



DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS  
SCOTTISH GOVERNMENT  
WELSH GOVERNMENT

DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS NORTHERN IRELAND

EXPORT TO CANADA OF RAW INEDIBLE ANIMAL PRODUCTS AND BY-PRODUCTS FROM THE UNITED KINGDOM

Part I : Details of dispatched consignment	I.1. Consignor Name Address  Country: United Kingdom		I.2. Certificate reference No .....			
			I.3. Central competent authority			
			I.4. Local competent authority			
	I.5. Consignee Name: Address:  Country: Canada Import Permit No.:		I.6. No.(s) of related certificates No.(s) of accompanying documents			
	I.7. Country of origin	ISO code	I.8. Region of origin	I.9. Country of destination	ISO code	I.10. Region of destination
	I.11. Exporting establishment Name Approval number Address  Postal Code      Tel:			I.12. Place of destination Name Address  Postal Code		
	I.13. Place of loading Name Region      Postal code			I.14. Date and time of departure		
	I.15. Means of transport  Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/>			I.16. Entry Point		
	Identification Number(s)			I.17. CITES		
	I.18. Temperature of product Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>			I.19. Total Gross Weight		I.20. Total number of packages
	I.21. Seal/Container No Seal No. / Container No.					
	I.22. Transit through third country <input type="checkbox"/> Third country/Pays tiers ISO code				I.23. For export:	
	I.24. Identification of the commodities Custom code and title:  Species      Slaughterhouse      Manufacturing plant <sup>(1)</sup> Number of packages      Type of package      Net weight      Batch number (Common & Scientific name)					

**Part II: Certification**

I, the undersigned, official veterinarian of the United Kingdom (UK), after due inquiry and to the best of my knowledge, do hereby certify that the animal by-products described above:

II.1. Were derived from animals slaughtered in the UK or were legally imported from an EU member state.

II.2. Were derived from animals sourced from and slaughtered in regions or zones which are recognized by Canada as free of diseases of concern of the species of origin<sup>2</sup>

II.3. Were not derived from animals slaughtered as part of a disease eradication program.

II.4. Were derived from animals that were slaughtered in an establishment operating under the supervision of the competent authority of the UK or an EU Member State and approved by the CFIA for export of edible meat products to Canada (<sup>3</sup>).

II.5. Were obtained from the carcasses of animals that were subjected to and passed ante-mortem inspection and were subjected to post-mortem inspection in a slaughterhouse supervised by the Veterinary Competent Authority

II.6 For products derived from swine, the animals from which the products were derived:

- 6.1. Originated from an establishment in the UK recognized as free from Aujeszky's Disease, OR (\*)
- 6.2 from an EU Member State or region free of Aujeszky's (AD) Disease in accordance with 2021/620 /EC AND;
- 6.3 have not been in contact with animals from countries, regions or establishments not considered free of (AD) during or after their transport to an approved abattoir.

II.7. For products derived from Cattle:

- 7.1 The animals from which the products were derived originate from a country or zone which is recognized by the WOAHP and the CFIA as negligible risk for Bovine Spongiform Encephalopathy (BSE); OR(\*)
- 7.2.1 The animals from which the products were derived originate from a country or zone which is recognized by the WOAHP and the CFIA as controlled risk for Bovine Spongiform Encephalopathy (BSE) and were not stunned before slaughtering by means of injecting compressed air or gas into the cranial cavity, or by pithing. AND;
- 7.2.2 The animal products or by-products covered by this certificate do not contain any of the following tissues: the skull, brain, trigeminal ganglia, eyes, palatine tonsils, spinal cord and dorsal root ganglia of cattle aged 30 months or older; and the distal ileum of cattle of all ages.

II.8. For products derived from ovines or caprines:

- 8.1. Scrapie is a notifiable disease in the country of origin of the animals
- 8.2 The products or by-products are derived from animals that showed no clinical signs of scrapie on the day of slaughter
- 8.3 An awareness, surveillance, and monitoring system for scrapie is in place in the country of origin of the animals

II.9. For products derived from lagomorphs:

- 9.1. are derived from animals which were kept in a premises where no case of rabbit haemorrhagic disease was reported during the 60 days prior to slaughter

II.10. For products derived from poultry:

- 10.1. are derived from birds slaughtered in an establishment located in a country, region, or zone which was free from highly pathogenic avian influenza (HPAI) and Newcastle Disease (ND) at the time of slaughter
- 10.2. were obtained from birds kept in a premises where there has been no outbreak of HPAI within 10 km for the 28 days prior to slaughter
- 10.3. were obtained from birds kept in a premises where there has been no outbreak of ND within 10 km in the 90 days prior to slaughter

II.11. Will be packaged and transported in a manner intended to prevent contamination and/or leakage of the products;

II.12. Have not been exposed to or comingled with any animal-origin materials that do not meet the requirements of this certificate.

II.13. Shipping containers and all accompanying documentation are marked with the words "NOT FOR USE AS HUMAN FOOD"

II.14. Have either:

- been denatured(<sup>4</sup>) OR(\*)
- have NOT been denatured as the nature of the commodity is not likely to be mistaken for an edible product

\*delete as appropriate

**Notes for section I and II:**

<sup>1)</sup>**Manufacturing plant:** either:

- a) A processing plant approved by the CFIA for export of edible meat and meat products to Canada<sup>3</sup>; or
- b) An animal products and by products (ABP) processing plant (intermediate facility) approved by the Competent authority of the UK. The competent authority must verify that the plant has in place a segregation procedure (from receiving of raw materials to shipping of finished products) to ensure that **only** inedible products originating from raw material sourced from slaughterhouses approved by the CFIA for export of edible meat (<sup>3</sup>) will be exported to Canada

\* Delete as appropriate.

**<sup>2)</sup> Diseases of concern for Canada for animal products & by-products covered by this certificate are:**

- For avian species including poultry: Highly Pathogenic Avian Influenza, Newcastle disease
- For ruminants including cervids: Contagious bovine pleuropneumonia; Foot-and-mouth disease (FMD); Lumpy skin disease; Peste des petits ruminants; Rift valley fever and Sheep pox and goat pox;
- For swine: African swine fever; Classical swine fever (Hog cholera); Foot and Mouth Disease; Swine vesicular disease;
- For horses & other equids: African horse sickness

List of Countries which Canada has recognized as being free of diseases of concern:

[Animal health status by country - Canadian Food Inspection Agency](#)

**<sup>3)</sup> List of processing and slaughter establishments approved to export to Canada :**

[Foreign countries establishments eligible to export meat products to Canada - Canadian Food Inspection Agency](#)

**<sup>4)</sup> Acceptable denaturants**

Inedible products/by-products must be freely slashed or crushed or ground AND mixed or sprayed with an acceptable denaturant as listed below. The denaturant shall be reasonably well distributed to ensure that all the inedible products/by-products are denatured, and must be of a contrasting colour to the product.

- liquefied charcoal or charcoal powder or active carbon product
- fish meal
- any denaturant listed at <https://food-nutrition.canada.ca/food-safety/referencelist/index-en.php>
- any food colouring agent approved by Health Canada for use in human food listed at <https://www.canada.ca/en/health-canada/services/food-nutrition/food-safety/food-additives/lists-permitted/3-colouring-agents.html>
- green intestinal products

Official veterinarian

Name (in capital letters):

Qualification and title:

Local Veterinary Unit:

Date:

Signature:

Stamp: