

## Department for Environment, Food and Rural Affairs

# Guidance: Model private attestation by the operator entering shelf-stable composite products into the Union in accordance with Article 14 of Regulation (EU) 2019/625

## March 2023

### Background

This attestation is to be used for the export of shelf-stable composite products to the European Union, excluding those that contain meat.

Shelf-stable composite products that contain meat require an Export Health Certificate. Please refer to guidance available [here](#).

Composite products are defined as food products containing both plant products and processed products of animal origin.

Shelf-stable composite products are those composite products that do not need to be transported or stored at controlled temperatures.

If you are unsure if the product you are exporting is a composite product, or if a composite product is shelf stable, you should consult The Composite Decision Tree (ET207) available on [APHA's Vet Gateway](#), or discuss with your EU importer.

### Use

Please notice that the private attestation that accompanies shelf stable composite products must be completed and signed by the **EU importer or their agent**.

As the GB exporter, you may wish to complete the information required within the attestation and provide it to your EU importer to facilitate submission of the attestation to the EU BCP, where this is required.

Shelf-stable composite products exported using this attestation are either subject to veterinary checks at an EU Border Control Post, or risk-based checks at “the place of destination”, “the point of release for free circulation in the Union” or “the warehouses or the premises of the operator responsible for the consignment”.

Products that are listed in the annex to [Commission Delegated Regulation \(EU\) 2021/630](#) and meet the following requirements are exempt from veterinary checks at a BCP:

- The product is identified/labelled as being for human consumption
- The product is securely packaged and sealed
- Any dairy, unless excluded, or egg products within the product have been subjected to heat treatment in accordance with Article 163(a) of [Delegated Regulation 2020/692](#).

Other shelf-stable composite products will be subject to veterinary checks at an EU Border Control Post.

## Completion of Part I

[Chapter 4 of Commission Implementing Regulation \(EU\) 2020/2235](#) contains guidance on the completion of Part I of Animal Health Certificates and other Official Certificates for the entry of products of animal origin, including composite products.

This should serve as a guide for the completion of Part I of the attestation.

In addition, you should note the following:

I.6 – Operator responsible for the consignment.

1.8 - Region of origin: At the time of publication, the region code “GB-0” applied to the United Kingdom (excluding Northern Ireland) for both consignments containing egg products and consignments containing dairy products. For products containing dairy or egg content from outside of GB, the relevant region codes from [EU legislation](#) should be included additionally.

I.11 Indicate the name and address, country and ISO country code of the establishment(s) from where the animals or the products come from. Where required by Union legislation, indicate its registration or approval number.

I.13 – Place of loading

I.15 – Means of transport

I.16 - Entry Border Control Post

I.18 – Indicate chilled when the shelf-stable composite product is being transported under controlled temperature for organoleptic quality reasons.

I.19 – Container number/seal number

I.25 - Total quantity: This is not required as the relevant information is provided in I.24 (number of packages) and I.26 (total net weight).

Boxes I.6, I.13, I.15, I.16 and I.19 are optional where the consignment is not subject to veterinary checks at an EU Border Control Post.

I.27 – If the private attestation covers several composite products, the description of goods in Box I.27 must be presented clearly and separately for each composite product (one line by product).

Description of consignment:

“Type of packaging”: Indicate the type of packaging according to the definition given in Recommendation No 21 (9) of UN/CEFACT (United Nations Centre for Trade Facilitation and Electronic Business).

“Net weight”: Indicate the mass of each composite product covered by the private attestation. Those data are needed to calculate the total net weight in box I.26.

“Manufacturing plant”: Indicate registration number or address of the plant where the final composite product is produced.

Fields will need to be completed by the EU Importer prior to the consignment entering the EU. In the case of products subject to veterinary checks at the Border Control Post the attestation will need to be available at the time the consignment reaches the EU BCP. You may wish to pre-populate Part I of the attestation and send it directly to your importer/agent for them to submit.

## Completion of Part II

Part II of the attestation requires the EU importer/their agent to attest to the health information of the product. As the GB exporter, you will need to provide certain information to your importer to enable them to do this.

**Signature** – Part II of the attestation must be signed by a representative of the importing food business operator as defined in Article 14(1) of Commission Delegated Regulation (EU) 2019/625. **The attestation cannot be signed by the GB exporter.**

The attestation must be signed and dated. It is not necessary for the document to be stamped. Qualification, with reference to the importer, can be interpreted to mean ‘job title’.

The importer must attest to the following conditions:

**1. The products comply with the requirements of Regulation (EU) 2017/625 of Article 126(2) of the European Parliament and of the Council:**

The importer will be required to assure themselves that GB is a listed third country for the products of animal origin contained within the composite product. GB is listed for all of the relevant commodities. The relevant regulations are [Implementing Regulations \(EU\) 2021/404](#) and [2021/405](#), adding the GB and the Crown Dependencies to the relevant lists.

The importer will also require confirmation that the establishments of origin of the POAO within the composite product are approved in line Regulation 853/2004 and listed for the purposes export with the EU. A list of GB establishments is available to EU importers [here](#).

**2. The products do not need to be stored at a controlled temperature unless this is required for organoleptic quality reasons and never below 0 degrees.**

The importer can attest to this based on the information provided in part I of the attestation confirming the product is shelf stable.

**3. The products should not contain colostrum-based products, other processed meat other than gelatine, collagen or highly refined products referred to in section XVI of Annex III to Regulation (EC) No 853/2004.**

**4. The products contain the following list of products of plant origin and processed products of animal origin.**

The importer will be able to attest to both statements based on an ingredient list provided to them by the GB exporter. This should be in descending order of weight and include the nature (i.e. type of POAO or 'product of non-animal origin') of the ingredient and its percentage. Grouping certain ingredients by dairy products, fishery products, egg products, products of non-animal origin as relevant is allowed and this may be helpful to protect confidentiality of recipes.

**5. The products contain processed products of animal origin, for which requirements are laid down in Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council, originating from the following approved establishment.....;**

The importer will require the approval number of the establishment of origin of the composite product, if applicable, as well as approval numbers of the establishments that provided the processed POAO within the composite product.

Composite products do not need to be dispatched to the EU from approved establishments if the establishment of dispatch is simply assembling the product from pre-processed POAO. In this scenario, an approval number for the establishment of dispatch does not need to be provided.

GB approved establishments can be found on [Europa](#) website.

Please introduce the approval number of the establishment(s) having produced the processed products of animal origin contained in the composite product and the third country or territory, or zone thereof, where the approved establishment is located, as provided for in Article 4(2) of Regulation (EC) No 853/2004 and indicated by the importing food business operator.

**6. The products contain processed products of animal origin with the exception of gelatine, collagen, and the highly refined products listed in Section XVI, point 1, of Annex III to Regulation (EC) No 853/2004 which originate from third countries, regions thereof or from an EU Member state, authorised to export each processed product of animal origin to the union as listed in commission decision 2011/163/EU**

If the composite product contains POAO originating from outside of GB, details of the country of origin should be provided to the EU importer. This will allow the importer to confirm that all ingredients originate from appropriately listed third countries or an EU member state.

**7. The products originate from third countries or regions thereof authorised to export meat products, dairy products, fishery products or egg products to ton the basis of the EU animal and public health requirements.** As above, this can be attested to by the importer based on a list of third countries of origin of POAO within the composite product.

**8.The products have been produced in an establishment which fulfils hygiene standards, recognised to be equivalent to those required by Regulation (EC) No 852/2004 of the European Parliament and of the council.**

In the UK, all food business operators manufacturing composite products must be registered in line with Regulation (EC) 852/2004. The importer can attest to this based on a registration number provided to them by the GB exporter.

**9. The products have been produced under conditions guaranteeing compliance with the maximum residue levels for pesticides laid down in Regulation (EC) No 396/2005 of the European parliament and of the council and the maximum levels for contaminants laid down in Commission Regulation (EC) No 1881/2006**

In the UK, Regulation (EC) 396/2005 is implemented by The Pesticides (Maximum Residue Levels) Regulations (England and Wales) 2008 (as amended) and devolved administration equivalents, and the maximum level of contaminants in Regulation (EC) 1881/2006 is enforced via The Contaminants in Food Regulations 2013 (as amended).

**10. Any dairy products within the product complied with one of the three options stated under this point.**

Please select the option that applies and strike through the ones that do not apply. Check footnotes 5,6 and 7 in the private attestation for more information on completing these points.

The first “either” point referring to non-specific treatment can be selected where the dairy product is processed in an approved establishment in GB (indicated in point 5 of Part II of the attestation) and composite product is manufactured in GB (GB code inserted in Box I.7 of Part I of the attestation) as GB is listed for entry into the Union of raw milk (MILK-RM) in accordance with Annex XVII to Implementing Regulation (EU) 2021/404. The dairy products can also originate from approved establishments in the EU, Northern Ireland or other countries listed for entry into the Union of raw milk (as set out in footnote 5).

Where one of the two “or” options referring to specific risk-mitigating treatment is used; GB exporters need to provide the importer with an attestation evidencing that the dairy products within the composite product have undergone the relevant heat treatment. This heat treatment (or a higher level of treatment) can be applied to the specific dairy product ingredient(s) and/or to the composite product as a whole. There is no set format that this attestation must follow. [See Annex XXVII to Commission Delegated Regulation 2020/692](#) for more detail on permitted treatments (extract below).

## RISK MITIGATING TREATMENTS FOR MILK AND DAIRY PRODUCTS

	A	B
Species of origin of the milk and the dairy products	<i>Bos Taurus, Ovis aries, Capra hircus, Bubalus bubalis and Camelus dromedarius</i>	Other than <i>Bos Taurus, Ovis aries, Capra hircus, Bubalus bubalis and Camelus dromedarius</i>
Animal health status of the third country	1. Third countries not officially free of foot and mouth (FMD) for the preceding 12 months 2. Third countries where vaccination against FMD is practised	Any
Sterilisation process, to achieve an F <sub>0</sub> value equal to or greater than 3	Yes	Yes
Ultra-high temperature (UHT) treatment at not less than 135 °C in combination with a suitable holding time	Yes	Yes
High temperature short time pasteurisation treatment (HTST) at 72 °C for 15 seconds applied twice to milk with a pH equal to or greater than 7,0 achieving, where applicable, a negative reaction to a alkaline phosphatase test, applied immediately after the heat treatment	Yes	No
HTST treatment of milk with a pH below 7,0	Yes	No
HTST treatment combined with another physical treatment by either: (i) lowering the pH below 6 for one hour; or (ii) additional heating equal to or greater than 72 °C, combined with desiccation	Yes	No
No: treatment not permitted Yes: acceptable treatment		

Extract from Annex XXVII of Commission Delegated Regulation (EU) 2020/692 (correct 31 Dec 2021)

**11. Any egg products within the product have undergone a specific risk-mitigating treatment at least equivalent to one of the treatments provided for in the table set out in Annex XXVIII to Delegated Regulation (EU) 2020/692.**

If the composite product contains any egg products, the GB exporter will need to provide the importer with an attestation evidencing that the egg products within the composite product have undergone the relevant heat treatment. This heat treatment (or a higher level of treatment) can be applied to the specific egg product ingredient(s) and/or to the composite product as a whole. There is no set format that this attestation must follow.

The permissible treatments are as follows:

- a. Treatments of egg products for the inactivation of highly pathogenic avian influenza.

Egg product	Treatment	
	Core temperature (in degrees Celsius (°C))	Duration of treatment (in seconds (s) or hours (hr))
Liquid egg white	55,6 °C	870 s
	56,7 °C	232 s
10 % salted yolk	62,2 °C	138 s
Dried egg white	67 °C	20 hr
	54,4 °C	513 hr
Whole eggs	60 °C	188 s
	completely cooked	
Whole egg blends	60 °C	188 s
	61,1 °C	94 s
	completely cooked	

- b. Treatments of egg products for the inactivation of infection with Newcastle Disease.

Egg product	Treatment	
	Core temperature (in degrees Celsius (°C))	Duration of treatment (in seconds (s) or hours (hr))
Liquid egg white	55 °C	2 278 s
	57 °C	986 s



	59 °C	301 s
10 % salted yolk	55 °C	176 s
Dried egg white	57 °C	50,4 hr
Whole eggs	55 °C	2 521 s
	57 °C	1 596 s
	59 °C	674 s
	completely cooked	

## Legal Statement

The existing EU legislation that the UK complied with prior to the end of the Transition Period has been incorporated into our domestic law as “retained EU law” under the European Union (Withdrawal) Act 2018. References in our guidance and certification to such EU instruments should be taken to be references to this “retained EU law”. The EU standards that this legislation includes continue to remain in force, without substantive amendment, as-part of UK domestic law (apart from corrections to make the EU legislation fully operable

## Disclaimer

This document provided based on information available at the time and may not necessarily comply fully with the requirements of the importing country. It is the exporter’s responsibility to check the document against any relevant import permit or any advice provided by the competent authority in the importing country. If these do not match, the exporter should contact the Animal and Plant Health Agency (APHA) in Carlisle, via the link below:

<https://www.gov.uk/government/organisations/animal-and-plant-health-agency>

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## Version History:

### NFG –

**Version 5** published 07 March 2023

Completion Part I:  
Information is added for clarity.

Completion of Part II:  
Point 2, 3, 5,6 and 7 are amended as per below mentioned amendments to PA model.

### Private Attestation template:

Part I:  
I.11 Approval/Registration No added.  
I.18 Chilled option added  
I.25 is removed.  
I.27 Manufacturing plant is added. Treatment Type is removed.

Part II:  
Point 2: Transportation of Chilled product for organoleptic quality reason.  
Point 3: Colostrum-Based product is not included in scope of this certificate.  
Point 5: Footnote 2 is added.  
Point 6: Product contain process product of animal origin with exception of gelatine, collagen and the highly refined products. EU MS origin products are now added to the scope of this attestation.  
Point 7: Further clarity is added in relation to exclusion of gelatine, collagen and the highly refined products.