

UNITED KINGDOM

Animal health/Official certificate to the EU

Part I: Description of consignment	I.1 Consignor/Exporter		I.2 Certificate reference		I.2a	
	Name Address				
	Country ISO country code		I.3 Central Competent Authority DEPARTMENT FOR ENVIRONMENT, FOOD & RURAL AFFAIRS			
			I.4 Local Competent Authority ANIMAL AND PLANT HEALTH AGENCY			
	I.5 Consignee/Importer			I.6 Operator responsible for the consignment		
	Name Address			Name Address		
	Country ISO country code			Country ISO country code		
	I.7 Country of origin ISO country code			I.9 Country of destination ISO country code		
	I.8 Region of origin Code			I.10 Region of destination Code		
	I.11 Place of dispatch Name Address Country ISO country code			I.12 Place of destination Name Address Country ISO country code		
Registration/Approval No			Registration/Approval No			
I.13 Place of loading			I.14 Date and time of departure			
I.15 Means of transport			I.16 Entry Border Control Post			
<input type="checkbox"/> Aircraft <input type="checkbox"/> Vessel <input type="checkbox"/> Railway <input type="checkbox"/> Road vehicle Identification			<input type="checkbox"/> Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen			
<input type="checkbox"/> Air transport <input type="checkbox"/> Land transport			I.17 Accompanying documents			
Type Country Commercial document reference			Code ISO country code			
I.18 Transport conditions			I.19 Container number/Seal number			
<input type="checkbox"/> Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen			Container No Seal No			
I.20 Certified as or for						
<input type="checkbox"/> Products for human consumption						
I.21			I.22			
<input type="checkbox"/> For transit			<input type="checkbox"/> For internal market			
Third country ISO country code			I.23			
I.24 Total number of packages		I.25		I.26 Total net weight/gross weight (kg)		

UNITED KINGDOM

1.27 Description of consignment

1						
CN code	Species	Cold store	Type of packaging	Net weight	Slaughterhouse	Treatment type
Nature of commodity	Number of packages	Batch No	Date of collection /production	Manufacturing plant		Final consumer <input type="checkbox"/>
2						
CN code	Species	Cold store	Type of packaging	Net weight	Slaughterhouse	Treatment type
Nature of commodity	Number of packages	Batch No	Date of collection /production	Manufacturing plant		Final consumer <input type="checkbox"/>
3						
CN code	Species	Cold store	Type of packaging	Net weight	Slaughterhouse	Treatment type
Nature of commodity	Number of packages	Batch No	Date of collection /production	Manufacturing plant		Final consumer <input type="checkbox"/>
4						
CN code	Species	Cold store	Type of packaging	Net weight	Slaughterhouse	Treatment type
Nature of commodity	Number of packages	Batch No	Date of collection /production	Manufacturing plant		Final consumer <input type="checkbox"/>
5						
CN code	Species	Cold store	Type of packaging	Net weight	Slaughterhouse	Treatment type
Nature of commodity	Number of packages	Batch No	Date of collection /production	Manufacturing plant		Final consumer <input type="checkbox"/>

UNITED KINGDOM

II.a Certificate reference

Part II: Certification	II. Health information
	<p>II.1. Public health attestation [Delete when the Union is not the final destination of the fresh meat]</p> <p>I, the undersigned official veterinarian declare that I am aware of the relevant requirements of Regulation (EC) No 999/2001 of the European Parliament and of the Council, Regulation (EC) No 178/2002 of the European Parliament and of the Council, Regulation (EC) No 852/2004 of the European Parliament and of the Council, Regulation (EC) No 853/2004 of the European Parliament and of the Council, Regulation (EU) 2017/625 of the European Parliament and of the Council, Commission Delegated Regulation (EU) 2019/624 and Commission Implementing Regulation (EU) 2019/627 and hereby certify that the fresh meat ⁽²⁾ of domestic bovine animals (including <i>Bison</i> and <i>Bubalus</i> species and their cross-breeds) described in Part I was produced in accordance with these requirements, in particular that:</p> <p>II.1.1. the [meat]⁽¹⁾ [minced meat]⁽¹⁾ comes from (an) establishment(s) applying general hygiene requirements and implementing a programme based on the hazard analysis and critical control points (HACCP) principles in accordance with Article 5 of Regulation (EC) No 852/2004, regularly audited by the competent authorities, and is listed as a Union approved establishment;</p> <p>II.1.2. the meat has been obtained in compliance with the conditions set out in Section I of Annex III to Regulation (EC) No 853/2004;</p> <p>II.1.3. the meat has been found fit for human consumption following <i>ante-mortem</i> and <i>post-mortem</i> inspections carried out in accordance with Articles 8 to 19, 24, 29, 30, 33 to 35, 37 and 38 of Implementing Regulation (EU) 2019/627 and Articles 3, 4, 5, 7 and 8 of Delegated Regulation (EU) 2019/624;</p> <p>II.1.4. ⁽¹⁾ <i>either</i> [the carcass or parts of the carcass have been marked with a health mark in accordance with Article 48 of and Annex II to Implementing Regulation (EU) 2019/627;] ⁽¹⁾ <i>or</i> [the packages of [meat]⁽¹⁾ [minced meat]⁽¹⁾ have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]</p> <p>II.1.5. the [meat]⁽¹⁾ [minced meat]⁽¹⁾ satisfies the relevant criteria laid down in Commission Regulation (EC) No 2073/2005;</p> <p>II.1.6. the guarantees covering live animals and products thereof provided by the control plan submitted in accordance with Article 6(2) of Commission Delegated Regulation (EU) 2022/2292 are fulfilled and the concerned animals and products are listed in Annex -I to Commission Implementing Regulation (EU) 2021/405 for the concerned third country or territory;</p> <p>II.1.7. the [meat]⁽¹⁾ [minced meat]⁽¹⁾ has been stored and transported in accordance with the relevant requirements of Sections I and V respectively of Annex III to Regulation (EC) No 853/2004;</p> <p>II.1.8. with regard to bovine spongiform encephalopathy (BSE): ⁽¹⁾ <i>either</i> [the country or region of origin is classified in accordance with Commission Decision 2007/453/EC as a country or region posing a negligible BSE risk, and: ⁽¹⁾ <i>either</i> [the animals from which the meat or minced meat is derived were born, continuously reared and slaughtered in a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a negligible BSE risk;] ⁽¹⁾ <i>and/or</i> [the animals from which the meat or minced meat is derived originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a controlled BSE risk, and: ⁽¹⁾ <i>either</i> [(i) the meat or minced meat does not contain and is not derived from specified risk material as defined in point 1(a) of Annex V to Regulation (EC) No 999/2001;] ⁽¹⁾ <i>and/or</i> [(i) the carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters contain no specified risk material as defined in point 1(a) of Annex V to Regulation (EC) No 999/2001 other than the vertebral column, including dorsal root ganglia, and the carcasses or wholesale cuts of carcasses of animals aged over 30 months and containing vertebral column are identified by a clearly visible red stripe on the label referred to in Article 13 or 15 of Regulation (EC) No 1760/2000 of the European Parliament and of the Council ⁽³⁾;] (ii) the animals from which the meat or minced meat is derived have not been slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity;] ⁽¹⁾ <i>and/or</i> [the animals from which the meat or minced meat is derived originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing an undetermined BSE risk, and: ⁽¹⁾ <i>either</i> [(i) the meat or minced meat does not contain and is not derived from specified risk material as defined in point 1(a) of Annex V to Regulation (EC) No 999/2001;] ⁽¹⁾ <i>and/or</i> [(i) the carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters contain no specified risk material as defined in point 1(a) of Annex V to Regulation (EC) No 999/2001 other than the vertebral column, including dorsal root ganglia, and the carcasses or wholesale cuts of carcasses of animals aged over 30 months and containing vertebral column are identified by a clearly visible red stripe on the label referred to in Article 13 or 15 of Regulation (EC) No 1760/2000 ⁽³⁾;] (ii) the animals from which the meat or minced meat is derived have not been slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity; (iii) the animals from which the meat or minced meat is derived have not been fed with meat-and-bone meal or greaves, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health; (iv) the meat or minced meat was produced and handled in a manner which ensures that it does not contain and was not contaminated with nervous and lymphatic tissues exposed during the deboning process;]] ⁽¹⁾ <i>or</i> [the country or region of origin is classified in accordance with Decision 2007/453/EC as a country or region posing a controlled BSE risk, and;</p>

II.a Certificate reference

UNITED KINGDOM

	(a)	the animals from which the meat or minced meat is derived have not been slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity;
⁽¹⁾ either	[(b)	the meat or minced meat does not contain and is not derived from specified risk material as defined in point 1(a) of Annex V to Regulation (EC) No 999/2001;]
⁽¹⁾ and/or	[(b)	the carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters contain no specified risk material as defined in point 1(a) of Annex V to Regulation (EC) No 999/2001 other than the vertebral column, including dorsal root ganglia, and the carcasses or wholesale cuts of carcasses of animals aged over 30 months and containing vertebral column are identified by a clearly visible red stripe on the label referred to in Article 13 or 15 of Regulation (EC) No 1760/2000 ⁽³⁾ ;
⁽¹⁾ either	[(c)	the animals from which the meat or minced meat is derived originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a negligible or a controlled BSE risk;]
⁽¹⁾ and/or	[(c)	the animals from which the meat or minced meat is derived originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing an undetermined BSE risk, and:
	(i)	the animals from which the meat or minced meat is derived have not been fed with meat-and-bone meal or greaves, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health;
	(ii)	the meat or minced meat was produced and handled in a manner which ensures that it does not contain and was not contaminated with nervous and lymphatic tissues exposed during the deboning process;]
⁽¹⁾ or		[the country or region of origin is classified in accordance with Decision 2007/453/EC as a country or region with an undetermined BSE risk, and:
	(a)	the animals from which the meat or minced meat is derived have not been:
	(i)	slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity;
	(ii)	fed meat-and-bone meal or greaves derived from ruminants, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health;
⁽¹⁾ either	[(b)	the meat or minced meat does not contain and is not derived from specified risk material as defined in point 1(a) of Annex V to Regulation (EC) No 999/2001;]
⁽¹⁾ and/or	[(b)	the carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters contain no specified risk material as defined in point 1(a) of Annex V to Regulation (EC) No 999/2001 other than the vertebral column, including dorsal root ganglia, and the carcasses or wholesale cuts of carcasses of animals aged over 30 months and containing vertebral column are identified by a clearly visible red stripe on the label referred to in Article 13 or 15 of Regulation (EC) No 1760/2000 ⁽³⁾ ;
	(c)	the meat or minced meat does not contain and is not derived from nervous and lymphatic tissues exposed during the deboning process.]
⁽¹⁾ [II.1.9.		the minced meat has been produced in compliance with Section V of Annex III to Regulation (EC) No 853/2004 and frozen to an internal temperature of not more than -18°C;]
⁽⁴⁾ [II.1.10.		the [meat] ⁽¹⁾ [minced meat] ⁽¹⁾ fulfils the requirements of Commission Regulation (EC) No 1688/2005.]
II.2. Animal health attestation		
I, the undersigned official veterinarian, hereby certify that the fresh meat described in Part I:		
II.2.1.		has been obtained in the zone/s with code/s: ⁽⁶⁾ which, at the date of issue of this animal health/official certificate is/are authorised for the entry into the Union of fresh meat of bovine animals and listed in Part 1 of Annex XIII to Commission Implementing Regulation (EU) 2021/404 and:
	(a)	in which infection with rinderpest virus has not been reported for the last 12 months before the date of slaughter of the animals from which the fresh meat was obtained, and during the same period vaccination against this disease has not been carried out;
⁽¹⁾ either	[(b)	in which foot and mouth disease has not been reported for the last 12 months before the date of slaughter of the animals from which the fresh meat was obtained, and during the same period vaccination against this disease has not been carried out.]
⁽¹⁾⁽⁶⁾ or	[(b)	in which foot and mouth disease has not been reported since ___/___/___ (dd/mm/yyyy).]
⁽¹⁾⁽⁷⁾ or	[(b)	in which foot and mouth disease has not been reported for the last 12 months before the date of slaughter of the animals from which the fresh meat was obtained and a vaccination programme against foot and mouth disease is being carried out in kept bovine animals under the supervision of the competent authority of the third country or territory.]
⁽¹⁾⁽⁸⁾ or	[(b)	in which foot and mouth disease has not been reported for a last 12 months before the date of slaughter of the animals from which the fresh meat was obtained and a vaccination programme against foot and mouth disease is being carried out in kept bovine animals under the supervision of the competent authority of the third country or territory; this supervision includes the control of the efficacy of the vaccination programme through regular serological surveillance that indicates adequate antibody levels in the animals and demonstrates the absence of foot and mouth disease virus circulation in the zone.]
⁽¹⁾⁽⁹⁾ or	[(b)	in which foot and mouth disease has not been reported for the last 12 months before the date of slaughter of the animals from which the fresh meat was obtained, and during the same period vaccination against this disease has not been carried out and the absence of the disease is controlled by the competent authority of the third country or territory through a regular serological surveillance demonstrating the absence of foot and mouth disease virus circulation.]
II.2.2.		has been obtained from animals that:
	⁽¹⁾ either	[have remained in the zone/s referred to under point II.2.1. since birth, or for at least three months before the date of their slaughter.]

	<p>⁽¹⁾ <i>or</i> [have been introduced on ___/___/___ (dd/mm/yyyy) into the zone referred to under point II.2.1., from the zone with code ___ - ___ ⁽⁵⁾ that at that date was authorised for the entry into the Union of fresh meat of bovine animals and where they have remained since birth, or for at least three months before the date of their slaughter.]</p> <p>⁽¹⁾ <i>or</i> [have been introduced on ___/___/___ (dd/mm/yyyy) into the zone referred to under point II.2.1., from the Member State with ISO code _____.]</p> <p>II.2.3. has been obtained from animals coming from establishments:</p> <p>(a) registered by and under the control of the competent authority of the third country or territory and have a system in place to maintain and to keep records in accordance with Article 8 of Commission Delegated Regulation (EU) 2020/692;</p> <p>(b) which receive regular animal health visits from a veterinarian for the purpose of the detection of, and information on, signs indicative of the occurrence of diseases, including the listed diseases referred to in Annex I to Delegated Regulation (EU) 2020/692 relevant for the species and emerging diseases;</p> <p>(c) which were not subject to national restriction measures for animal health reasons, including the listed diseases referred to in Annex I to Delegated Regulation (EU) 2020/692 relevant for the species and emerging diseases, at the time of their dispatch to the slaughterhouse;</p> <p>(d) in which none of the animals kept therein have been vaccinated against [foot and mouth disease and] ⁽¹⁰⁾ infection with rinderpest virus;</p> <p>⁽¹⁾ <i>either</i> [(e) in and around which, within an area of 10 km radius, including where appropriate the territory of a neighbouring country, foot and mouth disease and infection with rinderpest virus has not been reported during the last 30 days before the date of their slaughter;]</p> <p>⁽¹⁾⁽⁷⁾ <i>or</i> [(e) in and around which, in an area of 25 km radius, including where appropriate the territory of a neighbouring country, foot and mouth disease and infection with rinderpest virus have not been reported during the last 60 days before the date of their slaughter;]</p> <p>⁽¹⁾⁽⁹⁾ <i>or</i> [(e) in and around which, within an area of 10 km radius, including where appropriate the territory of a neighbouring country, foot and mouth disease and infection with rinderpest virus has not been reported during the last 12 months before the date of their slaughter;]</p> <p>⁽¹⁾⁽⁷⁾ <i>either</i> [(f) in which the animals have remained for at least 40 days before the date of their dispatch directly to a slaughterhouse;]</p> <p>⁽¹⁾⁽⁷⁾⁽¹¹⁾ <i>or</i> [(f) in which the animals have remained for at least 40 days before the date of their passing through one single assembly centre approved by the competent authority of the third country or territory in accordance with Article 20(2), point (b), of Delegated Regulation (EU) 2020/692 without coming into contact with animals of a lower health status before the date of their dispatch directly to a slaughterhouse;]</p> <p>⁽¹⁾⁽¹²⁾ [(g) in which: (i) no animals have been introduced during the last three months before the date of dispatch to the slaughterhouse from the zones not authorised for the entry into the Union of fresh meat of bovine animals; (ii) animals are identified and registered in the national System of Identification and Certification of Origin for bovine animals;]</p> <p>(h) listed as approved establishments, following the favourable outcome of an inspection carried out by the competent authority of the third country or territory that was reflected in an official report in IMSOC, and inspected regularly by the competent authority to ensure that the relevant requirements provided for in Delegated Regulation (EU) 2020/692 are complied with.]</p> <p>II.2.4. has been obtained from animals which:</p> <p>(a) have been dispatched from their establishment of origin to a slaughterhouse in means of transport: (i) constructed in such a way that the animals cannot escape or fall out; (ii) in which visual inspection of the space where animals are kept is possible; (iii) from which the escape of animal excrements, litter or feed is prevented or minimised, and (iv) which was cleaned and disinfected with a disinfectant authorised by the competent authority of the third country or territory immediately before the transportation of the animals without contact with other animals which did not comply with the conditions referred to in points II.2.1., II.2.2. and II.2.3.;</p> <p>(b) during the transport to the slaughterhouse the animals did not pass through a third country or territory, or zone thereof which is not authorised for the entry into the Union of fresh meat of bovine animals, and they have not come into contact with animals of a lower health status;</p> <p>(c) have been slaughtered [[on ___/___/___ (dd/mm/yyyy)] ⁽¹⁾ [between ___/___/___ (dd/mm/yyyy) and ___/___/___ (dd/mm/yyyy)] ⁽¹⁾ ⁽¹³⁾;</p> <p>(d) had no contact with animals of a lower health status during their slaughter;</p> <p>⁽¹⁾⁽¹²⁾ [(e) at the slaughterhouse have been kept completely separated from animals the meat of which is not intended for dispatch to the Union before the date of their slaughter.]</p> <p>II.2.5. has been obtained in a slaughterhouse in and around which, within a radius of 10 km, including where appropriate the territory of a neighbouring country, none of the diseases referred to in point II.2.1. has been reported during the last 30 days before the date of slaughter of the animals.</p> <p>II.2.6. has been strictly segregated from fresh meat not complying with the animal health requirements for the entry into the Union of fresh meat of bovine animals throughout the operations of slaughter, cutting and until:</p> <p>⁽¹⁾ <i>either</i> [it was packaged for further storage.]</p> <p>⁽¹⁾ <i>or</i> [its loading, as unpackaged fresh meat, to the means of transport for dispatch to the Union.]</p> <p>⁽¹⁾ [II.2.7. is de-boned fresh meat, other than offal, obtained from carcasses:</p> <p>⁽¹⁾⁽⁷⁾ [(i) in which the main accessible lymph nodes have been removed; (ii) which have been submitted to maturation at a temperature</p>	<p>.....</p>
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UNITED KINGDOM

II.a Certificate reference

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above +2°C for at least 24 hours before the bones were removed; and (iii) in which the pH value of the meat was below 6,0 when tested electronically in the middle of the *longissimus-dorsi* muscle after maturation and before de-boning.]

⁽¹⁾ ⁽¹⁴⁾ [(i) in which the main accessible lymph nodes have been removed; and (ii) which have been submitted to maturation at a temperature above +2°C for at least 24 hours before the bones were removed.]]

H.3. Animal welfare attestation [Delete when the Union is not the final destination]

I, the undersigned official veterinarian, hereby certify, that the meat described in Part I derives from animals which have been treated in the slaughterhouse in accordance with the requirements of the Union legislation on the protection of animals at the time of killing or at least equivalent requirements.

Notes

In accordance with the Agreement on the withdrawal of the United Kingdom of Great Britain and Northern Ireland from the European Union and the European Atomic Energy Community, and in particular Article 5(4) of the Protocol on Ireland/Northern Ireland in conjunction with Annex 2 to that Protocol, references to the Union in this animal health/official certificate include the United Kingdom in respect of Northern Ireland.

This animal health/official certificate is intended for the entry into the Union of fresh meat and minced meat (as defined in Annex I to Regulation (EC) No 853/2004) of domestic bovine animals (as defined in Article 2, point (5), of Delegated Regulation (EU) 2020/692), including when the Union is not the final destination of such fresh meat.

The exclusion of mechanically separated meat is expressly mentioned in the title to avoid any confusion as this product shall not enter into the Union using this fresh meat certificate.

This animal health/official certificate shall be completed in accordance with the notes for the completion of certificates provided for in Chapter 4 of Annex I to Commission Implementing Regulation (EU) 2020/2235.

Part I

Box reference I.8.: Provide the code of the zone as appearing in column 2 of the table in Part 1 of Annex XIII to Implementing Regulation (EU) 2021/404.

Box reference I.27.: Description of consignment:
 "CN code": Indicate the appropriate Harmonised System (HS) code(s) of the World Customs Organisation under the following headings: 02.01, 02.02, 02.06, 05.04 or 15.02.
 "Nature of commodity": Indicate "carcase-whole", "carcase-side", "carcase-quarters", "offal" ⁽¹⁵⁾ or "cuts".
 "Treatment type": If appropriate, indicate "de-boned", "bone in" and/or "matured". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.

Part II:

- ⁽¹⁾ Delete if not applicable.
- ⁽²⁾ Fresh meat as defined in point 1.10 of Annex I to Regulation (EC) No 853/2004.
- ⁽³⁾ The number of bovine carcasses or wholesale cuts of carcasses, from which removal of the vertebral column is required shall be added to the Common Health Entry Document (CHED) referred to in Article 56 of Regulation (EU) 2017/625.
- ⁽⁴⁾ Delete if the consignment is not intended for the entry into Finland or Sweden.
- ⁽⁵⁾ Code of the zone in accordance with column 2 of the table in Part 1 of Annex XIII to Implementing Regulation (EU) 2021/404.
- ⁽⁶⁾ Only for zones with an opening date in column 8 of the table in Part 1 of Annex XIII to Implementing Regulation (EU) 2021/404.
- ⁽⁷⁾ For the zones with the entry related to specific conditions "Maturation, pH and de-boning" in column 5 of the table in Part 1 of Annex XIII to Implementing Regulation (EU) 2021/404.
- ⁽⁸⁾ For the zones with the entry related to specific conditions "Controlled vaccination programme" in addition to the entry "Maturation, pH and de-boning" in column 5 of the table in Part 1 of Annex XIII to Implementing Regulation (EU) 2021/404.
- ⁽⁹⁾ For the zones with the entry related to specific conditions "No vaccination carried out" in addition to the entry "Maturation, pH and de-boning" in column 5 of the table in Part 1 of Annex XIII to Implementing Regulation (EU) 2021/404.
- ⁽¹⁰⁾ Delete in the case of zones with the entry related to specific conditions "Maturation, pH and de-boning" in column 5 of the table in Part 1 of Annex XIII to Implementing Regulation (EU) 2021/404, where a vaccination programme against foot and mouth disease with serotypes A, O or C is carried out.
- ⁽¹¹⁾ Only for the zones with the entry related to animal health guarantees "Assembly centre" in column 6 of the table in Part 1 of Annex XIII to Implementing Regulation (EU) 2021/404.
- ⁽¹²⁾ For the zones with the entry related to specific conditions "Additional traceability" in column 5 of the table in Part 1 of Annex XIII to Implementing Regulation (EU) 2021/404.
- ⁽¹³⁾ Date or dates of slaughter. This meat shall only be permitted to enter into the Union if the meat was obtained from animals slaughtered after the date of authorisation of the zone/s referred to under point II.2.1. for the entry into the Union of fresh meat of bovine animals, or during a period where animal health restriction measures taken by the Union were not in place against the entry into the Union of this meat from that/those zone/s, or during a period where the authorisation of that/those zone/s for the entry into the Union of this meat was not suspended.
- ⁽¹⁴⁾ For the zones with the entry related to specific conditions "Maturation and de-boning" in column 5 of the table in Part 1 of Annex XIII to Implementing Regulation (EU) 2021/404. The matured de-boned meat shall only be permitted entry into the Union 21 days after the date of slaughter of the animals.
- ⁽¹⁵⁾ Excluding fresh blood which entry into the Union is not permitted in accordance with Article 130 of Delegated Regulation (EU) 2020/692.

UNITED KINGDOM

II.a Certificate reference
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Official veterinarian Name (in capital letters) Date Stamp	Qualification and title Signature