

SWEDEN**Export Certificate for Gelatin and Collagen**

Part I: Details of dispatched consignment	I.1. Consignor/Exporter Name: Approval number: Address:		I.2. Certificate reference number	I.2.a. Import license no	
	I.4. Consignee/ Importer Name: Approval number: Address:		I.3. Competent authority		
	I.5. Country of origin	ISO code	I.6.	I.7. Country of destination	ISO-code
	I.8. Place of origin Name: Approval number: Address:			I.9.	
	I.10. Date of departure				
	I.11. Means of transport Aeroplane Ship Railway wagon Road vehicle Other				
	Document references				
	I.12. Description of commodity.		I.13. Commodity code (HS code)		
			I.14. Quantity (kg)		
	I.15. Temperature of the product Ambient Chilled Frozen		I.16. Number of packages		
I.17. Seal/Container No.					
I.18. Commodities certified for: Human consumption					

SWEDEN**Gelatin and/or Collagen for export from Sweden****I.19. Identification of the commodities**

Species (scientific name)	Name of Product	Number of packages	Net weight (kg)	Batch number
------------------------------	-----------------	--------------------	-----------------	--------------

Establishment (processing plant/cold store)

Name

Approval number

Address

II. Health information

II.a. Certificate reference number

I, the undersigned certify that the products described above is fit for human consumption and was produced in accordance with those requirements, in particular that:

1. Competent authority has approved and is supervising the food business operator and the company is approved to export;
2. The animals from which products originates were subject to ante and post-mortem health inspection and were found healthy and were classified as free of sale and fit for human consumption;
3. The products come from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with EU regulation. The products were handled, produced, packed and stored in an establishment under official sanitary control.;
4. According to EU regulation, the raw material has been subject to a treatment with acid or alkali, followed by one or more rinses. The pH was adjusted subsequently. Collagen was filtered, milled, extruded or processed with any other approved equivalent method. Gelatin was extracted by heating one or several times in succession, followed by purification by means of filtration and heat treatment.
5. The products fulfil the criteria of Regulation (EC) 2073/2005 on microbiological criteria for foodstuffs. The production process is regularly supervised by physical-chemical as well as microbiologic controls according to laboratory procedures. The production process guarantees that Salmonella that may potentially be present are efficiently killed/inactivated.
6. The raw material of the product origins only from pig skin and does not contain any raw material from other animal species.
7. The product is not derived from specified risk material as defined by regulation (EC) No 999/2001 in the current version or mechanically recovered meat obtained from the vertebral column of bovine, ovine and caprine animals.

Part II: Certification

Official veterinarian inspector:

.....
Name (in capital).....
Qualification and title.....
Date.....
Place.....
Stamp⁽¹⁾.....
Signature⁽¹⁾⁽¹⁾ The signature and stamp must be of a different colour to that of the print