

HEALTH CERTIFICATE

for technical gelatine not intended for human consumption to be used by the photographic industry, intended for dispatch to the European Community

COUNTRY

Veterinary certificate to EU

Part I: Details of dispatched consignment	I.1. Consignor Name Address Tel.		I.2. Certificate reference number		I.2.a			
			I.3. Central competent authority					
			I.4. Local competent authority					
	I.5. Consignee Name Address Postal code Tel.		I.6.					
	I.7. Country of origin	ISO code	I.8. Region of origin	Code	I.9. Country of destination	ISO code	I.10. Region of destination	Code
	I.11. Place of origin Name Address		Approval number		I.12.			
	I.13. Place of loading		I.14. Date 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 BIP in EU					
	Identification Documentary references		I.17. No(s) of CITES					
	I.18. Description of commodity				I.19. Commodity code (HS code)			
				I.20. Quantity				
I.21. Temperature of product Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>				I.22. Number of packages				
I.23. Identification of container/Seal number				I.24. Type of packaging				
I.25. Commodities certified for				Technical use <input type="checkbox"/>				
I.26.		I.27. For import or admission into EU <input type="checkbox"/>						
I.28. Identification of the commodities								
Species (Scientific name)		Approval number of establishments manufacturing plant		Net weight		Batch number		

COUNTRY

Technical gelatine not intended for human consumption
to be used by the photographic industry

Part II: Certification		II.a. Certificate reference number	II.b.
Health attestation			
I, the undersigned official, declare that I have read and understood Regulation (EC) No 1774/2002 ⁽¹⁾ and certify that the photographic gelatine described above:			
II.1. consists exclusively of photographic gelatine for photographic uses and is not intended for any other purpose;			
II.2. has been prepared and stored in a plant approved, validated and supervised by the competent authority in accordance with Article 18 of Regulation (EC) No 1774/2002, which do not produce gelatine for food, feed or other technical uses intended for dispatch to the European Community;			
II.3. has been prepared with Category 3 animal by-products and/or bovine vertebral column classified as Category 1 material;			
II.4. has been wrapped, packaged, stored and transported under satisfactory hygiene conditions;			
II.5. has been produced by a process ensuring that the raw material is:			
(a) treated by Method 1 ⁽²⁾ of Chapter III of Annex V to Regulation (EC) No 1774/2002; or			
(b) subjected to:			
(i) treatment with acid for at least two days, washing with water and treatment with an alkaline solution for at least 20 days; the pH must be adjusted and the material purified by means of filtration and sterilised at 138-140 °C for 4 seconds; or			
(ii) treatment with alkali for at least two days, washing with water and treatment with an acid solution for 10-12 hours; the pH must be adjusted and the material purified by means of filtration and sterilised at 138-140 °C for 4 seconds;			
II.6. has been wrapped and packaged in wrappings and packages carrying the words "PHOTOGRAPHIC GELATINE FOR THE PHOTOGRAPHIC INDUSTRY ONLY".			
Notes			
Part I:			
— Box reference I.5: the intended destination of the photographic gelatine can only be Luxembourg, the Netherlands or the United Kingdom.			
— Box reference I.9: country of destination: only applicable for Luxembourg, the Netherlands or the United Kingdom.			
— Box reference I.15: registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship); information is to be provided in the event of unloading and reloading.			
— Box reference I.23: identification of container/seal number: only where applicable.			
Part II:			
⁽¹⁾ OJ L 273, 10.10.2002, p. 1.			
⁽²⁾ Method 1 is as follows:			
"Reduction			
1. If the particle size of the animal by-products to be processed is more than 50 millimetres, the animal by-products must be reduced in size using appropriate equipment, set so that the particle size after reduction is no greater than 50 millimetres. The effectiveness of the equipment must be checked daily and its condition recorded. If checks disclose the existence of particles larger than 50 millimetres, the process must be stopped and repairs made before the process is resumed.			
Time, temperature and pressure			
2. After reduction the animal by-products must be heated to a core temperature of more than 133 °C for at least 20 minutes without interruption at a pressure (absolute) of at least 3 bars produced by saturated steam; the heat treatment may be applied as the sole process or as a pre- or post-process sterilisation phase.			
3. The processing may be carried out in batch or continuous systems."			
— The signature and the stamp must be in a different colour to that of the printing.			
— Note for the person responsible for the load in EU: this certificate is only for veterinary purposes and has to accompany the consignment until it reaches the factory of destination from the border inspection post.			
Official veterinarian or official inspector			
Name (in capital letters):		Qualification and title:	
Date:		Signature:	
Stamp:			