

Part I : Details of consignment

I.1. Consignor Name Address Country ISO Code				I.2. IMSOC Reference						
				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
I.18. Transport conditions Ambient <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <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"/> Pet food <input type="checkbox"/> Technical use <input type="checkbox"/> Production of petfood <input type="checkbox"/> Other <input type="checkbox"/> Pharmaceutical use <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 quantity		I.25. Total net weight		I.25. Total gross weight				
I.28. Description of consignment 1. 02 MEAT AND EDIBLE MEAT OFFAL 0208 Other meat and edible meat offal, fresh, chilled or frozen 020890 Other										
Commodity		Species		Quantity		Batch number				
Cold store		Cutting plant		Date of freezing		Date of production				
Net weight		Product Description		Package count		Identification mark				

Part II: Certification	II. Health information				
	Public Health Attestation				
	<p>I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EU) No 2019/624, (EU) 2019/627 and (EC) No 999/2001 and hereby certify that the meat of farmed animals of the order Artiodactyla (excluding bovine animals (including Bison and Bubalus species and their cross-breeds), Ovis aries, Capra hircus, Suidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae described in Part I was produced in accordance with those requirements, in particular that:</p>				
	II.1.1	the meat comes from (an) establishment(s) implementing a programme on the HACCP principles in accordance with Regulation (EC) No 852/2004;			
	II.1.2	the meat has been obtained in accordance with the conditions set out in Section III of Annex III to Regulation (EC) No 853/2004;			
	II.1.3	the meat has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with Sections 2 and 3 to Regulation (EU) No 2019/627;			
	(1)	II.1.4	either	○	[the carcass or parts of the carcass have been marked with a health mark in accordance with Article 48 and Annex II to Regulation (EU) No 2019/627;]
	(1)	or	○	[the packages of meat have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]	
	II.1.5	the meat satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;			
	II.1.6	the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with directive 96/23/EC, and in particular Article 29 thereof, are fulfilled.			
(1)(2)	<input type="checkbox"/> II.1.7	<p>with regard to Chronic Wasting Disease (CWD):</p> <p>This product contains or is derived exclusively from meat, excluding offal and spinal cord, of farmed cervid animals which have been examined for Chronic Wasting Disease by histopathology, immunohistochemistry or other diagnostic method recognised by the competent authority with negative results and is not derived from animals coming from a herd where Chronic Wasting Disease has been confirmed or is officially suspected.]</p>			
II.1.8	the meat has been stored and transported in accordance with the relevant requirements of Section I of Annex III to Regulation (EC) No 853/2004.				
II.2	Animal Health attestation				
I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I:					
II.2.1	has been obtained in the territory/ies with code: _____(3) which, at the date of issuing this certificate:				
(1)	either	○	(a)	has been free for 12 months from rinderpest, and during the same period no vaccination against this disease has taken place, and	
(1)	or	○	[(b)	has been free for 12 months from foot-and-mouth disease, and during the same period no vaccination against this disease has taken place;]	
(1)(4)	or	○	[(b)	has been considered free from foot-and-mouth disease since _____(dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by Commission Regulation (EU) No _____, of _____(dd/mm/yyyy);]	
(1)(4)	or	○	[(b)	vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic bovine animals;]	
II.2.2	has been obtained from animals that:				
(1)	either	○	[have remained in the territory described under point II.2.1 since birth, or for at least the last three months before slaughter;]		

II. Health information			
Part II: Certification	(1)	or	○ [have been introduced on _____(dd/mm/yyyy) into territory described under point II.2.1 , from the territory with code _____(3) , which at that date was authorised to import this fresh meat into Great Britain;]
	II.2.3		has been obtained from animals coming from holdings:
		(a)	in which none of the animals present therein have been vaccinated against [foot-and-mouth disease or](5) rinderpest,
		(b)	where regular veterinary inspections are carried out to diagnose diseases transmissible to humans or animals and, these holdings are not subject to prohibition as a result of an outbreak of brucellosis during the previous six weeks, and
	(1)	either	○ [(c) in and around which in an area of 10 km radius, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 30 days,]
	(1)(4)	or	○ [(c) where there is no official restriction for health reasons and in and around which in an area of 50 km radius, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 90 days, and
		(d)	where the animals have remained for at least 40 days before direct dispatch to the slaughterhouse;]
	II.2.4		has been obtained from animals:
	(1)	either	○ [(a) which have been transported from their holdings in vehicles, cleaned and disinfected before loading, to an approved slaughterhouse, without contact with other animals which did not comply with the conditions mentioned above,
		(b)	which at the slaughterhouse, have passed ante-mortem health inspection during the 24 hours before slaughter and, in particular, have shown no evidence of the diseases referred to in point II.2.1, and
	(c)	which have been slaughtered on _____(dd/mm/yyyy) or between _____(dd/mm/yyyy)and _____(dd/mm/yyyy)(6) ;]	
(1)	or	○ [(a) which have been slaughtered on the holding of origin, following authorisation by an official veterinarian responsible for the holding, who has provided a written statement that:	
		– in his opinion an unacceptable risk would have been posed to the welfare of the animals or to their handlers by the transport of the animals to a slaughterhouse,	
		– the holding had been inspected and authorised by the competent authority for the slaughter of game animals,	
		– the animals have passed the ante-mortem health inspection during the 24 hours before the slaughter and, in particular, have shown no evidence of the diseases referred to in point II.2.1,	
		– the animals were slaughtered between _____(dd/mm/yyyy) and _____(dd/mm/yyyy), (6)	
		– the bleeding of the animals was performed correctly, and	
		– the slaughtered animals were eviscerated within three hours of the time of slaughter, and	
	(b)	the carcasses of which have been transported to the approved slaughterhouse under hygienic conditions and, where more than one hour elapsed since the time of slaughter, a temperature of between 0°C and +4°C has been found on the arrival of the vehicle used for the transport;]	
(1)(7)	<input type="checkbox"/> II.2.5		[has been obtained from animals that have remained since birth or for the last 3 months separate from wild cloven-hoofed animals;]

Part II: Certification	II. Health information			
	II.2.6	has been obtained in an establishment around which, within a radius of 10 km, there has been no case/outbreak of the diseases referred to in point II.2.1 during the previous 30 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;		
	(1) II.2.7	either	○	[has been obtained and prepared without contact with other meats not complying with the conditions required above.]
	(1)(4)	or	○	[contains boneless meat, obtained only from de-boned meat other than offal that was obtained from carcasses in which the main accessible lymphatic glands have been removed, which have been submitted to maturation at a temperature above +2°C for at least 24 hours before the bones were removed and in which the pH value of the meat was below 6.0 when tested electronically in the middle of the longissimus-dorsi muscle after maturation and before de-boning, and has been kept strictly separate from meat not conforming to the requirements set out in this certificate during all stages of its production, de-boning and storage until it has been packed in boxes or cartons for further storage in dedicated areas.]
	(1)(8)	or	○	[contains boneless meat, obtained only from de-boned meat other than offal that was obtained from carcasses in which the main accessible lymphatic glands have been removed, which have been submitted to maturation at a temperature above +2°C for at least 24 hours before the bones were removed, and has been kept strictly separate from meat not conforming to the requirements set out in this certificate during all stages of its production, de-boning and storage until it has been packed in boxes or cartons for further storage in dedicated areas.]
(1)II.3.		Animal welfare attestation In case the fresh meat described in Part I of this certificate derives from animals which have been slaughtered or killed in a slaughterhouse, I, the undersigned official veterinarian, hereby certify, that they were handled in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions of retained EU law and have met requirements at least equivalent to those laid down in Chapters II and III Of Council Regulation (EC) NO 1099/2009 (9).		

EUROPEAN UNION

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.

This certificate is meant for fresh meat, excluding offal and minced meat, of wild animals of the order Artiodactyla (excluding bovine animals (including Bison and Bubalus species and their crossbreeds), Ovis aries, Capra hircus, Suidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae, that are domestically kept or bred since birth or for the last three months in farms.

Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.

Part I:

- Box reference I.8: Provide the code of territory as appearing in Part 1 of Annex 2 to Regulation (EU) No 206/2010.

- Box reference I.11: Place of origin: name and address of the dispatch establishment.

- Box reference I.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship) is to be provided. In case of unloading and reloading, the consignor must inform the BCP of entry into Great Britain.

- Box reference I.16: Do not use this box until the end of the transitional staging period.

- Box reference I.19: Indicate total gross weight and total net weight.

- Box reference I.21: For containers or boxes, the container number and the seal number (if applicable) should be included.

- Box reference I.25: Use the appropriate HS code: 02.06, 02.08.90 or 05.04.

- Box reference I.25: Nature of commodity: Indicate 'carcass-whole', 'carcass-side', 'carcassquarters', or 'cuts'.

- Box reference I.25: Treatment type: If appropriate, indicate 'boned'; 'bone in' and/or 'matured'. If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.

Part II:

- (1) Keep as appropriate.
- (2) Supplementary guarantees regarding fresh meat obtained from cervids to be provided when required in column 5 'SG' of Part 1 of Annex 2 to Regulation (EU) No 206/2010, with the entry 'G'.
- (3) Code of the territory as it appears in Part 1 of Annex 2 to Regulation (EU) No 206/2010.
- (4) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 'SG' of Part 1 of Annex 2 to Regulation (EU) No 206/2010 with the entry 'A'.
- (5) Delete when the exporting country carries out vaccination against foot-and-mouth disease with serotypes A, O or C, and this country is allowed for import into Great Britain matured deboned meat which fulfils the supplementary guarantees described under footnote (4).

Part II: Certification

II. Health information			
(6)	Date or dates of slaughter. Imports of this meat shall not be authorised when obtained from animals slaughtered either prior to the date of authorisation for importation into Great Britain of the third country, territory or part thereof referred to in boxes I.7 and I.8, or during a period where restrictive measures have been adopted by Great Britain against imports of this meat from this third country, territory or part thereof.		
(7)	Not necessary for farmed game animals kept permanently in Arctic regions.		
(8)	Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 'SG' of Part 1 of Annex 2 to Regulation (EU) No 206/2010, with the entry 'F'. The matured de-boned meat shall not be authorised for importation into Great Britain until 21 days after the date of slaughter of the animals.		
(9)	Council Regulation (EC) No 1099/2009 on the protection of animals at the time of killing.		
The signature and the stamp must be in a different colour to that of the printing.			
Certifying Officer			
Name (in capital letters)		Qualification and title	
Date of signature		Signature	
Stamp			

Časť I

I.1. Odosielateľ Meno/názov Adresa KrajinaKód ISO			I.2. Referenčný kód IMSOC	
			I.2.a. Local Reference	
I.5. Príjemca Meno/názov Adresa KrajinaKód ISO			I.3. Príslušný ústredný orgán	
			I.4. Local competent authority	
I.7. Krajina pôvodu		Kód ISO	I.9. Country of destination	
			Kód ISO	
I.8. Region of origin		Kód	I.10. Región určenia	
			Kód	
I.11. Place of Dispatch Meno/názov Adresa Číslo schválenia KrajinaKód ISO			I.12. Miesto určenia Meno/názov Adresa Číslo schválenia KrajinaKód ISO	
I.13. Miesto nakládky Meno/názov Adresa Číslo schválenia KrajinaKód ISO			I.14. Date and time of departure	
I.15. Dopravný prostriedok			I.16 Entry Point	
Druh	Dokument	Identifikácia		
I.18. Transport conditions Teplota okolia <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Chladené <input type="checkbox"/> Mrazené <input type="checkbox"/>			I.17. Sprievodné doklady Číslo obchodného dokladu Dátum vydania Krajina Miesto vydania	
I.19. Číslo kontajnera/číslo pečate				
I.20. Certified as Ľudská spotreba <input type="checkbox"/> Iné <input type="checkbox"/> krmivo pre spoločenské zvieratá <input type="checkbox"/> Farmaceutické použitie <input type="checkbox"/> Technické použitie <input type="checkbox"/> Production of petfood <input type="checkbox"/>				
I.21. For transit through a third country <input type="checkbox"/> CountryKód ISO EU Exit AuthorityBCP code EU Entry AuthorityBCP code			I.22. For transit through Member State(s) <input type="checkbox"/> CountryKód ISO	
I.23. Celkový počet balení	I.24. Celkové množstvo	I.25. Celková čistá hmotnosť	I.25. Celková hrubá hmotnosť	
I.28. Description of consignment 1. 02 MÄSO A JEDLÉ MÄSOVÉ DROBY 0208 Ostatné mäso a jedlé mäsové droby, čerstvé, chladené alebo mrazené 020890 Ostatné				
Tovar	Druh	Množstvo	Číslo šarže	Výrobný závod
Chladiareň	Rozrábkareň	Dátum zmrazenia	Dátum produkcie	Dátum zabitia
Čistá hmotnosť	Product Description	Počet balení	Identifikačný znak	

Part II: Certification	II. Zdravotné informácie			
	Public Health Attestation			
	<p>I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EU) No 2019/624, (EU) 2019/627 and (EC) No 999/2001 and hereby certify that the meat of farmed animals of the order Artiodactyla (excluding bovine animals (including Bison and Bubalus species and their cross-breeds), Ovis aries, Capra hircus, Suidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae described in Part I was produced in accordance with those requirements, in particular that:</p>			
		II.1.1	the meat comes from (an) establishment(s) implementing a programme on the HACCP principles in accordance with Regulation (EC) No 852/2004;	
		II.1.2	the meat has been obtained in accordance with the conditions set out in Section III of Annex III to Regulation (EC) No 853/2004;	
		II.1.3	the meat has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with Sections 2 and 3 to Regulation (EU) No 2019/627;	
	(1)	II.1.4	either <input type="radio"/> [the carcass or parts of the carcass have been marked with a health mark in accordance with Article 48 and Annex II to Regulation (EU) No 2019/627;]	
	(1)	or <input type="radio"/>	[the packages of meat have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]	
		II.1.5	the meat satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;	
		II.1.6	the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with directive 96/23/EC, and in particular Article 29 thereof, are fulfilled.	
(1)(2)	<input type="checkbox"/> II.1.7	with regard to Chronic Wasting Disease (CWD): This product contains or is derived exclusively from meat, excluding offal and spinal cord, of farmed cervid animals which have been examined for Chronic Wasting Disease by histopathology, immunohistochemistry or other diagnostic method recognised by the competent authority with negative results and is not derived from animals coming from a herd where Chronic Wasting Disease has been confirmed or is officially suspected.]		
	II.1.8	the meat has been stored and transported in accordance with the relevant requirements of Section I of Annex III to Regulation (EC) No 853/2004.		
II.2	Animal Health attestation			
I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I:				
	II.2.1	has been obtained in the territory/ies with code: _____(3) which, at the date of issuing this certificate:		
(1)	either <input type="radio"/>	(a)	has been free for 12 months from rinderpest, and during the same period no vaccination against this disease has taken place, and	
(1)	or <input type="radio"/>	[(b)	has been free for 12 months from foot-and-mouth disease, and during the same period no vaccination against this disease has taken place;]	
(1)	or <input type="radio"/>	[(b)	has been considered free from foot-and-mouth disease since _____(dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by Commission Regulation (EU) No _____, of _____(dd/mm/yyyy);]	
(1)(4)	or <input type="radio"/>	[(b)	vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic bovine animals;]	
	II.2.2	has been obtained from animals that:		
(1)	either <input type="radio"/>	[have remained in the territory described under point II.2.1 since birth, or for at least the last three months before slaughter;]		

II. Zdravotné informácie			
Part II: Certification	(1)	or	○ [have been introduced on _____(dd/mm/yyyy) into territory described under point II.2.1 , from the territory with code _____(3) , which at that date was authorised to import this fresh meat into Great Britain;]
	II.2.3		has been obtained from animals coming from holdings:
		(a)	in which none of the animals present therein have been vaccinated against [foot-and-mouth disease or](5) rinderpest,
		(b)	where regular veterinary inspections are carried out to diagnose diseases transmissible to humans or animals and, these holdings are not subject to prohibition as a result of an outbreak of brucellosis during the previous six weeks, and
	(1)	either	○ [(c) in and around which in an area of 10 km radius, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 30 days,]
	(1)(4)	or	○ [(c) where there is no official restriction for health reasons and in and around which in an area of 50 km radius, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 90 days, and
		(d)	where the animals have remained for at least 40 days before direct dispatch to the slaughterhouse;]
	II.2.4		has been obtained from animals:
	(1)	either	○ [(a) which have been transported from their holdings in vehicles, cleaned and disinfected before loading, to an approved slaughterhouse, without contact with other animals which did not comply with the conditions mentioned above,
		(b)	which at the slaughterhouse, have passed ante-mortem health inspection during the 24 hours before slaughter and, in particular, have shown no evidence of the diseases referred to in point II.2.1, and
		(c)	which have been slaughtered on _____(dd/mm/yyyy) or between _____(dd/mm/yyyy)and _____(dd/mm/yyyy)(6) ;]
	(1)	or	○ [(a) which have been slaughtered on the holding of origin, following authorisation by an official veterinarian responsible for the holding, who has provided a written statement that:
		–	in his opinion an unacceptable risk would have been posed to the welfare of the animals or to their handlers by the transport of the animals to a slaughterhouse,
		–	the holding had been inspected and authorised by the competent authority for the slaughter of game animals,
		–	the animals have passed the ante-mortem health inspection during the 24 hours before the slaughter and, in particular, have shown no evidence of the diseases referred to in point II.2.1,
		–	the animals were slaughtered between _____(dd/mm/yyyy) and _____(dd/mm/yyyy), (6)
		–	the bleeding of the animals was performed correctly, and
		–	the slaughtered animals were eviscerated within three hours of the time of slaughter, and
		(b)	the carcasses of which have been transported to the approved slaughterhouse under hygienic conditions and, where more than one hour elapsed since the time of slaughter, a temperature of between 0°C and +4°C has been found on the arrival of the vehicle used for the transport;]
(1)(7)	<input type="checkbox"/> II.2.5		[has been obtained from animals that have remained since birth or for the last 3 months separate from wild cloven-hoofed animals;]

Part II: Certification	II. Zdravotné informácie				
		II.2.6	has been obtained in an establishment around which, within a radius of 10 km, there has been no case/outbreak of the diseases referred to in point II.2.1 during the previous 30 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;		
	(1)	II.2.7 either	○	[has been obtained and prepared without contact with other meats not complying with the conditions required above.]	
	(1)(4)	or	○	[contains boneless meat, obtained only from de-boned meat other than offal that was obtained from carcasses in which the main accessible lymphatic glands have been removed, which have been submitted to maturation at a temperature above +2°C for at least 24 hours before the bones were removed and in which the pH value of the meat was below 6.0 when tested electronically in the middle of the longissimus-dorsi muscle after maturation and before de-boning, and has been kept strictly separate from meat not conforming to the requirements set out in this certificate during all stages of its production, de-boning and storage until it has been packed in boxes or cartons for further storage in dedicated areas.]	
	(1)(8)	or	○	[contains boneless meat, obtained only from de-boned meat other than offal that was obtained from carcasses in which the main accessible lymphatic glands have been removed, which have been submitted to maturation at a temperature above +2°C for at least 24 hours before the bones were removed, and has been kept strictly separate from meat not conforming to the requirements set out in this certificate during all stages of its production, de-boning and storage until it has been packed in boxes or cartons for further storage in dedicated areas.]	
(1)II.3.	Animal welfare attestation In case the fresh meat described in Part I of this certificate derives from animals which have been slaughtered or killed in a slaughterhouse, I, the undersigned official veterinarian, hereby certify, that they were handled in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions of retained EU law and have met requirements at least equivalent to those laid down in Chapters II and III Of Council Regulation (EC) NO 1099/2009 (9).				

II. Zdravotné informácie

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.

This certificate is meant for fresh meat, excluding offal and minced meat, of wild animals of the order Artiodactyla (excluding bovine animals (including Bison and Bubalus species and their crossbreeds), Ovis aries, Capra hircus, Suidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae, that are domestically kept or bred since birth or for the last three months in farms.

Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.

Part I:

- Box reference I.8: Provide the code of territory as appearing in Part 1 of Annex 2 to Regulation (EU) No 206/2010.

- Box reference I.11: Place of origin: name and address of the dispatch establishment.

- Box reference I.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship) is to be provided. In case of unloading and reloading, the consignor must inform the BCP of entry into Great Britain.

- Box reference I.16: Do not use this box until the end of the transitional staging period.

- Box reference I.19: Indicate total gross weight and total net weight.

- Box reference I.21: For containers or boxes, the container number and the seal number (if applicable) should be included.

- Box reference I.25: Use the appropriate HS code: 02.06, 02.08.90 or 05.04.

- Box reference I.25: Nature of commodity: Indicate 'carcass-whole', 'carcass-side', 'carcassquarters', or 'cuts'.

- Box reference I.25: Treatment type: If appropriate, indicate 'boned'; 'bone in' and/or 'matured'. If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.

Part II:

- (1) Keep as appropriate.
- (2) Supplementary guarantees regarding fresh meat obtained from cervids to be provided when required in column 5 'SG' of Part 1 of Annex 2 to Regulation (EU) No 206/2010, with the entry 'G'.
- (3) Code of the territory as it appears in Part 1 of Annex 2 to Regulation (EU) No 206/2010.
- (4) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 'SG' of Part 1 of Annex 2 to Regulation (EU) No 206/2010 with the entry 'A'.
- (5) Delete when the exporting country carries out vaccination against foot-and-mouth disease with serotypes A, O or C, and this country is allowed for import into Great Britain matured deboned meat which fulfils the supplementary guarantees described under footnote (4).

(6)	Date or dates of slaughter. Imports of this meat shall not be authorised when obtained from animals slaughtered either prior to the date of authorisation for importation into Great Britain of the third country, territory or part thereof referred to in boxes I.7 and I.8, or during a period where restrictive measures have been adopted by Great Britain against imports of this meat from this third country, territory or part thereof.
(7)	Not necessary for farmed game animals kept permanently in Arctic regions.
(8)	Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 'SG' of Part 1 of Annex 2 to Regulation (EU) No 206/2010, with the entry 'F'. The matured de-boned meat shall not be authorised for importation into Great Britain until 21 days after the date of slaughter of the animals.
(9)	Council Regulation (EC) No 1099/2009 on the protection of animals at the time of killing.

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

Certifying Officer

Name (in capital letters)

Dátum podpisu

Pečiatka

Qualification and title

Podpis