

**Model certificate for mechanically separated meat of domestic porcine animals (*Sus scrofa*)
(POR-MSM)**

GBHC311 v1.0 Jul-24

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 Not in use			
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:				I.12 Not in use			
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 Not in use			

II.a. Certificate reference no.	II.b.
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I.18 Description of commodity						
I.19 Commodity code (HS code)	I.21 Temperature of products <input type="checkbox"/> Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen			I.23 Identification of container / Seal number		
I.20 Quantity	I.22 Number of packages			I.24 Type of packaging		
I.25 Commodities certified for <input type="checkbox"/> Human consumption						
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)	Treatment type	Approval Number of Abattoir	Approval Number of Manufacturing Plant	Approval Number of Cold Store	Number of Packages	Net Weight

Part II. Certification

Animal Health

I, the undersigned official veterinarian, hereby certify that the porcine mechanically separated meat described in Part I of this certificate:

AH/T103 Territory requirements

has been obtained in the territory/ies with code: which, at the date of issuing this certificate:

- (a) ^(*)**EITHER** (a) [has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease; and]
- ^(*)**OR** (b) [(i) has been free for 12 months from rinderpest, African swine fever, ^(*)[foot-and-mouth disease], ^(*)[classical swine fever] and ^(*)[swine vesicular disease]; and
- (ii) has been considered free from ^(*)[foot-and-mouth disease], ^(*)[classical swine fever] and ^(*)[swine vesicular disease], since (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by of (dd/mm/yyyy); and]

II.a. Certificate reference no.	II.b.
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- (b) during the last 12 months no vaccination against these diseases have been carried out and imports of domestic animals vaccinated against these diseases are not permitted in this territory;

AH/E005 Establishment requirements (holding)

has been obtained from animals coming from holdings;

- (a) in which none of the animals present therein have been vaccinated against the diseases referred to in AH/T,
- (b) in and around which, in an area of 10km radius, there has been no case/outbreak of the diseases referred to in AH/T during the previous 40 days,
- (c) that are not subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks;

^(*)[(d) meets GB requirements for territory/ies with supplementary guarantee code ^(*)[D]];

AH/E300B Establishment requirements (slaughterhouse)

has been obtained in an establishment around which, within a radius of 10km, there has been no case/outbreak of the diseases referred to in point in AH/T during the previous 40 days or, in the event of a case of disease, the preparation of meat for importation into Great Britain has been authorised only after slaughter of all animals present, removal of all meat, and the total cleaning and disinfection of the establishment under the control of an official veterinarian;

AH/A001 Animal requirements (residency)

has been obtained from animals that:

- ^(*)**EITHER** [have remained in the territory described in AH/T since birth, or for at least the last three months before slaughter;]
- ^(*)**AND/OR** [have been introduced on (dd/mm/yyyy) into the territory described in AH/T from the territory/ies with code(s) that at that date was authorised to import this fresh meat into Great Britain;]
- ^(*)**AND/OR** [have been introduced on (dd/mm/yyyy) into the territory described in AH/T, from Great Britain];

AH/A600 Animal requirements (other)

has been obtained from animals that meet GB requirements for separation, transport and slaughter, and have been slaughtered on (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy);

AH/P001 Product requirements

has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate;

Animal Welfare

AW/001A Animal welfare

The product of animal origin described in Part I of this certificate derives from animals which have been handled in the slaughterhouse before and at the time of slaughter or killing in accordance with GB animal welfare requirements.

Public Health

I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of the GB regulations, and certify that the mechanically separated meat described in Part I of this certificate was produced in accordance with those requirements, in particular that:

PH/E100A Establishment requirements

the establishments where the products come from operate under the HACCP principles in accordance with GB regulations;

II.a. Certificate reference no.	II.b.
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PH/P100D Production requirements

it has been produced in compliance with the relevant GB regulations, and specifically with the requirements referred under code: (*)[A] or (*)[B]:

PH/I007 Inspection requirements

it is derived from meat which has been found fit for human consumption following ante-mortem and post-mortem inspections in accordance with GB regulations;

PH/MK001A Marking requirements

the products described in Part I of this certificate have been marked in compliance with the relevant GB regulations;

PH/MB001B Microbiological criteria

the products described in Part I of this certificate satisfy the relevant microbiological criteria set in GB regulations;

PH/RP001 Residue plans

the guarantees provided by the residue monitoring plans submitted to GB by the country of origin are fulfilled, in accordance with GB regulations;

PH/S101B Storage and transportation requirements

it has been stored and transported in accordance with the relevant GB regulations;

PH/MS300 Labelling requirements

it has a mark on the label denoting that it is made only from fresh meat from animals slaughtered in slaughterhouses and from cutting plants approved for exporting to Great Britain; **PH/D100B Trichinella requirements**

it has been derived from meat that fulfils the requirements set out in the relevant GB regulations for *Trichinella*:

- (*) **EITHER** [has been subjected to examination by a digestion method with negative results];
- (*) **AND/OR** [has been subjected to a freezing treatment];
- (*) **AND/OR** [meets GB requirements for animals coming from a holding officially recognised as applying controlled housing conditions;]

(*) Keep as appropriate.

Official Veterinarian

By signing this certificate, I certify that the requirements laid out above and in the accompanying notes for completion have been met.

Name (in capital letters):

Qualification and title:

Date:

Signature:

Stamp:

Part III. Notes for completion

These notes for completion must be read and understood by the certifying officer before signing the certificate. Notes are set out in sections that correspond to the sections in the certificate. By signing this certificate, certifiers are verifying that the consignment meets the requirements set out in the certificate and any relevant corresponding notes for completion.

These notes do not need to be printed as part of a paper certificate that accompanies the consignment or in any electronic copy of the certificate.

References to European Union legislation within this certificate are references to direct EU legislation which has been assimilated in Great Britain (assimilated 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.

References to GB requirements refer to the requirement(s) of Great Britain as set out in the accompanying notes for completion.

This certificate is meant for mechanically separated meat of domestic swine (*Sus scrofa*).

Mechanically separated meat or 'MSM' means the product obtained by removing meat from flesh-bearing bones after boning using mechanical means resulting in the loss or modification of the muscle fibre structure.

Part I

- Box reference I.8: Provide the code of territory as it appears in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Commission Regulation (EU) No 206/2010.^(†)
- Box reference I.11: *Place of origin*: name and address of the dispatch establishment.
- Box reference I.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship) is to be provided. In case of unloading and reloading, the consignor must inform the BCP of entry into Great Britain.
- Box reference I.19: Use the appropriate HS code: 02.03, 02.06, 02.09, 05.04 or 15.01.
- Box reference I.20: Indicate total gross weight and total net weight.
- Box reference I.23: For containers or boxes, the container number and the seal number (if applicable) should be included.
- Box reference I.28: *Treatment type*: Code "A" if chilled indicate the use by date (dd/mm/yyyy) or if frozen indicate the best before end date (mm/yyyy). If Code "B" indicate the date of freezing (dd/mm/yyyy) and the use by date (dd/mm/yyyy).

Part II

Animal Health

AH/T103 Territory requirements

Insert territory code as it appears in the document relating to 'fresh meat of ungulates' published on GOV.UK, in accordance with Regulation (EU) No 206/2010.^(†)

AH/E005 Establishment requirements (holding)

For territories that require Supplementary Guarantees insert the relevant Supplementary Guarantee code as it appears in column 5 "SG" of the document relating to 'fresh meat of ungulates' published on GOV.UK, in accordance with Commission Regulation (EU) No 206/2010.^(†)

By retaining this code you are certifying the following requirements are met where applicable to the consignment:

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“D”: An undertaking has been received that pigs are not fed with catering waste, are subject to official controls and are included in the list established by the competent authority for the purpose of importing pig meat into Great Britain.

Catering waste means: all waste from food intended for human consumption from restaurants, catering facilities or kitchens, including industrial kitchens and household kitchens of the farmer or persons tending pigs.

AH/E300B Establishment requirements (slaughterhouse)

No further notes for completion.

AH/A001 Animal requirements (residency)

If required, insert territory code as it appears in the document relating to ‘fresh meat of ungulates’ published on GOV.UK, in accordance with Regulation (EU) No 206/2010.^(†)

AH/A600 Animal requirements (other)

Separation, transport, and slaughter:

The meat must be obtained from animals that:

- (a) have remained separate since birth from wild cloven-hoofed animals,
- (b) have been transported from their holdings in vehicles, cleaned and disinfected before loading, to an approved slaughterhouse without contact with other animals which did not comply with the conditions set out in points in AH/T, AH/A001 and AH/E005,
- (c) at the slaughterhouse, have passed ante-mortem health inspection during the 24 hours before slaughter and, in particular, have shown no evidence of the diseases referred to in AH/T.

Date or dates of slaughter:

Imports of this meat shall not be allowed when obtained from animals slaughtered either prior to the date of authorisation for importation into Great Britain of the third country, territory or part thereof referred to in boxes I.7 and I.8, or during a period where restrictive measures have been adopted by Great Britain against imports of this meat from this third country, territory or part thereof.

AH/P001 Product requirements

No further notes for completion.

Animal Welfare

AW/001A Animal welfare

Animal must be handled in accordance with the relevant provisions of assimilated EU law and have met requirements at least equivalent to those laid down in Chapters II and III of Regulation (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing.

Public Health

By signing this certificate, you, the official veterinarian, are certifying that the requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EU) No 2017/625, (EU) No 2019/624, (EU) No 2019/627 have been met.

PH/E100A Establishment requirements

The establishment(s) where the products come from must operate under a programme based on the HACCP principles implemented in accordance with Article 5 of Regulation (EC) No 852/2004.

PH/P100D Production requirements

The mechanically separated meat has been produced in compliance with Section V of Annex III, to Regulation (EC) No 853/2004.

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The mechanically separated meat meets the specific requirements where applicable of the code:

“A”: produced in accordance with paragraph 3 of chapter III of Section V of Annex III to Regulation (EC) No 853/2004, and Annex IV to Regulation (EC) No 2074/2005.

“B”: produced in accordance with paragraph 4 of chapter III of Section V of Annex III to Regulation (EC) No 853/2004.

The mechanically separated meat originates from a country^(†) approved to export mechanically separated meat from domestic porcine animals to GB.

The mechanically separated meat must be

EITHER frozen to and kept at an internal temperature of not more than -18°C;

OR chilled to and kept at an internal temperature of not more than 2°C .

PH/I007 Inspection requirements

The mechanically separated meat has been derived from meat that has been found fit for human consumption following ante-mortem and post-mortem inspections carried out in accordance with Regulation (EU) No 2019/627 and Regulation (EU) No 2019/624.

PH/MK001A Marking requirements

The products described in Part I of this certificate have been marked with an identification mark in compliance with Section I of Annex II to Regulation (EC) No 853/2004.

PH/MB001B Microbiological criteria

The microbiological criteria set out in Regulation (EC) No 2073/2005 have been met.

PH/RP001 Residue plans

The country of origin listed in Part 1 must have a residue monitoring plan approved by GB, submitted in accordance with Directive 96/23/EC, providing guarantees on the residue status covering live animals and products thereof, and in particular Article 29.

A list of trading partners with approved residue plans can be found at:

[List of trading partners with approved residue monitoring control plans for products of animal origin](https://s3.eu-west-1.amazonaws.com/data.defra.gov.uk/Food/cert/RoW/Residue+Control+Plans.pdf)

(Available at: [https://s3.eu-west-](https://s3.eu-west-1.amazonaws.com/data.defra.gov.uk/Food/cert/RoW/Residue+Control+Plans.pdf)

[1.amazonaws.com/data.defra.gov.uk/Food/cert/RoW/Residue+Control+Plans.pdf](https://s3.eu-west-1.amazonaws.com/data.defra.gov.uk/Food/cert/RoW/Residue+Control+Plans.pdf))

PH/S101B Storage and transportation requirements

The relevant requirements for storage and transport have been met in accordance with Section V to Annex III to Regulation (EC) No 853/2004.

PH/MS300 Labelling requirements

The labels affixed on the packaging of the products in Part I bear an identification mark to the effect that the products come wholly from fresh meat originating from establishments (slaughterhouses and cutting plants) approved for exporting to Great Britain. **PH/D100B Trichinella requirements**

This can be certified only if the mechanically separated meat was derived from meat that fulfils the requirements of Regulation (EU) No 2015/1375 laying down specific rules on official controls for *Trichinella* in meat, and in particular the meat must comply with at least one of the following requirements:

EITHER the meat has been subjected to an examination by a digestion method with negative results;

AND/OR it has been subjected to a freezing treatment in accordance with Annex II to Regulation (EU) No 2015/1375;

AND/OR is derived from domestic porcine animals either coming from a holding officially recognised as applying controlled housing conditions in accordance with Article 8 of Annex IV to Regulation (EU) No 2015/1375 or not weaned and less than 5 weeks of age.

The controlled housing option can only be certified for third countries with the entry 'K' in column 'SG' in Part 1 of Annex 2 to Regulation (EU) No 206/2010.

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(†) The document(s) referred to above can be found at:

[EU and EFTA countries approved to export animals and animal products to Great Britain](https://www.data.gov.uk/dataset/4698a65d-1a3b-42d1-981e-df869e04185b/eu-and-efta-countries-approved-to-export-animals-and-animal-products-to-great-britain)

(Available at: <https://www.data.gov.uk/dataset/4698a65d-1a3b-42d1-981e-df869e04185b/eu-and-efta-countries-approved-to-export-animals-and-animal-products-to-great-britain>)

[Non-EU countries approved to export animals and animal products to Great Britain](https://www.data.gov.uk/dataset/b92627b0-dd7b-4e1d-ba36-e25424f55eeb/non-eu-countries-approved-to-export-animals-and-animal-products-to-great-britain)

(Available at: <https://www.data.gov.uk/dataset/b92627b0-dd7b-4e1d-ba36-e25424f55eeb/non-eu-countries-approved-to-export-animals-and-animal-products-to-great-britain>)

MODEL CERTIFICATE ONLY