

Part I : Details of dispatched consignment	I.1. Consignor Name Address Country		I.2. Certificate reference number	I.2.a. TRACES reference number::	
			I.3. Central Competent Authority		
			I.4. Local Competent Authority		
	I.5. Consignee Name Address Country		I.6. No.(s) of related original 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 Place of origin		I.12. Place of destination		
	I.13. Place of loading		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 products		I.19. Total Gross Weight	I.20. Total number of packages	
	I.21. Seal/Container number				
	I.22. Commodities certified for : Human consumption <input type="checkbox"/>				
	I.23. Transit through 3rd country		I.24. For Export <input type="checkbox"/>		
	I.25. Identification of the commodities Trade name Manufacturing plant Date of production Use-by Date				

Part II: Certification

II. Health information	II.a. Certificate reference number	II.b. TRACES reference number:
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I, the undersigned official veterinarian, hereby certify that:

- II.1. Ready-made meals contain the following component/s of animal origin and meet the criteria set out below:
- II.2. The product was prepared and stored in an establishment which was approved and supervised by the competent authority of the country of origin, and authorised for export to Chile.
- (1) [II.3. The product contains milk or dairy products and meets the following conditions:
 - II.3.1. It was prepared and stored in an establishment approved and supervised by the competent authority of the country of origin;
 - II.3.2. It comes from a Member State or region which is free of foot-and-mouth disease, in accordance with the criteria set out in the relevant chapter of the most recent version of the Animal Health Code of the OIE; (enter the EU member State or zone of origin of the milk or dairy product).
 - II.3.3. The milk has undergone one of the following treatments:
 - (1)either sterilisation, to reach an F0 value equal to or greater than 3] ;
[II.3.3.1.
 - (1)or UHT treatment (ultra high temperature) at no less than 135°C with a suitable holding time] ;
[II.3.3.2.
 - (1)or HTST treatment (high temperature short time pasteurisation treatment) at 72°C for 15 seconds applied twice to milk with a pH equal to or greater than 7.0 achieving, where applicable, a
[II.3.3.3. negative reaction to an alkaline phosphatase test, performed immediately after the heat treatment] ;
 - (1)or treatment with an equivalent pasteurisation effect to that set out in point II.3.3.3. achieving, where applicable, a negative reaction to an alkaline phosphatase test, applied immediately after
[II.3.3.4. the heat treatment] ;
 - (1)or HTST treatment of milk with a pH below 7.0] ;
[II.3.3.5.
 - (1)or HTST treatment combined with another physical treatment by:
[II.3.3.6.
 - (1)either lowering the pH below 6 for one hour]] ;
[II.3.3.6.1.
 - (1)or additional heating equal to or greater than 72°C, combined with desiccation]] .
[II.3.3.6.2.
 - (1) [II.3.4. The dairy products (except cheeses) derive from milk that has undergone one of the heat treatments described in point II.3.3.]
 - (1) [II.3.5. The cheeses were made with milk that has undergone one of the heat treatments described in point II.3.3, or were matured for a minimum of 60 days (enter dates)]] .
- (1) [II.4. The product contains poultry meat (processed meat and/or meat products) which meet the following conditions:
 - II.4.1. It was prepared and stored in an establishment approved and supervised by the competent authority of the country of origin;
 - II.4.2. It has undergone one of the following heat treatments:
 - (1)either heat treatment to a minimum temperature of 70°C, which must be reached throughout the meat for a minimum of 82 seconds] ;
[II.4.2.1.
 - (1)or heat treatment to a minimum temperature of 74°C, which must be reached throughout the meat for a minimum of 40 seconds] ;
[II.4.2.2.
 - (1)or heat treatment to a minimum temperature of 80°C, which must be reached throughout the meat for a minimum of 29 seconds] ;
[II.4.2.3.
 - (1)or heat treatment in a hermetically sealed container to reach an F0 value equal to or greater than 3] ;
[II.4.2.4.
 - (1)or another heat treatment proposed in advance by the Competent Veterinary Authority, which must scientifically demonstrate to the SAG that it is equivalent to any of the processes
[II.4.2.5. described here: (enter heat treatment applied and time).]]
 - (1) [II.5. The product contains pork meat and/or beef meat (processed meat and/or meat products) which meets the following conditions:
 - II.5.1. It was prepared and stored in an establishment approved and supervised by the competent authority of the country of origin;
 - (1)either It comes from a Member State or region which is free from foot-and-mouth disease without vaccination, African Swine Fever, Swine Vesicular Disease and Classical Swine Fever, in
[II.5.2. accordance with the criteria set out in the relevant chapter of the most recent version of the Animal Health Code of the OIE: (enter the EU Member State or zone of origin of the pork or beef product)]
 - (1)or The product has undergone one of the following treatments:
[II.5.2.
 - (1)either heat treatment at a minimum temperature of 68°C, measured in the centre of the product for the period of time needed to reach a pasteurisation value equal to or greater than
[II.5.2.1. 40] ;
 - (1)or in respect of ham, it has undergone a natural fermentation and maturation treatment of at least nine months, resulting in the following characteristics:
[II.5.2.3.
 - Aw value of not more than 0,93,
 - pH value of not more than 6,0.]
 - (1)or heat treatment at a minimum temperature of 80°C, which must be reached throughout the meat.]
[II.5.2.4.
 - (1)or heat treatment in a hermetically sealed container to an Fo value equal to or greater than 3]]] .
[II.5.2.5.

Notes:

This certificate must be used for ready-made meals, in other words culinary preparations of animal origin which are presented ready for consumption, and need only to be cooked or heated up. Meals prepared with chilled or frozen fresh meat are not covered by this form, since they must meet the health requirements set out in the relevant Resolutions in force, which lay down the health requirements for chilled or frozen fresh meat.

- The signature and stamp must be in a different colour to that of the printed script.
- The certificate must be issued in Spanish and in the language of the EU Member State.

Part I:

Unique reference number assigned by the TRACES system.

Part II: Certification	II. Health information	II.a. Certificate reference number	II.b. TRACES reference number:		
	<p>Box reference 1.2.a:</p> <p>Box Name, address and approval number of the establishment of production or dispatch, in accordance with the register of establishments authorised to export to Chile. reference</p> <p>I.1.1.:</p> <p>Box reference I. 25:</p> <p>Product product type, e.g. pizza, lasagna, pasta with meat, meat pies, etc. name:</p> <p>Customs enter the relevant customs code of the World Customs Organisation: 16.01; 16.02; 16.03; 16.04; 16.05; 19.01; 19.02; 19.05; 20.04; 20.05; 21.03; 21.04; 21.05; 21.06. code and title:</p> <p>Producer enter the authorisation number of the establishment producing the ready-made meal, in accordance with the register of establishments authorised to export to Chile. establishment: nt:</p> <p>(1) Delete as appropriate</p>				
<p>Official veterinarian or official inspector</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%; border: none;"> <p>Name (in Capital):</p> <p>Local Veterinary Unit:</p> <p>Date:</p> <p>Stamp</p> </td> <td style="width: 50%; border: none;"> <p>Qualification and title:</p> <p>LVU N°:</p> <p>Signature:</p> </td> </tr> </table>				<p>Name (in Capital):</p> <p>Local Veterinary Unit:</p> <p>Date:</p> <p>Stamp</p>	<p>Qualification and title:</p> <p>LVU N°:</p> <p>Signature:</p>
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