

<b>Part I : Details of dispatched consignment</b>	I.1. Consignor Name Address		I.2. Certificate reference No		I.2.a.
	Tel.		I.3. Central competent authority DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS		
	I.5. Consignee Name Address		I.6. Person responsible for the load in the EU Name Address		
	Postcode Tel.		Postcode Tel.		
	I.7. Country of origin, ISO code UNITED KINGDOM GB	I.8. Region of origin, Code	I.9. Country of destination	ISO code	I.10. Region of destination Code
	I.11. Place of origin Name Address		I.12. Place of destination Name Address		
	Approval number		Custom warehouse		
	I.13. Place of loading		I.14. Date of departure		
	I.15 Means of transport Aeroplane      Ship      Railway wagon Road vehicle      Other		I.16. Entry BIP in EU		
	Identification Documentation references		I.17. Number(s) of CITES		
I.18. Description of commodity			I.19. Commodity code (HS code) 35.03		
I.21. Temperature of product Ambient      Chilled      Frozen		I.20. Quantity	I.22. Number of packages		
I.23. Seal/Container No		I.24. Type of packaging			
I.25. Commodity certified for: Technical use					
I.26.		I.27. For import or admission into EU			
I.28. Identification of the commodities					
Species (Scientific name)		Approval number of establishments Manufacturing plant		Net Weight	
				Batch number	

II. Health information

II.a. Certificate reference No

II.b

I, the undersigned official, declare that I have read and understood Regulation (EC) No 1069/2009 of the European Parliament and of the Council <sup>(1a)</sup> and in particular Articles 8 and 10 thereof, and Commission Regulation (EU) No 142/2011 <sup>(1b)</sup>, 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 the European Union;
- 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:
- <sup>(3)</sup> either treated by pressure sterilisation as referred to in definition No 19 of Article 3 of Regulation (EC) No 1069/2009 <sup>(2)</sup>;
- 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 the 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'.

*Notes***Part I:**

- Box reference I.5: The intended destination of the photographic gelatine can only be the Czech Republic, the Netherlands or the United Kingdom.
- Box reference I.9: Country of destination: only applicable for the Czech Republic, the Netherlands or the United Kingdom.
- 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.23: Identification of container/seal number: only where applicable.
- Box reference I.25: technical use: any use other than for animal consumption.

**Part II:**

<sup>(1a)</sup> OJ L 300, 14.11.2009, p. 1.

<sup>(1b)</sup> OJ L 54, 26.2.2011, p. 1.

<sup>(2)</sup> 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.

II. Health information

II.a. Certificate reference No

II.b

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 a pre- or post-process sterilisation phase.

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

(<sup>3</sup>) Delete as appropriate.

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

— Note for the person responsible for the load in the European Union: this certificate is only for veterinary purposes and has to accompany the consignment until it reaches the factory of destination from the border inspection post.

Official veterinarian / Official inspector

Name (in capital letters):

Date:

Stamp:

Qualification and title:

Signature:

Specimen