



Part I : Details of dispatched consignment	1.1. Consignor Name Address Country		1.2. Certificate reference number	1.2.a. Unique reference number:		
	1.5. Consignee Name Address Country		1.3. Central Competent Authority Animal and Plant Health Agency			
	1.7 Country of origin		ISO code	1.8. Region of origin		
	1.11 Place of origin Name Address Country		1.12. Place of destination Name Address Country			
	1.13. Place of loading		1.14. Date and time of departure			
	1.15. Means of transport Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/> Railway wagon <input type="checkbox"/>		1.16. Entry Point			
	1.18 Temperature of products Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>		1.19. Total Gross Weight		1.20. Total number of packages	
	1.21. Seal/Container number		1.22. Commodities certified for: Human Consumption <input type="checkbox"/>			
	1.23. Transit through 3rd country <input type="checkbox"/>		1.24. For Export <input type="checkbox"/>			
	1.25. Identification of the commodities					
Custom code and title		Nature of the commodity		Product description		
				Date of freezing		
				Slaughterhouse		
				Cutting plant		
				Cold store		
				Packing plant		
				Name and official approval number:		

<p>II. Health information</p> <p>11.1. I, the undersigned, hereby certify that: The animal product(s) herein described, complies with the relevant United Kingdom standards and requirements which have been recognized as equivalent to the New Zealand standards and requirements as prescribed in the United Kingdom-New Zealand Agreement on Sanitary Measures.</p> <p>11.2. Additional Declarations/Guarantees: I, the undersigned, hereby certify that;</p> <p>11.2.1. the animal product is eligible for intra-Union trade without restriction.</p> <p>11.2.2. for products derived from wild pigs, the products herein described were derived from areas free from classical swine fever in the feral porcine population for the preceding 60 days.</p> <p>11.2.3. the products herein described have been:</p> <p>(1) Either a) derived from animals that were continuously resident since birth in Finland or Sweden, which is free from Porcine Reproductive and Respiratory Syndrome; OR b) cooked at the following minimum core temperature/times: Either 56 degrees Celsius for 60 minutes; OR 57 degrees Celsius for 55 minutes OR 58 degrees Celsius for 50 minutes; OR 59 degrees Celsius for 45 minutes; OR 60 degrees Celsius for 40 minutes; OR 61 degrees Celsius for 35 minutes; OR 62 degrees Celsius for 30 minutes; OR 63 degrees Celsius for 25 minutes; OR 64 degrees Celsius for 22 minutes; OR 65 degrees Celsius for 20 minutes; OR 66 degrees Celsius for 17 minutes; OR 67 degrees Celsius for 15 minutes; OR 68 degrees Celsius for 13 minutes; OR 69 degrees Celsius for 12 minutes; OR 70 degrees Celsius for 11 minutes; OR a heat and time of F03 or equivalent; OR</p> <p>(1) c) cured where the product has been subjected to a procedure which ensures the meat meets the following requirement: Either reached a pH of 5 or lower; OR was fermented (lactic curing) to a pH of 6.0 or lower and age-cured/ripened for at least 21 days; OR qualified for official certification as Prosciutto di Parma or an equivalent 12 month curing process; OR</p> <p>(1) d) prepared as consumer-ready cuts packaged for direct retail sale, not including minced (ground) meat, not including the head and neck, not exceeding 3kg per package, with the following tissues removed: axillary, medial and lateral iliac, sacral, iliofemoral (deep inguinal), mammary (superficial inguinal), superficial and deep popliteal, dorsal superficial cervical, ventral superficial cervical, middle superficial cervical, gluteal and ischiatic lymph nodes, and any other macroscopically visible lymphatic tissue (i.e. lymph nodes and lymphatic vessels) encountered during processing; OR</p> <p>(1) e) none of the above (Note: These products need to be processed in New Zealand prior to being given a biosecurity clearance.)</p> <p>(1) II.3 The product was derived/partly derived from product which: was imported into the UK from <insert applicable country/countries of origin.....>; was further stored, handled, processed, wrapped, and/or packaged in an establishment which is eligible to process product for intra-Union trade, is the subject of an existing import health standard between New Zealand and the third country/countries where the product originated, originated in a third country/countries and establishment(s) listed by the United Kingdom or European Community, and the product from the third country/countries is eligible for export to the United Kingdom or European Community.</p> <p>Notes</p> <p>Part I</p> <ul style="list-style-type: none"> · Box reference 1.11: Place of origin: Name and address of the dispatch establishment · Box reference 1.12: Optional · Box reference 1.16: Indicate the port of disembarkation · Box reference 1.15: Indicate the names of ships and, if known, the flight numbers of aircraft. In the case of transport in containers or boxes, the total number of these and their registration and where there is a serial number of the seal it has to be indicated in box 1.21. Separate information is to be provided in the event of unloading and reloading. · Box reference 1.19: Indicate total gross and net weight in kg · Box reference 1.21: If applicable, indicate the identification number of container and the seal number. · Box reference 1.25: Custom code and title: Use the appropriate Harmonized System (HS) code Nature of commodity: Select amongst the following: domestic, wild or farmed game if the origin is not incorporated in HS code Provide name and official approval number: Indicate "Abattoir", "Manufacturing plant" depending on the product. For abattoir: required only for HS code under the heading 02.03, 02.06. Date of production: for fresh meat and meat preparations, indicate the date of slaughter; for animal casings, meat products and processed products, indicate the date of production. <p>Part II.</p> <p>(1) Delete as appropriate.</p> <p>The colour of the signature shall be different to that of the printing. The same rule applies to stamp other than those embossed or watermarked.</p>	<p>11.a. Certificate reference number</p>	<p>11.b. Unique reference number:</p>								
<p>Official veterinarian</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">Name (in Capital):</td> <td style="width: 50%;">Qualification and title:</td> </tr> <tr> <td>Local Veterinary Unit</td> <td></td> </tr> <tr> <td>Date:</td> <td>Signature:</td> </tr> <tr> <td>Stamp</td> <td></td> </tr> </table>			Name (in Capital):	Qualification and title:	Local Veterinary Unit		Date:	Signature:	Stamp	
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