# GROUPAGE EXPORT FACILITATION SCHEME SUPPORT ATTESTATION (SA1)

IMPORTANT NOTE: This Support Attestation is not an Export Health Certificate. It is to be used solely to support EU export certification of specific product categories in groupage consignments to the EU and EEA/EFTA countries in accordance with GEFS guidance issued by Defra.

Manufacturer:

**Support Attestation Unique Reference Number:** 

## PART I: MANUFACTURER DECLARATION

A. Manufacturer's attestations

(full name), being

(official position in the company) of

(name and address of manufacturer), have

authority and responsibility to sign this declaration on behalf of this manufacturer and hereby declare that:

- 1. the details in Parts B and C below include a complete list of the products of animal origin contained within the products to which this Support Attestation relates.
- 2. the information within this Support Attestation is correct and that no changes will be made to affect its validity prior to its date of expiry.
- 3. I will ensure that the Official Veterinarian signing this Support Attestation and the exporter(s) listed in Part B are immediately informed if any changes are made that affect the validity of this document and/or if I leave the employment of the manufacturer detailed above. I understand that in such cases this Support Attestation will immediately become null and void.
- 1. I understand that supplying false or misleading declarations, which the exporter will rely on for the satisfaction of relevant Export Health Certificate requirements, is an offence and may result in rejection of the exported product and immediate removal of the exporter from the GEFS as well as potential liability for costs incurred.
- 2. I will ensure that each delivery of products sent to the exporting premises under this Support Attestation is accompanied by a Batch Declaration, signed by an authorised representative of the manufacturer.

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B. Produc	et details		
1. Origin(	s) of the product(s)		
Please prov	ride the following details for the e	establishment(s) from which the produ	ucts will be

Establishment type (e.g., manufacturer, cold store)	Address	Approval / Registration Number

Please continue on a separate schedule if needed.

# 2. Destination(s) of the product(s)

dispatched.

Please provide the following details for the establishment(s) to which the products will be dispatched.

Exporter:	
Exporter's reference number (optional)	

Establishment type (e.g., consolidation hub, exporting depot)	Address	Approval / Registration Number (if available)

Please continue on a separate schedule if needed. In the case of multiple exporters, repeat the table above for each exporter

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#### 3. Other relevant establishments

Please provide the following details for all relevant establishments in the supply chain.

POAO raw ingredient (e.g., dairy, honey)	Establishment type (e.g., farm, slaughterhouse)	Approval / Registration Number (if available)

Please continue on a separate schedule if needed.

## 4. Description of the product(s)

Please provide the following details for each product to be exported using the GEFS.

Name / Description	Unique identifier <sup>(1)</sup>	Commodity type <sup>(2)</sup>	Unit weight

Please continue on a separate schedule if needed.

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<sup>(1)</sup> A point of data that can be used to identify this product, such as the universal product code.

<sup>(2)</sup> Select from: meat product, meat preparation, dairy product, honey, composite product, fishery product, gelatine, egg product

Where "composite product" is selected, state any of the following ingredients if used: meat, dairy product, honey, fishery product, gelatine, egg product (e.g., "composite product – meat, honey")

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## C. Health information

I, the undersigned, declare that I am aware of the relevant requirements of Regulation (EC) No 178/2002, Regulation (EC) No 852/2004, Regulation (EC) No 853/2004 and Regulation (EU) 2017/625, and hereby confirm that products described in Part B were produced in accordance with these requirements, and in particular that:

- 1. The products comply with the public health legislation applicable to exports of food to the EU or intra-EU trade. They are produced in an establishment implementing a HACCP programme, any non-conformances have been addressed, and the HACCP plan and records of controls are available for inspection.
- 2. The products comply with Regulation (EC) No 178/2002, Regulation (EU) No 2019/627, Regulation (EC) No 852/2004 and Regulation (EC) No 853/2004 and, where relevant, have been caught, harvested, landed, handled, packed, processed, stored and wrapped in accordance with EU law.
- **3.** The products (excluding any composite products) meet the microbiological standards required by Regulation (EC) 2073/2005.
- **4.** All ingredients of animal origin were produced in Great Britain, the EU or a third country approved for export of that product to the EU.
- **5.** There is a system in place to ensure that any ingredients of animal origin imported from the EU or a third country were legally imported through a Border Control Post.

#### \*[COMPOSITE PRODUCTS

- **6.** The products listed on this Support Attestation are classified as 'composite food products' in EU law according to their ingredients and degree of processing as defined in Article 2 of Commission Delegation Regulation (EU) 2019/625.
- 7. \*[If the composite products contain meat or meat products, the products have been processed and received treatment 'D' as defined by Commission Delegated Regulation (EU) 2020/692.]
- **8.** \*[If the composite products contain meat or meat products, the products have been processed and received nonspecific treatment 'A'.]
- \*[If the composite products contain beef or lamb meat, any beef or lamb used at the manufacturing site is derived from animals in, and produced in, a region(s) with 'negligible' or 'controlled' BSE risk and not derived from mechanically separated meat from bones of cattle or sheep, nor does it contain any specified risk materials as defined in Regulation (EC) 999/2001.]
- **10.** \*[If the composite products contain dairy, the raw milk used in any of the processed dairy products has at any stage of the production process been subjected to at least a pasteurisation treatment of 72°C for 15 seconds, sufficient to ensure a negative reaction to an alkaline phosphatase test applied immediately after the heat treatment.]

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**11.** \*[If the composite products contain egg, if relevant, the egg products have been subject to one or more (if multiple products or ingredients) of the risk mitigation treatments for highly pathogenic avian influenza, as specified below:

\*[liquid egg white treated with 55.6°C for 870 seconds;]

**AND/OR** \*[liquid egg white treated with 56.7°C for 232 seconds;]

**AND/OR** \*[10% salted yolk treated with 62.2°C for 138 seconds;]

**AND/OR** \*[dried egg white treated with 67°C for 20 hours;]

**AND/OR** \*[dried egg white treated with 54.4°C for 50.4 hours;]

**AND/OR** \*[whole eggs treated with 60°C for 188 seconds;]

**AND/OR** \*[whole eggs completely cooked;]

**AND/OR** \*[whole egg blends treated with 60°C for 188 seconds;]

**AND/OR** \*[whole egg blends treated with 61.1°C for 94 seconds;]

**AND/OR** \*[whole egg blends completely cooked.]]

**12.** \*[If the composite products contain egg, if relevant, the egg products have been subject to one or more (if multiple products or ingredients) of the risk mitigation treatments for Newcastle disease, as specified below:

\*[liquid egg white treated with 55°C for 2278 seconds;]

**AND/OR** \*[liquid egg white treated with 57°C for 986 seconds;]

**AND/OR** \*[liquid egg white treated with 59°C for 301 seconds;]

**AND/OR** \*[10% salted yolk treated with 55°C for 176 seconds;]

**AND/OR** \*[dried egg white treated with 57°C for 50.4 hours;]

**AND/OR** \*[whole eggs treated with 55°C for 2521 seconds;]

**AND/OR** \*[whole eggs treated with 57°C for 1596 seconds;]

**AND/OR** \*[whole eggs treated with 59°C for 674 seconds;]

**AND/OR** \*[whole eggs completely cooked.]]

13. \*[If the composite product contains gelatine or collagen, any gelatine or collagen used at the manufacturing site is derived from ruminant bones from an animal in, and produced in, a region(s) with 'negligible' or 'controlled' BSE risk, and not derived from mechanically separated meat from bones of cattle or sheep, nor does it contain any specified risk materials as defined in Regulation (EC) 999/2001.]]

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#### \*[DAIRY PRODUCTS:

**14.** The dairy products were subjected to at least a pasteurisation treatment of 72°C for 15 seconds, sufficient to ensure a negative reaction to an alkaline phosphatase test applied immediately after the heat treatment. Pasteurisation records are available for inspection by the OV signing the eventual Export Health Certificate.

- **15.** The milk is regularly tested for somatic cell count, bacterial contamination and antibiotic residues in accordance with EU legislation. Only milk, which passes these tests, is included in the products to be exported.
- **16.** The farms of origin are subject to regular veterinary inspection.
- **17.** The raw milk has been obtained from:

\*[animals have remained in Great Britain, since birth or at least 3 months prior to milking;]

**AND/OR** \*[animals introduced into Great Britain from:

\*[an approved third country as listed in Annex XVII Commission Implementing Regulation (EU) 2021/404;]

AND/OR \*[an EU member state.]]]

### \*[EGG PRODUCTS

- **18.** The eggs were produced on holdings which are subject to a Salmonella control programme. In the event of a flock testing positive, then the eggs were excluded from sale.
- **19.** The farms of origin receive regular veterinary inspections and undertake to ensure that only eggs from healthy birds are collected.
- **20.** \*[If relevant, the egg products have been subject to one or more (if multiple products or ingredients) of the risk mitigation treatments for highly pathogenic avian influenza specified below:

\*[liquid egg white treated with 55.6°C for 870 seconds;]

**AND/OR** \*[liquid egg white treated with 56.7°C for 232 seconds;]

**AND/OR** \*[10% salted yolk treated with 62.2°C for 138 seconds;]

**AND/OR** \*[dried egg white treated with 67°C for 20 hours;]

**AND/OR** \*[dried egg white treated with 54.4°C for 50.4 hours;]

**AND/OR** \*[whole eggs treated with 60°C for 188 seconds;]

**AND/OR** \*[whole eggs completely cooked;]

**AND/OR** \*[whole egg blends treated with 60°C for 188 seconds;]

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**AND/OR** \*[whole egg blends treated with 61.1°C for 94 seconds;]

**AND/OR** \*[whole egg blends completely cooked.]]

21. \*[If relevant, the egg products have been subject to one or more (if multiple products or ingredients) of the risk mitigation treatments for Newcastle disease specified below:

\*[liquid egg white treated with 55°C for 2278 seconds;]

**AND/OR** \*[liquid egg white treated with 57°C for 986 seconds;]

**AND/OR** \*[liquid egg white treated with 59°C for 301 seconds;]

**AND/OR** \*[10% salted yolk treated with 55°C for 176 seconds;]

**AND/OR** \*[dried egg white treated with 57°C for 50.4 hours;]

**AND/OR** \*[whole eggs treated with 55°C for 2521 seconds;]

**AND/OR** \*[whole eggs treated with 57°C for 1596 seconds;]

**AND/OR** \*[whole eggs treated with 59°C for 674 seconds;]

**AND/OR** \*[whole eggs completely cooked.]]

#### \*[FISHERY PRODUCTS

**22.** The fishery products bear an oval identification health mark.

- 23. Any aquatic animals are not alive.
- **24.** The fishery products are packed for direct human consumption and are not intended for further processing.
- **25.** \*[If the fishery products contain crustaceans, the fishery products have not been stored in holds, tanks or containers used for other purposes than the production/storage of fishery products.]
- **26.** \*[In the case of scallops or marine gastropods that are not filter feeders and harvested outside classified production areas, the results of 'own checks' compliant with FSA/FSS standards are satisfactory.]
- 27. \*[In the case of shellfish from classified production areas, the production areas were classified under Regulation (EU) 2019/627 as \*[A] \*[B] and/or \*[C] at the moment of harvesting.]]

#### \*[GELATINE

- **28.** \*[In the case of gelatine of ruminant origin, it was derived from hides and/or skins.]
- 29. \*[In the case of gelatine of ruminant origin, it was derived from bones and does not contain any specified risk materials as defined in EU Regulation (EC) 999/2001.]]

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*[HONFY		

- HONEY
- 30. The honey fulfils 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 and the third country or region thereof of its/their origin is listed in Annex I to Commission Implementing Regulation (EU) 2021/405 with an entry 'X' for honey.
- **31.** The honey has undergone \*[ultrasonication] \*[homogenization] \*[ultrafiltration] \*[pasteurisation] and/or \*[no thermal treatment].]

#### \*[MEAT PRODUCTS:

- 32. EITHER \*[The meat products are derived from a single species only.]
  - AND/OR \*[Products with mixes of meat from different species were processed after the meat was mixed.]
  - AND/OR \*[Products include mixes of meat which were processed before the meat was mixed.]
- 33. \*[If the products contain beef or lamb meat, any beef or lamb was derived from animals in, and produced in, a region(s) with 'negligible' or 'controlled' BSE risk and was not derived from mechanically separated meat from bones of cattle or sheep, nor does it contain any specified risk materials as defined in Regulation (EC) 999/2001.]
- **34.** The meat was obtained and prepared without contact with other meats not eligible for export to the EU.
- 35. EITHER \*[The meat products have been processed by nonspecific treatment 'A' to the extent that the cut surface no longer has the characteristics of fresh meat.]
  - AND/OR \*[The meat products have received a minimum temperature treatment of 'D' which was reached throughout the meat.]]

## D. Signature

This declaration can only be signed by an individual who has both sufficient knowledge of and responsibility for the relevant parts of the production, transport, and storage processes and who has been authorised in writing by the Managing Director (or equivalent) of the manufacturer to sign on behalf of the manufacturer.

## **Authorised by**

Name:	Signature:
Position:	
Date:	

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<sup>\*</sup> delete as necessary and, where multiple options are selected, provide further details in the Batch Declaration

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# PART II: OFFICIAL VETERINARIAN DECLARATION

A. Compliance visit

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Date	OI.	122	ue.

Date of expiry (30 days from date above):

I, the undersigned Official Veterinarian, hereby declare that:

- **1. EITHER** \*[I conducted an in-person compliance visit of the manufacturing premise(s) mentioned in I.B.1. above on (*insert date*).]
  - \*[I conducted a virtual compliance visit of the manufacturing premise(s) mentioned in I.B.1. above on (insert date) and confirm that the most recent in-person compliance visit took place on (insert date).]
- 2. There have been no additions, removals or alterations to the product health and traceability details relevant to I.C in the preceding 30 calendar days.
- **3.** \*[I have conducted an initial compliance visit and:
  - **EITHER** \*[There have been no changes to the product health and traceability details relevant to I.C in the preceding 6 months.]
  - \*[There have been no changes to the product health and traceability details relevant to I.C in at least 4 of the preceding 6 months and details, including the date of change(s) are described here:
- **4.** The products described in I.B.4. are packaged for the final consumer.
- 5. I have reviewed the relevant manufacturing and traceability processes, including relevant documentary evidence concerning all products listed in I.B.4, and can confirm that the attestations provided in I.C. are correct at the time of signing this Support Attestation.
- 6. I have received written confirmation from the Managing Director (or equivalent) of the manufacturing company to verify that the signatory of Part I is authorised to sign this document on behalf of the manufacturing company.
- 7. This Support Attestation is valid only for 30 days from the above date or until I am notified of any changes that affect the validity of declarations provided in this Support Attestation (whichever is the sooner).
- **8.** If I am notified of changes that affect the validity of declarations provided in this Support Attestation, I will notify the veterinary practice, agency, company or Official

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Veterinarian/FCCO (if known) responsible for certifying exports from the establishment(s) listed in I.B.2.			
	* delete as necessary		
B. Signature			
This declaration can only be signed by an OCQ(V) - PX (Product Exports) qualified Official Veterinarian.			
Name:	Official stamp:		
Signature:			

URN:

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