



Part I : Details of dispatched consignment

1.1. Consignor Name Address Country			1.2. Declaration reference number		1.2.a. Unique reference number:		
			1.3. Central Competent Authority DEFRA				
			1.4. Local Competent Authority APHA				
1.5. Consignee Name Trader registration number Address Country			1.6. No.(s) of related original certificates No.(s) of accompanying documents				
1.7 Country of origin UNITED KINGDOM		ISO code GB	1.8. Region of origin		1.9. Country of destination HONG KONG	ISO code HK	1.10. Region of destination
1.11 Place of origin			1.12. Place of destination				
1.13. Place of loading			1.14. Date and time of departure				
1.15. Means of transport Aeroplane Ship Railway wagon Road vehicle Other			1.16. Entry Point				
Identification:: Number(s):			1.17. CITES				
1.18 Temperature of products Ambient Chilled Frozen			1.19. Total Gross Weight		1.20. Total number of packages		
1.21. Seal/Container number							
1.22. Commodities certified for : Human Consumption							
1.23. Transit through 3rd country			1.24. For Export				
1.25. Identification of the commodities Custom code and title: Product description: Date of freezing: Slaughterhouse: cutting plant: cold store: packing plant:							



**Export Declaration for the export of
 Pork/Beef/Mutton (Meat/Offal/Meat Products) from
 United Kingdom to Hong Kong**

Part II: Declaration

II. Health information		1.2..Declaration reference number	1. 2.a. Unique reference number:
<p>Health declaration</p> <p>(1) The meat or meat product(s) herein described come from animals born and raised in the Republic of Ireland* or the United Kingdom*, slaughtered in the Republic of Ireland and packed in the United Kingdom, but not vice versa. The slaughterhouses where the animals were slaughtered and/or processing plants where the meat was packed are approved and under regular veterinary-sanitary supervision of the competent veterinary authority;</p> <p style="text-align: center;">and</p> <p>(2) The meat or meat product(s) was/were derived from animals that underwent ante and post mortem inspection and did not show signs of infectious and contagious diseases at the time of slaughter;</p> <p style="text-align: center;">and</p> <p>(3) The meat has been subject to the testing programmes for harmful organisms, veterinary drug residues and other toxic substances administered by the competent authority. The results of the tests meet the United Kingdom performance standards and have not provided any evidence as to the presence of chemical/drug residues or toxic substance that could be harmful to human health. The tissues derived from food animals do not contain prohibited chemicals and the levels of drugs and chemicals in tissues do not exceed Maximum Residue Limits;</p> <p style="text-align: center;">and</p> <p>(4) The meat or meat product(s) herein described has/have been dressed, prepared and packed under hygienic conditions in officially approved establishments which are subject to supervision by the official veterinarian. The meat or meat product(s) is/are fit for human consumption in accordance with legislation of the United Kingdom</p> <p style="text-align: center;">and</p> <p>(5) The United Kingdom may source food animals and their meat from the Republic of Ireland that has established import protocol with Hong Kong for that particular type of commodity (1).</p> <p>Additional Health Attestations for Beef (if applicable)</p> <p>(6) The beef or beef product(s) herein described come from animals born in the Republic of Ireland* or the United Kingdom* and raised in the Republic of Ireland* or the United Kingdom*, where OIE has recognized as having a [risk status.....] BSE risk in accordance with OIE Terrestrial Animal Health Code;</p> <p style="text-align: center;">and</p> <p>(7) The beef or beef product(s) is/are considered safe and recommended for trade, subject to the latest BSE risk status of the Republic of Ireland and the United Kingdom where the cattle has been fed and slaughtered, and its meat/meat products produced and handled, in accordance with the recommendations made by the OIE under the Terrestrial Animal Health Code.</p> <p>Notes</p> <p>(a) For meat or meat product(s) herein described which come from animals that were slaughtered in the Republic of Ireland, this Export Declaration must be issued. Under such scenario, the Hong Kong importer is required to obtain permission in writing from the Centre for Food Safety of the Food and Environmental Hygiene Department of Hong Kong.</p> <p>(b) For meat or meat product(s) which come from animals that were slaughtered within the United Kingdom, a Health Certificate must be issued. No import permission is required in these cases.</p> <p>(c) The arrangement for using this Export Health Certificate and Declaration for the export of beef, pork and mutton from the United Kingdom or the Republic of Ireland to Hong Kong shall be automatically terminated should there be any non-alignment of the food safety standards and controls for meat production between the United Kingdom and the European Union.</p> <p>* Delete as appropriate</p> <p>Part I</p> <p>Box reference 1.7.: Country of origin means the exporting country.</p> <p>Box reference 1.11.: Place of origin: name and address of the dispatch establishment in the exporting country.</p> <p>Box reference 1.21.: For containers or boxes, the container number and the seal number (if applicable) should be included.</p> <p>Box reference 1.25.: Custom code and title: Use the appropriate Harmonised System (HS) code under the following headings: 02.01; 02.02; 02.03; 02.04; 02.06; 02.09; 05.04; 05.06; 15.01; 15.02.</p> <p>Product description: Indicate the nature of cuts. Date of freezing: Indicate Month(s) and year(s) when frozen.</p> <p>Slaughterhouse, cutting plant, cold store, packing plant: Indicate the corresponding name and country (ISO code) and establishment approval number (as applicable).</p>			
<p>Official veterinarian or official inspector</p> <p>Name (in Capital):</p> <p>Local Veterinary Unit:</p> <p>Date:</p> <p>Stamp</p> <p>Qualification and title:</p> <p>LVU N°:</p> <p>Signature:</p>			