

Part I: Details of dispatched consignment	I.1. Consignor (name, address, country)		I.2. Certificate reference number	I.2.b 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 (name, approval number, address, postal code/Region)		I.12 Place of destination (name, approval number, address and postal code/Region)			
	I.13. Place of loading (name, postal code/Region)		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"/> Identification Number(s)		I.16. Entry BIP			
	I.18. Description of commodity		I.17. CITES			
			I.19. Commodity code (HS code)			
		I.20. Quantity				
I.21. Temperature of the product Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>		I.22. Number of packages				
I.23. Seal/Container No.		I.24. Type of packaging				
I.25. Commodities certified for: Human consumption <input type="checkbox"/>						
I.26		I.27. For export <input type="checkbox"/>				

SWEDEN**Bovine meat for export to Macau (MO)**

I.28. Identification of the commodities				
Species (scientific name)	Nature of commodities	Approval number of establishments Manufacturing plant	Net weight	Batch number

Part II: Certification	II. Health information	II.a. Certificate reference number	II.b. TRACES reference number
	<p>I, the undersigned official veterinarian, hereby certify that the meat described above meets the following requirements:</p> <ol style="list-style-type: none"> 1. The meat comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004; 2. The animals from which the meat originates were subject to ante and post-mortem health inspection and were found healthy and their meat were classified as fit for human consumption according to Regulation (EC) No 854/2004; 3. The meat satisfies the relevant criteria laid down in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs; 4. The meat have been packaged, stored, labelled and transported in compliance with Regulation (EC) No 853/2004; 5. Sweden is recognised by the OIE as having a negligible BSE risk in accordance with the OIE Terrestrial Animal Health Code. 		
<p>Official veterinarian:</p> <p>.....</p> <p>Name (in capital) Qualification and title</p> <p>.....</p> <p>Date Place</p> <p>.....</p> <p>Stamp⁽¹⁾ Signature⁽¹⁾</p> <p>.....</p>			

⁽¹⁾ The signature and stamp must be of a different colour to that of the print.