



Turkije, niet-ingeblikt petfood

Code: DPDL-262 Versie: 1.0.1

Ingangsdatum: 29-09-2025

Eigenaar: NVWA T&I, Team Export

Versie	Datum	Wijziging ten opzichte van vorige versie
1.1.7	10-04-2024	Er is door Turkije aangegeven dat met terugwerkende kracht vanaf 1 maart 2024 een apart certificaat gebruikt moet worden voor de export van smaakgevende ingewanden. Er kan voor het exporteren van smaakgevende ingewanden niet langer gebruik gemaakt worden van het certificaat voor <i>Other than canned petfood</i> (DPDL-154).
1.0.0	17-06-2024	De instructie is geactualiseerd en opgesplitst naar een instructie per certificaat; ingeblikt petfood behoudt het nummer DPDL-154, niet-ingeblikt wordt DPDL-262 en dogchews wordt DPDL-263. De instructie voor smaakgevende ingewanden is DPDL-260.
1.0.1	29-09-2025	Verduidelijkt dat in het certificaat slechts één verpakkingssoort kan worden opgenomen.

1 Doel en toepassingsgebied

Deze instructie geldt voor het exporteren van niet-ingeblikt petfood (*other than canned petfood*) naar Turkije. De instructie beschrijft de voorwaarden die gelden voor de invoer in Turkije, de controles die de NVWA hiervoor moet uitvoeren, en de gegevens die het bedrijfsleven moet aanleveren aan de NVWA.

Over de certificeringseisen die gelden voor de export van niet-ingeblikt petfood naar Turkije zijn officiële bilaterale afspraken gemaakt. Deze afspraken zijn bindend, van deze afspraken kan dus niet worden afgeweken.

2 Wettelijke basis

2.1 EU-regelgeving

- Verordening (EG) nr. 999/2001
- Verordening (EG) nr. 178/2002
- Verordening (EG) nr. 183/2005
- Verordening (EG) nr. 1069/2009
- Verordening (EU) nr. 142/2011
- Verordening (EU) 2017/625

2.2 Nationale wetgeving

- Wet dieren
- Regeling dierlijke producten
- Besluit dierlijke producten

2.3 Overige

- Bilaterale afspraken tussen Turkije en Nederland.

3 Definities

n.v.t.

4 Werkwijze

De export van niet-ingeblikt petfood naar Turkije is toegestaan.

Certificaat: zie bijlage.

4.1 Algemeen:

- Raadpleeg vooraf de instructie Tijdelijke Maatregelen Derde Landen (TMDL-01) op mogelijke exportbeperkingen. Als in de TMDL-01 informatie staat die in strijd is met een landeninstructie dan is de informatie vermeld in de TMDL-01 leidend.
- De autoriteiten in Turkije eisen dat de geëxporteerde partijen petfood te koppelen zijn aan de exportcertificaten. Op basis hiervan eisen de Turkse autoriteiten dat bij verzending per schip containernummer en zegelnummer worden vermeld op het certificaat. Voor zendingen die per vrachtwagen naar Turkije gaan is het vermelden van kenteken en zegelnummer op de exportcertificaten verplicht. Zonder vermelding van de betreffende gegevens kan een exportcertificaat niet afgegeven worden. In april 2014 is door Turkije aangegeven dat bovenstaande geldt voor:
 - petfood dat vleesgrondstoffen bevat (in iedere vorm en in ieder percentage),
 - petfood met meer dan 50% zuivel, en
 - plantaardige producten, geëxporteerd met een fytosanitair certificaat.Deze eisen gelden dus niet langer voor plantaardige producten die met een veterinaire certificaat worden geëxporteerd.

Turkije heeft aangegeven voor afgegeven certificaten de volgende geldigheidstermijnen te hanteren:

- Voor zendingen per vliegtuig 7 dagen vanaf afgiftedatum;
 - Voor zendingen over de weg 15 dagen vanaf afgiftedatum;
 - Voor zendingen per trein 30 dagen vanaf afgiftedatum;
 - Voor zeevracht 60 dagen vanaf afgiftedatum.
- Indien belanghebbende de gevraagde garanties niet kan aanleveren, zal de certificering niet doorgaan.

4.2 Invuleisen van het certificaat:

- I.8.: Dit veld hoeft alleen te worden ingevuld indien er sprake is van regionalisatie; zolang dit niet aan de orde is wordt er standaard de ISO-code van het land ingevuld.
- I.11.: In het certificaat kan slechts één producent worden opgenomen. Alleen producten van de betreffende producent kunnen op één certificaat gecertificeerd worden.
- I.19.: De HS-code voor niet-ingeblikt petfood is 2309; Alleen petfood wat onder deze code valt mag worden gecertificeerd. (Deze opmerking naar aanleiding van de voetnoot waarin een aantal HS-codes voor producten/grondstoffen is opgevoerd, welke zouden kunnen worden geëxporteerd. Aangezien het certificaat bestemd is voor petfood (als eindproduct), zijn deze overige HS-codes niet van toepassing.)
- I.22/I.24: In het certificaat kan slechts één verpakkingssoort worden opgenomen.
- I.28.: In geval er meerdere soorten dierlijke grondstoffen in het product zijn verwerkt, dan moet de diersoort op grondstofniveau ingevuld worden, om te kunnen tonen op het certificaat.
- II.3: Het is niet mogelijk om producten waarbij verschillende behandelmethoden zijn gebruikt, op hetzelfde certificaat te exporteren, zie verklaring II.3.

4.3 Toelichting bij het certificaat:

Aanhef:

I, the undersigned official veterinarian, declare that I have read and understood Regulation (EC) No 1069/2009 of the European Parliament and of the Council and in particular Articles 8 and 10 thereof, and Commission Regulation (EU) No 142/2011, and in particular Chapter II of Annex XIII and Chapter II of Annex XIV thereto and certify that the petfood described above:

Deze verklaring kan worden afgegeven indien de certificerende NVWA-dierenarts kennis heeft genomen van de relevante bepalingen van de genoemde EU-regelgeving (Verordening (EG) nr. 1069/2009 en Verordening (EU) nr. 142/2011).

Verklaring II.1:

Has been prepared and stored in a plant approved and supervised by the competent authority in accordance with Article 24 of Regulation (EC) No 1069/2009;

Deze verklaring kan worden afgegeven voor een product vervaardigd in een bedrijf in Nederland of in een andere EU-lidstaat met een erkenning op basis van Verordening (EG) nr. 1069/2009, of vervaardigd in een bedrijf in een derde land en via een zichtkeuring binnen de EU gebracht en verzonden vanaf een bedrijf met een registratie of een erkenning op basis van Verordening (EG) nr. 183/2005.

Verklaring II.2:

Has been prepared exclusively with the following animal by-products:

- either⁽¹⁾ Carcasses and parts of animal slaughtered or, in the case of game, bodies or parts of animal killed, and which are fit for human consumption, but are not intended for human consumption for commercial reasons;*
- and/or⁽¹⁾ Carcasses and the following parts originating either from animals that have been slaughtered in a slaughterhouse and were considered fit for slaughter for human consumption following an ante-mortem inspection or bodies and the following parts of animals from game killed for human consumption:*
 - i) carcasses or bodies and parts of animals which are rejected as unfit for human consumption, but which did not show any signs of disease communicable to humans or animals;*
 - ii) heads of poultry;*
 - iii) hides and skins, including trimmings and splitting thereof, horns and feet, including the phalanges and the carpus and metacarpus bones, tarsus and metatarsus bones;*
 - iv) pig bristles;*
 - v) feathers;*
- and/or⁽¹⁾ Animal by products from poultry and lagomorphs slaughtered on the farm as referred to in Article 1(3)(d) of Regulation (EC) No 853/2004, which did not show any signs of disease communicable to humans or animals;*
- and/or⁽¹⁾ Blood of animals which did not show any signs of disease communicable through blood to humans or animals, obtained from animals that have been slaughtered in a slaughterhouse after having been considered fit for slaughter for human consumption following an ante-mortem inspection;*
- and/or⁽¹⁾ Animal by-products arising from the production of products intended for human consumption, including degreased bone, greaves and centrifuge or separator sludge from milk processing;*
- and/or⁽¹⁾ Petfood and feedingstuffs of animal origin, or feedingstuffs containing animal by-products or derived products, which are no longer intended for feeding for commercial reasons or due to problems of manufacturing or packaging defects or other defects from which no risk to public or animal health arises;*
- and/or⁽¹⁾ Blood, placenta, wool, feathers, hair, horns, hoof cuts and raw milk originating from live animals that did not show signs of any disease communicable through that product to humans or animals;*
- and/or⁽¹⁾ Aquatic animals, and parts of such animals, except sea mammals, which did not show any signs of diseases communicable to humans or animals;*
- and/or⁽¹⁾ Animal by-products from aquatic animals originating from plants or establishments manufacturing products for human consumption;*
- and/or⁽¹⁾ The following material originating from animals which did not show any signs of disease communicable through that material to humans or animals:*

- i) shells from shellfish with soft tissue or flesh;
 - ii) the following originating from terrestrial animals:
 - hatchery by-products;
 - eggs;
 - egg by-products, including egg shells;
 - iii) day-old chicks killed for commercial reasons;
- and/or⁽¹⁾ Animal by-products from aquatic or terrestrial invertebrates other than species pathogenic to humans or animals;
- and/or⁽¹⁾ Animals and parts thereof of the zoological orders of Rodentia and Lagomorpha, except Category 1 material as referred to in Article 8(a)(iii), (iv) and (v) of Regulation (EC) No 1069/2009 and Category 2 material as referred to in Article 9(a) to (g) of that Regulation;
- and/or⁽¹⁾ Material from animals which have been treated with certain substances which are prohibited pursuant to Directive 96/22/EC, the import of the material being permitted in accordance with Article 35(a)(ii) of Regulation (EC) No 1069/2009;

De aanvrager is verantwoordelijk voor het kiezen van de categorie 3-materialen volgens artikel 10 van Verordening (EG) nr. 1069/2009 die van toepassing zijn voor de producten in de aanvraag. De betreffende categorie 3-materialen staan op de handelsdocumenten waarmee de grondstoffen binnen zijn gekomen.

Belanghebbende moet de herkomst van de grondstoffen en de aard van het categorie 3-materiaal aantonen. De niet van toepassing zijnde opties moeten worden doorgehaald.

De aanvrager dient zelf in de aanvraag in e-CertNL onder het tabblad "Documenten" bij "Verklaringsteksten" de keuze te maken welke tekst getoond wordt.

Voor een product vervaardigd in Nederland of in een andere EU-lidstaat kan deze verklaring worden afgegeven op basis van een grondstoffenlijst opgesteld door het productiebedrijf.

Voor een product vervaardigd in een derde land kan deze verklaring worden afgegeven door het overleggen van het EU-importcertificaat met daarin een verklaring van gelijke strekking plus bijbehorend GGB.

Verklaring II.3:

- either⁽¹⁾ Was subjected to a heat treatment of at least 90°C throughout its substance;
- or⁽¹⁾ Was produced as regards ingredients of animal origin using exclusively products which had been:
- a. In the case of animal by-products or derived products from meat or meat products subjected to a heat treatment of at least 90°C throughout its substance;
 - b. In the case of milk and milk based products,
 - i) Coming from country/region where are free from foot-and-mouth disease; and raw milk used in the product was treated with a heating effect at least equivalent to that achieved by a pasteurisation process of at least 72°C for 15 seconds to produce a negative phosphatase test;
- or⁽¹⁾ ii) Coming from a country/region where has not been occurred any foot-and-mouth disease for last 12 months and pH of raw milk used in the product was reduced to less than 6 and firstly submitted to a pasteurisation treatment sufficient to produce a negative phosphatase test;
- or⁽¹⁾ iii) Coming from a country/region where has not been occurred any foot-and-mouth disease for last 12 months and raw milk used in the product was submitted to a sterilisation process or a double heat treatment where each treatment was sufficient to produce a negative phosphatase test;
- or⁽¹⁾ iv) Coming from a country where has been occurred foot-and-mouth disease for last 12 months or where vaccination against foot-and-mouth disease has been carried out in the last 12 months submitted to:
- either A sterilisation process whereby an F_c value equal or greater than 3 is achieved;
 - or An initial heat treatment with a heating effect at least equal to that achieved by a pasteurisation process of at least 72°C for at least 15 seconds and sufficient to produce a negative reaction to a phosphatase test, followed by:

- either *A second heat treatment with a heating effect at least equal to that achieved by the initial heat treatment, and which would be sufficient to produce a negative reaction to a phosphatase test, followed, in the case of dried milk, or dried milk-based products by a drying process;*
- or *An acidification process such that the pH has been maintained at less than 6 for at least one hour;*
- c. *In the case of gelatine, produced using a process that ensures that unprocessed Category 3 material is subjected to a treatment with acid or alkali, followed by one or more rinses with subsequent adjustment of the pH and subsequent , if necessary repeated, extraction by heat, followed by purification by means of filtration and sterilisation;*
- d. *In the case of hydrolysed protein produced using a production process involving appropriate measures to minimise contamination of raw category 3 material, and, in the case of hydrolysed protein entirely or partly derived from ruminant hides and skins produced in a processing plant dedicated only to hydrolysed protein production, using only material with a molecular weight below 10000 Dalton and a process involving the preparation of raw Category 3 material by brining, liming and intensive washing followed by:*
- i) *Exposure of the material to a pH more than 11 for more than three hours at a temperature of more than 80°C and subsequently by heat treatment at more than 140°C for 30 minutes at more than 3,6 bar;*
- or ii) *Exposure of the material to a pH of 1 to 2, followed by a pH of more than 11, followed by heat treatment at 140°C for 30 minutes at 3 bar;*
- e. *In the case of egg products submitted to any of the processing methods 1 to 5 or 7 as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011 or treated in accordance with Chapter II of Section X of Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council;*
- f. *In the case of collagen submitted to a process ensuring that unprocessed Category 3 material is subjected to a treatment involving washing, pH adjustment using acid or alkali followed by one or more rinses, filtration and extrusion, the use of preservatives other than those permitted by Union legislation being prohibited;*
- g. *In the case of blood products produced using any of the processing methods 1 to 5 or 7, as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011;*
- h. *In the case of mammalian processed animal protein submitted to any of the processing methods 1 to 5 or 7 and in the case of porcine blood, submitted to any of the processing methods 1 to 5 or 7 provided that in the case of method 7 a heat treatment throughout its substance at a minimum temperature of 80°C has been applied;*
- i. *In the case of non-mammalian processed protein with the exclusion of fishmeal submitted to any of the processing methods 1 to 5 or 7 as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011;*
- j. *In the case of fishmeal submitted to any of the processing methods 1 to 7 as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011 or to a method and parameters which ensure that the products complies with the microbiological standards for derived products set out in Chapter I of Annex X to Regulation (EU) No 142/2011;*
- k. *In the case of rendered fat including fish oils, submitted to any of the processing methods 1 to 5 or 7 (and method 6 in the case of fish oil) as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011 or produced in accordance with Chapter II of Section XII of Annex III to Regulation (EC) No 853/2004; rendered fats from ruminant animals must be purified in such a way that the maximum level of remaining total insoluble impurities does not exceed 0,15% in weight;*
- l. *In the case of dicalcium phosphate produced by a process that:*
- i) *Ensures that all category 3 bone-material is finely crushed and degreased with hot water and treated with dilute hydrochloric acid (at a minimum concentration of 4% and a pH of less than 1,5) over a period of at least two days;*
- and ii) *Following the procedure under (i), applied a treatment of the obtained phosphoric liquor with lime, resulting in a precipitate of dicalcium phosphate at pH 4 to 7;*

- iii) Finally, air dries the precipitate of dicalcium phosphate with inlet temperature of 65°C to 325°C and end temperature between 30°C and 65°C:
- m. In the case of tricalcium phosphate produced by a process that ensures:
- i) That all Category 3 bone-material is finely crushed and degreased in counter-flow with hot water (bone chips less than 14 mm);
- ii) Continuous cooking with steam at 145°C during 30 minutes at 4 bar;
- iii) Separation of the protein broth from the hydroxyapatite (tricalcium phosphate) by centrifugation;
- and iv) Granulation of the tricalcium phosphate after drying in a fluid bed with air at 200°C;
- n. In the case of flavouring innards, produced according to treatment method and parameters, which ensure that the product complies with the microbiological standards referred to under point II.4;
- or⁽¹⁾ Was subject to a treatment such as drying or fermentation, which has been authorised by the competent authority;
- or⁽¹⁾ In the case of aquatic and terrestrial invertebrates other species pathogenic to humans or animals, be subject to a treatment which has been authorised by the competent authority and ensures that the pet food poses no unacceptable risks to public and animal health;

Deze verklaring kan worden afgegeven na controle. Belanghebbende moet aantonen dat het product de genoemde hittebehandeling(en) heeft ondergaan door middel van gegevens met betrekking tot het productieproces.

Er zijn vier opties mogelijk; bij optie 2 gelden verschillende procesparameters voor de verschillende soorten grondstoffen.

- Optie 1 is van toepassing in geval het product zelf 90 °C in de kern is verhit.
- Optie 2 is van toepassing in geval het product niet 90 °C in de kern is verhit, maar de verschillende grondstoffen van dierlijke origine wel met een toegestane behandelingsmethode zijn verkregen. Bij optie 2 gelden verschillende procesparameters voor de verschillende soorten grondstoffen; alleen voor de gebruikte grondstoffen van dierlijke origine moet worden aangetoond dat de genoemde behandelingsmethode is toegepast. De niet van toepassing zijnde sub-opties moeten worden doorgehaald. Voor deelverklaring a en c t/m n dient de aanvrager zelf in de aanvraag in e-CertNL onder het tabblad "Documenten" bij "Verklaringsteksten" de keuze te maken welke tekst getoond wordt. Wanneer zuivelgrondstoffen zijn gebruikt (deelverklaring b) moet in de aanvraag worden verklaard welke optie van toepassing is op basis van de toegepaste hittebehandeling en de MKZ status van het herkomstland van de zuivelgrondstof.
- Optie 3 is van toepassing in geval het product is behandeld met een door de autoriteit goedgekeurde andere methode, zoals bijvoorbeeld drogen of fermentatie.
- Optie 4 is van toepassing voor aquatische of terrestrische ongewervelde dieren in geval deze zijn behandeld met een door de autoriteit goedgekeurde methode.

Het is niet mogelijk om op één certificaat producten waarbij verschillende opties van toepassing zijn te exporteren.

Voor een product vervaardigd in een productiebedrijf in Nederland kan de behandelingsmethode worden onderbouwd op basis van een bedrijfsverklaring met betrekking tot het productieproces afkomstig van de producent van het product, hetgeen periodiek wordt geverifieerd.

Voor een product vervaardigd in een andere EU-lidstaat moet de behandelingsmethode als volgt worden onderbouwd.

- Wanneer gekozen wordt voor optie 1 of 2 (waarbij in geval van optie 2 geen sprake is van zuivelgrondstoffen), kan dit op basis van een bedrijfsverklaring van gelijke strekking opgesteld door de producent.
- Wanneer gekozen wordt voor optie 2 en zuivelgrondstoffen zijn gebruikt, moet dit op basis van een veterinaire verklaring van gelijke strekking opgesteld door de bevoegde autoriteit. Dit kan

zijn in de vorm van een certificaat bij iedere ontvangen zending, dan wel een 'long term declaration' (maximaal twaalf maanden oud).

- Wanneer gekozen wordt voor optie 3 of 4 moet dit op basis van een veterinaire verklaring van gelijke strekking opgesteld door de bevoegde autoriteit. Dit kan zijn in de vorm van een certificaat bij iedere ontvangen zending, dan wel een 'long term declaration' (maximaal twaalf maanden oud).

Voor een product vervaardigd in een derde land moet de behandelmethode worden onderbouwd door het overleggen van het EU-importcertificaat met daarin een verklaring van gelijke strekking plus bijbehorend GGB.

Verklaring II.4:

Were analysed by a random sampling of at least five samples from each processed batch taken during or after storage at the processing plant and complies with the following standards(2):

- *Salmonella: absence in 25 g: n = 5, c = 0, m = 0, M = 0*
- *Enterobacteriaceae: n = 5, c = 2, m = 10, M=300 in 1 gram;*

Deze verklaring kan worden afgegeven op basis van laboratoriumuitslagen van vijf deelmonsters voor de genoemde pathogenen, aan te leveren door belanghebbende. Dit mag als volgt worden geïnterpreteerd: per certificaataanvraag moet één product per productiebedrijf zijn onderzocht (vijf deelmonsters, waarbij Salmonella door het laboratorium als mengmonster mag worden onderzocht). Uit de laboratoriumuitslag moet middels een partij- of batchnummer blijken dat de uitslag gerelateerd is aan de te exporteren partij. De uitslag mag maximaal vier weken oud zijn.

Voor een product vervaardigd in een andere EU-lidstaat kan deze verklaring worden afgegeven op basis van een veterinaire verklaring van gelijke strekking of door het overleggen van uitslagen van microbiologisch onderzoek op basis van partijbemonstering in het Nederlandse opslagbedrijf.

Voor een product vervaardigd in een derde land kan deze verklaring worden afgegeven door het overleggen van het EU-importcertificaat met daarin verklaringen van gelijke strekking plus bijbehorend GGB of door het overleggen van uitslagen van microbiologisch onderzoek op basis van partijbemonstering in het Nederlandse opslagbedrijf.

Verklaring II.5:

Have undergone all precautions to avoid contamination with pathogenic agents after treatment;

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving voor een product vervaardigd in een bedrijf met een registratie of erkenning op basis van Verordening (EG) nr. 1069/2009 of afkomstig van een bedrijf met een registratie op basis van Verordening (EG) nr. 183/2005.

Verklaring II.6:

Was packed in new packaging, which, if the pet food is not dispatched in ready-to-sell packages on which it is clearly indicated that the content is destined for feeding to pets only, bears labels indicating "NOT FOR HUMAN CONSUMPTION";

Deze verklaring kan worden afgegeven na controle. Bij invoeren van de aanvraag in e-CertNL moet het bedrijf aangeven/verklaren dat het product is verpakt in nieuwe verpakkingen. Voor bulkgoederen moet belanghebbende bovendien aantonen dat de verpakkingen zijn voorzien van een label met aanduiding: destined for feeding to pets only en "NOT FOR HUMAN CONSUMPTION".

Verklaring II.7:

The petfood described above⁽¹⁾

either⁽¹⁾ Is derived from other ruminants than bovine, ovine or caprine animals;

or⁽¹⁾ Is derived from bovine, ovine or caprine animals and does not contain and is not derived from:

either⁽¹⁾ Bovine, ovine or caprine materials other than those derived from animals born, continuously reared and slaughtered in a country or region which is classified as a "negligible" risk status by WOAH;

or⁽¹⁾ (a) Specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001 of the European Parliament and of the Council;

(b) Mechanically separated meat obtained from bones of bovine, ovine or caprine animals, except from those animals that were born, continuously reared and slaughtered in a country or region classified as

- posing a negligible BSE risk in accordance with WOAAH, in which there has been no indigenous BSE case;*
- (c) *Animal by-product or derived product obtained from bovine, ovine or caprine animals which have been killed, after stunning, by laceration of the central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity, except for those animals that were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in accordance with WOAAH.*

Deze verklaring is alleen van toepassing voor herkauwgrondstoffen verkregen van het slachtproces en niet voor andere herkauwgrondstoffen zoals zuivelgrondstoffen. Indien geen andere herkauwgrondstoffen dan afkomstig van zuivel zijn verwerkt, moet de gehele verklaring worden doorgehaald.

De van toepassing zijnde deelverklaring en optie moeten worden geselecteerd. De aanvrager is verantwoordelijk voor het kiezen van de juiste deelverklaring en optie. De niet-relevante deelverklaringen moeten worden doorgehaald.

Deze verklaring kan worden afgegeven na controle. Belanghebbende moet aantonen van welke grondstoffen het petfood is gemaakt (diersoort en herkomst).

De eerste deelverklaring kan worden afgegeven als de producten afkomstig zijn van andere herkauwers dan runderen, schapen of geiten.

De tweede deelverklaring kan worden afgegeven als de producten afkomstig zijn van runderen, schapen of geiten.

De eerste optie van de tweede deelverklaring kan worden gekozen voor product gemaakt van grondstoffen afkomstig van dieren die zijn geboren, getogen en geslacht in landen met een verwaarloosbaar BSE-risico volgens WOAAH.

Voor de tweede optie van de tweede deelverklaring geldt dat voor een product vervaardigd in Nederland of in een andere EU-lidstaat geldt dat de items (a), (b) en (c) van de tweede deelverklaring kunnen worden afgegeven op basis van EU- en nationale regelgeving.

Voor een product vervaardigd in Nederland of in een andere EU-lidstaat kan de betreffende optie worden afgegeven op basis van een verklaring van gelijke strekking opgesteld door het productiebedrijf.

Voor een product vervaardigd in een derde land kan de betreffende optie worden afgegeven door het overleggen van het EU-importcertificaat met daarin een verklaring van gelijke strekking plus bijbehorend GGB.

5 Bevoegdheden en verantwoordelijkheden

De NVWA-dierenarts is bevoegd en verantwoordelijk voor het afgeven van het certificaat.

	blood of animals which did not show any signs of disease communicable through blood to humans or animals, that have been slaughtered in a slaughterhouse after having been considered fit for slaughter for human consumption following an ante-mortem inspection;
ve/veya / and/or ⁽¹⁾	yađı alınmıř kemikler, don yađı tortusu ve sütün iřlenmesi sonucu ortaya ıkan santrifuj veya seperatör tortuları dahil insan tüketimi amaçlı ürünlerin üretiminden kaynaklanan hayvansal yan ürünler / animal by-products arising from the production of products intended for human consumption, including degreased bone, greaves and centrifuge or separator sludge from milk processing;
ve/veya / and/or ⁽¹⁾	ticari sebeplerle insan tüketimine sunulması amaçlanmayan veya üretim veya paketleme hataları bulunan veya halk ve hayvan sađlıđı için risk taşımayan diđer kusurları olan hayvansal orijinli ürünler veya hayvansal orijinli ürün içeren gıda maddeleri / products of animal origin or foodstuffs containing products of animal origin, which are no longer intended for human consumption for commercial reasons or due to problems of manufacturing or packaging defects or other defects from which no risk to public or animal health arise;
ve/veya / and/or ⁽¹⁾	ticari sebeplerle yem olarak kullanılması amaçlanmayan veya üretim veya paketleme hataları bulunan veya halk veya hayvan sađlıđı için risk taşımayan diđer kusurları olan ev ve süs hayvanı yemi ve hayvansal orjinli yem veya hayvansal yan ürün veya türev ürünlerini içeren yem maddeleri / petfood and feedingstuffs of animal origin, or feedingstuffs containing animal by-products or derived products, which are no longer intended for feeding for commercial reasons or due to problems of manufacturing or packaging defects or other defects from which no risk to public or animal health arises;
ve/veya / and/or ⁽¹⁾	o ürün yoluyla insan veya hayvanlara geçebilen herhangi bir hastalığın belirtisini göstermeyen canlı hayvanlardan elde edilen kan, plasenta, yün, tüy, kıl, boynuz, toynak kesikleri ve iđ süt / blood, placenta, wool, feathers, hair, horns, hoof cuts and raw milk originating from live animals that did not show signs of any disease communicable through that product to humans or animals;
ve/veya / and/or ⁽¹⁾	insan veya hayvanlara geçebilen herhangi bir hastalığın belirtisini göstermeyen, deniz memelileri hari su hayvanları ve bu hayvanların paraları / aquatic animals, and parts of such animals, except sea mammals, which did not show any signs of diseases communicable to humans or animals;
ve/veya / and/or ⁽¹⁾	insan tüketimi için ürünler üreten iřletme veya tesislerdeki su hayvanlarından elde edilen hayvansal yan ürünler / animal by-products from aquatic animals originating from plants or establishments manufacturing products for human consumption;
ve/veya / and/or ⁽¹⁾	materyal yoluyla insan veya hayvanlara geçebilen herhangi bir hastalık belirtisi göstermeyen hayvanlardan elde edilen ařađıdaki ürünler : the following material originating from animals which did not show any signs of disease communicable through that material to humans or animals: i) yumuřak doku veya etini içeren su kabuklularının kabukları / shells from shellfish with soft tissue or flesh; ii) kara hayvanlarından elde edilen ařađıdaki ürünler : / the following originating from terrestrial animals; - kuluka yan ürünleri / hatchery by-products; - yumurta / eggs; - yumurta kabuđu içeren yumurta yan ürünleri / egg by-products, including egg shells; iii) ticari sebeplerle öldürülen günlük civcivler / day-old chicks killed for commercial reasons;
ve/veya / and/or ⁽¹⁾	insan veya hayvanlar için spesifik patojen olanlar dıřındaki su veya kara omurgasızları yan ürünleri / animal by-products from aquatic or terrestrial invertebrates other than species pathogenic to humans or animals;
ve/veya / and/or ⁽¹⁾	96/22/EC nolu direktife istinaden yasaklı olan ve 1069/2009 No.lu Yönetmeliđi (EC) Bölüm 35 (a) (ii)' ye uygun olarak malzemelerin ithaline izin verilen belirli maddeler ile muameleye tutulan hayvanlardan elde edilen malzemeler / material from animals which have been treated with certain substances which are prohibited pursuant to Directive 96/22/EC, the import of the material being permitted in accordance with Article 35(a)(ii) of Regulation (EC) No 1069/2009;
ve/veya / and/or ⁽¹⁾	1069/2009/EC sayılı Yönetmelik'in Madde 8(a)(iii), (iv) ve (v)'inde atıfta bulunulan Kategori 1 materyali ve Madde 9(a) ilâ (g)'sinde atıfta bulunulan Kategori 2 materyali haricinde, Rodentia ve Lagomorpha zoolojik düzenlerinden hayvanlar ve onları kısımları /

		animals and parts thereof of the zoological orders of Rodentia and Lagomorpha, except Category 1 material as referred to in Article 8(a)(iii), (iv) and (v) of Regulation (EC) No 1069/2009 and Category 2 material as referred to in Article 9(a) to (g) of that Regulation;
II.3.	ya / either ⁽¹⁾	Madde genelinde en az 90°C'lik bir ısıtma işlemine tabi tutulmuştur / Was subjected to a heat treatment of at least 90°C throughout its substance;
	ya da / or ⁽¹⁾	Yalnızca aşağıdaki koşulları sağlayan ürünler kullanılarak, hayvansal kökenli içerikler göz önünde bulundurularak üretilmiştir: / Was produced as regards ingredients of animal origin using exclusively products which had been:
	a.	Madde genelinde en az 90°C'lik bir ısıtma işlemine tabi tutulmuş hayvansal yan ürünler veya et veya et ürünlerinden elde edilen türev ürünler olması durumunda / In the case of animal by-products or derived products from meat or meat products subjected to a heat treatment of at least 90°C throughout its substance;
	b.	Süt ve süt kaynaklı ürünler olması durumunda / In the case of milk and milk based products,
	i)	Şap hastalığından arı bir ülkeden/ bölgeden gelmiştir ve üründe kullanılan çiğ süt, en az 72°C'de 15 saniyelik bir pastörizasyon işleminden elde edilene eşdeğer ısı etkisi yapacak bir işleminden geçmiş ve fosfatase testinden negatif sonuç alınmıştır / Coming from country/region where are free from foot-and-mouth disease; and raw milk used in the product was treated with a heating effect at least equivalent to that achieved by a pasteurisation process of at least 72°C for 15 seconds to produce a negative phosphatase test;
	ya / or ⁽¹⁾	ii) Son 12 aydır şap hastalığı görülmemiş ülkeden/bölgeden gelmektedir ve üründe kullanılan çiğ sütün pH değeri 6'nın altına düşürülmüş ve ilk olarak yeterli miktarda bir pastörizasyon işlemi uygulanmış ve fosfatase testinden negatif sonuç alınmıştır / Coming from a country/region where has not been occurred any foot-and-mouth disease for last 12 months and pH of raw milk used in the product was reduced to less than 6 and firstly submitted to a pasteurisation treatment sufficient to produce a negative phosphatase test;
	ya / or ⁽¹⁾	iii) Son 12 aydır şap hastalığı görülmemiş ülkeden/bölgeden gelmektedir ve üründe kullanılan çiğ süte bir sterilizasyon işlemi ya da her bir işlem için yeterli miktarda çift ısıtma işlemi uygulanmış ve fosfatase testinden negatif sonuç alınmıştır / Coming from a country/region where has not been occurred any foot-and-mouth disease for last 12 months and raw milk used in the product was submitted to a sterilisation process or a double heat treatment where each treatment was sufficient to produce a negative phosphatase test;
	ya / or ⁽¹⁾	iv) Son 12 ay içinde şap hastalığı vakası görülmüş ya da son 12 aydır şap hastalığına karşı aşılama uygulanan ülkeden/bölgeden aşağıdaki işlemleri takiben gelmektedir: / Coming from a country where has been occurred foot-and-mouth disease for last 12 months or where vaccination against foot-and-mouth disease has been carried out in the last 12 months submitted to:
	ya da / either	En az 3 Fc değerine eşdeğer veya daha büyük sağlanan bir sterilizasyon işlemi / A sterilisation process whereby an Fc value equal or greater than 3 is achieved;
	ya / or	En az 72°C 'de en az 15 saniyelik ve yeterli miktarda bir pastörizasyon işleminden elde edilene eşdeğer ısı etkisi yapacak bir başlangıç ısıtma işlemi ve fosfatase testinden negatif sonuç alınmasını takiben: / An initial heat treatment with a heating effect at least equal to that achieved by a pasteurisation process of at least 72°C for at least 15 seconds and sufficient to produce a negative reaction to a phosphatase test, followed by:
	ya / either	Kurutulmuş süt ya da kurutulmuş süt kaynaklı ürünler olması durumunda kurutma işleminden önce başlangıç ısıtma işleminden elde edilene en az eşdeğer bir ısı etkisi yapacak ve fosfatase testine negatif reaksiyon verecek yeterlikte uygulanan ikinci bir ısıtma işlemi / A second heat treatment with a heating effect at least equal to that achieved by the initial heat treatment, and which would be sufficient to produce a negative reaction to a phosphatase test, followed, in the case of dried milk, or dried milk-based products by a drying process;
	ya da / or	En az 1 saat süresince pH değeri 6'nın altında olacak şekilde bir asidifikasyon işlemi uygulanmıştır / An acidification process such that the pH has been maintained at less than 6 for at least one hour;
	c.	Jelatin durumunda, işlenmemiş Kategori 3 materyalin asit veya alkaliyle bir ısıtma işlemine tabi tutulmasını sağlayan bir proses kullanılarak üretilmiş, bunu takiben pH ve daha sonrasında ayarlanmasıyla bir veya daha fazla durulama yapılmış,

tekrarının gerektiği durumda, ısıtma ile ekstraksiyon yapılarak, bunu takiben filtrasyon ve sterilizasyon yoluyla artırma yapılan /

In the case of gelatine, produced using a process that ensures that unprocessed Category 3 material is subjected to a treatment with acid or alkali, followed by one or more rinses with subsequent adjustment of the pH and subsequent, if necessary repeated, extraction by heat, followed by purification by means of filtration and sterilisation;

- d. Kategori 3 materyalin kontaminasyonunu en aza indirmek için uygun önlemler içeren bir üretim prosesi kullanılarak üretilmiş hidrolize edilmiş protein durumunda, yalnızca hidrolize edilmiş protein üretimine ayrılmış bir işleme tesisinde, ruminant post ve derilerinden tamamen veya kısmen üretilmiş hidrolize edilmiş protein olması durumunda, sadece 10.000 Dalton altında bir moleküler ağırlığa sahip malzeme kullanılarak ve Kategori 3 materyalin salamura etme, kireçleme ve yoğun yıkama ile hazırlanmasını içeren bir proses kullanılarak, sonrasında aşağıdaki işlemler uygulanan: /

In the case of hydrolysed protein produced using a production process involving appropriate measures to minimise contamination of raw category 3 material, and, in the case of hydrolysed protein entirely or partly derived from ruminant hides and skins produced in a processing plant dedicated only to hydrolysed protein production, using only material with a molecular weight below 10000 Dalton and a process involving the preparation of raw Category 3 material by brining, liming and intensive washing followed by:

- i) Malzemenin 80°C'nin üzerinde bir sıcaklıkta üç saatten uzun süreyle 11'in üzerinde bir pH'a maruz bırakılması ve sonrasında 3,6 bar'ın üzerinde 30 dakika boyunca 140°C'nin üzerinde ısıtılma tabii tutulması /
Exposure of the material to a pH more than 11 for more than three hours at a temperature of more than 80°C and subsequently by heat treatment at more than 140°C for 30 minutes at more than 3,6 bar;
- veya/
or
ii) Malzemenin 1 ila 2'lik bir pH'a tabii tutulması, arkasından 11'in üzerinde bir pH'a tabii tutulması, arkasından 3 bar'da 30 dakika boyunca 140°C'lik bir ısıtılma tabii tutulması /
Exposure of the material to a pH of 1 to 2, followed by a pH of more than 11, followed by heat treatment at 140°C for 30 minutes at 3 bar;

- e. Yumurta ürünleri olması durumunda, 142/2011 Nolu Yönetmeliğin (EC) Ek IV Bölüm III'de değinildiği gibi, 1'den 5'e kadar olan veya 7 nolu işleme yöntemlerinden herhangi birine tabii tutulan; veya Avrupa Parlamentosu ve Konseyi 853/2004 Nolu Yönetmeliğinin (EC) Ek III'nün X Kısımına ait Bölüm II'ye uygun olarak işleminden geçirilen /

In the case of egg products submitted to any of the processing methods 1 to 5 or 7 as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011 or treated in accordance with Chapter II of Section X of Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council;

- f. Kollajen olması durumunda, AB Mevzuatınca izin verilenin dışında koruyucu kullanımı yasaklanmış, işlenmemiş kategori 3 materyalin yıkama, bir veya daha fazla kez durulanmasını takiben asit veya alkali kullanarak pH ayarlama, filtrasyon ve ekstrüzyon işlemlerinden geçirilen /

In the case of collagen submitted to a process ensuring that unprocessed Category 3 material is subjected to a treatment involving washing, pH adjustment using acid or alkali followed by one or more rinses, filtration and extrusion, the use of preservatives other than those permitted by Union legislation being prohibited;

- g. Kan ürünleri olması durumunda, 142/2011 Nolu Yönetmeliğin (EC) Ek IV Bölüm III'de değinildiği gibi, 1'den 5'e kadar olan veya 7 nolu işleme yöntemlerinden herhangi biri kullanılarak üretilen /

In the case of blood products produced using any of the processing methods 1 to 5 or 7, as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011;

- h. Memeli işlenmiş hayvan proteini durumunda, 1'den 5'e kadar olan veya 7 nolu işleme yöntemlerinden herhangi birine tabii tutulan ve, domuz kanı olması durumunda, 1'den 5'e kadar olan veya 7 nolu işleme yöntemlerinden herhangi birine tabii tutulan ancak 7 nolu yöntemin kullanılması durumunda madde genelinde en az 80°C sıcaklıkta bir ısıtılma işlemi uygulanan /

In the case of mammalian processed animal protein submitted to any of the processing methods 1 to 5 or 7 and in the case of porcine blood, submitted to any of the processing methods 1 to 5 or 7 provided that in the case of method 7 a heat treatment throughout its substance at a minimum temperature of 80°C has been applied;

- i. Balık unu hariç memeli olmayan işlenmiş protein olması durumunda, 142/2011 Nolu Yönetmeliğin (EC) Ek IV Bölüm III'de değinildiği gibi, 1'den 5'e kadar olan veya 7 nolu işleme yöntemlerinden herhangi birine tabii tutulan /

In the case of non-mammalian processed protein with the exclusion of fishmeal submitted to any of the processing methods 1 to 5 or 7 as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011;

- j. Balık unu olması durumunda 142/2011 sayılı yönetmeliğin bölüm III Ek IV'te belirtildiği üzere 1'den 7'ye kadar işleme metoduna tabi tutulan veya türev ürünler için 142/2011 sayılı yönetmeliğin bölüm I Ek X'da belirtilen mikrobiyolojik standartları sağlaması için yöntem ve parametrelere tabi tutulan /
In the case of fishmeal submitted to any of the processing methods 1 to 7 as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011 or to a method and parameters which ensure that the product complies with the microbiological standards for derived products set out in Chapter I of Annex X to Regulation (EU) No 142/2011;
- k. Balık yağları da dahil olmak üzere, rendering yağı olması durumunda, 142/2011 No.lu Yönetmeliğin (EC) Ek IV Bölüm III'de değinildiği gibi, 1'den 5'e kadar olan veya 7 nolu (ve balık yağı durumunda 6 nolu yöntem) işleme yöntemlerine tabi tutulan veya 853/2004 Nolu Yönetmeliğin (EC) Ek III'nün XII Kısımına ait Bölüm II'ye uygun olarak üretilen; ruminantlardan elde edilen rendering yağlarda, kalan toplam çözünmez katkıların maksimum seviyesi ağırlık olarak % 0,15'i aşmayacak şekilde artırılan /
In the case of rendered fat including fish oils, submitted to any of the processing methods 1 to 5 or 7 (and method 6 in the case of fish oil) as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011 or produced in accordance with Chapter II of Section XII of Annex III to Regulation (EC) No 853/2004; rendered fats from ruminant animals must be purified in such a way that the maximum level of remaining total insoluble impurities does not exceed 0,15% in weight;
- l. Dikalsiyum fosfat olması durumunda üretimde aşağıda belirtilen işlemler uygulanan: /
In the case of dicalcium phosphate produced by a process that:
- i) Tüm kategori 3 kemik-materyalin ince şekilde ezilmesini ve sıcak suyla yağdan arındırılmasını sağlayan ve en az iki günlük bir süre boyunca sulandırılmış hidroklorik asitle (en az %4 yoğunlukta ve 1,5'tan az bir pH ile) işleme tabi tutulmasını sağlayan /
Ensures that all category 3 bone-material is finely crushed and degreased with hot water and treated with dilute hydrochloric acid (at a minimum concentration of 4% and a pH of less than 1,5) over a period of at least two days;
- ve/ and ii) Madde (i) kapsamındaki işlemi takiben, elde edilen fosforik likörün kireçle muamele edilmesiyle 4 ila 7 pH'de dikalsiyum fosfat çökeltisi elde eden /
Following the procedure under (i), applies a treatment of the obtained phosphoric liquor with lime, resulting in a precipitate of dicalcium phosphate at pH 4 to 7;
- iii) Son olarak, 65°C - 325°C'lik bir giriş sıcaklığı ve 30°C - 65°C 'lik bir bitiş sıcaklığında dikalsiyum fosfat çökeltisini havayla kurutan /
Finally, air dries the precipitate of dicalcium phosphate with inlet temperature of 65°C to 325°C and end temperature between 30°C and 65°C;
- m. Trikalsiyum fosfat olması durumunda, aşağıdakileri sağlayan bir işlemle üretilen: /
In the case of tricalcium phosphate produced by a process that ensures:
- i) Tüm kategori 3 kemik-materyalin ince şekilde ezilmesini ve sıcak suyla ters akış uygulanarak yağdan arındırılmasını sağlayan (kemik kırıntıları 14 mm'den az) /
That all Category 3 bone-material is finely crushed and degreased in counter-flow with hot water (bone chips less than 14 mm);
- ii) 4 bar'da 30 dakika boyunca 145°C'de buharla sürekli pişirilen /
Continuous cooking with steam at 145°C during 30 minutes at 4 bar;
- iii) Protein besiyerinin santrifügasyon ile hidroksiapatitten (trikalsiyum fosfat) ayrılmasını sağlayan /
Separation of the protein broth from the hydroxyapatite (tricalcium phosphate) by centrifugation;
- ve/ and iv) 200°C'de hava akışkanlı bir yatak içinde kurutulduktan sonra trikalsiyum fosfatın granülasyonunu sağlayan /
Granulation of the tricalcium phosphate after drying in a fluid bed with air at 200°C;
- n. İç organ Tatlandırıcısı olması durumunda; ürünün madde II:4 de belirtilen mikrobiyolojik standartlara uygunluğunu sağlayan muamele yöntem ve parametrelere göre üretilen /
In the case of flavouring innards, produced according to treatment method and parameters, which ensure that the product complies with the microbiological standards referred to under point II.4;
- ya / or⁽¹⁾ Yetkili otorite tarafından izin verilen kurutma veya fermantasyon gibi bir muameleye tabi tutulan /
Was subject to a treatment such as drying or fermentation, which has been authorised by the competent authority;
- ya / or⁽¹⁾ İnsan veya hayvanlar için patojen türlerin dışında su ve kara omurgasız hayvanı olması durumunda, yetkili otorite tarafından izin verilen ve pet yeminin insan ve hayvan sağlığı için kabul edilemez hiçbir risk taşımadığını garanti eden bir muameleye tabi

tutulan / In the case of aquatic and terrestrial invertebrates other species pathogenic to humans or animals, be subject to a treatment which has been authorised by the competent authority and ensures that the pet food poses no unacceptable risks to public and animal health;

- II.4. İşleme tesisinde depolama sırasında veya sonrasında her bir işlenmiş partiden alınan en az beş numune rastgele örnekleme yoluyla alınarak analiz edilmiş ve aşağıdaki standartlara⁽²⁾ uygun bulunmuştur: /
Were analysed by a random sampling of at least five samples from each processed batch taken during or after storage at the processing plant and complies with the following standards⁽²⁾:
- Salmonella: 25 g lık örnekte hiç yok: n=5, c=0, m=0, M=0 / absence in 25 g: n = 5, c = 0, m = 0, M = 0
 - Enterobacteriaceae: 1 gr lık örnekte en çok n=5, c=2, m=10, M=300 / n = 5, c = 2, m = 10, M=300 in 1 gram;
- II.5. İşlem sonrasında patojenik ajanlarla kontaminasyonu engelleyecek tüm önlemler alınmıştır /
Have undergone all precautions to avoid contamination with pathogenic agents after treatment;
- II.6. Eğer ev ve süs hayvanı yemi, üzerinde yalnızca hayvanları besleme amaçlı olduğu hususunun açıkça belirtildiği satışa hazır paketlerde gönderilmiyorsa, “İNSAN TÜKETİMİ İÇİN DEĞİLDİR” ibaresinin yazılı olduğu etiketler taşıyan yeni paketlerde ambalajlanmıştır /
Was packed in new packaging, which, if the pet food is not dispatched in ready-to-sell packages on which it is clearly indicated that the content is destined for feeding to pets only, bears labels indicating “NOT FOR HUMAN CONSUMPTION”;
- II.7.⁽¹⁾ Yukarıda açıklanan pet hayvan yemleri / the petfood described above
- ya / sığır, koyun veya keçi cinsi hayvanlar dışındaki ruminantlardan elde edilmiştir /
either⁽¹⁾ is derived from other ruminants than bovine, ovine or caprine animals;
- veya / sığır, koyun ve keçi cinsi hayvanlardan elde edilmiştir ve aşağıdakileri içermez ve bunlardan türetilmemiştir /
or⁽¹⁾ is derived from bovine, ovine or caprine animals and does not contain and is not derived from:
- ya / Dünya Hayvan Sağlığı Teşkilatının (WOAH) sınıflandırmasına göre “ihmal edilebilir” BSE risk statüsünde yer alan
either⁽¹⁾ bir ülkede veya bölgede doğmuş, sürekli olarak burada yetiştirilmiş ve kesilmiş hayvanlardan elde edilenler dışındaki sığır, koyun veya keçi cinsi hayvanların ürünlerini /
bovine, ovine or caprine materials other than those derived from animals born, continuously reared and slaughtered in a country or region which is classified as a “negligible” risk status by WOA
- veya / (a) Avrupa Konseyi ve Parlamentosu’nun 999/2001 (EC) sayılı Yönetmeliği’nin Ek V’ in 1. maddesinde
or⁽¹⁾ tanımlanan spesifik risk materyali /
specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001 of the European Parliament and of the Council;
- (b) Yöresel olarak BSE vakası bulunmayan, Dünya Hayvan Sağlığı Teşkilatı (WOAH) standartlarına göre ihmal edilebilir BSE risk statüsünde sınıflandırılmış bir ülkede veya bölgede sürekli olarak yetiştirilen ve kesilen sığır, koyun, keçi cinsi hayvanlar dışındaki hayvanların kemiklerinden mekanik olarak ayrılmış olan etleri /
mechanically separated meat obtained from bones of bovine, ovine or caprine animals, except from those animals that were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in accordance with WOA, in which there has been no indigenous BSE case;
- (c) Dünya Hayvan Sağlığı Teşkilatı (WOAH) standartlarına göre ihmal edilebilir BSE risk statüsündeki ülke veya bölgede doğmuş, sürekli yetiştirilmiş ve kesilmiş hayvanlar dışında kafatası boşluğuna sokulmuş uzun çubuk şeklinde bir alet vasıtasıyla merkezi sinir sistemi dokularının harap edilmesi yoluyla veya kafatası boşluğuna gaz enjekte edilmesi yoluyla sersemletme sonrasında öldürülen sığır, koyun veya keçi cinsi hayvanlardan elde edilen hayvansal yan ürün ve türev ürünleri /
animal by-product or derived product obtained from bovine, ovine or caprine animals which have been killed, after stunning, by laceration of the central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity, except for those animals that were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in accordance with WOA.

Notlar / Notes

Bölüm I / Part I:

- Kutu referansı I.15: Sicil numarası (tren vagonları veya konteynir ya da kamyonlar), uçuş sayısı (uçak) veya isim (gemi); bilgiler boşaltma veya yeniden yükleme halinde verilmelidir; /
Box reference I.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship); information is to be provided in the event of unloading and reloading;

- Kutu referansı I.19: Uygun olan GTIP kodunu seçiniz. 04.01, 04.02, 04.03, 04.04, 04.08, 05.04, 05.05, 05.06, 05.11, 15.01, 15.02, 15.03, 15.04, 23.01, 23.09, 28.35.25, 28.35.26, 35.01, 35.02, 35.03 veya 35.04; /
Box reference I.19: use the appropriate Harmonized System (HS) code under the following headings: 04.01, 04.02, 04.03, 04.04, 04.08, 05.04, 05.05, 05.06, 05.11, 15.01, 15.02, 15.03, 15.04, 23.01, 23.09, 28.35.25, 28.35.26, 35.01, 35.02, 35.03 or 35.04;
- Kutu referansı I.23: Dökme yük konteynırlar için, konteynır numarası ve mühür numarası (varsa) verilmelidir; /
Box reference I.23: for bulk containers, the container number and the seal number (if applicable) should be given;
- Kutu referansı I.25: teknik kullanım: Çiftlik hayvanlarının, kürk hayvanlarının dışındaki hayvanların beslenmesi ve pet hayvan yemlerinin üretimi ya da imalatı için kullanılması; /
Box reference I.25: technical use: any use other than for feeding of farmed animals, other than fur animals, and the production or manufacturing of pet food;
- Kutu referansı I.28: Türler: Uygun olanı seçini: kanatlı, Memeli, Ruminant, Pesca, Yumuşakça, Kabuklular, Omurgasızlar; /
Box reference I.28: Aves, Mammalia, Ruminantia, Pesca, Mollusca, Crustacea, Invertebrata;

Bölüm II / Part II:

- (1) Uygun şekilde silin /
Delete as appropriate
- (2) n = test edilen numune sayısı /
n= number of samples to be tested;

m = bakteri sayısı için eşik değeri; eğer tüm numunelerdeki bakteri sayısı bu değeri (m)'i aşmazsa sonuç olumlu değerlendirilir;/
m= threshold value for the number of bacteria: the result is considered satisfactory if the number of bacteria in all samples does not exceed m;

M = bakteri sayısı için maksimum değer; bir veya daha fazla numunedeki bakteri sayısı M veya daha fazla miktarda ise sonuç olumsuz olarak değerlendirilir; ve /

M= maximum value for the number of bacteria: the result is considered unsatisfactory if the number of bacteria in one or more samples is M or more: and

C = bakteri sayısının "m" ile "M" arasında olabileceği numune sayısı, diğer numunelerdeki bakteri sayısını "m" veya bunun altında ise sonuç yine kabul edilebilir değerlendirilir. /

C= number of samples the bacterial count of which may be between m and M, the sample still being considered acceptable if the bacterial count of the other samples is m or less.

- İmza ve mühür renginin, baskıdan farklı bir renkte olması gerekmektedir /
The signature and the stamp must be in a different colour to that of the printing
- Türkiye'de ki sevkiyattan sorumlu kişinin dikkatine: Bu sertifika yalnızca veteriner kullanım amaçlıdır ve ilgili sınır kontrol noktasına varana kadar sevkiyata eşlik etmelidir /
Note for the person responsible for the consignment in TR: this certificate is only for veterinary purposes and has to accompany the consignment until it reaches the border inspection post