

GROUPAGE EXPORT FACILITATION SCHEME SUPPORT ATTESTATION (SA2)

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 animal by-products 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 establishments in the supply chain.

ABP material	Establishment type (e.g., manufacturing plant)	Approval 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⁾	Unit weight ⁽³⁾	ABP ⁽⁴⁾	Species ⁽⁵⁾

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: canned pet food, processed pet food other than canned, dog chews
(3) The weight of the product as listed on its packaging, if not indicated by the unique identifier.
(4) Select any and all of the animal by-products listed on page 4 used in this product.
(5) State the species of all animal by-products listed in the preceding column.

- A** Carcasses and parts of animals slaughtered or, in the case of game, bodies or parts of animals killed, and which are fit for human consumption in accordance with Union legislation, but are not intended for human consumption for commercial reasons.
- B** Carcasses and the following parts originating either from animals that have been slaughtered in a slaughterhouse and were considered fit for slaughter for human consumption following an ante-mortem inspection or bodies and the following parts of animals from game killed for human consumption in accordance with Union legislation: carcasses or bodies and parts of animals which are rejected as unfit for human consumption in accordance with Union legislation but which did not show any signs of disease communicable to humans or animals; heads of poultry; hides and skins, including trimmings and splitting thereof, horns and feet, including the phalanges and the carpus and metacarpus bones, tarsus and metatarsus bones; pig bristles; or feathers.
- C** Animal by-products from poultry and lagomorphs slaughtered on the farm as referred to in Article 1(3)(d) of Regulation (EC) No 853/2004 which did not show any signs of disease communicable to humans or animals. **Applicable to 'canned pet food' and 'processed pet food other than canned' only.**
- D** Blood of animals which did not show any signs of disease communicable through blood to humans or animals, obtained from animals that have been slaughtered in a slaughterhouse after having been considered fit for slaughter for human consumption following an ante-mortem inspection in accordance with Union legislation.
- E** Animal by-products arising from the production of products intended for human consumption, including degreased bone, greaves and centrifuge or separator sludge from milk processing.
- F** Products of animal origin, or foodstuffs containing products of animal origin, which are no longer intended for human consumption for commercial reasons or due to problems of manufacturing or packaging defects or other defects from which no risk to public or animal health arise. **Applicable to 'canned pet food' and 'processed pet food other than canned' only.**
- G** Pet food and feedingstuffs of animal origin, or feedingstuffs containing animal by-products or derived products, which are no longer intended for feeding for commercial reasons or due to problems of manufacturing or packaging defects or other defects from which no risk to public or animal health arise. **Applicable to 'canned pet food' and 'processed pet food other than canned' only.**
- H** Blood, placenta, wool, feathers, hair, horns, hoof cuts and raw milk originating from live animals that did not show signs of any disease communicable through that product to humans or animals. **Applicable to 'canned pet food' and 'processed pet food other than canned' only.**
- I** Aquatic animals, and parts of such animals, except sea mammals, which did not show any signs of diseases communicable to humans or animals.
- J** Animal by-products from aquatic animals originating from plants or establishments manufacturing products for human consumption.
- K** The following material originating from animals which did not show any signs of disease communicable through that material to humans or animals: shells from shellfish with soft tissue or flesh; hatchery by-products, egg and egg by-products, including egg shells, originating from terrestrial animals; and day-old chicks killed for commercial reasons. **Applicable to 'canned pet food' and 'processed pet food other than canned' only.**
- L** Animal by-products from aquatic or terrestrial invertebrates other than species pathogenic to humans or animals. **Applicable to 'canned pet food' and 'processed pet food other than canned' only.**
- M** Animals and parts thereof of the zoological orders of Rodentia and Lagomorpha, except Category 1 material as referred to in Article 8(a)(iii), (iv) and (v) of Regulation (EC) No 1069/2009 and Category 2 material as referred to in Article 9(a) to (g) of that Regulation. **Applicable to 'canned pet food' and 'processed pet food other than canned' only.**
- N** Material from animals which have been treated with certain substances which are prohibited by Council Directive 96/22/EC (2b), the import of the material being permitted in accordance with Article 35(a)(ii) of Regulation (EC) No 1069/2009.

C. Health information

I, the undersigned, declare that I am aware of the relevant requirements of Regulation (EC) No 1069/2009, and in particular Articles 8 and (except in the case of dogchews) 10 thereof, and Regulation (EU) No 142/2011, and in particular Chapter II of Annex XIII and Chapter II of Annex XIV thereto, and hereby confirm that products described in Part B were produced in accordance with these requirements, and in particular that:

1. The products have been prepared exclusively with the animal by-products listed in the table in I.B.4. above.

2. *[The products are

EITHER *[derived from other ruminants than bovine, ovine or caprine animals;]

AND/OR *[derived from bovine, ovine or caprine animals and does not contain and is not derived from:

EITHER *[bovine, ovine and caprine materials other than those derived from animals born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in accordance with Decision 2007/453/EC;]]

AND/OR *[specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001; mechanically separated meat obtained from bones of bovine, ovine or caprine animals, except from those animals that were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in accordance with Commission Decision 2007/1453/EC, in which there has been no indigenous BSE case; or animal by-product or derived product obtained from bovine, ovine or caprine animals which have been killed, after stunning, by laceration of the central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity, except for those animals that were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in accordance with Decision 2007/1453/EC.]]]

3. The products have undergone all precautions to avoid contamination with pathogenic agents after treatment.

***[PROCESSED PET FOOD (CANNED)]**

4. The products have been prepared and stored in a plant approved and supervised by the competent authority in accordance with Article 24 of Regulation (EC) No 1069/2009.

5. The products have been subjected to heat treatment to a minimum Fc value of 3 in hermetically sealed containers.
6. The products were analysed by a random sampling of at least 5 samples from each processes batch by laboratory diagnostic method to ensure adequate heat treatment of the whole consignment as foreseen under point 5.]

***[PROCESSED PET FOOD (NOT CANNED)**

7. The products have been prepared and stored in a plant approved and supervised by the competent authority in accordance with Article 24 of Regulation (EC) No 1069/2009.

8. **EITHER** *[The products have been subjected to a heat treatment of at least 90°C throughout its substance.]

AND/OR *[The products have been produced as regards ingredients of animal origin using exclusively products which had been:

- in the case of animal by-products or derived products from meat or meat products, subjected to a heat treatment of at least 90°C throughout its substance;
- in the case of milk and milk based products:
 - if they are from third countries or parts of third countries listed in column B of Annex I to Commission Regulation (EU) No 605/2010, submitted to a pasteurisation treatment sufficient to produce a negative phosphatase test;
 - with a pH reduced to less than 6 from third countries or parts of third countries listed in column C of Annex I to Regulation (EU) No 605/2010, first submitted to a pasteurisation treatment sufficient to produce a negative phosphatase test;
 - if they are from third countries or parts of third countries listed in column C of Annex I to Regulation (EU) No 605/2010, submitted to a sterilisation process or a double heat treatment where each treatment was sufficient to produce a negative phosphatase test on its own;
 - if they are from third countries or parts of third countries listed in column C of Annex I to Regulation (EU) No 605/2010, where there has been an outbreak of foot-and-mouth disease in the preceding 12 months or where vaccination against foot-and-mouth disease has been carried out in the preceding 12 months, submitted to:

EITHER a sterilisation process whereby an Fc value equal or greater than 3 is achieved;

AND/OR an initial heat treatment with a heating effect at least equal to that achieved by a pasteurisation process of at least 72°C for at least 15 seconds and sufficient to produce a negative reaction to a phosphatase test, followed by:

EITHER a second heat treatment with a heating effect at least equal to that achieved by the initial heat treatment, and which would be sufficient to produce a negative reaction to a phosphatase test, followed in the case of dried milk or dried milk-based products by a drying process

AND/OR an acidification process such that the pH has been maintained at less than 6 for at least one hour;

- in the case of gelatine, produced using a process that ensures that unprocessed Category 3 material is subjected to a treatment with acid or alkali, followed by one or more rinses with subsequent adjustment of the pH and subsequent, if necessary repeated, extraction by heat, followed by purification by means of filtration and sterilisation;
- in the case of hydrolysed protein produced using a production process involving appropriate measures to minimise contamination of raw Category 3 material, and, in the case of hydrolysed protein entirely or partly derived from ruminant hides and skins produced in a processing plant dedicated only to hydrolysed protein production, using only material with a molecular weight below 10000 Dalton and a process involving the preparation of raw Category 3 material by brining, liming and intensive washing followed by:

EITHER exposure of the material to a pH of more than 11 for more than three hours at a temperature of more than 80°C and subsequently by heat treatment at more than 140°C for 30 minutes at more than 3.6 bar;

AND/OR exposure of the material to a pH of 1 to 2, followed by a pH of more than 11, followed by heat treatment at 140°C for 30 minutes at 3 bar;

- in the case of egg products, submitted to any of the processing methods 1 to 5 or 7 as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011, or treated in accordance with Chapter II of Section X of Annex III to Regulation (EC) No 853/2004;
- in the case of collagen submitted to a process ensuring that unprocessed

Category 3 material is subjected to a treatment involving washing, pH adjustment using acid or alkali followed by one or more rinses, filtration and extrusion, the use of preservatives other than those permitted by Union legislation being prohibited;

- in the case of blood products, produced using any of the processing methods 1 to 5 or 7, as referred to in Chapter 111 of Annex IV to Regulation (EU) No 142/2011;
- in the case of mammalian processed animal protein, submitted to any of the processing methods 1 to 5 or 7 and, in the case of porcine blood, submitted to any of the processing methods 1 to 5 or 7 provided that in the case of method 7 a heat treatment throughout its substance at a minimum temperature of 80°C has been applied;
- in the case of non-mammalian processed protein with the exclusion of fishmeal, submitted to any of the processing methods 1 to 5 or 7 as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011;
- in the case of fishmeal, submitted to any of the processing methods 1 to 7 as referred to in Chapter 111 of Annex IV to Regulation (EU) No 142/2011 or to a method and parameters which ensure that the product complies with the microbiological standards for derived products set out in Chapter I of Annex X to Regulation (EU) No 142/2011;
- in the case of rendered fat, including fish oils, submitted to any of the processing methods 1 to 5 or 7 (and method 6 in the case of fish oil) as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011 or produced in accordance with Chapter II of Section XII of Annex III to Regulation (EC) No 853/2004; rendered fats from ruminant animals must be purified in such a way that the maximum level of the remaining total insoluble impurities does not exceed 0.15% in weight;
- in the case of dicalcium phosphate, produced by a process that:
 - ensures that all Category 3 bone-material is finely crushed and degreased with hot water and treated with dilute hydrochloric acid (at a minimum concentration of 4% and a pH of less than 1.5) over a period of at least two days;
 - following the procedure referred to above, applies a treatment of the obtained phosphoric liquor with lime, resulting in a precipitate of dicalcium phosphate at pH 4 to 7; and
 - finally, air dries the precipitate of dicalcium phosphate with inlet temperature of 65°C to 325°C and end temperature between 30°C and 65°C;

- in the case of tricalcium phosphate, produced by a process that ensures
 - that all Category 3 bone-material is finely crushed and degreased in counter-flow with hot water (bone chips less than 14mm);
 - continuous cooking with steam at 145°C during 30 minutes at 4 bar;
 - separation of the protein broth from the hydroxyapatite (tricalcium phosphate) by centrifugation; and
 - granulation of the tricalcium phosphate after drying in a fluid bed with air at 200°C;
- in the case of flavouring innards, produced according to a treatment method and parameters, which ensure that the product complies with the microbiological standards referred to in point 9;]

AND/OR *[The products have been subject to a treatment such as drying or fermentation, which has been authorised by the competent authority;]

AND/OR *[In the case of aquatic and terrestrial invertebrates other than species pathogenic to humans or animals, the products have been subject to a treatment which has been authorised by the competent authority and which ensures that the pet food poses no unacceptable risks to public and animal health.]

9. The products were analysed by a random sampling of at least five samples from each processed batch taken during or after storage at the processing plant and complies with the following standards:

Salmonella: absence in 25g: n = 5. c = 0. m = 0. M = 0.

Enterobacteriaceae n = 5, c = 2, m = 10, M = 300 in 1 gramme.

n = number of samples to be tested

m = threshold value for the number of bacteria; the result is considered satisfactory if the number of bacteria in all samples does not exceed m

M = maximum value for the number of bacteria; the result is considered unsatisfactory if the number of bacteria in one of more samples is M or more

c = number of samples the bacterial count of which may be between m and M; the sample still being considered acceptable if the bacterial count of the other samples is m or less

10. The products were packed in new packaging.]

***[DOG CHEWS**

11. EITHER *[The dog chews are made from hides and skins of ungulates or from fish, have been subjected to a treatment sufficient to destroy organisms (including *Salmonella*) and are dry.]

AND/OR *[The dog chews are made from animal by-products other than hides and skins of ungulates or from fish and have been subjected to a heat treatment of at least 90°C throughout their substances.]

12. The products were analysed by a random sampling of at least five samples from each processed batch taken during or after storage at the processing plant and complies with the following standards:

Salmonella: absence in 25g: n = 5. c = 0. m = 0. M = 0.

Enterobacteriaceae n = 5, c = 2, m = 10, M = 300 in 1 gramme.

n = number of samples to be tested

m = threshold value for the number of bacteria; the result is considered satisfactory if the number of bacteria in all samples does not exceed m

M = maximum value for the number of bacteria; the result is considered unsatisfactory if the number of bacteria in one or more samples is M or more

c = number of samples the bacterial count of which may be between m and M; the sample still being considered acceptable if the bacterial count of the other samples is m or less

13. The dog chews were packed in new packaging.]

* 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. above on *(insert date)*.]

OR * [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. 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:	