

EUROPEAN UNION

Export Health Certificate

Part I : Details of consignment	I.1. Consignor Name Address Country ISO Code	I.2. IMSOC Reference							
		I.2.a. Local reference							
	I.5. Consignee Name Country ISO Code Address	I.3 Central competent authority							
		I.4 Local competent authority							
	I.7. Country of origin ISO code	I.9. Country of destination ISO Code							
	I.8. Region of origin Code	I.10. Region of destination Code							
	I.11. Place of dispatch Name Address Approval number Country ISO code	I.12. Place of destination Name Address Approval number Country ISO code							
	I.13. Place of loading Name Address Approval number Country ISO 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						
	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 20%;">Mode</th> <th style="width: 40%;">International transport document</th> <th style="width: 40%;">Identification</th> </tr> </thead> <tbody> <tr> <td> </td> <td> </td> <td> </td> </tr> </tbody> </table>		Mode	International transport document	Identification				I.17. Accompanying documents Commercial document reference Date of issue Country Place of issue
Mode	International transport document	Identification							
I.18. Transport conditions Chilled <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Ambient <input type="checkbox"/> Frozen <input type="checkbox"/>		I.19. Container No/Seal N°							
I.20. Certified as Human Consumption <input type="checkbox"/>									
I.21. For transit through a third <input type="checkbox"/> Country EU Exit Authority EU Entry Authority		I.22. For transit through Member State (s) <input type="checkbox"/> Country ISO Code							
I.24. Total quantity		I.25. Total net weight							
		I.25. Total gross weight							
I.28. Description of consignment Cold store <input type="checkbox"/> Cutting plant <input type="checkbox"/> Date of collection/production <input type="checkbox"/> Date of freezing <input type="checkbox"/> Date of production <input type="checkbox"/> Date of slaughter <input type="checkbox"/> Identification mark <input type="checkbox"/> Manufacturing plant <input type="checkbox"/> Nature of commodity <input type="checkbox"/> Net weight <input type="checkbox"/> Package count <input type="checkbox"/> Product Description <input type="checkbox"/> Quantity <input type="checkbox"/> Species <input type="checkbox"/>									

	II. Health information	II.a. IMSOC Reference	II.b. Local Reference
Part II: Certification	<p>II.1 Public health attestation</p> <p>I, the undersigned official veterinarian, hereby certify, that minced meat⁽³⁾ and/or mechanically separated meat (MSM)⁽²⁾ of poultry, imported (sent) to the customs territory of Ukraine from country or zones listed in the register of countries or establishments authorised for importation of poultry meat to the customs territory of Ukraine complies with the following requirements:</p> <p>(a) it comes from (an) establishment(s) approved by the Competent Authority of EU Member State for supplying their production for export and operating under its supervision;</p> <p>(b) it comes from (an) establishment(s) implementing a programme, based on the HACCP principles in accordance with Ukrainian law on safety and specific quality parameters of food, in particular, the Law of Ukraine “On basic principles and requirements for safety and quality of food products”(№ 771) or in compliance with equivalent requirements of Regulation (EC) No 852/2004;</p> <p>(c) it has been produced in compliance with the hygiene requirements to production and circulation of food products of animal origin, established by the Order of Ministry of Agriculture and Food of Ukraine " № 813 of 20.10.2022 or in compliance with equivalent requirements of Regulation (EC) No 853/2004;</p> <p>(d) it complies with the Parameters of safety of poultry meat, in particular, the Law of Ukraine «On state control over the compliance with laws on food products, feed, animal by-products, animal health and welfare» (№ 2042) or with the equivalent EU requirements of Regulation (EU) 2017/625;</p> <p>(e) it complies with the Microbiological criteria for establishment indicators of safety of food products, approved by the Order of Ministry of Health of Ukraine of 19.07.2012 № 548 or with the equivalent requirements of Regulation (EC) No 2073/2005;</p> <p>(f) it has been produced under conditions guaranteeing compliance with the maximum residue levels for pesticides laid down in State sanitary rules and norms «Maximum levels, concentrations, quantity and units pesticides in agricultural raw material, food products, air of working zones, air, water and soil» (ДСанПіН 8.8.1.2.3.4-000-2001), approved by the Resolution 20.09.2001 №137 or with the equivalent requirements of Regulation (EC) No 396/2005 of the European Parliament and of the Council, and the maximum levels for contaminants laid down in State hygienic rules and norms «Regulation on maximum levels for certain contaminants in food products», approved by Order of Ministry of Health of Ukraine of 13.05.2013 № 368 or with the equivalent requirements of Commission Regulation (EC) No 1881/2006;</p> <p>(g) it complies with the guarantees on the absence and/or non-exceeding of the maximum permitted levels of veterinary drugs and contaminants residues under approved national plans for the monitoring of residues of veterinary drugs and contaminants in accordance with legislation of Ukraine or with the equivalent requirements of Commission Delegated Regulation (EU) № 2022/1644 of 07.07.2022 and Commission Implementing Regulation (EU) № 2022/1646 of 23.09.2022;</p> <p>(h) it comes from animals found fit for human consumption following ante- and post-mortem inspections;</p> <p>⁽²⁾ [II.1.2 The raw material used to prepare minced meat:</p> <p>(i) complies with the requirements for fresh meat;</p> <p>(ii) derives from skeletal muscle, including adherent fatty tissues;</p> <p>(iii) does not derive from: scrap cuttings and scrap trimmings (other than whole muscle cuttings); MSM; meat containing bone fragments or skin; meat of the head with the exception of the masseters, the nonmuscular part of the linea alba, the region of the carpus and the tarsus, bone scrapings and the muscles of the diaphragm (unless the serosa has been removed).</p> <p>II.1.2.1 Minced meat produced under following requirements:</p> <p>(i) Unless the competent authority authorised boning immediately before mincing, frozen or deep-frozen meat used for the preparation of minced meat or meat preparations was boned before freezing. It was stored only for a limited period;</p>		

II. Health information	II.a. IMSOC Reference	II.b. Local Reference
	<ul style="list-style-type: none"> (ii) when minced meat was prepared from chilled meat – production was done within no more than three days of poultry slaughter; (iii) immediately after production minced meat was wrapped or packaged and frozen to an internal temperature of not more than -18 °C. These temperature conditions were maintained during storage and transport.] 	
<p>⁽²⁾[II.1.3 The raw material used to produce MSM:</p> <ul style="list-style-type: none"> (i) complies with the requirements for fresh meat; (ii) does not contain feet, neck skin and head of poultry. 		
<p>⁽²⁾either [II.1.3.1 MSM produced using techniques that do not alter the structure of the bones used in the production of it and of which the calcium content is not significantly higher than that of minced meat as well as produced under the following requirements:</p> <ul style="list-style-type: none"> (i) raw material for deboning from an on-site slaughterhouse is no more than seven days old; otherwise, raw material for deboning must be no more than five days old. Poultry carcasses are not more than three days old; (ii) mechanical separation took place immediately after deboning; (iii) MSM was wrapped or packaged and frozen to an internal temperature of not more than – 18 °C; (iv) The temperature requirements under point (iii) were maintained during storage and transport; (v) the calcium content of MSM does not exceed 0,1 % (=100 mg/100 g or 1 000 ppm);] 		
<p>⁽²⁾or [II.1.3.1 MSM produced using techniques that alter the structure of the bones used in the production of it and produced under the following requirements:</p> <ul style="list-style-type: none"> (i) raw material for deboning from an on-site slaughterhouse is no more than seven days old; otherwise, raw material for deboning must be no more than five days old. Poultry carcasses are not more than three days old; (ii) if mechanical separation did not take place immediately after deboning the flesh-bearing bones were stored and transported at a temperature of not more than 2 °C or, if frozen, at a temperature of not more than -18 °C; (iii) flesh-bearing bones obtained from frozen carcasses were not refrozen; (iv) chilled MSM which was not processed within 24 hours, was frozen within 12 hours of production and reached an internal temperature of not more than –18 °C within six hours; (v) frozen MSM was wrapped or packaged before storage or transport, and was not stored for more than three months after production and was maintained at a temperature of not more than –18 °C during storage and transport.]] 		
<p>II.1.4 MSM and/or minced meat has been produced on ⁽³⁾..... (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy);</p>		
<p>II.1.5 Minced meat and/or mechanically separated meat (MSM) of poultry has not been subjected to re-freezing after thawing.</p>		
<p>II.2 Animal health attestation I, the undersigned official veterinarian, hereby certify, that that minced meat and/or mechanically separated meat (MSM) of poultry, described in this certificate:</p>		
<p>II.2.1 was obtained from birds originating from the territory of a country/zone of EU Member State or Ukraine free from highly pathogenic avian influenza and Newcastle disease in accordance with WOAH Terrestrial Animal Health Code.</p>		
<p>II.2.2 originates from establishments approved by the competent authority of the country of origin:</p> <ul style="list-style-type: none"> (a) the approval of which has not been suspended or withdrawn; (b) which, at the time of slaughter, was not subject to any animal health restriction imposed by the competent authority of the country of origin regarding infectious poultry diseases; (c) at which and within a 10 km radius of which (including, where appropriate, the territory of a neighbouring country) there has been no outbreak of highly pathogenic avian influenza or Newcastle disease for at least the previous 30 days prior to slaughter; 		
<p>II.2.3 has not been in contact at any time during slaughter, cutting, storage or transport with poultry or meat of lower veterinary-sanitary state.</p>		

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<p>II.2.4 has been obtained from poultry coming from establishments:</p> <p>(a) which are not restricted regarding any poultry diseases,</p> <p>(b) within a 10 km radius of which, including, where appropriate, the territory of a neighbouring country, there has been no outbreak of highly pathogenic avian influenza or Newcastle disease for at least the previous 30 days;</p> <p>II.2.5 has been obtained from poultry:</p> <p>(a) that have been kept on the territory of a country/zone referred to in point II.2.1 since hatching or have been imported to such territory as a day-old chicks, breeding and productive poultry, slaughter poultry.</p> <p>(b) has been slaughtered on⁽³⁾ (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy);</p> <p>^{(2)either} [(c) has not been vaccinated against avian influenza];</p> <p>^{(2)or} [(c) has been vaccinated against avian influenza using (indicate name and type of used vaccine) at the age ofweeks⁽⁴⁾].</p> <p>(d) has not been slaughtered under any animal-health scheme for the control or eradication of poultry diseases;</p> <p>(e) during any time of transportation to the slaughterhouse, did not come into contact with poultry infected with highly pathogenic avian influenza or Newcastle disease;</p> <p>(f) In case of poultry vaccinated against Newcastle disease, only the vaccines officially approved (registered) by the competent authority of the country of origin were used. Import, manufacture and circulation of vaccine must be done under the control of competent authority of the country of origin.</p>		
<p>II.3 Animal welfare attestation</p>		
<p>I, the undersigned official veterinarian, hereby certify, that minced meat and mechanically separated meat (MSM) of poultry, 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 the relevant provisions of legislation on animal welfare of the exporting country.</p>		
<p>Notes:</p>		
<p>Part I:</p>		
<p>- Box 1.11: Name, address and approval number of the establishment of dispatch.</p> <p>- Box 1.15: Indicate the registration number(s) of railway wagons and lorries, the names of ships, if known, the flight numbers of aircraft. In the case of transport in containers or boxes, the total number of these and their registration and where there is a serial number of the seal it has to be indicated in box I.19.</p>		
<p>Part II:</p>		
<p>(1) 'Minced meat' means de-boned meat that has been minced into fragments and contains less than 1 % salt. 'Mechanically separated meat (MSM) means the product obtained by removing meat from flesh-bearing bones after boning or from chicken carcasses, using mechanical means resulting in the loss or modification of the muscle fibre structure.</p>		
<p>(2) Keep as appropriate.</p>		
<p>(3) Indicate date or dates of slaughter.</p>		
<p>(4) In the case of use inactivated vaccine.</p>		
<p>The signature and the seal must be in a different colour that of the text.</p>		
<p>The certificate must be issued at least in Ukrainian and in a language of an EU Member State.</p>		

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Minced meat and/or mechanically separated meat (MSM) of poultry (POU-MI/MSM) (1)

II. Health information	II.a. IMSOC Reference	II.b. Local Reference
<p>Official veterinarian:</p> <p>Name (in capital letters):</p> <p>Date of signature:</p> <p>Stamp:</p> <p>Qualification and title:</p> <p>Signature:</p>		