post-mortem inspection in accordance with GB regulations;

PH/MK003 Marking requirements

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

PH/MB001A Microbiological criteria

Part II: Certification	II. Health information			
	the product(s) described in Part I of this certificate satisfies (satisfy) the relevant microbiological criteria set in GB regulations;			
	PH/RP001 Residue plans			
	the guarantees provided by the residue monitoring plans submitted to GB by the country of origin are fulfilled, in accordance with GB regulations;			
	PH/S100 Storage and transportation requirements			
	it has been stored and transported in accordance with relevant GB regulations;			
	PH/D107 Trichinella requirements			
	the meat fulfils the requirements set out in relevant GB regulations for Trichinella, in particular, has been subject to an examination by a digestion method with negative results;			
	(*) Keep as appropriate.			
	Certifying Officer			
Name (in capital letters)		Qualification and title		
Date of signature		Signature		
Stamp				

Μέρος I

I.1. Αποστολέας Όνομα Διεύθυνση Χώρα Κωδικός ISO	I.2. Κωδικός αναφοράς IMSOC I.2.a. Local Reference		
I.5. Παραλήπτης Όνομα Διεύθυνση Χώρα Κωδικός ISO	I.3. Κεντρική αρμόδια αρχή (ΚΑΑ) I.4. Local competent authority		
I.7. Χώρα προέλευσης Κωδικός ISO	I.9. Country of destination Κωδικός ISO		
I.8. Region of origin Κωδικός	I.10. Περιφέρεια προορισμού		
I.11. Place of Dispatch Όνομα Διεύθυνση Αριθμός έγκρισης Χώρα Κωδικός ISO	I.12. Τόπος προορισμού Όνομα Διεύθυνση Αριθμός έγκρισης Χώρα Κωδικός ISO		
I.13. Τόπος φόρτωσης Όνομα Διεύθυνση Αριθμός έγκρισης Χώρα Κωδικός ISO	I.14. Date and time of departure		
I.15. Μέσο μεταφοράς Τύπος Έγγραφο Ταυτοποίηση		I.16 Entry Point	
I.18. Transport conditions σε θερμοκρασία περιβάλλοντος Controlled temperature Σε ψύξη Κατεψυγμένα		I.17. Συνοδευτικά έγγραφα Document Type Κωδικός αναφοράς του εμπορικού εγγράφου Ημερομηνία έκδοσης Χώρα Τόπος έκδοσης	
I.19. Εμπορευματοκιβώτιο αριθ./ Σφραγίδα αριθ.			
I.20. Certified as Κατανάλωση από τον άνθρωπο Φαρμακευτική χρήση Άλλο Τεχνική χρήση Production of petfood Τροφές για ζώα συντροφιάς			
I.21. For transit through a third country Country EU Exit Authority EU Entry Authority Κωδικός ISO BCP code BCP code		I.22. For transit through Member State(s) Country Κωδικός ISO	
I.23. Συνολικός αριθμός δεμάτων	I.24. Συνολική ποσότητα	I.25. Συνολικό καθαρό βάρος	I.25. Συνολικό μεικτό βάρος
I.28. Description of consignment 1. 02 ΚΡΕΑΤΑ ΚΑΙ ΠΑΡΑΠΡΟΪΟΝΤΑ ΣΦΑΓΙΩΝ, ΒΡΩΣΙΜΑ 0203 Κρέατα χοιροειδών, νωπά, διατηρημένα με απλή ψύξη ή κατεψυγμένα			
#1. Εμπόρευμα	Ποσότητα	Καθαρό βάρος	Πλήθος πακέτων
Είδος	Αναγνωριστικός αριθμός	Σύστημα ταυτοποίησης	

II. Υγειονομικές πληροφορίες

Part II. Certification

Animal Health

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

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

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	the guarantees provided by the residue monitoring plans submitted to GB by the country of origin are fulfilled, in accordance with GB regulations;		
	PH/S100 Storage and transportation requirements		
	it has been stored and transported in accordance with relevant GB regulations;		
	PH/D107 Trichinella requirements		
	the meat fulfils the requirements set out in relevant GB regulations for Trichinella, in particular, has been subject to an examination by a digestion method with negative results;		
	(*) Keep as appropriate.		
	<div><div>Certifying Officer</div><div>Name (in capital letters)</div><div>Ημερομηνία υπογραφής</div><div>Σφραγίδα</div></div> <div><div>Qualification and title</div><div>Υπογραφή</div></div>		