Groot-Brittannië, niet-ingeblikt petfood

Code: **DPDL-217** Versie: 1.0.2

Ingangsdatum: 27-03-2023

Eigenaar: NVWA O&O, Team Export

Versie	Datum	Wijziging ten opzichte van vorige versie
1.0.0	31-08-2021	Naar aanleiding van aanbieden van nieuwe eisen door Groot-Brittannië is een certificaat ontwikkeld ten behoeve van de export van niet-ingeblikt petfood . Deze instructie en het bijgevoegde certificaat beschrijven de eisen en de bijbehorende dekkingen voor het afgeven van dit certificaat.
1.0.1	25-10-2021	De informatie over de beschikbaarheid van het certificaat is aangepast.
1.0.2	27-03-2023	Sjabloon is geactualiseerd voor het gebruik van de screenreader. De informatie over de beschikbaarheid van het certificaat is aangepast. Uitleg over verklaring II.3 van het certificaat voor processed petfood other than canned petfood verduidelijkt.

N.B.:
De ingangsdatum van de verplichte certificaten voor veel veterinaire producten is door Groot-Brittannië verschoven naar eind 2023. Hiermee is ook de ingang van het certificaat voor de export van niet-ingeblikt petfood tot nader orde uitgesteld. Tot die tijd kan gebruik worden gemaakt van een uniform verzoekcertificaat voor de export naar Groot-Brittannië, Kanaaleilanden en het eiland Man. De landen stellen dit document niet verplicht, deze is enkel bedoeld om eventuele retourzendingen naar de EU te vergemakkelijken.

1 Doel en toepassingsgebied

Deze instructie geldt voor het exporteren van niet-ingeblikt petfood naar Groot-Brittannië. De instructie beschrijft de voorwaarden die gelden voor de invoer in Groot-Brittannië, de controles die de NVWA hiervoor moet uitvoeren, en de gegevens die het bedrijfsleven moet aanleveren aan de NVWA. Van deze instructie kan niet worden afgeweken.

2 Wettelijke basis

2.1 EU-regelgeving

Algemeen:

- Verordening (EG) nr. 1069/2009
- Verordening (EU) nr. 142/2011

2.2 Nationale wetgeving

- Wet dieren

2.3 Overige

- Handelsovereenkomst tussen Groot-Brittannië en EU.

3 DEFINITIES

Begrip	**Definitie**
Groot-Brittannië	Dit is het complete eiland dat bestaat uit de landen Engeland, Schotland en Wales. Ook de kleinere eilanden die direct om het hoofdeiland heen liggen zoals de Orkneys Islands, de Shetland Islands en het eiland Wight worden bij Groot-Brittannië gerekend. De Kanaaleilanden en het Isle of Man horen niet bij Groot-Brittannië.
Verenigd Koninkrijk	Het Verenigd Koninkrijk bestaat uit de landen van Groot-Brittannië (Engeland, Schotland en Wales) plus Noord-Ierland. De volledige naam in het Engels is The United Kingdom of Great Britain and Northern Ireland.
Kanaaleilanden en Isle of Man	De Kanaaleilanden (Channel Islands) horen officieel niet bij Groot-Brittannië of het Verenigd Koninkrijk. De eilanden Jersey, Guernsey, Herm, Alderney en Sark vormen een zogeheten 'crown dependency' (autonome bezitting van de Britse kroon). Dit geldt ook voor het Isle of Man in de Ierse Zee. Het staatshoofd van de Kanaaleilanden en het eiland Man is de Britse koningin, maar dan in haar hoedanigheid van respectievelijk de Hertogin van Normandië en de Lord of Mann

4 WERKWIJZE

De export van niet-ingeblikt petfood naar Groot-Brittannië is toegestaan.

Certificaat: *zie bijlage*.

4.1 Algemeen:

- Het certificaat dient niet te worden geprint op waardepapier, maar op blanco papier.
- Verwijzingen naar Groot-Brittannië in de instructie en/of het certificaat omvatten tevens de export naar de Kanaaleilanden en het Isle of Man.
- Raadpleeg vooraf de instructie Tijdelijke Maatregelen Derde Landen (TMDL-01) op mogelijke exportbeperkingen. Als in de TMDL-01 informatie staat die in strijd is met een landeninstructie dan is de informatie vermeld in de TMDL-01 leidend.

4.2 Toelichting bij het certificaat:

Aanhef:
I, the undersigned official veterinarian, declare that I have read and understood Regulation (EC) No 1069/2009 of the European Parliament and of the Council, and in particular Articles 8 and 10 thereof, and Commission Regulation (EU) No 142/2011, and in particular Chapter II of Annex XIII and Chapter II of Annex XIV thereto, and certify that the petfood described above;
Deze verklaring kan worden afgegeven indien de certificerende NVWA-dierenarts kennis heeft genomen van de relevante bepalingen van de genoemde EU-regelgeving (Verordening (EG) nr. 1069/2009 en Verordening (EG) nr. 142/2011).

Verklaring 1:
Has been prepared and stored in a plant approved and supervised by the competent authority in accordance with Article 24 of Regulation (EC) No 1069/2009;
Deze verklaring kan worden afgegeven voor een product vervaardigd in een bedrijf in Nederland of in een andere EU-lidstaat met een erkenning op basis van Verordening (EG) nr. 1069/2009 of vervaardigd in een bedrijf in een derde land en via een zichtkeuring binnen de EU gebracht en verzonden vanaf een bedrijf met een registratie of een erkenning op basis van Verordening (EG) nr. 183/2005.

Verklaring 2:

Has been prepared exclusively with the following animal by-products:

either(1) *carcases and parts of animals slaughtered or, in the case of game, bodies or parts of animals killed, and which are fit for human consumption in accordance with retained EU law, but are not intended for human consumption for commercial reasons;*

and/or(1) *carcases and the following parts originating either from animals that have been slaughtered in a slaughterhouse and were considered fit for slaughter for human consumption following an ante-mortem inspection or bodies and the following parts of animals from game killed for human consumption in accordance with retained EU law:*

- *i) carcases or bodies and parts of animals which are rejected as unfit for human consumption in accordance with retained EU law, but which did not show any signs of disease communicable to humans or animals;*
- *(ii) heads of poultry;*
- *(iii) hides and skins, including trimmings and splitting thereof, horns and feet, including the phalanges and the carpus and metacarpus bones, tarsus and metatarsus bones;*
- *(iv) pig bristles;*
- *(v) feathers;*

and/or(1) *animal by-products from poultry and lagomorphs slaughtered on the farm as referred to in Article 1(3)(d) of Regulation (EC) No 853/2004 of the European Parliament and of the Council, which did not show any signs of disease communicable to humans or animals;*

and/or(1) *blood of animals which did not show any signs of disease communicable through blood to humans or animals, obtained from animals that have been slaughtered in a slaughterhouse after having been considered fit for slaughter for human consumption following an ante-mortem inspection in accordance with retained EU law;*

and/or(1) *animal by-products arising from the production of products intended for human consumption, including degreased bone, greaves and centrifuge or separator sludge from milk processing;*

and/or(1) *products of animal origin, or foodstuffs containing products of animal origin, which are no longer intended for human consumption for commercial reasons or due to problems of manufacturing or packaging defects or other defects from which no risk to public or animal health arise;*

and/or(1) *petfood and feedingstuffs of animal origin, or feedingstuffs containing animal by-products or derived products, which are no longer intended for feeding for commercial reasons or due to problems of manufacturing or packaging defects or other defects from which no risk to public or animal health arise;*

and/or(1) *blood, placenta, wool, feathers, hair, horns, hoof cuts and raw milk originating from live animals that did not show signs of any disease communicable through that product to humans or animals;*

and/or(1) *aquatic animals, and parts of such animals, except sea mammals, which did not show any signs of diseases communicable to humans or animals;*

and/or(1) *animal by-products from aquatic animals originating from plants or establishments manufacturing products for human consumption;*

and/or(1) *the following material originating from animals which did not show any signs of disease communicable through that material to humans or animals:*

- *(i) shells from shellfish with soft tissue or flesh;*
- *(ii) the following originating from terrestrial animals:*
  - *hatchery by-products,*
  - *eggs,*
  - *egg by-products, including egg shells;*
- *(iii) day-old chicks killed for commercial reasons;*

and/or(1) *animal by-products from aquatic or terrestrial invertebrates other than species pathogenic to humans or animals;*

and/or(1) *animals and parts thereof of the zoological orders of Rodentia and Lagomorpha, except Category 1 material as referred to in Article 8(a)(iii), (iv) and (v) of Regulation (EC) No 1069/2009 and Category 2 material as referred to in Article 9(a) to (g) of that Regulation;*

and/or(1) *material from animals which have been treated with certain substances which are prohibited by Council Directive 96/22/EC, the import of the material being permitted in accordance with Article 35(a)(ii) of Regulation (EC) No 1069/2009;*

Deze verklaring kan worden afgegeven op basis van een grondstoffenlijst. Belanghebbende moet de herkomst van de grondstoffen en de aard van het cat. 3-materiaal aantonen. De niet van toepassing zijnde opties kunnen worden doorgehaald; deze moeten aantoonbaar niet aanwezig zijn in het product.
Voor een product vervaardigd in Nederland of in een andere EU-lidstaat kan deze verklaring worden afgegeven op basis van een grondstoffenlijst opgesteld door het productiebedrijf.
Voor een product vervaardigd in een derde land kan deze verklaring worden afgegeven door het overleggen van het EU-importcertificaat met daarin een verklaring van gelijke strekking plus bijbehorend GDB.

Verklaring 3:

either(1) *Was subjected to a heat treatment of at least 90 °C throughout its substance;*

or(1) *Was produced as regards ingredients of animal origin using exclusively products which had been:*

- *(a) in the case of animal by-products or derived products from meat or meat products subjected to a heat treatment of at least 90 °C throughout its substance;*
- *(b) in the case of milk and milk based products,*
  - *(i) if they are from third countries or parts of third countries listed in column B of Annex I to Commission Regulation (EU) No 605/2010 submitted to a pasteurisation treatment sufficient to produce a negative phosphatase test;*
  - *(ii) with a pH reduced to less than 6 from third countries or parts of third countries listed in column C of Annex I to Regulation (EU) No 605/2010, first submitted to a pasteurisation treatment sufficient to produce a negative phosphatase test;*
  - *(iii) if they are from third countries or parts of third countries listed in column C of Annex I to Regulation (EU) No 605/2010, submitted to a sterilisation process or a double heat treatment where each treatment was sufficient to produce a negative phosphatase test on its own;*
  - *(iv) if they are from third countries or parts of third countries listed in column C of Annex I to Regulation (EU) No 605/2010, where there has been an outbreak of foot-and-mouth disease in the preceding 12 months or where vaccination against foot-and-mouth disease has been carried out in the preceding 12 months, submitted to:*

either *- a sterilisation process whereby an Fc value equal or greater than 3 is achieved*

or *- an initial heat treatment with a heating effect at least equal to that achieved by a pasteurisation process of at least 72 °C for at least 15 seconds and sufficient to produce a negative reaction to a phosphatase test, followed by:*

either *- a second heat treatment with a heating effect at least equal to that achieved by the initial heat treatment, and which would be sufficient to produce a negative reaction to a phosphatase test, followed, in the case of dried milk, or dried milk-based products by a drying process*

or *- an acidification process such that the pH has been maintained at less than 6 for at least one hour;*

- *(c) in the case of gelatine, produced using a process that ensures that unprocessed Category 3 material is subjected to a treatment with acid or alkali, followed by one or more rinses with subsequent adjustment of the pH and subsequent, if necessary repeated, extraction by heat, followed by purification by means of filtration and sterilisation;*

(d) *in the case of hydrolysed protein produced using a production process involving appropriate measures to minimise contamination of raw Category 3 material, and, in the case of hydrolysed protein entirely or partly derived from ruminant hides and skins produced in a processing plant dedicated only to hydrolysed protein production, using only material with a molecular weight below 10000 Dalton and a process involving the preparation of raw Category 3 material by brining, liming and intensive washing followed by:*

(i) *exposure of the material to a pH of more than 11 for more than three hours at a temperature of more than 80 °C and subsequently by heat treatment at more than 140 °C for 30 minutes at more than 3,6 bar; or*

(ii) *exposure of the material to a pH of 1 to 2, followed by a pH of more than 11, followed by heat treatment at 140 °C for 30 minutes at 3 bar;*

(e) *in the case of egg products submitted to any of the processing methods 1 to 5 or 7, as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011; or treated in accordance with Chapter II of Section X of Annex III to Regulation (EC) No 853/2004;*

(f) *in the case of collagen submitted to a process ensuring that unprocessed Category 3 material is subjected to a treatment involving washing, pH adjustment using acid or alkali followed by one or more rinses, filtration and extrusion, the use of preservatives other than those permitted by retained EU law being prohibited;*

(g) *in the case of blood products, produced using any of the processing methods 1 to 5 or 7, as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011;*

(h) *in the case of mammalian processed animal protein submitted to any of the processing methods 1 to 5 or 7 and, in the case of porcine blood, submitted to any of the processing methods 1 to 5 or 7 provided that in the case of method 7 a heat treatment throughout its substance at a minimum temperature of 80 °C has been applied;*

(i) *in the case of non-mammalian processed protein with the exclusion of fishmeal submitted to any of the processing methods 1 to 5 or 7 as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011;*

(j) *in the case of fishmeal submitted to any of the processing methods 1 to 7 as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011 or to a method and parameters which ensure that the products complies with the microbiological standards for derived products set out in Chapter I of Annex X to Regulation (EU) No 142/2011;*

(k) *in the case of rendered fat, including fish oils, submitted to any of the processing methods 1 to 5 or 7 (and method 6 in the case of fish oil) as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011 or produced in accordance with Chapter II of Section XII of Annex III to Regulation (EC) No 853/2004; rendered fats from ruminant animals must be purified in such a way that the maximum level of the remaining total insoluble impurities does not excess 0,15 % in weight;*

(l) *in the case of dicalcium phosphate produced by a process that:*

(i) *ensures that all Category 3 bone-material is finely crushed and degreased with hot water and treated with dilute hydrochloric acid (at a minimum concentration of 4 % and a pH of less than 1,5) over a period of at least two days;*

(ii) *following the procedure under (i), applies a treatment of the obtained phosphoric liquor with lime, resulting in a precipitate of dicalcium phosphate at pH 4 to 7; and*

(iii) finally, air dries the precipitate of dicalcium phosphate with inlet temperature of 65 °C to 325 °C and end temperature between 30 °C and 65 °C ;

(m) in the case of tricalcium phosphate produced by a process that ensures:

(i) that all Category 3 bone-material is finely crushed and degreased in counter-flow with hot water (bone chips less than 14 mm);

(ii) continuous cooking with steam at 145 °C during 30 minutes at 4 bar;

(iii) separation of the protein broth from the hydroxyapatite (tricalcium phosphate) by centrifugation; and

(iv) granulation of the tricalcium phosphate after drying in a fluid bed with air at 200 °C ;

(n) in the case of flavouring innards, produced according to a treatment method and parameters, which ensure that the product complies with the microbiological standards referred to under point 4;

or[(1)] was subject to a treatment such as drying or fermentation, which has been authorised by the competent authority;

or[(1)] in the case of aquatic and terrestrial invertebrates other than species pathogenic to humans or animals, has been subject to a treatment which has been authorised by the competent authority and which ensures that the petfood poses no unacceptable risks to public and animal health;

Deze verklaring kan worden afgegeven na controle. Belanghebbende moet aantonen dat het product de genoemde hittebehandeling(en) heeft ondergaan door middel van gegevens met betrekking tot het productieproces.
Er zijn vier opties mogelijk; bij optie 2 gelden verschillende procesparameters voor de verschillende soorten grondstoffen.

Optie 1 is van toepassing in geval het product zelf 90 °C in de kern is verhit
Optie 2 is van toepassing in geval het product niet 90 °C in de kern is verhit, maar de verschillende grondstoffen van dierlijke origine wel met een toegestane behandelmethode zijn verkregen
Bij optie 2 gelden verschillende procesparameters voor de verschillende soorten grondstoffen; alleen voor de gebruikte grondstoffen van dierlijke origine moet worden aangetoond dat de genoemde behandelmethode is toegepast. In het certificaat worden de deelverklaringen a t/m n niet doorgehaald.
Optie 3 is van toepassing in geval het product is behandeld met een door de autoriteit goedgekeurde andere methode, zoals bijvoorbeeld drogen of fermentatie
Optie 4 is van toepassing voor aquatische of terrestrische ongewervelden in geval deze zijn behandeld met een door de autoriteit goedgekeurde methode.

Voor een product vervaardigd in een productiebedrijf in Nederland kan de behandelmethode worden onderbouwd op basis van een bedrijfsverklaring met betrekking tot het productieproces afkomstig van de producent van het product, hetgeen periodiek wordt geverifieerd.

Voor een product vervaardigd in een andere EU-lidstaat moet de behandelmethode als volgt worden onderbouwd.
Wanneer gekozen wordt voor optie 1 of 2, kan dit op basis van een bedrijfsverklaring van gelijke strekking opgesteld door de producent.
Wanneer gekozen wordt voor optie 3 of 4 moet dit op basis van een veterinaire verklaring van gelijke strekking opgesteld door de bevoegde autoriteit. Dit kan zijn in de vorm van een certificaat bij iedere ontvangen zending, dan wel een 'long term declaration' (maximaal twaalf maanden oud).

Voor een product vervaardigd in een derde land moet de behandelmethode worden onderbouwd door het overleggen van het EU-importcertificaat met daarin een verklaring van gelijke strekking plus bijbehorend GGB.

Verklaring 4:

Was analysed by a random sampling of at least five samples from each processed batch taken during or after storage at the processing plant and complies with the following standards(2):
Salmonella: absence in 25 g: n = 5, c = 0, m = 0, M = 0,
Enterobacteriaceae: n = 5, c = 2, m = 10, M = 300 in 1 gramme;

Deze verklaring kan worden afgegeven na controle op basis van laboratoriumuitslagen van vijf deelmonsters voor de genoemde pathogenen, aan te leveren door belanghebbende. Dit mag als volgt worden geïnterpreteerd: per certificaataanvraag moet één product per productiebedrijf zijn onderzocht (vijf deelmonsters, waarbij Salmonella door het laboratorium als mengmonster mag worden onderzocht). Indien dus sprake is van meerdere productiebedrijven op hetzelfde certificaat moet per productiebedrijf één product zijn onderzocht. Uit de laboratoriumuitslag moet middels een partij- of batchnummer blijken dat de uitslag gerelateerd is aan de te exporteren partij. De uitslag mag maximaal vier weken oud zijn.
Voor een product vervaardigd in een andere EU-lidstaat kan deze verklaring worden afgegeven op basis van een veterinaire verklaring van gelijke strekking of door het overleggen van uitslagen van microbiologisch onderzoek op basis van partijbemonstering in het Nederlandse opslagbedrijf.
Voor een product vervaardigd in een derde land kan deze verklaring worden afgegeven door het overleggen van het EU-importcertificaat met daarin verklaringen van gelijke strekking plus bijbehorend GDB of door het overleggen van uitslagen van microbiologisch onderzoek op basis van partijbemonstering in het Nederlandse opslagbedrijf.

Verklaring 5:

Has undergone all precautions to avoid contamination with pathogenic agents after treatment;
Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving voor een product vervaardigd in een bedrijf met een registratie of erkenning op basis van Verordening (EG) nr. 1069/2009 of afkomstig van een bedrijf met een registratie op basis van Verordening (EG) nr. 183/2005.

Verklaring 6:

Was packed in new packaging, which, if the petfood is not dispatched in ready-to-sell packages on which it is clearly indicated that the content is destined for feeding to pets only, bear labels indicating "NOT FOR HUMAN CONSUMPTION";
Deze verklaring kan worden afgegeven na controle. Bij invoeren van de aanvraag in e-CertNL moet het bedrijf aangeven/verklaren dat het product is verpakt in nieuwe verpakkingen. Voor bulkgoederen moet belanghebbende bovendien aantonen dat de verpakkingen zijn voorzien van een label met aanduiding: destined for feeding to pets only en "NOT FOR HUMAN CONSUMPTION".

Verklaring 7:

The petfood described above:
either(1) *is derived from other ruminants than bovine, ovine or caprine animals;*
or(1) *is derived from bovine, ovine or caprine animals and does not contain and is not derived from:*
either(1) *bovine, ovine and caprine materials other than those derived from animals born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in accordance with Decision 2007/453/EC;*
or(1)
(a) *specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001 of the European Parliament and of the Council;*
(b) *mechanically separated meat obtained from bones of bovine, ovine or caprine animals, except from those animals that were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in accordance with Commission Decision 2007/453/EC, in which there has been no indigenous BSE case;*
(c) *animal by-product or derived product obtained from bovine, ovine or caprine animals which have been killed, after stunning, by laceration of the central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the*

cranial cavity, except for those animals that were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in accordance with Decision 2007/453/EC.

Deze verklaring kan worden afgegeven na controle. De niet relevante deelverklaringen moeten worden doorgehaald. Belanghebbende moet aantonen van welke grondstoffen het niet-ingeblikte petfood is gemaakt (diersoort en herkomst). Deze verklaring is alleen van toepassing voor herkauwergrondstoffen verkregen van het slachtproces en niet voor andere herkauwergrondstoffen zoals zuivelgrondstoffen. Indien geen andere herkauwergrondstoffen dan afkomstig van zuivel zijn verwerkt, moet de gehele verklaring worden doorgehaald.
Voor een product vervaardigd in Nederland of in een andere EU-lidstaat kan betreffende deelverklaring worden afgegeven op basis van een verklaring van gelijke strekking opgesteld door het productiebedrijf. Voor een product vervaardigd in een derde land kan betreffende deelverklaring worden afgegeven door het overleggen van het EU-importcertificaat met daarin een verklaring van gelijke strekking plus bijbehorend GDB.
Voor een product vervaardigd in Nederland of in een andere EU-lidstaat geldt dat de items (a), (b) en (c) van de tweede deelverklaring kunnen worden afgegeven op basis van EU- en nationale regelgeving.

5 BEVOEGDHEDEN EN VERANTWOORDELIJKHEDEN

De NVWA-dierenarts is bevoegd en verantwoordelijk voor het afgeven van het certificaat.

Bijlage 1: certificaat

VETERINARY CERTIFICATE FOR THE EXPORT OF PROCESSED PETFOOD OTHER THAN CANNED PETFOOD FROM THE NETHERLANDS TO GREAT BRITAIN, CHANNEL ISLANDS AND ISLE OF MAN

I. IDENTIFICATION OF THE PRODUCTS

Product no.	Product	Species (Scientific name)	Origin product	Approval number

Product no.	HS-Heading	HS-description (HS-4)	Storage

Batch no.		Type of packaging	No. of packages	Nett weight	Gross weight

Commodity certified for : Animal consumption
Marks :
Container number :
Seal number :

II. ORIGIN OF THE PRODUCTS

Product no.	Approval no.	Name and address

Name and address of exporter :
Date of departure :
Place of loading :

III. DESTINATION OF THE PRODUCTS

Means of conveyance :
Identification of the means of conveyance :
Point of entry :
Name and address consignee :

IV. HEALTH INFORMATION

V.

I, the undersigned official veterinarian, declare that I have read and understood Regulation (EC) No 1069/2009 of the European Parliament and of the Council, and in particular Articles 8 and 10 thereof, and Commission Regulation (EU) No 142/2011, and in particular Chapter II of Annex XIII and Chapter II of Annex XIV thereto, and certify that the petfood described above:

1. Has been prepared and stored in a plant approved and supervised by the competent authority in accordance with Article 24 of Regulation (EC) No 1069/2009;
2. Has been prepared exclusively with the following animal by-products:

either(1) carcases and parts of animals slaughtered or, in the case of game, bodies or parts of animals killed, and which are fit for human consumption in accordance with retained EU law, but are not intended for human consumption for commercial reasons;

and/or(1) carcases and the following parts originating either from animals that have been slaughtered in a slaughterhouse and were considered fit for slaughter for human consumption following an ante-mortem inspection or bodies and the following parts of animals from game killed for human consumption in accordance with retained EU law:

(i) carcases or bodies and parts of animals which are rejected as unfit for human consumption in accordance with retained EU law, but which did not show any signs of disease communicable to humans or animals;
(ii) heads of poultry;
(iii) hides and skins, including trimmings and splitting thereof, horns and feet, including the phalanges and the carpus and metacarpus bones, tarsus and metatarsus bones;
(iv) pig bristles;
(v) feathers;

and/or(1) animal by-products from poultry and lagomorphs slaughtered on the farm as referred to in Article 1(3)(d) of Regulation (EC) No 853/2004 of the European Parliament and of the Council, which did not show any signs of disease communicable to humans or animals;

and/or(1) blood of animals which did not show any signs of disease communicable through blood to humans or animals, obtained from animals that have been slaughtered in a slaughterhouse after having been considered fit for slaughter for human consumption following an ante-mortem inspection in accordance with retained EU law;

and/or(1) animal by-products arising from the production of products intended for human consumption, including degreased bone, greaves and centrifuge or separator sludge from milk processing;

and/or(1) products of animal origin, or foodstuffs containing products of animal origin, which are no longer intended for human consumption for commercial reasons or due to problems of manufacturing or packaging defects or other defects from which no risk to public or animal health arise;

and/or(1) petfood and feedingstuffs of animal origin, or feedingstuffs containing animal by-products or derived products, which are no longer intended for feeding for commercial reasons or due to problems of manufacturing or packaging defects or other defects from which no risk to public or animal health arise;

and/or(1) blood, placenta, wool, feathers, hair, horns, hoof cuts and raw milk originating from live animals that did not show signs of any disease communicable through that product to humans or animals;

and/or(1) aquatic animals, and parts of such animals, except sea mammals, which did not show any signs of diseases communicable to humans or animals;

and/or(1) animal by-products from aquatic animals originating from plants or establishments manufacturing products for human consumption;

and/or(1) the following material originating from animals which did not show any signs of disease communicable through that material to humans or animals:
(i) shells from shellfish with soft tissue or flesh;
(ii) the following originating from terrestrial animals:
- hatchery by-products,
- eggs,
- egg by-products, including egg shells;
(iii) day-old chicks killed for commercial reasons;

and/or(1) animal by-products from aquatic or terrestrial invertebrates other than species pathogenic to humans or animals;

and/or(1) animals and parts thereof of the zoological orders of Rodentia and Lagomorpha, except Category 1 material as referred to in Article 8(a)(iii), (iv) and (v) of Regulation (EC) No 1069/2009 and Category 2 material as referred to in Article 9(a) to (g) of that Regulation;

and/or(1) material from animals which have been treated with certain substances which are prohibited by Council Directive 96/22/EC, the import of the material being permitted in accordance with Article 35(a)(ii) of Regulation (EC) No 1069/2009;

3. either(1) Was subjected to a heat treatment of at least 90 °C throughout its substance;
or(1) Was produced as regards ingredients of animal origin using exclusively products which had been:

(a) in the case of animal by-products or derived products from meat or meat products subjected to a heat treatment of at least 90 °C throughout its substance;

(b) in the case of milk and milk based products,

(i) if they are from third countries or parts of third countries listed in column B of Annex I to Commission Regulation (EU) No 605/2010 submitted to a pasteurisation treatment sufficient to produce a negative phosphatase test;

(ii) with a pH reduced to less than 6 from third countries or parts of third countries listed in column C of Annex I to Regulation (EU) No 605/2010, first submitted to a pasteurisation treatment sufficient to produce a negative phosphatase test;

(iii) if they are from third countries or parts of third countries listed in column C of Annex I to Regulation (EU) No 605/2010, submitted to a sterilisation process or a double heat treatment where each treatment was sufficient to produce a negative phosphatase test on its own;

(iv) if they are from third countries or parts of third countries listed in column C of Annex I to Regulation (EU) No 605/2010, where there has been an outbreak of foot-and-mouth disease in the preceding 12 months or where vaccination against foot-and-mouth disease has been carried out in the preceding 12 months, submitted to:

either - a sterilisation process whereby an Fc value equal or greater than 3 is achieved

or - an initial heat treatment with a heating effect at least equal to that achieved by a pasteurisation process of at least 72 °C for at least 15 seconds and sufficient to produce a negative reaction to a phosphatase test, followed by:

either - a second heat treatment with a heating effect at least equal to that achieved by the initial heat treatment, and which would be sufficient to produce a negative reaction to a phosphatase test, followed, in the case of dried milk, or dried milk-based products by a drying process

or - an acidification process such that the pH has been maintained at less than 6 for at least one hour;

(c) in the case of gelatine, produced using a process that ensures that unprocessed Category 3 material is subjected to a treatment with acid or alkali, followed by one or more rinses with subsequent adjustment of the pH and subsequent, if necessary repeated, extraction by heat, followed by purification by means of filtration and sterilisation;

(d) in the case of hydrolysed protein produced using a production process involving appropriate measures to minimise contamination of raw Category 3 material, and, in the case of hydrolysed protein entirely or partly derived from ruminant hides and skins produced in a processing plant dedicated only to hydrolysed protein production, using only material with a molecular weight below 10000 Dalton and a process involving the preparation of raw Category 3 material by brining, liming and intensive washing followed by:

(i) exposure of the material to a pH of more than 11 for more than three hours at a temperature of more than 80 °C and subsequently by heat treatment at more than 140 °C for 30 minutes at more than 3,6 bar; or

(ii) exposure of the material to a pH of 1 to 2, followed by a pH of more than 11, followed by heat treatment at 140 °C for 30 minutes at 3 bar;

(e) in the case of egg products submitted to any of the processing methods 1 to 5 or 7, as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011; or treated in accordance with Chapter II of Section X of Annex III to Regulation (EC) No 853/2004;

(f) in the case of collagen submitted to a process ensuring that unprocessed Category 3 material is subjected to a treatment involving washing, pH adjustment using acid or alkali followed by one or more rinses, filtration and extrusion, the use of preservatives other than those permitted by retained EU law being prohibited;

(g) in the case of blood products, produced using any of the processing methods 1 to 5 or 7, as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011;

(h) in the case of mammalian processed animal protein submitted to any of the processing methods 1 to 5 or 7 and, in the case of porcine blood, submitted to any of the processing methods 1 to 5 or 7 provided that in the case of method 7 a heat treatment throughout its substance at a minimum temperature of 80 °C has been applied;

(i) in the case of non-mammalian processed protein with the exclusion of fishmeal submitted to any of the processing methods 1 to 5 or 7 as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011;

(j) in the case of fishmeal submitted to any of the processing methods 1 to 7 as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011 or to a method and parameters which ensure that the products complies with the microbiological standards for derived products set out in Chapter I of Annex X to Regulation (EU) No 142/2011;

(k) in the case of rendered fat, including fish oils, submitted to any of the processing methods 1 to 5 or 7 (and method 6 in the case of fish oil) as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011 or produced in accordance with Chapter II of Section XII of Annex III to Regulation (EC) No 853/2004; rendered fats from ruminant animals must be purified in such a way that the maximum level of the remaining total insoluble impurities does not excess 0,15 % in weight;

(l) in the case of dicalcium phosphate produced by a process that:

- (i) ensures that all Category 3 bone-material is finely crushed and degreased with hot water and treated with dilute hydrochloric acid (at a minimum concentration of 4 % and a pH of less than 1,5) over a period of at least two days;
- (ii) following the procedure under (i), applies a treatment of the obtained phosphoric liquor with lime, resulting in a precipitate of dicalcium phosphate at pH 4 to 7; and
- (iii) finally, air dries the precipitate of dicalcium phosphate with inlet temperature of 65 °C to 325 °C and end temperature between 30 °C and 65 °C ;

(m) in the case of tricalcium phosphate produced by a process that ensures:

- (i) that all Category 3 bone-material is finely crushed and degreased in counter-flow with hot water (bone chips less than 14 mm);
- (ii) continuous cooking with steam at 145 °C during 30 minutes at 4 bar;
- (iii) separation of the protein broth from the hydroxyapatite (tricalcium phosphate) by centrifugation; and
- (iv) granulation of the tricalcium phosphate after drying in a fluid bed with air at 200 °C ;

(n) in the case of flavouring innards, produced according to a treatment method and parameters, which ensure that the product complies with the microbiological standards referred to under point 4;

or[1] was subject to a treatment such as drying or fermentation, which has been authorised by the competent authority;

or[1] in the case of aquatic and terrestrial invertebrates other than species pathogenic to humans or animals, has been subject to a treatment which has been authorised by the competent authority and which ensures that the petfood poses no unacceptable risks to public and animal health;

4. Was analysed by a random sampling of at least five samples from each processed batch taken during or after storage at the processing plant and complies with the following standards[2]:
   Salmonella: absence in 25 g: n = 5, c = 0, m = 0, M = 0,
   Enterobacteriaceae: n = 5, c = 2, m = 10, M = 300 in 1 gramme;
5. Has undergone all precautions to avoid contamination with pathogenic agents after treatment;
6. Was packed in new packaging, which, if the petfood is not dispatched in ready-to-sell packages on which it is clearly indicated that the content is destined for feeding to pets only, bear labels indicating "NOT FOR HUMAN CONSUMPTION";
7. The petfood described above:
   either[1] is derived from other ruminants than bovine, ovine or caprine animals;
   or[1] is derived from bovine, ovine or caprine animals and does not contain and is not derived from:
   either[1] bovine, ovine and caprine materials other than those derived from animals born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in accordance with Decision 2007/453/EC;
   or[1]
   (a) specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001 of the European Parliament and of the Council;
   (b) mechanically separated meat obtained from bones of bovine, ovine or caprine animals, except from those animals that were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in accordance with Commission Decision 2007/453/EC, in which there has been no indigenous BSE case;
   (c) animal by-product or derived product obtained from bovine, ovine or caprine animals which have been killed, after stunning, by laceration of the central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity, except for those animals that were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in accordance with Decision 2007/453/EC.

Notes:

[1] Delete as appropriate.

[2] Where:
n = number of samples to be tested;
m = threshold value for the number of bacteria; the result is considered satisfactory if the number of bacteria in all samples does not exceed m;
M = maximum value for the number of bacteria; the result is considered unsatisfactory if the number of bacteria in one or more samples is M or more; and
c = number of samples the bacterial count of which may be between m and M, the sample still being considered acceptable if the bacterial count of the other samples is m or less.

- Those countries subject to the transitional import arrangements include: an EU member State; Liechtenstein; Norway; Iceland and Switzerland.
- References to European Union legislation within this certificate are references to direct EU legislation which has been retained in Great Britain (retained EU law as defined in the European Union (Withdrawal) Act 2018).
- References to Great Britain in this certificate include Channel Islands and Isle of Man.

- Use the appropriate Harmonized System (HS) code under the following headings: 04.01; 04.02; 04.03; 04.04; 04.08, 05.04, 05.05, 05.06; 05.11, 15.01, 15.02, 15.03, 15.04, 23.01, 23.09; 28.35.25; 28.35.26; 35.01; 35.02; 35.03 or 35.04.

The colour of the signature shall be different to that of the printing. The same rule applies to stamps other than those embossed or watermark.