

Model health certificate for gelatine not intended for human consumption to be used by the photographic industry from non-EU countries

GBHC143X v3.0 May 2022

Part I. Details of dispatched consignment							
I.1 Consignor Name: Address: Tel:		I.2 Certificate reference no.		I.3 Central competent authority			
		I.2.a Not in use		I.4 Local competent authority			
I.5 Consignee Name: Address: Tel:				I.6 Person responsible for the load in Great Britain Name: Address: Tel:			
I.7 Country of origin	ISO code	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: Approval number: Address: Name: Approval number: Address: Name: Approval number: Address:				I.12 Place of destination <input type="checkbox"/> Custom warehouse Name: Approval number: Address:			
I.13 Place of loading				I.14 Date of departure			
I.15 Means of transport <input type="checkbox"/> Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other Identification: Documentation references:				I.16 Entry BCP			
				I.17 No(s) of CITES			

Gelatine not intended for human consumption to be used by the photographic industry from non-EU countries GBHC143X

II.a. Certificate reference no.	II.b.
--	--------------

I.18 Description of commodity			
I.19 Commodity code (HS code) 35.03	I.21 Temperature of products <input type="checkbox"/> Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen	I.23 Seal / Container No.	
I.20 Quantity	I.22 Number of packages	I.24 Type of packaging	
I.25 Commodity certified for <input type="checkbox"/> Technical use			
I.26 Not in use		I.27 <input type="checkbox"/> For import or admission into Great Britain	
I.28 Identification of the commodities			
Species (Scientific name)	Approval number of establishments / Manufacturing plant	Net weight	Batch number

Part II. Certification

I, the undersigned official, declare that I have read and understood Regulation (EC) No 1069/2009 and in particular Articles 8 and 10 thereof, and Commission Regulation (EU) No 142/2011, 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 Great Britain;
- 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:

⁽²⁾ either treated by pressure sterilisation as referred to in definition No 19 of Article 3 of Regulation (EC) No 1069/2009 ⁽¹⁾;

Gelatine not intended for human consumption to be used by the photographic industry from non-EU countries GBHC143X

II.a. Certificate reference no.	II.b.
--	--------------

⁽²⁾ or 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 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

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) and can be viewed on the UK legislation website (legislation.gov.uk).

References to Great Britain in this certificate include Channel Islands and Isle of Man.

Part I:

Box reference I.5: The intended destination of the photographic gelatine can only be Great Britain.

Box reference I.9: Country of destination: only applicable to Great Britain.

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:

⁽¹⁾ 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.

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

Gelatine not intended for human consumption to be used by the photographic industry from non-EU countries GBHC143X

II.a. Certificate reference no.	II.b.
--	--------------

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 pre- or post-process sterilisation phase.

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

(2) 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 Great Britain: this certificate is only for veterinary purposes and has to accompany the consignment until it reaches the factory of destination from the border control post.

Official Veterinarian / Official Inspector

Name (in capital letters):

Qualification and title:

Date:

Signature:

Stamp: