EUROPEAN UNION **Export Health Certificate**

Part I : Details of consignment

I.1. Consignor
Name
Address
Country ISO Code

I.2. IMSOC Reference
Specimen not to be used for exports from EU

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

Mode	International transport document	Identification

I.16 Entry Point

I.18. Transport conditions
Ambient ☐ Controlled temperature ☐ Frozen ☐ Chilled ☐

I.17. Accompanying documents
Commercial document reference Date of issue
Country Place of issue

I.19. Container No / Seal No

I.20. Certified as

Transhumance ☐	Pollination ☐	Animal Feedingstuff ☐	Pharmaceutical use ☐
Game Restocking ☐	Fattening ☐	Registered equidae ☐	Quarantine ☐
Artificial reproduction ☐	Training ☐	Further process ☐	Racing ☐
Production of petfood ☐	Breeding and production ☐	Consignments according to Regulation No 999/2001 ☐	Competition ☐
Storage ☐	Breeding ☐	Ornamental use/research ☐	Laboratory ☐
Rodent food ☐	Pets ☐	Other ☐	Production ☐
Technical use ☐	Ornamental bird food ☐	Relaying ☐	Slaughter ☐
Approved Bodies ☐	Human consumption ☐	Pet food ☐	Sales ☐
Organic fertilizers ☐	Unregistered equidae ☐	Circus exhibition ☐	Category 3 fish oil/fish meal for detoxification according to Regulation 2015/786 ☐

I.21. For transit through a third country ☐
Country ISO Code
EU Exit Authority BCP code
EU Entry Authority BCP code

I.22. For transit through Member State(s) ☐
Country ISO Code

I.23. Total number of packages	I.24. Total quantity	I.25. Total net weight	I.25. Total gross weight

Part I : Details of consignment

I.28. Description of consignment

1. 35 ALBUMINOIDAL SUBSTANCES; MODIFIED STARCHES; GLUES; ENZYMES

3503 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	Quantity	Batch number	Manufacturing plant

Cold store	Cutting plant	Date of freezing	Date of production	Date of slaughter

Net weight	Product Description	Package count	Identification mark

Part II: Certification

II. Health information

I, the undersigned official, declare that I have read and understood Regulation (EC) No 1069/2009 of the European Parliament and of the Council and in particular Articles 8 and 10 thereof, and Commission Regulation (EU) No 142/2011, and in particular Annex XIV, Chapter II thereof, and certify that the photographic gelatine described above:

II.1. consists exclusively of photographic gelatine for photographic uses and is not intended for any other purpose;

II.2. has been prepared and stored in a plant registered and supervised by the competent authority in accordance with Article 23 of Regulation (EC) No 1069/2009, which does not produce gelatine for food, feed or other uses intended for dispatch to Great Britain, Channel Islands or Isle of Man;

II.3. has been prepared with Category 3 animal by-products and/or bovine vertebral column classified as Category 1 material;

II.4. has been wrapped, packaged in new containers, stored and transported in sealed, leak-proof labelled containers in a vehicle under satisfactory hygiene conditions;

II.5. has been produced by a process ensuring that the raw material is:

(3) either ○ [treated by pressure sterilisation as referred to in definition No 19 of Article 3 of Regulation (EC) No 1069/2009 (2);]

(3) or ○ [subjected to:

(i) treatment with acid for at least two days, washing with water and treatment with an alkaline solution for at least 20 days; the pH must be adjusted and material purified by means of filtration and sterilised at 138-140°C for 4 seconds; or

(ii) treatment with alkali for at least two days, washing with water and treatment with an acid solution for 10-12 hours; the pH must be adjusted and the material purified by means of filtration and sterilised at 138-140 °C for 4 seconds.]

II.6. has been wrapped and packaged in wrappings and packages carrying the words ‘PHOTOGRAPHIC GELATINE FOR THE PHOTOGRAPHIC INDUSTRY ONLY’.

Part II: Certification

II. Health information

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.

Part I:

- Box reference I.5: The intended destination of the photographic gelatine can only be Great Britain, Channel Islands or Isle of Man.
- Box reference I.9: Country of destination: only applicable to Great Britain, Channel Islands or Isle of Man.
- Box reference I.11 and I.12: Approval number: the registration number of the establishment or plant, which has been issued by the competent authority.
- Box reference I.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship); information is to be provided in the event of unloading and reloading.
- Box reference I.16: Do not use this box until the end of the transitional staging period.
- Box reference I.23: Identification of container/seal number: only where applicable.
- Box reference I.25: technical use: any use other than for animal consumption.

Part II:

(2) Pressure sterilisation (method 1) is also referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011 as follows:

‘Reduction

1. If the particle size of the animal by-products to be processed is more than 50 millimetres, the animal by-products must be reduced in size using appropriate equipment, set so that the particle size after reduction is no greater than 50 millimetres. The effectiveness of the equipment must be checked daily and its condition recorded. If checks disclose the existence of particles larger than 50 millimetres, the process must be stopped and repairs made before the process is resumed.

Time, temperature and pressure

2. The animal by-products with the particle size of no greater than 50 millimetres must be heated to a core temperature of more than 133 °C for at least 20 minutes without interruption at a pressure (absolute) of at least 3 bars. The pressure must be produced by the evacuation of all air in the sterilisation chamber and the replacement of the air by steam (“saturated steam”); the heat treatment may be applied as the sole process or as pre- or post-process sterilisation phase.

3. The processing may be carried out in batch or continuous systems.’

(3) Delete as appropriate.

- The signature and stamp must be in a different colour to that of the printing.

Part II: Certification

II. Health information

- Note for the person responsible for the load in Great Britain, Channel Islands or Isle of Man: this certificate is only for veterinary purposes and has to accompany the consignment until it reaches the factory of destination from the border control post.

Certifying Officer

Name (in capital letters)
Qualification and title
Date of signature
Signature
Stamp

Část I

I.1. Odesílatel
Název
Adresa
Země Kód ISO

I.2. Referenční číslo IMSOC
Specimen not to be used for exports from EU

I.2.a. Local Reference

I.5. Příjemce
Název
Adresa
Země Kód ISO

I.3. Ústřední příslušný orgán

I.4. Local competent authority

I.7. Země původu Kód ISO

I.9. Country of destination Kód ISO

I.8. Region of origin Kód

I.10. Region určení Kód

I.11. Place of Dispatch
Název
Adresa
Číslo schválení
Země Kód ISO

I.12. Místo určení
Název
Adresa
Číslo schválení
Země Kód ISO

I.13. Místo nakládky
Název
Adresa
Číslo schválení
Země Kód ISO

I.14. Date and time of departure

I.15. Dopravní prostředky

Typ	Doklad	Identifikace

I.16 Entry Point

I.18. Transport conditions
Okolní ☐ Controlled temperature ☐ Zmrazené ☐ Chlazený ☐

I.17. Průvodní doklady
Referenční číslo obchodního do k ladu
Datum vydání
Země
Místo vydání

I.19. Č. kontejneru / č. plomby

I.20. Certified as

Transhumance ☐	Pollination ☐	Krmivo pro zvířata ☐	Použití pro farmaceutické účely ☐
Game Restocking ☐	Výkrmová ☐	Evidovaní koňovití ☐	Karanténa ☐
Umělé rozmnožování ☐	Training ☐	Další postup ☐	Racing ☐
Production of petfood ☐	Breeding and production ☐	Consignments according to Regulation No 999/2001 ☐	Competition ☐
Storage ☐	Breeding ☐	Ornamental use/research ☐	Laboratory ☐
Rodent food ☐	Zvířata v zájmovém chovu ☐	Jiné ☐	Production ☐
Technické použití ☐	Ornamental bird food ☐	Sádkování ☐	Porážka ☐
Schválené orgány ☐	Lidská spotřeba ☐	Krmivo pro domácí zvířata ☐	Sales ☐
Organic fertilizers ☐	Unregistered equidae ☐	Cirkus/výstava ☐	Category 3 fish oil/fish meal for detoxification according to Regulation 2015/786 ☐

I.21. For transit through a third country ☐
Země Kód ISO
EU Exit Authority BCP code
EU Entry Authority BCP code

I.22. For transit through Member State(s) ☐
Země Kód ISO

I.23. Celkový počet balení	I.24. Celkové množství	I.25. Celková čistá hmotnost	I.25. Celková hrubá hmotnost

Část I

I.28. Description of consignment

1. 35 ALBUMINOIDNÍ LÁTKY; MODIFIKOVANÉ ŠKROBY; KLIHY; ENZYMY

3503 Želatina (včetně želatiny v pravoúhlých (včetně čtvercových) fóliích, též povrchově upravená nebo barvená) a deriváty želatiny; vyzina; jiné klihy živočišného původu, kromě kaseinových klihů čísla | 3501

Komodita	Druh	Množství	Číslo šarže	Výrobní zařízení

Chladírenské zařízení	Bourárna	Datum zmrazení	Datum výroby	Datum porážky

Čistá hmotnost	Product Description	Počet balení	Identifikační značka

Part II: Certification

II. Informace týkající se zdraví

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II.2. has been prepared and stored in a plant registered and supervised by the competent authority in accordance with Article 23 of Regulation (EC) No 1069/2009, which does not produce gelatine for food, feed or other uses intended for dispatch to Great Britain, Channel Islands or Isle of Man;

II.3. has been prepared with Category 3 animal by-products and/or bovine vertebral column classified as Category 1 material;

II.4. has been wrapped, packaged in new containers, stored and transported in sealed, leak-proof labelled containers in a vehicle under satisfactory hygiene conditions;

II.5. has been produced by a process ensuring that the raw material is:

(3) either ○ [treated by pressure sterilisation as referred to in definition No 19 of Article 3 of Regulation (EC) No 1069/2009 (2);]

(3) or ○ [subjected to:

(i) treatment with acid for at least two days, washing with water and treatment with an alkaline solution for at least 20 days; the pH must be adjusted and material purified by means of filtration and sterilised at 138-140°C for 4 seconds; or

(ii) treatment with alkali for at least two days, washing with water and treatment with an acid solution for 10-12 hours; the pH must be adjusted and the material purified by means of filtration and sterilised at 138-140 °C for 4 seconds.]

II.6. has been wrapped and packaged in wrappings and packages carrying the words ‘PHOTOGRAPHIC GELATINE FOR THE PHOTOGRAPHIC INDUSTRY ONLY’.

Part II: Certification

II. Informace týkající se zdraví

Notes

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- Box reference I.16: Do not use this box until the end of the transitional staging period.
- Box reference I.23: Identification of container/seal number: only where applicable.
- Box reference I.25: technical use: any use other than for animal consumption.

Part II:

(2) Pressure sterilisation (method 1) is also referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011 as follows:

‘Reduction

1. If the particle size of the animal by-products to be processed is more than 50 millimetres, the animal by-products must be reduced in size using appropriate equipment, set so that the particle size after reduction is no greater than 50 millimetres. The effectiveness of the equipment must be checked daily and its condition recorded. If checks disclose the existence of particles larger than 50 millimetres, the process must be stopped and repairs made before the process is resumed.

Time, temperature and pressure

2. The animal by-products with the particle size of no greater than 50 millimetres must be heated to a core temperature of more than 133 °C for at least 20 minutes without interruption at a pressure (absolute) of at least 3 bars. The pressure must be produced by the evacuation of all air in the sterilisation chamber and the replacement of the air by steam (“saturated steam”); the heat treatment may be applied as the sole process or as pre- or post-process sterilisation phase.

3. The processing may be carried out in batch or continuous systems.’

(3) Delete as appropriate.

- The signature and stamp must be in a different colour to that of the printing.

Part II: Certification

II. Informace týkající se zdraví		

- Note for the person responsible for the load in Great Britain, Channel Islands or Isle of Man: this certificate is only for veterinary purposes and has to accompany the consignment until it reaches the factory of destination from the border control post.

Certifying Officer

Name (in capital letters)	Qualification and title
Datum podpisu	Podpis
Razítko	