

| | | | | | | |
|---|--|--------------------------|----------------------------------|--|--|--|
| Part I : Details of consignment | I.1. Consignor Name Address Country | | ISO Code | | I.2. IMSOC Reference Specimen not to be used for exports from EU I.2.a. Local Reference | |
| | I.5. Consignee Name Address Country | | ISO Code | | 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 | |
| | 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 Mode | | International transport document | | I.16 Entry Point | |
| | | | | | | |
| | | | | | | |
| | | | | | | |
| I.18. Transport conditions Frozen <input type="checkbox"/> Chilled <input type="checkbox"/> Ambient <input type="checkbox"/> Controlled temperature <input type="checkbox"/> | | | | I.17. Accompanying documents Document Type Accompanying document reference Date of Issue Country Place of issue | | |
| I.19. Container Number / Seal Number | | | | | | |
| I.20. Certified as Animal Feedingstuff <input type="checkbox"/> Technical use <input type="checkbox"/> Human consumption <input type="checkbox"/> Other <input type="checkbox"/> | | | | | | |
| I.21. For transit through a third country <input type="checkbox"/> | | | | I.22. For transit through Member State(s) <input type="checkbox"/> | | |
| Country _____ ISO Code _____ | | | | Country _____ ISO Code _____ | | |
| EU Exit Authority _____ BCP code _____ | | | | | | |
| EU Entry Authority _____ BCP code _____ | | | | | | |
| I.23. Total number of packages | | I.25. Total net weight | | I.25. Total gross weight | | |
| I.28. Description of consignment 1. 04 DAIRY PRODUCE; BIRDS' EGGS; NATURAL HONEY; EDIBLE PRODUCTS OF ANIMAL ORIGIN, NOT ELSEWHERE SPECIFIED OR INCLUDED 0401 Milk and cream, not concentrated nor containing added sugar or other sweetening matter | | | | | | |
| #1. | Commodity | Cold store | Manufacturing plant | Net weight | Package count | |
| | Species | Date of production range | Expiration Date | Product Description | | |

| | | | | | | | | | | | |
|-------------------------------|---|--|--|--------------------|--|---------------------------|-------------------------|------|-----------|-------|--|
| Part II: Certification | <p>II. Health information</p> | | | | | | | | | | |
| | <p>Part II: Health Declaration</p> <p>I (the undersigned certifying officer) hereby certify that to the best of my knowledge and belief:</p> <p>1. Milk collection, manufacture, processing, packing, distribution, handling and storage of the exported dairy products have been performed in sanitary manner and these products have been handled and shipped to the Republic of Korea in a manner avoiding re-contamination.</p> <p>2. The exported dairy products were manufactured with raw materials that are derived from animals found to be in a good general state of health, subject to official controls that ensure that only healthy animals are used for milk production and the animals were clinically healthy at the time the milk was obtained. The raw milk used in the manufacture of such products was periodically controlled and examined by the official controls of the country of origin.'</p> <p>3. In accordance with EU requirements, the exported dairy products were produced in such a way that prevents contamination by chemical residues (antimicrobial agents, agricultural chemicals, hormones, heavy metals and radioactive materials) and pathogenic microorganisms (Salmonella, Staphylococcus aureus, Clostridium perfringens, Listeria monocytogenes, Enterohemorrhagic Escherichia coli and others) that may cause public health risks.</p> <p>4. Containers or packaging materials for the exported dairy products are hygienically sound and made of materials that are clean and harmless to humans.</p> <p>5. The exported dairy products are suitably labelled to show the product name, manufacturer and date of manufacture or best-before-date.</p> <p>6. The manufacturing establishment/processing plant complies with the following requirements:</p> <p>a. The establishment is approved or registered and controlled by the competent authorities and in accordance with European Union regulations and is also registered with the Korean government.</p> <p>b. The establishment has a food safety control program, such as HACCP and GMP and maintains the relevant records for a sufficient period of time beyond the shelf life of the product for traceability purposes, for the regular revision of the procedures by the food business operator and to allow the competent authority to audit the HACCP-based procedures.</p> <p>c. The water used in processing and treatment of the exported dairy product(s) is suitable for human consumption.</p> <p>d. The establishment has a document which describes recall procedures and methods and the exported products can be traceable from production to final sale in accordance with EU legislation.</p> <p>7. Type of Heat Treatment: Tick(<input type="checkbox"/>) to applicable box.</p> <p><input type="checkbox"/> LTLT : 63-65\square for 30minutes(1,800 seconds) or equivalent heat treatment</p> <p><input type="checkbox"/> LTLT : 65-68\square for 30minutes(1,800 seconds) or equivalent heat treatment (only to milk creams)</p> <p><input type="checkbox"/> LTLT : 68.5\square for 30minutes(1,800 seconds) or equivalent heat treatment (only to ice creams and ice cream mix)</p> <p><input type="checkbox"/> HTST : 72-75\square for 15-20 seconds or equivalent heat treatment</p> <p><input type="checkbox"/> HTST : 74-76\square for 15-20 seconds or equivalent heat treatment (only to milk creams)</p> <p><input type="checkbox"/> UHT : 130-150\square for 0.5-5 seconds or equivalent heat treatment</p> <p><input type="checkbox"/> Other : 2\square or higher for cured cheese aged over 60 days or \square for \square seconds (minutes)</p> <p>Countries not recognized as a FMD free country by WOAH :</p> <p><input type="checkbox"/> HTST (\square seconds) or</p> <p><input type="checkbox"/> UHT (\square seconds)</p> <p><input type="checkbox"/> and if pH of raw milk is 7.0 or higher, 2 times of HTST</p> <p>Remarks:</p> | | | | | | | | | | |
| | <table style="width: 100%; border: none;"> <tr> <td style="border: none;">Certifying Officer</td> <td style="border: none;"></td> </tr> <tr> <td style="border: none;">Name (in capital letters)</td> <td style="border: none;">Qualification and title</td> </tr> <tr> <td style="border: none;">Date</td> <td style="border: none;">Signature</td> </tr> <tr> <td style="border: none;">Stamp</td> <td style="border: none;"></td> </tr> </table> | | | Certifying Officer | | Name (in capital letters) | Qualification and title | Date | Signature | Stamp | |
| Certifying Officer | | | | | | | | | | | |
| Name (in capital letters) | Qualification and title | | | | | | | | | | |
| Date | Signature | | | | | | | | | | |
| Stamp | | | | | | | | | | | |
| | | | | | | | | | | | |