Official certificate to the EU

	I.1. Consignor Name Address Country			ISO Code				reference npetent authority petent authority	i	OC reference lot to be used for imports i	into the
	I.5. Consignee Name Address Country			ISO Code			I.6. Responsibl Name Address Country	e for the consignm		O Code	
nsıg	I.7. Country of ori	gin ISC	Code	I.8. Region of orig	gin Cod	le	I.9. Country of destination	f ISO Co	ode I.10. R	egion of destination	Code
1 : Details o	I.11. Place of dispa Name Address Approval Number Country I.13. Place of loadin Name Address	,		ISO Code			I.12. Place of d Name Address Approval Nur Country			ISO Code	
	Approval Number Country	?		ISO Code							
}	I.15. Means of Tran	nsport					I.16. Entry poi	nt			
	Mode	Internation transport document	nal	Identification			3				
-	I.18. Transport con	ditions					I 17 Accompa	nying documents			
	Frozen		ient 🗆] Chill	ed 🗆		Туре	lying documents			
=	I.19. Container No	/ Seal No					Number				
- 1	I.20. Certified as Products for huma	n consump	tion 🗆								
	I.21. For transit						I.22. For interr				
- 1	Non-EU I.24. Total number	of package	s	ISO Code I.25. Total quantit	ty		I.23. For re-ent		I.26. T	otal gross weight	
	3503 Gelatin (in isinglass; other	DAL SUBST Icluding gel glues of an	ANCES atin in imal or		ding square) she	eets, ding	whether or no) and gelatin derivative ured) and gelatin deriv	
	Commodity		Specie	es	Cold store			Identification man	·k	Package count	
	Net weight		Batch	number	Final cons	ume	r	Date of collection/product	tion	Manufacturing plant	

en 1/6

	II. Health information			<u> </u>
	In Heard Mornacion			
_ ا				
ļ.į				
g				
H				
Ę				
::				
Part II: Certification				
Par				
_				
			>	
			*	
		^\'		
		4) Y		
		57		

Co	untry	union of gel	atine inten	ded for human	consumption (Model GEL)
	II. Health information				
	II.1. Public healt	h attestation			
	I, the undersigned, deck European Parliament an Council , Regulation (EC	are that I am aware of the relevant nd of the Council , Regulation (EC) in No 853/2004 of the European Par Thent and of the Council and hereby	No 852/2004 liament and	of the European I of the Council, ar	Parliament and of the ad Regulation (EU) 2017/625
on	_	se requirements, in particular that:	•	8	P
Part II : Certification	j	it comes from (an) establishment(s implementing a programme based (HACCP) principles in accordance v audited by the competent authority	on the haza with Article	ard analysis and c 5 of Regulation (E	ritical control points C) No 852/2004, regularly
art II		it has been produced from raw ma I and II, of Annex III to Regulation			ents of Section XIV, Chapters
1		it has been produced in complianc Annex III to Regulation (EC) No 853		onditions set out i	n Section XIV, Chapter III, of
		it satisfies the criteria of Section XI and of Commission Regulation (EC	-		Regulation (EC) No 853/2004
	II.1.5.	it derives			
		[from animals which have been and post-mortem inspections;]	found fit fo	r human consump	otion following ante-mortem
	(1) or	 [from wild game which has been mortem inspection;] 	n found fit f	or human consum	ption following post-
	(1)or	[from fishery products that com 853/2004;]	ply with Sec	ction VIII of Annex	x III to Regulation (EC) No
	(1)	\square [II.1.6. in the case of gelatine of gelatine derived from h			nimal origin, and except for
		Commission	n Decision 2	2007/453/EC as a co	sified in accordance with ountry or region posing a pathy (BSE) risk, and(2)
		5	(1)	derived were bor slaughtered in a c in accordance wi country or region	rom which the gelatine is on, continuously reared and country or region classified th Decision 2007/453/EC as a posing a negligible BSE risk ave been no BSE indigenous
			(1)	derived originate classified in accor 2007/453/EC as a negligible BSE ris least one BSE ind gelatine does not from mechanical	rom which the gelatine is from a country or region rdance with Decision country or region posing a k in which there has been at igenous case, and the contain and is not derived ly separated meat obtained vine, ovine and caprine
			(1)	derived originate classified in accor	rom which the gelatine is from a country or region rdance with Decision country or region posing a sk and:

en

	untry	union of ger		or numan consumption (Model GEL)
	II. Health information			
น			(i)	the gelatine does not contain and is not derived from specified risk material as defined in Annex V, point 1, to Regulation (EC) No 999/2001 of the European Parliament and of the Council;
Part II : Certification			(ii)	the gelatine does not contain and is not derived from mechanically separated meat obtained from bones of bovine, ovine and caprine animals;
Part 1			(iii)	the animals from which the gelatine 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;]
			derive classii 2007/4	ne animals from which the gelatine is ed originate from a country or region fied in accordance with Decision 453/EC as a country or region posing an dermined BSE risk and:
			(i)	the gelatine does not contain and is not derived from specified risk material as defined in Annex V, point 1, to Regulation (EC) No 999/2001;
	C	5	(ii)	the gelatine 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 gelatine 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 gelatine 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;

en

_	Country	union of gelati	ine intended for human consumption (Model GEL)
	II. Health information		
1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1	(1) 01		(v) the gelatine was produced and handled in a manner which ensures that it does not contain and was not contaminated with nervous and lymphatic tissues exposed during the deboning process;]] ry or region of origin is classified in accordance with 7/453/EC as a country or region posing a controlled BSE
6		risk, and	,,
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	rantin :	(a	the animals from which the gelatine 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 gelatine does not contain and is not derived from:
			(i) specified risk material as defined in Annex V, point 1, to Regulation (EC) No 999/2001;
			(ii) mechanically separated meat obtained from bones of bovine, ovine and caprine animals.
		(1) either o	the animals from which the gelatine is derived originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a negligible or a controlled BSE risk;]
	5	(1) or o	the animals from which the gelatine 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
		(i)	the animals from which the gelatine 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;
		(ii	the gelatine was produced and handled in a manner which ensures that it does not contain and was not contaminated with nervous and lymphatic tissues exposed during the deboning process;]]
	(1) 01		ry or region of origin is classified in accordance with 7/453/EC as a country or region with an undetermined
			ne animals from which the gelatine is derived have not een:

Country

Part II : Certification	otes a accordance with the Agreement on the with	(b)	(ii) the gelatir (i) (ii)	injected in the same r laceration tissue by n instrumen fed meat-a from rumi Animal He Organisati ne does not c specified r point 1, to mechanica	to the crainethod or after stunneans of a tintroduce ind-bone rants, as calth Code on for Aniontain and isk material Regulationally separatovine, ovine, ovine	unning by menial cavity or slaughtered ning of central elongated red into the coneal or greavelefined in the of the World and Health; d is not derival as defined n (EC) No 999 ated meat obtane and capris	whilled by by by cal nervous cod-shaped ranial cavity es derived e Terrestrial ed from: I in Annex V, 0/2001;
Part II	n accordance with the Agreement on the with om the European Union and the European A	(b)	(ii) the gelatir (i)	injected in the same r laceration tissue by n instrumen fed meat-a from rumi Animal He Organisati ne does not c specified r point 1, to mechanica bones of b	to the crainethod or after stunneans of a tintroduce ind-bone rants, as calth Code on for Aniontain and isk material Regulationally separatovine, ovine, ovine	nial cavity or slaughtered in ing of centre ed into the creat or great defined in the of the World mal Health; d is not derival as defined in (EC) No 999 sted meat obt	whilled by by by cal nervous cod-shaped ranial cavity es derived e Terrestrial ed from: I in Annex V, 0/2001;
Part II	n accordance with the Agreement on the with om the European Union and the European A	(b)	the gelatir	fed meat-a from rumi Animal He Organisati ne does not c specified r point 1, to mechanica bones of b	nd-bone r nants, as o alth Code on for Ani ontain an isk materi Regulation ally separa ovine, ovi	neal or greave defined in the of the World mal Health; d is not derive al as defined n (EC) No 999 ated meat obt	res derived e Terrestrial red from: l in Annex V,
Part II	n accordance with the Agreement on the with om the European Union and the European A	(b)	(i)	specified r point 1, to mechanica bones of b	ontain an isk materi Regulation illy separa ovine, ovin	d is not deriv al as defined n (EC) No 999 ted meat obt	in Annex V, 9/2001;
N Ir fr Pı	n accordance with the Agreement on the with om the European Union and the European A			point 1, to mechanica bones of b	Regulation ally separa ovine, ovi	n (EC) No 999 Ited meat obt)/2001;
Ir fr Pr	n accordance with the Agreement on the with om the European Union and the European A		(ii)	bones of b	ovine, ovi		ained from
Ir fr Pr	n accordance with the Agreement on the with om the European Union and the European A			(iii)	nervous		ne animals;
Ir fr Pr	n accordance with the Agreement on the with om the European Union and the European A					and lymphat during the de]	
fr Pi	om the European Union and the European A			4	,		
	rotocol on Ireland / Northern Ireland in conj n this certificate include the United Kingdom	tomic Energunction witl	gy Commur h Annex 2 t	nity, and in p o that Protoc	articular .	Article 5(4) o	f the
	his official certificate shall be completed acc hapter 4 of Annex I to Implementing Regulat			the completi	on of certi	ificates provi	ded for in
Pa	art I:						
re	ox Insert the appropriate Harmonise eference 27:	d System (H	S) code(s) u	sing heading	gs such as	3503.	
Pa	art II:						
(1	Delete as appropriate.						
(2		ptions.					
N	fficial veterinarian or Official inspector Name (in capital letters) Date of signature		Qualification Signature	n and title			

6/6