



## Schweiz / Suisse / Svizzera / Switzerland

### Veterinary health certificate for the export of meat preparation (MP-PREP) to Great Britain

<b>Part I: Details of dispatched consignment</b>	I.1. Consignor Name:  Address:  Tel.:		I.2. Certificate reference number*:		I.2.a.	
			I.3. Central competent authority: <b>Federal Food Safety and Veterinary Office FSVO</b>			
			I.4. Cantonal competent authority:			
	I.5. Consignee Name:  Address:  Tel.:		I.6.	I.7. Country of origin: <b>Switzerland</b> ISO Code: <b>CH</b>		
				I.8. Region of origin: - ISO Code: -		
				I.9. Country of destination: <b>Great Britain</b> ISO Code: <b>GB</b>		
				I.10. Region of destination: Code:		
	I.11. Place of origin Name:  Address:  Approval number of establishment(s):			I.12.		
				I.13. Place of loading:		
				I.14. Date 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: Documentary references:		I.16. Entry BCP:		I.17.		
		I.18. Description of commodity:				
		I.19. Commodity code (HS code):				
I.20. Quantity [kg] Total gross weight: Total net weight:		I.22. Number of packages:		I.24. Type of packaging:		
I.21. Temperature of products Frozen <input checked="" type="checkbox"/>		I.23. Identification of container/ seal number:				
I.25. Commodity certified for: Human consumption <input checked="" type="checkbox"/>		I.26.	I.27. For import or admission into Great Britain <input type="checkbox"/>			
I.28. Identification of the commodities <sup>(1)</sup> :						
Species (Scientific name):	Treatment type:	Approval Number of Abattoir:	Approval Number of Manufacturing Plant:	Approval Number of Cold Store:	Number of packages:	Net weight [kg]:

<sup>(1)</sup> An additional table is generated as attachment to this certificate and must be approved and stamped by the cantonal competent authority.

\* Indicated by the cantonal competent authority.

Switzerland		Meat preparations (MP-PREP)									
<b>II. Sanitary information</b>		I.2. Certificate reference number*:	I.2.a.								
<b>Part II: Sanitary information</b>	<b><u>Animal Health</u></b>										
	I, the undersigned official veterinarian, hereby certify, that the meat preparation described in Part I of this certificate: consist of meat derived from the species referred to in box reference I.28;										
	<b>AH/P300 Product requirements</b>										
	contains the following meat constituents and meet the criteria indicated below:										
	<table border="1"> <thead> <tr> <th>Species (A)</th> <th>Origin (B)</th> </tr> </thead> <tbody> <tr> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> </tr> </tbody> </table>			Species (A)	Origin (B)						
	Species (A)	Origin (B)									
	<b>AH/P603 Product requirements</b>										
<p><sup>(2)</sup>either <input type="checkbox"/> [(a) that is eligible for export to Great Britain as fresh meat and that satisfy the relevant GB animal health import requirements;]</p> <p><sup>(2)</sup>and/or <input type="checkbox"/> [(b) that in the case meat derived from poultry, satisfies the animal health requirements laid down in health certificate for the import of fresh meat of domestic poultry into Great Britain (GBHC330);]</p> <p><sup>(2)</sup>and/or <input type="checkbox"/> [(c) that originate in Great Britain;]</p>											
<b><u>Animal Welfare</u></b>											
<b>AW/001 Animal welfare</b>											
The product of animal origin described in Part I of this certificate derives from animals which have been handled in the slaughterhouse before and at the time of slaughter or killing in accordance with GB animal welfare requirements.											
<b><u>Public Health</u></b>											
I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of the GB Regulations, and certify that the meat preparations described in Part I of this certificate were produced in accordance with those requirements, in particular that:											
<b>PH/E100A Establishment requirements</b>											
the establishment(s) where the product(s) come(s) from operate(s) under the HACCP principles in accordance with GB regulations;											
<b>PH/P101 Production requirements</b>											
they have been produced from raw meat obtained in compliance with the relevant GB regulations;											
<b>PH/109 Production requirements</b>											
they have been produced in compliance with GB legal requirements and frozen to an internal temperature of not more than -18°C;											
<b>PH/MK001 Marking requirements</b>											
the product(s) described in Part I of this certificate has (have) been marked in compliance with the relevant GB regulations;											
<b>PH/MB001A Microbiological criteria</b>											
the product(s) described in Part I of this certificate satisfies (satisfy) the relevant microbiological criteria set in GB regulations;											
<b>PH/RP001 Residue plans</b>											
the guarantees provided by the residue monitoring plans submitted to GB by the country of origin are fulfilled, in accordance with GB regulations;											
<b>PH/S104 Storage and transportation requirements</b>											
they have been stored and transported in accordance with the relevant GB regulations;											
<b>PH/MS300 Labelling requirements</b>											
they have a mark on the label denoting that they are made only from fresh meat from animals slaughtered in slaughterhouses approved for exporting to Great Britain;											
<b>PH/D002 Bovine spongiform encephalopathy (BS)</b>											
[if containing material from bovine, ovine or caprine animals the following conditions must be met:											
<p><sup>(2)</sup>either <input type="checkbox"/> (1) [the country or region is classified with a negligible BSE risk and;</p> <p>(a) the animals from which the products were derived passed ante and post-mortem inspections;</p> <p>(b) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning;</p> <p>(c) the product does not contain and is not derived from specified risk material in compliance with GB regulations;</p>											

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<b>II. Sanitary information</b>	I.2. Certificate reference number*:	I.2.a.
<p>(d) the product <input type="checkbox"/> does not contain and is not derived] or <input type="checkbox"/> is derived] from bovine, ovine or caprine mechanically separated meat and complies with GB regulations; and</p> <p>(e) if the animals originate from a country or region classified with an undetermined BSE risk:</p> <p style="padding-left: 20px;">(i) they have not been fed with meat-and-bone meal or greaves, and</p> <p style="padding-left: 20px;">(ii) the product was produced and handled in compliance with GB regulations with regard to contamination with nervous and lymphatic tissues;]]</p> <p><sup>(2)</sup>and/or <input type="checkbox"/> (2) [the country or region is classified with a controlled BSE risk and;</p> <p style="padding-left: 20px;">(a) the animals from which the product was derived passed ante and post-mortem inspections;</p> <p style="padding-left: 20px;">(b) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning; and</p> <p style="padding-left: 20px;">(c) the product does not contain and is not derived from specified risk material or mechanically separated meat in compliance with GB regulations;]</p> <p><sup>(2)</sup>and/or <input type="checkbox"/> (3) [the country or region is classified with an undetermined BSE risk and;</p> <p style="padding-left: 20px;">(a) the animals from which the products were derived passed ante and post-mortem inspections;</p> <p style="padding-left: 20px;">(b) the animals were not fed meat-and-none meal or greaves derived from ruminants;</p> <p style="padding-left: 20px;">(c) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning; and</p> <p style="padding-left: 20px;">(d) the meat or minced meat product does not contain and is not derived from specified risk material, nervous and lymphatic tissues exposed during the deboning process; or mechanically separated meat obtained from bones of ovine or caprine animals in compliance with GB regulations;]</p> <p>[if the product contains material from domestic solipeds, the following must be met:</p> <p><sup>(2)</sup>either <input type="checkbox"/> [(a) The meat was obtained from domestic solipeds slaughtered in a third country in compliance with GB regulations regarding:</p> <ul style="list-style-type: none"> <li>• Period of residence in the third country before slaughter;</li> <li>• Administration of certain substances<sup>7</sup>; and</li> <li>• Monitoring of certain residues and substances;]</li> </ul> <p><sup>(2)</sup>and/or <input type="checkbox"/> [(b) The meat of domestic solipeds used in the products was imported from Great Britain;]]]</p> <p><b>PH/D101 Trichinella requirements</b></p> <p>[if obtained from domestic pig meat, this fulfils the requirements of GB regulations for <i>trichinella</i> in meat, in particular:</p> <p><sup>(2)</sup>either <input type="checkbox"/> [has been subjected to examination by a digestion method with negative results;]</p> <p><sup>(2)</sup>and/or <input type="checkbox"/> [has been subjected to a freezing treatment in accordance with GB regulations;]</p> <p><sup>(2)</sup>and/or <input type="checkbox"/> [is derived from domestic porcine animals kept solely for fattening and slaughter coming from a holding officially recognized as free from Trichinella in accordance with GB regulations;]</p> <p><b>PH/D102 Trichinella requirements</b></p> <p>[if obtained from horse meat or wild board meat, the meat meets GB legal requirements in regards trichinella controls;]</p> <p><sup>(2)</sup> Tick as appropriate.</p>		

<b>Switzerland</b>	<b>Meat preparations (MP-PREP)</b>	
<b>III. Signature</b>	I.2. Certificate reference number*:	I.2.a.
<b>Part III: Signature</b>	<p>Official veterinarian:</p> <p>By signing this certificate, I certify that the requirements laid out above and in the accompanying notes for completion have been met.</p> <p>Name (in capital letters):</p> <p>Qualification and title:</p> <p>Date:</p> <p>Stamp and signature:</p>	

Switzerland	Meat preparations (MP-PREP)	
IV. Notes for completion	I.2. Certificate reference number*:	I.2.a.
Part IV: Notes for completion	<p>These notes for completion must be read and understood by the certifying officer before signing the certificate. Notes are set out in sections that correspond to the sections in the certificate. By signing this certificate, certifiers are verifying that the consignment meets the requirements set out in the certificate and any relevant corresponding notes for completion.</p> <p><b>These notes do not need to be printed as part of a paper certificate that accompanies the consignment or in any electronic copy of the certificate.</b></p> <p>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) and can be viewed on the UK legislation website (legislation.gov.uk).</p> <p>References to Great Britain in this certificate include Channel Islands and Isle of Man.</p> <p>References to GB requirements refer to the requirement(s) of Great Britain as set out in the accompanying notes for completion.</p> <p><b>Part I</b></p> <p>Box reference I.7: Name of the country of origin which must be the same as the country of export.</p> <p>Box reference I.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship) is to be provided. In case of unloading and reloading, the consignor must inform the border control post of entry into Great Britain.</p> <p>Box reference I.19: Use the appropriate Harmonised System (HS) code of the World Customs Organisation: 02.07, 02.10, 16.01 or 16.02.</p> <p>Box reference I.20: Indicate total gross weight and total net weight.</p> <p>Box reference I.21: Frozen corresponds to an internal temperature of not more than -18°C.</p> <p>Box reference I.23: For containers or boxes, the container number and the seal number (if applicable) should be included.</p> <p>Box reference I.28: <i>Species</i>: select among species described in AH/P300(A);  <i>Treatment type</i>: storage life (dd/mm/yyyy);  <i>Cold store</i>: give the address(es) and approval number(s) of approved cold stores if necessary.</p> <p><b>Part II</b></p> <p><b><u>Animal Health</u></b></p> <p><b>AH/P300 Product requirements</b></p> <p>Meat preparations as laid down in point 1.15 of Annex 1 to Regulation (EC) No 853/2004.</p> <p>(A) Insert the code for the relevant species of meat contained in the meat preparations where:</p> <ul style="list-style-type: none"> <li>• BOV = domestic bovine animals (including <i>Bison</i> and <i>Bubalus</i> species and their crossbreeds)</li> <li>• OVI = domestic sheep (<i>Ovis aries</i>) and goats (<i>Capra hircus</i>)</li> <li>• EQU = domestic solipeds (<i>Equus caballus</i>, <i>Equus asinus</i> and their crossbreeds)</li> <li>• POR = domestic animals belonging to the <i>Suidae</i>, <i>Tayassuidae</i>, or <i>Tapiridae</i> families</li> <li>• RAB = domestic rabbits</li> <li>• PFG = domestic poultry and farmed feathered game</li> <li>• RUF = farmed non-domestic animals of the order <i>Artiodactyla</i> (excluding bovine animals (including <i>Bison</i> and <i>Bubalus</i> species and their cross-breeds), <i>Ovis aries</i>, <i>Capra hircus</i>, <i>Suidae</i> and <i>Tayassuidae</i>), and of the families <i>Rhinocerotidae</i> and <i>Elephantidae</i></li> <li>• RUW = wild non-domestic animals of the order <i>Artiodactyla</i> (excluding bovine animals (including <i>Bison</i> and <i>Bubalus</i> species and their cross-breeds), <i>Ovis aries</i>, <i>Capra hircus</i>, <i>Suidae</i> and <i>Tayassuidae</i>), and of the families <i>Rhinocerotidae</i> and <i>Elephantidae</i></li> <li>• EQW = wild non-domestic solipeds belonging to the subgenus <i>Hippotigris</i> (Zebra)</li> <li>• WLP = wild lagomorphs</li> <li>• WGB = wild game birds</li> </ul> <p>(B) Insert the ISO code of the country of origin and, in the case of regionalization by retained EU legislation for the relevant meat constituents, the region.</p> <p><b>AH/P603 Product requirements</b></p> <p>(a) By certifying this attestation, you confirm that the product/ commodity was obtained only from fresh meat originating in territories approved for import into Great Britain as it appears in the relevant document relating to 'fresh meat of ungulates', 'poultry and poultry products' or 'meat of wild Leporidae, of certain wild land mammals and of farmed rabbits' published on GOV.UK<sup>(*)</sup>, and that it complies with the GB animal health import requirements as laid down in Regulation (EU) No 206/2010, Regulation (EU) 798/2008 and Regulation (EU) 119/2009, as applicable to the specie(s) or category(ies) of product.</p> <p>Only meat from the concerned exporting third country can be utilized in the manufacture of the meat preparations.</p> <p>(c) Only meat of species and categories for which imports from the concerned third country are authorized by Great Britain can be sourced from Great Britain for utilization in the manufacture of the meat preparations.</p>	

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<b>IV. Notes for completion</b>	I.2. Certificate reference number*:	I.2.a.
<p><b><u>Animal Welfare</u></b></p> <p><b>AW/001 Animal welfare</b> Animal must be handled in accordance with the relevant provisions of retained EU law and have met requirements at least equivalent to those laid down in Chapters II and III of Regulation (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing.</p> <p><b><u>Public Health</u></b></p> <p>By signing this certificate, you, the official veterinarian, are certifying that the requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EU) No 2017/625, (EU) No 2019/624, (EU) No 2019/627 and (EC) No 999/2001 have been met.</p> <p><b>PH/E100A Establishment requirements</b> The establishment(s) where the product(s) come(s) from must operate under a programme based on the HACCP principles implemented in accordance with Article 5 of Regulation (EC) No 852/2004.</p> <p><b>PH/P101 Production requirements</b> The meat preparations have been produced from raw material which meets the requirements of Sections I to IV of Annex III to Regulation (EC) No 853/2004.</p> <p><b>PH/P109 Production requirements</b> The meat preparations have been produced in compliance with Section V of Annex III of Regulation (EC) No 853/2004. They must be frozen to an internal temperature of not more than -18°C.</p> <p><b>PH/MK001 Marking requirements</b> The product(s) described in Part I of this certificate has (have) been marked with an identification mark in compliance with Section I of annex II of Regulation (EC) No 853/2004.</p> <p><b>PH/MB001A Microbiological criteria</b> The microbiological criteria set out in Regulation (EC) No 2073/2005 have been met.</p> <p><b>PH/RP001 Residue plans</b> The country of origin listed in Part I must have a residue monitoring plan approved by GB, submitted in accordance with Directive 96/23/EC, providing guarantees on the residue status covering live animals and products thereof, and in particular Article 29. A list of trading partners with approved residue plans can be found at: <a href="https://s3.eu-west-1.amazonaws.com/data.defra.gov.uk/Food/cert/RoW/Residue+Control+Plans.pdf">List of trading partners with approved residue monitoring control plans for products of animal origin</a> (Available at: <a href="https://s3.eu-west-1.amazonaws.com/data.defra.gov.uk/Food/cert/RoW/Residue+Control+Plans.pdf">https://s3.eu-west-1.amazonaws.com/data.defra.gov.uk/Food/cert/RoW/Residue+Control+Plans.pdf</a>)</p> <p><b>PH/S104 Storage and transportation requirements</b> The relevant requirements for storage and transportation as per Section V of Annex III to Regulation (EC) No 853/2004 must be met.</p> <p><b>PH/MS300 Labelling requirements</b> The label(s) affixed on the packaging of meat preparations described above bear(s) a mark to the effect that the meat preparations come wholly from fresh meat from animals slaughtered in slaughterhouses approved for exporting to Great Britain.</p> <p><b>PH/D002 Bovine spongiform encephalopathy (BSE)</b> If the meat preparations contain material from bovine, ovine or caprine animals, it is subject to the following conditions, depending on the BSE risk category of the country of origin:</p> <p>(1) This must be certified when the country or region of dispatch is classified as a country or region posing a negligible BSE risk in a document relating to 'BSE risk status' published on GOV.UK, in accordance with Regulation (EC) 999/2001.<sup>(*)</sup></p> <p>(a) The bovine, ovine or caprine animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have passed ante-mortem and post-mortem inspections.</p> <p>(b) The bovine, ovine or caprine animals, from which the meat preparation was derived were not slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method after stunning by means of an elongated rod-shaped instrument introduced into the cranial cavity; Or if they were slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, they were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in a document relating to 'BSE risk status' published on GOV.UK, in accordance with Regulation (EC) No 999/2001.<sup>(*)</sup></p> <p>(c) The meat preparation of bovine, ovine and caprine origin does not contain and is not derived from specified risk material as defined in point I of Annex V to Regulation (EC) No 999/2001.</p> <p>(d) If the meat preparation is derived from mechanically separated meat (MSM) obtained from bones of bovine, ovine and/ or caprine animals, it has been obtained from animals of those species which were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in a document relating to 'BSE risk status' published on GOV.UK<sup>(*)</sup>, in accordance with Regulation (EC) No 999/2001, and in which there have been no BSE indigenous cases. If the above conditions are not met, then the meat preparation must not contain or be derived from MSM from those species.</p> <p>(e) This attestation is applicable when condition (i) below in relation to bovine, ovine and/or caprine animals is met. In that case (conditions (ii) and (iii) must also be met:</p> <p>(i) the animals, from which the meat used in the meat preparation is derived, originate from a country or region classified as posing an undetermined BSE risk in a document relating to "BSE risk status" published on GOV.UK<sup>(*)</sup>, in accordance with Regulation (EC) No 999/2001;</p>		

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IV. Notes for completion	I.2. Certificate reference number*:	I.2.a.
<p>(ii) the animals, from which the fresh meat used in the meat preparation is derived, have not been fed with meat-and-bone meal or greaves, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health;</p> <p>(iii) the fresh meat used in the meat preparation was produced and handled in a manner which ensures that it did not contain and was not contaminated with nervous and lymphatic tissues exposed during the deboning process.</p> <p>(2) This must be certified when the country or region of dispatch is classified as posing a controlled BSE risk in a document relating to 'BSE risk status' published on GOV.UK, in accordance with Regulation (EC) No 999/2001. <sup>(3)</sup></p> <p>(a) The bovine, ovine or caprine animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have passed ante-mortem and post-mortem inspections.</p> <p>(b) The bovine, ovine or caprine animals, from which the meat used in the meat preparation was derived were not slaughtered after stunning by means of an elongated rod-shaped instrument introduced into the cranial cavity or by means of gas injected into the cranial cavity.</p> <p>(c) The meat preparation of bovine, ovine and caprine origin does not contain and is not derived from specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001, or mechanically separated meat obtained from bones of bovine, ovine and/or caprine animals.</p> <p>(3) The country or region of dispatch has not been classified, or is classified as a country or region with an undetermined BSE risk, in a document relating to 'BSE risk status' published on GOV.UK, in accordance with Regulation (EC) No 999/2001. <sup>(3)</sup></p> <p>(a) The bovine, ovine or caprine animals, from which the fresh meat used in the preparation of the meat preparation was derived, have passed ante-mortem and post-mortem inspections.</p> <p>(b) The bovine, ovine or caprine animals from which the fresh meat used in the meat preparation is derived were not fed meat-and-bone meal or greaves derived from ruminants, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health.</p> <p>(c) The bovine, ovine or caprine animals, from which the fresh meat used in the meat preparation was derived were not slaughtered after stunning by means of an elongated rod-shaped instrument introduced into the cranial cavity or by means of gas injected into the cranial cavity.</p> <p>(d) The meat preparation of bovine, ovine and caprine origin does not contain and is not derived from: specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001; nervous and lymphatic tissues exposed during the deboning process; or mechanically separated meat obtained from bones of bovine, ovine and/or caprine animals.</p> <p><b>Meat from domestic solipeds</b></p> <p>Where the fresh meat used in the meat preparation contains material from domestic solipeds the following must be met:</p> <p><i>either</i> (a) the fresh meat was obtained from domestic solipeds which immediately prior to slaughter had been kept for at least six months or since birth, if slaughtered at an age of less than six months, or since importation as food producing Equidae from Great Britain, if imported less than six months prior to slaughter, in a third country:</p> <p>(b) in which the administration to domestic solipeds:</p> <p>(i) of thyrostatic substances, stilbenes, stilbene derivatives, their salts and esters, oestradiol 17<math>\beta</math> and its ester-like derivatives is prohibited;</p> <p>(ii) of other substances having oestrogenic, androgenic or gestagenic action and of beta-agonists is only allowed for:</p> <ul style="list-style-type: none"> <li>• therapeutic treatment as defined in Article I(2)(b) of Directive 96/22/EC, where applied in conformity with Article 4(2) of that Directive, or</li> <li>• zootechnical treatment as defined in Article I<sup>(*)</sup>(c) of Directive 96/22/EC, where applied in conformity with Article 5 of that Directive; and</li> </ul> <p>(c) Which has had, at least during the six months prior to slaughter of the animals, a plan for the monitoring of the groups of residues and substances referred to in Annex I to Directive 96/23/EC which covers Equidae born in and imported into the third country and was approved in accordance with the fourth subparagraph of Article 29(1) of Directive 96/23/EC;</p> <p><i>and/or</i> (b) was/were imported from Great Britain.</p> <p><b>PH/D101 Trichinella requirements</b></p> <p>If the meat preparations have been produced from domestic pig meat, the meat must fulfil the requirements of Commission Regulation (EC) 2015/1375 laying down specific rules on official controls for <i>Trichinella</i> in meat, and in particular the meat must comply with at least one of the following requirements:</p> <p><i>either</i> it has been subjected to an examination by a digestion method with negative results;</p> <p><i>and/or</i> it has been subjected to a freezing treatment in accordance with Annex II of Regulation (EC) 2015/1375;</p> <p><i>and/or</i> in the case of meat from domestic swine kept solely for fattening and slaughter, it comes from a holding or category of holdings that has been officially recognized by the competent authority as free from <i>Trichinella</i> in accordance with Annex IV of Regulation (EC) 2015/1375.</p> <p><b>PH/D102 Trichinella requirements</b></p> <p>If the meat preparations have been produced from horse meat or wild boar meat, the meat must fulfil the requirements of Regulation (EU) 2015/1375 laying down specific rules on official controls for <i>Trichinella</i> in meat, and in particular, has been subjected to an examination by a digestion method with negative results.</p>		

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<b>Switzerland</b>	<b>Meat preparations (MP-PREP)</b>	
<b>IV. Notes for completion</b>	I.2. Certificate reference number*:	I.2.a.
<p><sup>(†)</sup> The document(s) referred to above can be found at:</p> <p><a href="https://www.data.gov.uk/dataset/4698a65d-1a3b-42d1-981e-df869e04185b/eu-and-efsa-countries-approved-to-export-animals-and-animal-products-to-great-britain">EU and EFTA countries approved to export animals and animal products to Great Britain</a>  (Available at: <a href="https://www.data.gov.uk/dataset/4698a65d-1a3b-42d1-981e-df869e04185b/eu-and-efsa-countries-approved-to-export-animals-and-animal-products-to-great-britain">https://www.data.gov.uk/dataset/4698a65d-1a3b-42d1-981e-df869e04185b/eu-and-efsa-countries-approved-to-export-animals-and-animal-products-to-great-britain</a>)</p> <p><a href="https://www.data.gov.uk/dataset/b92627b0-dd7b-4e1d-ba36-e25424f55eeb/non-eu-countries-approved-to-export-animals-and-animal-products-to-great-britain">Non-EU countries approved to export animals and animal products to Great Britain</a>  (Available at: <a href="https://www.data.gov.uk/dataset/b92627b0-dd7b-4e1d-ba36-e25424f55eeb/non-eu-countries-approved-to-export-animals-and-animal-products-to-great-britain">https://www.data.gov.uk/dataset/b92627b0-dd7b-4e1d-ba36-e25424f55eeb/non-eu-countries-approved-to-export-animals-and-animal-products-to-great-britain</a>)</p> <p><sup>(‡)</sup> A Document relating to the 'Bovine Spongiform Encephalopathy (BSE) risk status' of approved trading partners published by the Secretary of State, with the consent of the Scottish and Welsh Ministers, can be found at:</p> <p><a href="https://www.data.gov.uk/dataset/b7712d2e-debb-4996-8e79-d27ca7492a00/animalhealth-status-of-countries-approved-to-export-animals-and-animal-products-to-great-britain">Animal health status of countries approved to export animals and animal products to Great Britain - data.gov.uk</a>  (Available at: <a href="https://www.data.gov.uk/dataset/b7712d2e-debb-4996-8e79-d27ca7492a00/animalhealth-status-of-countries-approved-to-export-animals-and-animal-products-to-great-britain">https://www.data.gov.uk/dataset/b7712d2e-debb-4996-8e79-d27ca7492a00/animalhealth-status-of-countries-approved-to-export-animals-and-animal-products-to-great-britain</a>)</p>		