

## Part I : Details of consignment

I.1. Consignor Name _____ Address _____ Country _____ ISO Code _____			I.2. IMSOC Reference <b>Specimen not to be used for exports from EU</b> 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 _____		<del>I.10. Region of destination _____</del>																
I.8. Region of origin _____ Code _____			<del>I.10. Region of destination _____</del>																	
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 <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 20%;">Mode</td> <td style="width: 20%;">International transport document</td> <td style="width: 60%;">Identification</td> </tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> </table>			Mode	International transport document	Identification													I.16 Entry Point _____		
Mode	International transport document	Identification																		
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"/> Country _____ ISO Code _____ EU Exit Authority _____ BCP code _____ EU Entry Authority _____ BCP code _____			I.22. For transit through Member State(s) <input type="checkbox"/> Country _____ ISO Code _____																	
I.23. Total number of packages _____		I.25. Total net weight _____		I.25. Total gross weight _____																
I.28. Description of consignment <b>1. 04 DAIRY PRODUCE; BIRDS' EGGS; NATURAL HONEY; EDIBLE PRODUCTS OF ANIMAL ORIGIN, NOT ELSEWHERE SPECIFIED OR INCLUDED</b> <b>0401 Milk and cream, not concentrated nor containing added sugar or other sweetening matter</b>																				
#1.	Commodity	Cold store	Manufacturing plant	Net weight	Package count															
	Species	Date of production range	Expiration Date	Product Description																

Part II: Certification	II. Health information			
	<p><b>Part II: Health Declaration</b></p> <p>I (the undersigned certifying officer) hereby certify that to the best of my knowledge and belief:</p> <ol style="list-style-type: none"> <li>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.</li> <li>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.'</li> <li>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.</li> <li>4. Containers or packaging materials for the exported dairy products are hygienically sound and made of materials that are clean and harmless to humans.</li> <li>5. The exported dairy products are suitably labelled to show the product name, manufacturer and date of manufacture or best-before-date.</li> <li>6. The manufacturing establishment/processing plant complies with the following requirements: <ol style="list-style-type: none"> <li>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.</li> <li>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.</li> <li>c. The water used in processing and treatment of the exported dairy product(s) is suitable for human consumption.</li> <li>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.</li> </ol> </li> <li>7. Type of Heat Treatment: Tick(<input type="checkbox"/>) to applicable box. <ul style="list-style-type: none"> <li><input type="checkbox"/> LTLT : 63-65° for 30minutes(1,800 seconds) or equivalent heat treatment</li> <li><input type="checkbox"/> LTLT : 65-68° for 30minutes(1,800 seconds) or equivalent heat treatment (only to milk creams)</li> <li><input type="checkbox"/> LTLT : 68.5° for 30minutes(1,800 seconds) or equivalent heat treatment (only to ice creams and ice cream mix)</li> <li><input type="checkbox"/> HTST : 72-75° for 15-20 seconds or equivalent heat treatment</li> <li><input type="checkbox"/> HTST : 74-76° for 15-20 seconds or equivalent heat treatment (only to milk creams)</li> <li><input type="checkbox"/> UHT : 130-150° for 0.5-5 seconds or equivalent heat treatment</li> <li><input type="checkbox"/> Other : 2° or higher for cured cheese aged over 60 days or                      ° for                      seconds (minutes)</li> </ul> </li> </ol> <p>Countries not recognized as a FMD free country by WOAHP :</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> HTST (                      °                      seconds) or</li> <li><input type="checkbox"/> UHT (                      °                      seconds)</li> <li><input type="checkbox"/> and if pH of raw milk is 7.0 or higher, 2 times of HTST</li> </ul> <p>Remarks:</p>			
Certifying Officer Name (in capital letters) Date Stamp		Qualification and title Signature		