Export Health Certificate

	I.1. Consignor				I.2. IMSOC Reference				
	Name				I.2.a. Local Reference				
	Address								
	Country		ISO Cod	le					
	I.5. Consignee				I.3. Central competent authority				
ij	Name				I.4. Local competent aut	hority			
m	Address				I'm Zoour competent aut				
consignment	Country		ISO Cod	le					
nsi	I.7. Country of origin ISO Code				I.9. Country of destination	on		ISO Code	
3	I.8. Region of origin Code				,				
					I.10. Region of destination	on			
ls	I 11 Dlags of Dign	o to b			I 12 Place of destination				
ta	I.11. Place of Dispa	aten			I.12. Place of destination	1			
إق	Name Address				Name				
:	Approval				Address Approval				
Part	Number				Number				
$ P_{\theta} $	Country		ISO Cod	le	Country ISO Code				
İ	I.13. Place of Load	ling			I.14. Date and time of de	eparture			
	Name								
	Address								
	Approval Number								
	Country		ISO Cod	le					
	I.15. Means of Tra		T-1		I.16 Entry Point				
	Mode International transport document Identification								
	I.18. Transport co	nditions			I.17. Accompanying doc	uments			
	Controlled	Chilled \square	Ambient \Box	Frozen □	Document Type Accompanying document reference				
	temperature \square								
					Date of Issue Country Place of issue				
	I.19. Container Nu	ımber / Seal Numb	er						
-	I.20. Certified as								
	Human consumpt	ion 🗆							
	ruman consumpt	1011							
	I.21. For transit th	rough a third cour	ntry		I.22. For transit through	Member Sta	ite(s)		
	Country		ISO Code		Country		ISO Code		
	EU Exit		BCP code						
	Authority		BCP code						
	EU Entry Authority		- DCF Code		_				
Ì	I.23. Total number	r of packages		I.25. Total net weight		I.25. Total g	ross weight		
Ì	I.28. Description o	f consignment		I.		1			
	1. 02 MEAT AND E	EDIBLE MEAT OFF	AL						
		vine, fresh, chilled							
Ì	#1. Commodity	.,,	Nature of cor	nmodity	Treatment type		Slaughterhouse		
	Species		Cutting plant		Cold store		Package count		
			Net weight		Date of freezing		Batch number		
ŀ									

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	II. Health info	rmation											
	I, the undersigned official veterinarian, hereby certify that the fresh porcine meat described in Part I of this												
	certificate:												
		erritory requ		<i>(</i> , , , , , , , , , , , , , , , , , , ,		,		1					
_		btained in ti	ne territory/	ies with code:		wr	iich, at the	date of issu	ing this certificate:				
icatio	(a) (*)EITHER	THER • (a) [has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever,											
ŢĘ	(*)OD	classical swine fever, swine vesicular disease; and]											
Part II: Certification	(*)OR	(*)OR \circ (b) (i) [has been free for 12 months from rinderpest, African swine fever, (*) \square [footand-mouth disease], (*) \square [classical swine fever] and (*) \square [swine vesicular disease]; and											
Part	(ii) has been considered free from (*) \square [foot-and-mouth disease], (*) \square [classical swine fever] and (*) \square [swine vesicular disease], since (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by of (dd/mm/yyyy); and]												
	(b)			ths no vaccination a inated against these					arried out and import s territory;	s of			
	AH/E005 Es	stablishmen	t requireme	ents (holding)									
	has been o	btained fror	n animals c	oming from holding	s;								
	(a)	in which no AH/T,	one of the a	nimals present ther	ein h	nave be	en vaccina	ted against	the diseases referred t	to in			
	(b)			in an area of 10km r ring the previous 40			has been	no case/out	break of the diseases				
	(c)	that are no six weeks;	t subject to	prohibition as a res	ult o	f an out	break of p	orcine brud	cellosis during the prev	vious			
	(*) □ [(d)	meets GB r	equirement	s for territory/ies w	ith s	upplem	entary gua	rantee cod	e (*) 🗆 [D]];				
	AH/E300B 1	Establishme	nt requiren	nents (slaughterhous	se)								
	has been obtained in an establishment around which, within a radius of 10km, there has been no case/outbreak of the diseases referred to in point in AH/T during the previous 40 days or, in the event of a case of disease, the preparation of meat for importation into Great Britain 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;												
	AH/A001 A	nimal requi	rements (re	sidency)									
	has been o	btained fror	n animals tl	nat:									
	(*)EITHER	☐ [have rebefore slau		the territory describ	ed ir	n AH/T :	since birth,	or for at le	east the last three mon	ths			
	(*)AND/OR	☐ [have be territory/ie Great Brita	s with code						described in AH/T from mport this fresh meat i				
	(*)AND/OR	☐ [have be Great Brita		ced on	(dd	l/mm/yy	yyy) into th	e territory	described in AH/T, fro	m			
	AH/A600 A	nimal requi	rements (ot	her)									
	has been ol slaughtered (dd/mm/yy	d on		nat meet GB require mm/yyyy) or betwee		its for s		transport a m/yyyy) an	nd slaughter, and have d	e been			
	AH/P001 Pr	oduct requi	irements										
	has been ol this certific		prepared w	vithout contact with	othe	er meat	s not comp	lying with	the conditions require	d in			
	Animal We	elfare											
	AW/001A A	animal welfa	are										
	The product of animal origin 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 GB animal welfare												

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	II. Health information										
	requirements.										
	Public Health										
n	I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of the GB Regulations, and certify that the $(*) \square$ [meat] $(*) \square$ [minced meat] described in Part I of this certificate was produced in accordance with those requirements, in particular that:										
atic	PH/E100A Establishment requirements										
Part II: Certification	the establishments where the products come from operates under the HACCP principles in accordance with GB regulations;										
: Ce	PH/P100B Production requirements										
t II	he products have been produced in compliance with the relevant GB regulations;										
Par	PH/I001A Inspection requirements										
	the meat has been found fit for human consumption following ante-mortem and post-mortem inspections in accordance with GB regulations;										
	PH/MK002 Marking requirements										
	the products have been marked in accordance with the GI	3 regulations;									
	PH/MB001B Microbiological criteria										
	the products described in Part I of this certificate satisfy the	ne relevant microbiological cr	iteria set in GB regulations;								
	PH/RP001 Residue plans										
	the guarantees provided by the residue monitoring plans accordance with GB regulations;	submitted to GB by the counti	ry of origin are fulfilled, in								
	PH/S101A Storage and transportation requirements										
	it has been stored and transported in accordance with the	relevant GB regulations;									
	PH/D100A Trichinella requirements										
	the meat fulfils the requirements set out in the relevant G	B regulations for Trichinella:									
	(*)EITHER $\ \square$ [has been subjected to examination by a distance of the distance of the content	gestion method with negative	results];								
	(*)AND/OR $\ \square$ [has been subjected to a freezing treatment];									
	(*)AND/OR \square [meets GB requirements for animals comin controlled housing conditions;]	g from a holding officially red	cognised as applying								
	(*) Keep as appropriate.										
	Certifying Officer Name (in capital letters)	Qualification and title									
	Date	Signature									
	Stamp										

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Export Health Certificate

	I.1. Avsändare				I.2. Imsoc-referens				
					I.2.a. Local Reference				
	Adress		100.1						
	Land		ISO-kod	L					
	I.5. Mottagare				I.3. Central behörig myndighet				
	Namn				I.4. Lokal behörig myndi	ghet			
	Adress								
	Land		ISO-kod						
	I.7. Ursprungsland	1		ISO-kod	I.9. Country of destination	on		ISO-kod	
Del I	I.8. Region of origi	n		Kod	I.10. Destinationsregion				
D	I.11. Place of Dispa	atch			I.12. Destinationsplats				
	Namn				Namn				
	Adress				Adress				
	Godkännande nummer				Godkännande nummer				
	Land		ISO-kod	l	Land ISO-kod				
					MAA Data and Market Change of				
	I.13. Lastningsort				I.14. Date and time of de	parture			
	Namn Adress								
	Godkännande								
	nummer		700 1						
	Land		ISO-kod	l					
	I.15. Transportmedel				I.16 Entry Point				
	Typ Dokument Identifikation		on						
	I.18. Transport con	nditions			I.17. Åtföljande dokume	nt			
	Controlled	Kyld □		eratur Fryst 🗆	Dokumenttyp				
	temperature \square				Bifogad fil referens Datum för utfärdande Land Utfärdandeort				
	I.19. Containernr/l	Förseglingens nr			1				
	I.20. Certified as								
	Livsmedel \square								
	I.21. For transit th	rough a third coun	ntry		I.22. For transit through	Member Sta	te(s)		
	Land		ISO-kod		Land		ISO-kod		
	EU Exit Authority		BCP code						
	EU Entry		BCP code						
	Authority		_						
			I.23. Totalt antal förpackningar I.25. Total nettovikt			I.25. Total b	ruttovikt		
	I.23. Totalt antal fo			1.25. Total fiettovikt	,				
	I.23. Totalt antal fo	f consignment		1.25. Total nettovikt					
	I.23. Totalt antal fo	f consignment	RODUKTER	1.25. Total nettovikt					
	I.23. Totalt antal for I.28. Description o 1. 02 KÖTT OCH Ä	f consignment	fryst						
	I.23. Totalt antal for I.28. Description o 1. 02 KÖTT OCH Ä	f consignment TBARA SLAKTBIPF			Typ av behandling		Slakteri		
	I.23. Totalt antal fö I.28. Description o 1. 02 KÖTT OCH Ä 0203 Kött av svi	f consignment TBARA SLAKTBIPF	fryst	nmodity	Typ av behandling Kyl-/frysanläggning		Slakteri Förpackningsantal		
	I.23. Totalt antal fö I.28. Description o 1. 02 KÖTT OCH Ä 0203 Kött av svi #1. Varor	f consignment TBARA SLAKTBIPF	fryst Nature of cor	nmodity					
	I.23. Totalt antal fö I.28. Description o 1. 02 KÖTT OCH Ä 0203 Kött av svi #1. Varor	f consignment TBARA SLAKTBIPF	fryst Nature of cor Styckningsan	nmodity	Kyl-/frysanläggning		Förpackningsantal		
	I.23. Totalt antal fö I.28. Description o 1. 02 KÖTT OCH Ä 0203 Kött av svi #1. Varor	f consignment TBARA SLAKTBIPF	fryst Nature of cor Styckningsan	nmodity	Kyl-/frysanläggning		Förpackningsantal		
	I.23. Totalt antal fö I.28. Description o 1. 02 KÖTT OCH Ä 0203 Kött av svi #1. Varor	f consignment TBARA SLAKTBIPF	fryst Nature of cor Styckningsan	nmodity	Kyl-/frysanläggning		Förpackningsantal		
	I.23. Totalt antal fö I.28. Description o 1. 02 KÖTT OCH Ä 0203 Kött av svi #1. Varor	f consignment TBARA SLAKTBIPF	fryst Nature of cor Styckningsan	nmodity	Kyl-/frysanläggning		Förpackningsantal		
	I.23. Totalt antal fö I.28. Description o 1. 02 KÖTT OCH Ä 0203 Kött av svi #1. Varor	f consignment TBARA SLAKTBIPF	fryst Nature of cor Styckningsan	nmodity	Kyl-/frysanläggning		Förpackningsantal		

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	II. Hälsouppgi	fter											
	I, the undersigned official veterinarian, hereby certify that the fresh porcine meat described in Part I of this certificate:												
	AH/T103 Te	erritory requ	uirements										
	has been ol	btained in tl	he territory/	ies with code:		w]	hich, at tl	ne date of iss	uing this c	ertificate:			
on	(a)												
ificati	(*)EITHER	*)EITHER • (a) [has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease; and]											
Part II: Certification	(*)OR \circ (b) (i) [has been free for 12 months from rinderpest, African swine fever, (*) \square [footand-mouth disease], (*) \square [classical swine fever] and (*) \square [swine vesicular disease]; and												
Part	(ii) has been considered free from (*) \square [foot-and-mouth disease], (*) \square [classical swine fever] and (*) \square [swine vesicular disease], since (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by of (dd/mm/yyyy); and]												
	(b) during the last 12 months no vaccination against these diseases have been carried out and imports of domestic animals vaccinated against these diseases are not permitted in this territory;												
	AH/E005 Es	stablishmen	t requireme	ents (holding)									
	has been ol	btained fror	m animals co	oming from hold	dings;								
	(a)	in which no AH/T,	one of the a	nimals present t	herein l	nave be	en vacci	nated agains	the diseas	ses referred to in			
	(b)			n an area of 10k ring the previou			e has bee	n no case/ou	tbreak of t	he diseases			
	(c) that are not subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks;												
	(*) \square [(d) meets GB requirements for territory/ies with supplementary guarantee code (*) \square [D]];												
	AH/E300B I	Establishme	nt requiren	nents (slaughterl	nouse)								
	has been obtained in an establishment around which, within a radius of 10km, there has been no case/outbreak of the diseases referred to in point in AH/T during the previous 40 days or, in the event of a case of disease, the preparation of meat for importation into Great Britain 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;												
			rements (re	sidency)									
		-	n animals th	-									
	(*)EITHER [have remained in the territory described in AH/T since birth, or for at least the last three months before slaughter;]												
	(*)AND/OR	_	een introduces with code			_	, , ,	,		in AH/T from the fresh meat into			
	(*)AND/OR	☐ [have be Great Brita	een introdu iin];	ced on	(dd	l/mm/y	yyy) into	the territory	described	in AH/T, from			
	AH/A600 A	nimal requi	rements (ot	her)									
	has been ol slaughtered (dd/mm/yy	d on		nat meet GB requ mm/yyyy) or bet		its for s		n, transport a /mm/yyyy) ar		ter, and have been			
	AH/P001 Pr	oduct requi	irements										
	has been ol this certific		prepared w	rithout contact v	vith oth	er meat	ts not cor	nplying with	the condit	ions required in			
	Animal We	lfare											
	AW/001A A	nimal welfa	are										
	_		_	ribed in Part I of he time of slaug						ve been handled ir velfare			

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	II. Hälsouppgifter										
	requirements.										
	Public Health										
u	I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of the GB Regulations, and certify that the $(*) \square$ [meat] $(*) \square$ [minced meat] described in Part I of this certificate was produced in accordance with those requirements, in particular that:										
atio	PH/E100A Establishment requirements										
Part II: Certification	the establishments where the products come from operates under the HACCP principles in accordance with GB regulations;										
: Ce	PH/P100B Production requirements										
the products have been produced in compliance with the relevant GB regulations;											
Par	PH/I001A Inspection requirements										
	the meat has been found fit for human consumption followaccordance with GB regulations;	wing ante-mortem and post-m	nortem inspections in								
	PH/MK002 Marking requirements										
	the products have been marked in accordance with the GH	3 regulations;									
	PH/MB001B Microbiological criteria										
	the products described in Part I of this certificate satisfy th	ne relevant microbiological cr	iteria set in GB regulations;								
	PH/RP001 Residue plans										
	the guarantees provided by the residue monitoring plans accordance with GB regulations;	submitted to GB by the counti	ry of origin are fulfilled, in								
	PH/S101A Storage and transportation requirements										
	it has been stored and transported in accordance with the	relevant GB regulations;									
	PH/D100A Trichinella requirements										
	the meat fulfils the requirements set out in the relevant G	B regulations for Trichinella:									
	(*)EITHER $\ \square$ [has been subjected to examination by a dis	gestion method with negative	results];								
	(*)AND/OR $\ \square$ [has been subjected to a freezing treatment];									
	(*)AND/OR □ [meets GB requirements for animals comin controlled housing conditions;]	g from a holding officially rec	cognised as applying								
	(*) Keep as appropriate.										
	Certifying Officer Name (in capital letters)	Qualification and title									
	Datum	Underskrift									
	Stämpel										

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Export Health Certificate

	I.1. Lähettäjä				I.2. IMSOC-viite				
	Nimi				I.2.a. Local Reference				
	Osoite								
	Maa ISO-koodi			odi					
	I.5. Vastaanottaja				I.3. Toimivaltainen kesk	usviranomai	inen		
	Nimi								
	Osoite				I.4. Local competent aut	hority			
	Maa		ISO-koo	odi					

	I.7. Alkuperämaa ISO-koodi		I.9. Country of destination ISO-koodi			ISO-koodi			
Osa I	I.8. Region of origin Koodi			I.10. Määränpääalue					
	I.11. Place of Dispa	atch			I.12. Määräpaikka				
	Nimi				Nimi				
	Osoite				Osoite				
	Hyväksyntänu mero				Hyväksyntänu mero				
	Maa		ISO-koo	odi	Maa		ISO-koodi		
	I.13. Lastauspaikk	a			I.14. Date and time of de	parture			
	Nimi								
	Osoite								
	Hyväksyntänu mero								
	Maa		ISO-koo	odi					
	I.15. Kuljetusväline				I.16 Entry Point				
	Tyyppi	Asiakirja	Tunnistetie	dot	_				
					_				
	I.18. Transport co	nditions	'		I.17. Mukana seuraavat	asiakirjat			
	Controlled	Jäähdytetty 🗌	Ympäristö	☐ Jäädytetty ☐	Document Type Kaupallist en asiakirjojen viitenumerot Myöntämispäivä Maa Myöntämispaikka				
	temperature \square		•	, , ,					
	I.19. Kulietuspääll	yksen numero / sir	netin numero)					
	I.20. Certified as								
	Ihmisravinnoksi [
	L21. For transit th	rough a third coun	trv		I.22. For transit through	Member Sta	ite(s)		
			•				_		
	Maa EU Exit		ISO-koodi BCP code				_ ISO-koodi		
	Authority		ber code						
	EU Entry Authority		BCP code		_				
		-1	<u> </u>	LOC Velencies etternic		I OF Walana	-:-1		
		okonaislukumäärä	1	I.25. Kokonaisnettopair		1.25. KOKON	aisbruttopaino		
	I.28. Description o	_							
	1. 02 LIHA JA MUU	JT SYÖTÄVÄT ELÄ	IMENOSAT						
	0203 Sianliha, t	uore, jäähdytetty ta	ai jäädytetty						
	#1. Tavara		Nature of cor	nmodity	Käsittelytapa		Teurastamo		
	Laji		Leikkaamo		Kylmävarasto		Pakkausten lukumä	ärä	
			Nettopaino		Pakastuspäivä		Erän numero		
			I.		1		I .		

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	II. Terveyttä k	oskevat tiedot											
	I, the undersigned official veterinarian, hereby certify that the fresh porcine meat described in Part I of this certificate:												
	AH/T103 Te	erritory requ	uirements										
	has been ol	btained in tl	he territory/	ies with code:		w	hich, a	it the dat	e of issu	ing this certificate:			
on	(a)												
ificati	(*)EITHER	(has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease; and]											
Part II: Certification	(*)OR \circ (b) (i) [has been free for 12 months from rinderpest, African swine fever, (*) \square [footand-mouth disease], (*) \square [classical swine fever] and (*) \square [swine vesicular disease]; and												
Part	(ii) has been considered free from (*) \square [foot-and-mouth disease], (*) \square [classical swine fever] and (*) \square [swine vesicular disease], since (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by of (dd/mm/yyyy); and]												
	(b) during the last 12 months no vaccination against these diseases have been carried out and imports of domestic animals vaccinated against these diseases are not permitted in this territory;												
	AH/E005 Es	stablishmen	t requireme	ents (holding)									
	has been ol	btained fror	n animals c	oming from hold	ings;								
	(a)	in which no AH/T,	one of the a	nimals present tl	nerein l	nave be	een va	ccinated	against	the diseases referre	ed to in		
	(b)			n an area of 10kr			re has l	been no o	case/out	break of the diseas	es		
	(c) that are not subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks;												
	(*) \square [(d) meets GB requirements for territory/ies with supplementary guarantee code (*) \square [D]];												
	AH/E300B I	Establishment requirements (slaughterhouse)											
	has been obtained in an establishment around which, within a radius of 10km, there has been no case/outbreak of the diseases referred to in point in AH/T during the previous 40 days or, in the event of a case of disease, the preparation of meat for importation into Great Britain 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;												
			rements (re	sidency)									
		-	n animals th	-									
	(*)EITHER [have remained in the territory described in AH/T since birth, or for at least the last three months before slaughter;]												
	(*)AND/OR	_	een introducts with code in;]			_			_	described in AH/T f nport this fresh me			
	(*)AND/OR	☐ [have be Great Brita	een introdu in];	ced on	(dd	l/mm/y	уууу) із	nto the te	erritory	described in AH/T,	from		
	AH/A600 A	nimal requi	rements (ot	her)									
	has been ol slaughtered (dd/mm/yy	d on		nat meet GB requ mm/yyyy) or betv		its for s		tion, trar dd/mm/y		nd slaughter, and h d	ave been		
	AH/P001 Pr	oduct requi	irements										
	has been ol this certific		prepared w	rithout contact w	rith othe	er mea	its not	complyir	ng with	the conditions requ	ired in		
	Animal We	lfare											
	AW/001A A	nimal welfa	are										
	_		_	ribed in Part I of he time of slaugh						which have been h	andled in		

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		<u> </u>	<u> </u>								
	II. Terveyttä koskevat tiedot										
	requirements.	L									
	Public Health										
n u	I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of the GB Regulations, and certify that the (*) \square [meat] (*) \square [minced meat] described in Part I of this certificate was produced in accordance with those requirements, in particular that:										
atio	PH/E100A Establishment requirements										
Part II: Certification	the establishments where the products come from operates under the HACCP principles in accordance with GB regulations;										
Ce	PH/P100B Production requirements										
t II:	the products have been produced in compliance with the	relevant GB regulations;									
Par	PH/I001A Inspection requirements										
	the meat has been found fit for human consumption following ante-mortem and post-mortem inspections in accordance with GB regulations;										
	PH/MK002 Marking requirements										
	the products have been marked in accordance with the GI	3 regulations;									
	PH/MB001B Microbiological criteria										
	the products described in Part I of this certificate satisfy th	ne relevant microbiological cr	iteria set in GB regulations;								
	PH/RP001 Residue plans										
	the guarantees provided by the residue monitoring plans accordance with GB regulations;	submitted to GB by the count	ry of origin are fulfilled, in								
	PH/S101A Storage and transportation requirements										
	it has been stored and transported in accordance with the	relevant GB regulations;									
	PH/D100A Trichinella requirements										
	the meat fulfils the requirements set out in the relevant G	B regulations for Trichinella:									
	(*)EITHER $\ \square$ [has been subjected to examination by a distance of the distance of the content	gestion method with negative	results];								
	(*)AND/OR $\ \square$ [has been subjected to a freezing treatment];									
	(*)AND/OR ☐ [meets GB requirements for animals comin controlled housing conditions;]	g from a holding officially red	ognised as applying								
	(*) Keep as appropriate.										
	Certifying Officer Name (in capital letters)	Qualification and title									
	Päivämäärä	Allekirjoitus									
	Leima										
			I								

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