

COUNTRY

Official certificate to the EU

Part I	I.1. Consignor Name Address Country ISO Code		I.2. Certificate reference I.3. Central competent authority I.4. Local competent authority		I.2.a. TRACES reference													
	I.5. Consignee Name Address Country ISO Code		I.6. Responsible for the consignment in EU Name Address Country ISO Code															
	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										
	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. Departure date time															
	I.15. Means of Transport		I.16. Entry BIP in EU															
	Mode	International transport document	Identification		Authority		Country											
	I.18. Transport conditions Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>		I.17. Accompanying documents Type Number															
	I.19. Container No / Seal No																	
I.20. Certified as																		
Fatten <input type="checkbox"/>	Appro <input type="checkbox"/>	Huma <input type="checkbox"/>	Techn <input type="checkbox"/>	Game <input type="checkbox"/>	Canni <input type="checkbox"/>	Slaug <input type="checkbox"/>	Other <input type="checkbox"/>	Breedi <input type="checkbox"/>	Artific <input type="checkbox"/>	Trade <input type="checkbox"/>	Circus <input type="checkbox"/>	Pets <input type="checkbox"/>	Regist <input type="checkbox"/>	Quara <input type="checkbox"/>	Anima <input type="checkbox"/>	Phar <input type="checkbox"/>	Relayi <input type="checkbox"/>	Furth <input type="checkbox"/>
ing <input type="checkbox"/>	ved <input type="checkbox"/>	n <input type="checkbox"/>	ical <input type="checkbox"/>	restoc <input type="checkbox"/>	ng <input type="checkbox"/>	hter <input type="checkbox"/>		ng/pro <input type="checkbox"/>	ial <input type="checkbox"/>	sampl <input type="checkbox"/>	/exhib <input type="checkbox"/>		ered <input type="checkbox"/>	ntine <input type="checkbox"/>	l <input type="checkbox"/>	maceu <input type="checkbox"/>	ng <input type="checkbox"/>	er <input type="checkbox"/>
	Bodies <input type="checkbox"/>	Consump <input type="checkbox"/>	Use <input type="checkbox"/>	king <input type="checkbox"/>	industry <input type="checkbox"/>			duction <input type="checkbox"/>	repro <input type="checkbox"/>	es <input type="checkbox"/>			ae <input type="checkbox"/>	Feedi <input type="checkbox"/>	ngstuf <input type="checkbox"/>	tical <input type="checkbox"/>	use <input type="checkbox"/>	proces <input type="checkbox"/>
		n <input type="checkbox"/>							n <input type="checkbox"/>					f <input type="checkbox"/>				
I.21. For transit Non-EU		ISO Code		I.22. For internal market Definitive import <input type="checkbox"/> Horses re-entry <input type="checkbox"/> Temporary admission horses <input type="checkbox"/>														
I.23. Total number of packages		I.24. Total net weight		I.24. Total gross weight														
I.25. Identification of the commodity																		
1. 02 MEAT AND EDIBLE MEAT OFFAL																		
0204 Meat of sheep or goats, fresh, chilled or frozen																		
020410 Carcasses and half-carcasses of lamb, fresh or chilled																		
02041000 Carcasses and half-carcasses of lamb, fresh or chilled																		
Commodity		Species		Nature of commodity		Slaughterhouse		Cutting plant										
02041000 Ovis aries																		
Cold store			Package count			Net weight												
02041000 Ovis aries																		

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II. Health information				
Part II	II.1	Public Health Attestation		
		I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EC) No 854/2004 and (EC) No 999/2001 and certify that the meat of domestic ovine and caprine animals described in Part I was produced in accordance with those requirements, in particular that:		
		II.1.1	the <input type="radio"/> meat/ <input type="radio"/> minced meat(1) comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;	
	(1)	II.1.2	<input type="checkbox"/> [the meat has been obtained in compliance with the conditions set out in Section I of Annex III to Regulation 853/2004;]	
	(1)	II.1.3	<input type="checkbox"/> [the minced meat has been produced in compliance with Section V of Annex III to Regulation (EC) No 853/2004, and frozen to an internal temperature of not more than -18°C;]	
		II.1.4	the meat has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with Chapter II of Section I and Chapters II and IX of Section IV of Annex I to Regulation (EC) No 854/2004;	
	(1)	II.1.5	either <input type="radio"/> [the carcass or parts of the carcass have been marked with a health mark in accordance with Chapter III of Section I of Annex I to Regulation (EC) No 854/2004;]	
	(1)		or <input type="radio"/> [the packages of <input type="radio"/> meat/ <input type="radio"/> minced meat(1) 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 <input type="radio"/> meat/ <input type="radio"/> minced meat(1) satisfies the relevant criteria set out in Regulation (EC) 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 accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled;	
	II.1.8	the <input type="radio"/> meat/ <input type="radio"/> minced meat(1) has been stored and transported in accordance with the relevant requirements of Sections I and V respectively of Annex III to Regulation (EC) No 853/2004;		

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Part II	II. Health information		
	(1)	either ○	<p>[II.1.9. with regard to bovine spongiform encephalopathy (BSE):</p> <p>(a) the country or region of dispatch is classified in accordance with Decision 2007/453/EC as a country or region posing a negligible BSE risk;</p>
	(1)	either ○	<p>[(b) the animals, from which the meat or minced meat 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 cranial cavity;]</p>
	(1)	or ○	<p>[(b) the animals, from which the meat or minced meat is derived:</p> <p>(i) 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;</p> <p>(ii) were 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;]</p>
	(1)		<p>(c) the meat or minced meat 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(*);</p>
	(1)	either ○	<p>[(d) the meat or minced meat is not derived from mechanically separated meat, obtained from bones of ovine or caprine animals;]</p>
	(1)	or ○	<p>[(d) the meat or minced meat is derived from mechanically separated meat obtained from bones of ovine or caprine animals which 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 and in which there has been no BSE indigenous cases;]</p>
	(1)	□	<p>[(e) (i) the animals, from which the meat or minced meat 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;</p> <p>(ii) the animals, from which the meat or minced meat 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;</p> <p>(iii) the meat or minced meat was produced and handled in a manner which ensures that it did not contain and was not contaminated with nervous and lymphatic tissues exposed during the deboning process.]]</p>
	(1)	or ○	<p>[II.1.9. with regard to bovine spongiform encephalopathy (BSE):</p> <p>(a) the country or region is classified in accordance with Decision 2007/453/EC as a country or region posing a controlled BSE risk;</p> <p>(b) the animals from which the meat or minced meat is derived were not killed after stunning by laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity;</p> <p>(c) the meat or minced meat 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, or mechanically separated meat obtained from bones of ovine or caprine animals.]</p>
	(1)	or ○	<p>[II.1.9. with regard to bovine spongiform encephalopathy (BSE):</p>

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Part II	II. Health information			
		<p>(a) the country or region has not been classified in accordance with Decision 2007/453/EC or is classified as a country or region with an undetermined BSE risk;</p> <p>(b) the animals from which the meat or minced meat is derived were not 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;</p> <p>(c) the animals from which the meat or minced meat is derived were not killed after stunning by laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity;</p> <p>(d) the meat or minced meat does not contain and is not derived from:</p> <p>(i) specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001;</p> <p>(ii) nervous and lymphatic tissues exposed during the deboning process;</p> <p>(iii) mechanically separated meat obtained from bones of ovine or caprine animals.].'</p>		
	II.2.	Animal Health attestation		
		I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I:		
	II.2.1	has been obtained in the territory/ies with code: _____(3) which, at the date of issuing this certificate:		
	(1)	either ○ (a) has been free for 12 months from rinderpest, and during the same period no vaccination against this disease has taken place, and		
	(1)	or ○ [(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 _____(dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by Commission Regulation _____/_____/EC, of _____(dd/mm/yyyy) ;]		
	(1)(4)	or ○ [(b) vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic ovine and caprine animals;]		
	II.2.2	has been obtained from animals that:		
	(1)	either ○ [have remained in the territory described under point II.2.1 since birth, or for at least the last three months before slaughter;]		
	(1)	or ○ [have been introduced on _____(dd/mm/yyyy) into the territory described under point II.2.1, from the territory with code _____(3) that at that date was authorised to import this fresh meat into the Union;]		
	(1)	or ○ [have been introduced on _____(dd/mm/yyyy) into the territory described under point II.2.1, from the EU Member State _____.]		
	II.2.3	has been obtained from animals coming from holdings:		
	(1)	(a) in which none of the animals present therein have been vaccinated against <input type="checkbox"/> [foot-and-mouth disease or](5)rinderpest,		
	(1)	(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)	or ○ [(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,		

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Part II	II. Health information			
	(1)(8)	or ○	(d) where they have remained for at least 40 days before direct dispatch to the slaughterhouse;]	
			[(d) where they have remained for at least 40 days before passing through one assembly centre approved by the competent veterinary authority without coming into contact with animals of a different health status prior to subsequently going directly to a slaughterhouse;]	
		II.2.4	has 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 requirements set out in points II.2.1, II.2.2 and II.2.3,	
		(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 referred to in point II.2.1,	
		(c)	have been slaughtered on _____(dd/mm/yyyy) or between _____(dd/mm/yyyy) and _____(dd/mm/yyyy) (6);	
		II.2.5	has been obtained in an establishment around which, within a radius of 10 km, there has been no case/outbreak of the diseases referred to in point II.2.1 during the previous 30 days or, in the event of a case/outbreak of disease, the preparation of meat for importation into the Union 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;	
	(1)	either ○	[has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate.]	
	(1)(4)	or ○	contains <input type="checkbox"/> boneless meat and <input type="checkbox"/> minced meat(1), obtained only from de-boned meat other than offal that was obtained from carcasses 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 set out in this certificate 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)(7)	or ○	[contains <input type="checkbox"/> boneless meat and <input type="checkbox"/> minced meat(1), obtained only from de-boned meat other than offal that was obtained from carcasses 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 set out in this certificate 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 welfare attestation			
	I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I of this certificate derives from animals which have been handled in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions of Union legislation and have met requirements at least equivalent to those laid down in Chapters II and III of Council Regulation (EC) No 1099/2009.			
Notes				
This certificate is meant for fresh meat, including minced meat, of domestic ovine animals (<i>Ovis aries</i>) and caprine animals (<i>Capra hircus</i>).				
Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.				

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II. Health information			
Part II	Part I:		
	·	Box reference I.8: Provide the code of territory as appearing in Part 1 of Annex II to Regulation (EU) No 206/2010.	
	·	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 Union.	
	·	Box reference I.19: Use the appropriate HS code: 02.04, 02.06, or 05.04. In addition, for those territories of origin without the entry "A" or "F" in column 5 "SG" of Part 1 of Annex II to Regulation (EU) No 206/2010, the HS code 15.02 may also be used when appropriate.	
	·	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 "carcass-whole", "carcass-side", "carcass-quarters", "cuts", "offal" or "minced meat". Minced meat is de-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 "de-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)	List of countries in the Annex to Decision 2007/453/EC.		
(3)	Code of the territory as it appears in Part 1 of Annex II to Regulation (EU) No 206/2010.		
(4)	Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Regulation (EU) No 206/2010, 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 authorised to import into the Union matured de-boned meat which fulfils the supplementary guarantees described in Note (4).		
(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 importation into the Union of the third country, territory or part thereof referred to in boxes I.7 and I.8, or during a period where restrictive measures have been adopted by the Union against imports of this meat from this third country, territory or part thereof.		
(7)	Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Regulation (EU) No 206/2010, with the entry "F". The matured de-boned meat shall not be authorised for importation into the Union until 21 days after the date of slaughter of the animals.		
(8)	Alternative guarantee may be provided when allowed for by the entry "J" in column 5 "SG" of Part 1 of Annex II to Regulation (EU) No 206/2010.		
(*)	The removal of specified risk material is not required if the meat or minced meat derives from animals born, continuously reared and slaughtered in a third country or region of a third country classified in accordance with Decision 2007/453/EC as posing a negligible BSE risk.'		
Official veterinarian or Official inspector			
Name (in capital letters)		Qualification and title	
Date of signature		Signature	
Stamp			