

**Guidelines for EU Meat Products and Treated Stomachs, Bladders and Intestines for
TRANSIT/STORAGE Certificate**

Part I. Details of Dispatched Consignment

- I1 Enter full name, address, and telephone number of entity exporting the product
- I2 Enter serial number from FSIS Form 9060-5 or other FSIS country specific certificate
- I.2.a Leave Blank
- I3 Enter “FSIS”
- I4 Enter appropriate FSIS District Office
- I5 Enter full name, address, and telephone number of entity in the EU receiving the product
- I6 Enter Full name, address, and telephone number of person responsible for the product in the EU
- I7 Enter U.S.A. and US if the product is from the United States. If from another country, enter [appropriate code](#).
- I8 If the consignment consists of products other than poultry enter “US.” If the consignment consists of poultry and poultry products from an unrestricted state, enter “US-1.” If the consignment consists of heat treated poultry and poultry products from a restricted state, enter “US-2.”
- I9 For products intended for a third country, enter the name of the third country of destination and indicate ISO code. For products for U.S. military or shipstores in the EU, enter the EU country and ISO code.
- I10 Leave Blank
- I11 Enter Establishment name, address, and Est. No. of the last establishment where the container is packed.
- I12 Enter name, address, and Est. No. of place of destination in the EU
- I13 Enter place of loading
- I14 Enter date of shipment departure – should not precede the date in the signature block of the certificate.
- I15 Complete as appropriate: Mark through “railway wagon,” “road vehicle,” and “other.”
Indicate “Aeroplane” or “Ship” as appropriate, and provide ship name or airline and flight number/s.
- I16 Enter Border Inspection Post (BIP) in the EU, point of first arrival
- I17 Enter “NA”
- I18 Indicate animal species and description of product as labeled
- I19 Use the appropriate HS codes: 02.10, 16.01, 16.02, 05.04
(Appropriate HS codes can be found in the footnotes to Box I.19 on the letterhead certificate)
- I20 Indicate total gross weight and total net weight in kilograms
- I21 Check appropriate box
- I22 Enter No. of pieces or packages
- I23 Enter container number/seal number

I24 Enter type of packaging

- I25 Check box “Human consumption”
- I26 Identify third country destination and indicate ISO code. See instruction under I.7. For military shipments, indicate “U.S. Military”.
- I27 Leave Blank
- I28 Complete with scientific name, such as: bovine; ovine; caprine; domestic equine; domestic porcine, etc.
- Nature of commodity: complete as appropriate
 Treatment type: Enter the letter “A” for all products except poultry
 Treatment type for poultry: Enter the letter “A” for all poultry from non-restricted areas US-1.
 For heat treated poultry meat products from restricted areas US-2, enter the appropriate heat treatment.¹ Product must at least have undergone heat treatment D to be eligible.”
 Products which have undergone heat treatments B and C are also eligible.
 Abattoir: Slaughter Est. No.
 Manufacturing Est. No.
 Cold Store Est. No.
 Number of packages
 Total Net weight in metric

Part II: Certification

II.1 Animal Health Attestation

- II.a Certificate No. from I.2
- II.b Mark through
- II.1 For products of U.S. origin, leave statement as is.
- II.2 For products of U.S. origin, leave statement as is.

Signature Block

Name of Official Veterinarian (in capitals)
 Date – should match issue date of FSIS Form 9060-5
 “Stamp” means Export Stamp
 Veterinarian qualifications and title
 Signature in ink a color other than black

¹TREATMENTS REFERRED

Non-specific treatment:

A = No minimum specified temperature or other treatment is established for animal health purposes for meat products and treated stomachs, bladders and intestines. However, the meat of such meat products and treated stomachs, bladders and intestines must have undergone a treatment such that its cut surface shows that it no longer has the characteristics of fresh meat and the fresh meat used must also satisfy the animal health rules applicable to exports of fresh meat into the Community.

Specific treatments listed in descending order of severity:

B = Treatment in a hermetically sealed container to an F₀ value of three or more.

C = A minimum temperature of 80 °C which must be reached throughout the meat and/or stomachs, bladders and intestines during the processing of the meat product and treated stomachs, bladders and intestines.

D = A minimum temperature of 70 °C which must be reached throughout the meat and/or stomachs, bladders and intestines during the processing of meat products and treated stomachs, bladders and intestines, or for raw ham, a treatment consisting of natural fermentation and maturation of not less than nine months and resulting in the following characteristics:

- A_w value of not more than 0.93,
- pH value of not more than 6.0.

D1 = Thorough cooking of meat, previously deboned and defatted, subjected to heating so that an internal temperature of 70 °C or greater is maintained for a minimum of 30 minutes.

E = In the case of 'biltong' -type products, a treatment to achieve:

- A_w value of not more than 0.93,
- pH value of not more than 6.0.

F = A heat treatment ensuring that a center temperature of at least 65 °C is reached for a period of time as necessary