

Part I : Details of consignment	I.1. Consignor Name Address Country		ISO Code		I.2. IMSOC Reference <b>Specimen not to be used for exports from EU</b>		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.8. Region of origin		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. Date and time of departure			
	I.15. Means of Transport				I.16 Entry Point			
	Mode	International transport document	Identification		SPECIMEN			
	I.18. Transport conditions Ambient <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Frozen <input type="checkbox"/> Chilled <input type="checkbox"/>				I.17. Accompanying documents Commercial document reference Date of issue Country Place of issue			
	I.19. Container No / Seal No							
I.20. Certified as Human consumption <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 net weight		I.25. Total gross weight				
I.28. Description of consignment <b>1. 35 ALBUMINOIDAL SUBSTANCES; MODIFIED STARCHES; GLUES; ENZYMES</b> <b>3503</b> Gelatin (including gelatin in rectangular (including square) sheets, whether or not surface-worked or coloured) and gelatin derivatives; isinglass; other glues of animal origin, excluding casein glues of heading   3501								
Commodity		Species		Manufacturing plant		Cold store	Final consumer	
Package count		Net weight		Batch number				

## II. Health information

## II.1. Public health attestation

I, the undersigned, declare that I am aware of the relevant provisions of 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) and Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin (OJ L 139, 30.4.2004, p. 55) and Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017 on official controls and other official activities performed to ensure the application of food and feed law, rules on animal health and welfare, plant health and plant protection products, amending Regulations (EC) No 999/2001, (EC) No 396/2005, (EC) No 1069/2009, (EC) No 1107/2009, (EU) No 1151/2012, (EU) No 652/2014, (EU) 2016/429 and (EU) 2016/2031 of the European Parliament and of the Council, Council Regulations (EC) No 1/2005 and (EC) No 1099/2009 and Council Directives 98/58/EC, 1999/74/EC, 2007/43/EC, 2008/119/EC and 2008/120/EC and repealing Regulations (EC) No 854/2004 and (EC) No 882/2004 of the European Parliament and of the Council, Council Directives 89/608/EEC, 89/662/EEC, 90/425/EEC, 91/496/EEC, 96/23/EC, 96/93/EC and 97/78/EC and Council Decision 92/438/EEC (Official Controls Regulation) (OJ L 95, 7.4.2017, p. 1), and

I certify that the gelatine described above was produced in accordance with these requirements, in particular that:

- it comes from (an) establishment(s) implementing a programme based on the hazard analysis and critical control points (HACCP) principles in accordance with Article 5 of Regulation (EC) No 852/2004;
- it has been produced from raw materials that met the requirements of Chapters I and II of Section XIV of Annex III to Regulation (EC) No 853/2004;
- it has been manufactured in compliance with the conditions set out in Chapter III of Section XIV of Annex III to Regulation (EC) No 853/2004;
- it satisfies the criteria of Chapter IV of Section XIV of Annex III to Regulation (EC) No 853/2004 and of Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs (OJ L 338, 22.12.2005, P. 1);

(1)and, if of bovine, ovine and caprine animal origin, it has been derived from animals which have passed ante-mortem and post-mortem inspections,

(1)and, except for gelatine derived from hides and skins,

(1)  either

- [it comes from a country or a region classified in accordance with 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) as a country or region posing a negligible BSE risk;
- the gelatine 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 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) (2);
- the gelatine does not contain and is not derived from mechanically separated meat obtained from the bones of bovine, ovine or caprine animals, except for gelatine derived from animals that 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 has been no indigenous BSE cases;
- the animals, from which the gelatine is derived were not slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered, after stunning, by laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, except if the animals 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;

Part II: Certification	II. Health information		
	<p>(1) <input type="checkbox"/> [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 the animals were not 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>-</p> <p>(1) <input type="checkbox"/> [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 the gelatine was produced and handled in a manner which ensures that it did not contain and was not contaminates with nervous and lymphatic tissues exposed during the deboning process.]]</p> <p>(1) <input type="radio"/> Or</p> <p>- [it comes from a country or a region classified in accordance with 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) as a country or region posing a controlled BSE risk;</p> <p>- the animals, from which the gelatine 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>- the gelatine 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 the bones of bovine, ovine or caprine animals.]</p> <p>(1) <input type="radio"/> Or</p> <p>- [it comes from a country or a region classified in accordance with 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) as a country or region posing an undetermined BSE risk;</p> <p>- the animals, from which the gelatine 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>- the animals, from which the gelatine 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>- the gelatine 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 the bones of bovine, ovine or caprine animals</p>		

II. Health information		
<b>Part II: Certification</b>  Notes (*) Those countries subject to the transitional import arrangements include: an EU member State; Liechtenstein; Norway; Iceland and Switzerland. References to European Union legislation within this certificate are references to direct EU legislation which has been retained in Great Britain (retained EU law as defined in the European Union (Withdrawal) Act 2018). References to Great Britain in this certificate include Channel Islands and Isle of Man. See notes in Annex II of Commission Implementing Regulation (EU) 2019/628 of 8 April 2019 concerning model official certificates for certain animals and goods and amending Regulation (EC) No 2074/2005 and Implementing Regulation (EU) 2016/759 as regards these model certificates (OJ L 131, 17.5.2019, p. 101). - The colour of the stamp and signature must be different from that of the other particulars in the certificate. Part I: - Box reference I.16: Do not use this box until the end of the transitional staging period. - Box reference I.25: Insert the appropriate Harmonised System (HS) code(s) using headings such as 3503. Part II: (1) Delete as appropriate. (2) The removal of specified risk material is not required if the gelatine is derived 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.		
	Certifying Officer Name (in capital letters) Date of signature Stamp	Qualification and title Signature

Část I	I.1. Odesílatel Název Adresa Země <span style="float: right;">Kód ISO</span>		I.2. Referenční číslo IMSOC <b>Specimen not to be used for exports from EU</b> I.2.a. Local Reference																
	I.5. Příjemce Název Adresa Země <span style="float: right;">Kód ISO</span>		I.3. Ústřední příslušný orgán I.4. Local competent authority																
	I.7. Země původu <span style="float: right;">Kód ISO</span>		I.9. Country of destination <span style="float: right;">Kód ISO</span>																
	I.8. Region of origin <span style="float: right;">Kód</span>		I.10. Region určení <span style="float: right;">Kód</span>																
	I.11. Place of Dispatch Název Adresa Číslo schválení Země <span style="float: right;">Kód ISO</span>		I.12. Místo určení Název Adresa Číslo schválení Země <span style="float: right;">Kód ISO</span>																
	I.13. Místo nakládky Název Adresa Číslo schválení Země <span style="float: right;">Kód ISO</span>		I.14. Date and time of departure																
	I.15. Dopravní prostředky		I.16 Entry Point																
	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 20%;">Typ</th> <th style="width: 20%;">Doklad</th> <th style="width: 60%;">Identifikace</th> </tr> </thead> <tbody> <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> </tbody> </table>		Typ	Doklad	Identifikace														
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I.18. Transport conditions Okolní <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Zmrazené <input type="checkbox"/> Chlazený <input type="checkbox"/>		I.17. Průvodní doklady Referenční číslo obchodního do k ladu <span style="float: right;">Datum vydání</span> Země <span style="float: right;">Místo vydání</span>																	
I.19. Č. kontejneru / č. plomby																			
I.20. Certified as Lidská spotřeba <input type="checkbox"/>																			
I.21. For transit through a third country <input type="checkbox"/> Země <span style="float: right;">Kód ISO</span> EU Exit Authority <span style="float: right;">BCP code</span> EU Entry Authority <span style="float: right;">BCP code</span>		I.22. For transit through Member State(s) <input type="checkbox"/> Země <span style="float: right;">Kód ISO</span>																	
I.23. Celkový počet balení		I.25. Celková čistá hmotnost	I.25. Celková hrubá hmotnost																
I.28. Description of consignment <b>1. 35 ALBUMINOIDNÍ LÁTKY; MODIFIKOVANÉ ŠKROBY; KLIHY; ENZYMY</b> <b>3503</b> Želatina (včetně želatiny v pravouhlých (včetně čtvercových) fóliích, též povrchově upravená nebo barvená) a deriváty želatiny; vyzina; jiné klišy živočišného původu, kromě kaseinových klišů čísla   3501																			
Komodita	Druh	Výrobní zařízení	Chladírenské zařízení	Final consumer															
Počet balení	Čistá hmotnost		Číslo šarže																

## II. Informace týkající se zdraví

## II.1. Public health attestation

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- [it comes from a country or a region classified in accordance with 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) as a country or region posing a negligible BSE risk;
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Part II: Certification	II. Informace týkající se zdraví		
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	Certifying Officer Name (in capital letters) Datum podpisu Razítko	Qualification and title Podpis
		