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

I *(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 suppliers listed in Part B below have been subject to a thorough and robust onboarding process to verify their compliance with the relevant attestations listed in Part C below.

2. 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.

3. 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.

4. 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.

5. 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.

6. 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.

B. Product details

1. Origin(s) of the product(s)

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

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)

Please provide the following details for the establishment(s) to which the products will be dispatched in preparation for export (i.e., the establishment(s) in which they will be certified).

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

3. Other relevant establishments

Please provide the following details for all relevant suppliers.

POAO ingredient (e.g., dairy, honey)	**Establishment type** (e.g., slaughterhouse, processing plant)	**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**[1]	**Commodity type**[2]	**Species**[3]	**Unit weight**[4]

Please continue on a separate schedule if needed.

[1] A point of data that can be used to identify this product, such as the universal product code.

[2] Select from: casings, collagen, colostrum-based product, composite product, dairy product, egg product, fishery product, frogs' legs, gelatine, highly-refined product, honey/apiculture product, insects, meat preparation, meat product, snails
Where "composite product" is selected, state any of the following ingredients if used: meat, dairy product, honey, fishery product, gelatine, collagen, egg product (e.g., "*composite product – meat, honey*")

[3] State the species, as relevant. In the case of composite products, state the species for any meat products, dairy products and/or ruminant-derived collagen and gelatine (e.g., "*meat - Sus scrofa, dairy - Bos taurus"*)

[4] The weight of the product as listed on its packaging, if not indicated by the unique identifier.

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, produced, collected, shelled, bled, handled, prepared, processed, packed, preserved, wrapped, packaged, labelled, stored, cooled (chilled or frozen) and/or transported in accordance with EU law.

3. The products (excluding any composite products, frogs' legs, highly refined products, insects or snails) 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.

***[CASINGS**

6. The guarantees covering casings provided by the control plan submitted in accordance with Article 6(2) of Commission Delegated Regulation (EU) 2022/2292 are fulfilled and the casings are listed in Annex I to Commission Implementing Regulation (EU) 2021/405 for the concerned third country or territory.

7. *[If the casings are of bovine, ovine or caprine origin, the casings do not contain any specified risk materials, according to the BSE risk status of the country/region, as defined in EU Regulation (EC) 999/2001.]]

***[COLLAGEN**

8. The collagen was derived from:

EITHER *[animals which have been found fit for human consumption following ante-mortem and post-mortem inspections;]

AND/OR *[wild game which has been found fit for human consumption following post-mortem inspection;]

AND/OR *[fishery products that comply with Section VIII of Annex III to Regulation (EC) 853/2004.]

9. *[If the collagen is of bovine, ovine or caprine origin, other than hides and skins, the collagen was produced in a region(s) with 'negligible' or 'controlled' BSE risk and was not derived from mechanically separated meat from bones of cattle, sheep or goat, nor does it contain any specified risk materials, according to the BSE risk status of the country/region, as defined in Regulation (EC) 999/2001.]]

***[COLOSTRUM-BASED PRODUCTS**

10. *[The colostrum-based products are produced in compliance with Commission Implementing Regulation (EU) 2019/627.]

11. *[The colostrum-based products have been processed from colostrum obtained from animals kept in establishments which receive regular animal health visits from a veterinarian.]]

*[**COMPOSITE PRODUCTS**

12. 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.

13. *[If the composite products contain meat or meat products, the products have been processed and received at least the minimum treatment 'D' as defined by Commission Delegated Regulation (EU) 2020/692.]

14. *[If the composite products contain meat or meat products, the products have been processed and received nonspecific treatment 'A'.]

15. *[If the composite products contain beef, lamb or goat meat, any beef, lamb or goat 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, sheep or goat, nor does it contain any specified risk materials as defined in Regulation (EC) 999/2001.]

16. *[If the composite products contain dairy products, the raw milk used in any of the processed dairy products:

EITHER *[has been subject to processing but not been subject to a risk mitigating treatment, provided it originates from an EU member state or a third country that is listed for import of raw milk/dairy products in Annex XVII of Implementing Regulation (EU) 2021/404;]

AND/OR *[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.]]

17. *[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:

EITHER *[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.]]

18. *[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:

EITHER *[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.]]

19. *[If the composite product contains gelatine or collagen, other than hides and skins, 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 relevant to the BSE risk status of the region(s) as defined in Regulation (EC) 999/2001.]]

*[**DAIRY PRODUCTS**

20. 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.

21. 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.

22. The farms of origin are subject to regular veterinary inspection.

23. *****[The dairy products have been processed from raw milk originating from:

EITHER *[Great Britain and obtained from animals that:

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

AND/OR *[were introduced into Great Britain from:

EITHER *[an approved third country as listed in Annex XVII Commission Implementing Regulation (EU) 2021/404, and the animals remained there for the last 3 months prior to the date of milking;]]]]

AND/OR *[an EU member state;]]]]

AND/OR *[the zone with code(s) _____ which is listed as an approved country in Annex XVII of the Commission Implementing Regulation (EU) 2021/404 and the raw milk complied with all relevant requirements laid down in Delegated Regulation (EU) 2020/692;]]

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

24. *[The dairy products have been processed from dairy products originating from:

EITHER *[Great Britain;]]

AND/OR *[the zone with code(s) _____ which is listed as an approved country in Annex XVII of the Commission Implementing Regulation (EU) 2021/404 and the raw milk complied with all relevant requirements laid down in Delegated Regulation (EU) 2020/692;]]

AND/OR *[an EU member state;]]

and the dairy products were produced from raw milk originating from:

EITHER *[Great Britain and obtained from animals that:

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

AND/OR *[were introduced into Great Britain from:

EITHER *[an approved third country as listed in Annex XVII Commission Implementing Regulation (EU)

2021/404, and the animals remained there for the last 3 months prior to the date of milking;]]]]

AND/OR *[an EU member state;]]]]

AND/OR *[the zone with code(s) _____ which is listed as an approved country in Annex XVII of the Commission Implementing Regulation (EU) 2021/404 and the raw milk complied with all relevant requirements laid down in Delegated Regulation (EU) 2020/692;]]

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

***[EGG PRODUCTS**

25. 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.

26. The farms of origin receive regular veterinary inspections and undertake to ensure that only eggs from healthy birds are collected.

27. *[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:

EITHER *[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.]]

28. *[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:

EITHER *[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**

29. The fishery products bear an oval identification health mark.

30. Any aquatic animals are not alive.

31. The fishery products are packed for direct human consumption and are not intended for further processing.

32. The fishery products have not been stored in holds, tanks or containers used for other purposes than the production/storage of fishery products.

33. *[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.]

34. *[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**

35. *[The gelatine is not of ruminant origin.]

36. *[In the case of gelatine of ruminant origin, it was derived from hides and/or skins.]

37. *[In the case of gelatine of ruminant origin, other than hides and skins, it was derived from bones and does not contain any specified risk materials, according to the BSE risk status of the country/region, as defined in EU Regulation (EC) 999/2001.]]

***[HIGHLY REFINED PRODUCTS**

38. *****[In the case of amino acids, human hair was not used as a source for the highly refined product's production and the product complies with Regulation (EC) No 1333/2008.]

39. *[In the case of fat derivatives, the highly refined products are submitted to:

EITHER *[transesterification or hydrolysis at a temperature of at least 200°C, under corresponding appropriate pressure, for at least 20 minutes;]]

AND/OR *[saponification with NaOH 12M, in a batch process at 95°C for three3 hours or in a continuous process at 140°C 2 bars (2 000 hPa) for 8 minutes;]]

AND/OR *[hydrogenation at 160°C at 12 bars (12 000 hPa) for 20 minutes.]]

40. *****[In the case of food flavourings, the products are authorised in accordance with Regulation (EC) No 1334/2008.]]

***[HONEY AND APICULTURE PRODUCTS**

41. The honey and/or apiculture products 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.

42. The establishment producing the honey and/or apiculture products is regularly audited by the competent authority and either appears on the list of establishments drawn up and kept up to date in accordance with Article 127(3), point (e)(ii), of Regulation (EU) 2017/625 or in the case of honey of EU origin, is registered in accordance with Article 6 of Regulation (EC) 852/2004.

43. *[The honey and/or apiculture products conforms to the product description and composition criteria as defined in Annexes I and II to Council Directive 2001/110/EC and, in particular, does not contain any added food ingredient, including food additives or extraneous sugars.]

44. The honey has undergone *[ultrasonication] *[homogenization] *[ultrafiltration] *[pasteurisation] *[no thermal treatment].]

*[**MEAT PRODUCTS AND PREPARATIONS**

45. ***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.]

46. *[If the meat products and/or preparations contain beef, lamb or goat meat, any beef, lamb or goat 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, sheep or goat, nor does it contain any specified risk materials, according to the BSE risk status of the country/region, as defined in Regulation (EC) 999/2001.]

47. *[If the meat products and/or meat preparations contain pork meat, then the pork meat complies with at least one of the following options:

EITHER *[the pork meat has been subjected to an examination by a digestion method for Trichinella, as required in Annex I of Regulation (EU) 2015/1375, with negative results;]

AND/OR *[the pork meat was subject to a cold treatment (freezing) as required by Annex II to Regulation (EU) 2015/1375;]

AND/OR *[the pork meat is from domestic pigs originating in a holding officially recognised as applying Controlled Housing Conditions, in accordance with Article 8 to Regulation (EU) 2015/1375;]

AND/OR *[the meat is derived from domestic pigs that were not weaned and were less than 5 weeks of age at the time of slaughter.]]

48. The meat was obtained and prepared without contact with other meats not eligible for export to the EU.

49. ***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.]]

* delete as necessary and, where multiple options are selected, provide further details in the Batch Declaration

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:	

PART II: OFFICIAL VETERINARIAN DECLARATION

A. Compliance visit

Date of issue:
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. on (*insert date*).]

OR *[I conducted a virtual compliance visit of the manufacturing premise(s) mentioned in I.B.1. on (*insert date*) and confirm that the most recent in-person compliance visit took place on (*insert date)*.]

2. The product health and traceability details are compliant to the relevant conditions in I.C. in the preceding 30 calendar days.

3. I am satisfied that all suppliers listed in I.B.3. have been subject to a thorough and robust onboarding process to verify their compliance with the relevant attestations provided in I.C.

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 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:
Contact phone number:	
Email address:	
Signature:	