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PART VI

MODEL OFFICIAL CERTIFICATE FOR THE ENTRY INTO THE UNION FOR PLACING ON THE MARKET OF GELATINE INTENDED FOR HUMAN CONSUMPTION

<table>
<tr><td colspan="2">COUNTRY</td><td colspan="4"></td><td colspan="4">Official certificate to the EU</td></tr>
<tr><td rowspan="8">Part I: Details of dispatched consignment</td><td colspan="4">I.1. Consignor/Exporter
Name

Address

Tel. No</td><td colspan="4">I.2. Certificate reference No

I.3. Central Competent Authority

I.4. Local Competent Authority</td><td>I.2.a IMSOC reference No</td></tr>
<tr><td colspan="4">I.5. Consignee/Importer
Name

Address
Postal code
Tel. No</td><td colspan="5">I.6. Operator responsible for the consignment
Name

Address
Postal code</td></tr>
<tr><td colspan="2">I.7. Country of origin</td><td>ISO</td><td>I.8.</td><td colspan="2">I.9. Country of destination</td><td>ISO</td><td colspan="2">I.10.</td></tr>
<tr><td colspan="3">I.11 Place of dispatch

Name
Address</td><td>Approval No</td><td colspan="3">I.12. Place of destination

Name
Address</td><td colspan="2"></td></tr>
<tr><td colspan="4">I.13. Place of loading</td><td colspan="4">I.14. Date and time of departure</td></tr>
<tr><td colspan="3">I.15. Means of transport

Aeroplane ☐ Vessel ☐ Other ☐

Road vehicle ☐ Railway ☐

Identification:</td><td colspan="3">I.16. Entry BCP</td></tr>
<tr><td colspan="3">I.18. Transport conditions

Ambient ☐ Chilled ☐ Frozen ☐</td><td colspan="3">I.17. Accompanying documents

Type
No</td></tr>
<tr><td colspan="6">I.19. Container No/Seal No</td></tr>
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COUNTRY

Official certificate to the EU

I.20. Goods certified as Human consumption ☐			
I.21.		I.22.	
I.23. Total number of packages	I.24. Quantity Total number	Total net weight (Kg)	Total gross weight (Kg)
I.25. Description of goods No Code and CN title			
Species (Scientific name) Final consumer ☐ Number of packages	Manufacturing plant Net weight Batch No	Cold store Type of packaging	

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Model GEL

COUNTRY

Gelatine intended for human consumption

II.	**Health information**	II.a. Certificate reference No	II.b.

Part II: Certification

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;

— ([1]) [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];

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Model GEL

COUNTRY

Gelatine intended for human consumption

II.	**Health information**	II.a. Certificate reference No	II.b.

— ([1]) [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 contaminated with nervous and lymphatic tissues exposed during the deboning process.]]

([1]) Or

— [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;

— 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;

— 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.]

([1]) Or

— [it comes from a country or a region classified in accordance with 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 with an undetermined BSE risk;

— 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;

— 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;

— the gelatine is not derived from:

(i) specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001;

(ii) nervous and lymphatic tissues exposed during the deboning process;

(iii) mechanically separated meat obtained from the bones of bovine, ovine or caprine animals.

Notes

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).

Part I:

— 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.

— The colour of the stamp and signature must be different from that of the other particulars in the certificate.

Official veterinarian

Name (in capital letters): Qualification and title:

Date: Signature:

Stamp: