Commission Regulation (EU) No 28/2012 of 11 January 2012 laying down requirements for the certification for imports into and transit through the Union of certain composite products and amending Decision 2007/275/ EC and Regulation (EC) No 1162/2009 (Text with EEA relevance) Status: Point in time view as at 11/01/2012. Changes to legislation: There are outstanding changes not yet made to Commission Regulation (EU) No 28/2012. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

ANNEX I

Model Health Certificate for import into the European Union of composite products intended for human consumption

COUR	COUNTRY Veterinary certificate to							
	l.1.	Consignor Name	I.2. Certificate reference No I.2.a.					
		Address	I.3. Central competent authority					
		Tel.	I.4. Local competent authority					
Part I: Details of dispatched consignment	1.5.	Consignee Name Address	1.6.					
ched co		Postcode Tel.						
f dispat	1.7.	Country of origin ISO code I.8. Region of origin Code	I.9. Country of destination ISO code I.10.					
ls of	1.11.	Place of origin	l.12.					
: Detai		Name Approval number Address						
Part I		Name Approval number Address						
		Name Approval number Address						
	I.13.	Place of loading	I.14. Date of departure					
	l.15.	Means of transport	I.16. Entry BIP in EU					
		Aeroplane Ship Railway wagon						
		Road vehicle Other I	1.17.					
		Documentary references						
	I.18.	Description of commodity	I.19. Commodity code (HS code)					
			I.20. Quantity					
	I.21.	Temperature of product	I.22. Number of package	s				
		Ambient Chilled	Frozen					
	1.23.	Seal/Container No	I.24. Type of packaging					
	1.25.	Commodities certified for:						
		Human consumption						
	1.26.		1.27. For import or admission into EU					
	1.28.	Identification of the commodities	I					
		Manufacturing plant Number of packages Nature	of commodity Net weight Bate	ch number				

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COUNTRY Composite products intended for human consumption II Health information II.a. Certificate reference No II.b I, the undersigned official veterinarian/official inspector hereby certify that I am aware of the relevant provisions of Regulations (EC) No 178/2002, (EC) No 852/2004 and (EC) No 853/2004, in particular Article 6.1(b) on the origin of the products of animal origin used in the production of the composite products described above and certify that the composite products described above were produced in accordance with those requirements, in particular that they come from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) II: Certificatior II.1 No 852/2004; Part 11.2 the composite products described above contain: (1) either [II.2.A Meat products, treated stomachs, bladders and intestines (2) in any quantity which meet the animal health requirements in Commission Decision 2007/777/EC and contain the following meat constituents which meet the criteria indicated below: Species (A) Treatment (B) Origin (C) Approved Establishment(s) (D) (A) Insert the code for the relevant species of meat product, treated stomachs, bladders and intestines where BOV = domestic bovine animals (Bos taurus, Bison bison, Bubalus bubalis and their crossbreds); OVI = domestic sheep (Ovis aries) and goats (Capra hircus); EQI = domestic equine animals (Equus caballus, Equus asinus and their crossbreds), POR = domestic porcine domestic suidae: EQW = wild non-domestic solipeds, WL = wild lagomorphs, WGB = wild game birds. (B) Insert A, B, C, D, E or F for the required treatment as specified and defined in Parts 2, 3 and 4 of Annex II to Decision 2007/777/EC (C) Insert the ISO code of the country of origin of the meat product, treated stomachs, bladders and intestines as listed in Annex II, Part 2 to Decision 2007/777/EC and, in the case of regionalisation by Union legislation for the relevant meat constituents, the region as indicated in Part 1 of Annex II to Decision 2007/777/EC. The country of origin of the meat products must be the same as the country of export in box 1.7. (D) Insert EU approval number of the establishments of origin of the meat products, treated stomachs, bladders and intestines contained in the composite product. (E) If containing material from bovine, ovine or caprine animals, the fresh meat and/or intestines used in the preparation of the meat products and/or treated intestines shall be subject to the following conditions depending on the BSE risk category of the country of origin: (1) (E.1) for imports from a country or a region with a negligible BSE risk as listed in Annex to Commission Decision 2007/453/EC as amended (1) the country or region is classified in accordance with Article 5(2) of Regulation (EC) No 999/2001 as a country or region posing a negligible BSE risk; (2) the animals from which the products of bovine, ovine and caprine animal origin were derived were born, continuously reared and slaughtered in the country with negligible BSE risk and passed ante-mortem and post-mortem inspections (1) (3) if in the country or region there have been BSE indigenous cases: (1) (a) the animals were born after the date from which the ban on the feeding of ruminants with meat-and-bone meal and greaves derived from ruminants had been enforced; or (¹) (b) the products of bovine, ovine and caprine animal origin do not contain and are not derived from specified risk material as defined in Annex V to Regulation (EC) No 999/2001, or mechanically separated meat obtained from bones of bovine, ovine or caprine animals. (1) (E.2) for imports from a country or a region with a controlled BSE risk as listed in Annex to Commission Decision 2007/453/EC as amended: (1) the country or region is classified in accordance with Article 5(2) of Regulation (EC) No 999/2001 as a country or region posing a controlled BSE risk; (2) the animals from which the products of bovine, ovine and caprine animal origin were derived passed ante-mortem and post-mortem inspections;

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Regulation (EU) No 28/2012. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

Health information		II.a. Certificate reference No	II.b.
(3)	been slaughtered after stunning by mea	e, ovine and caprine animal origin destine ins of gas injected into the cranial cavity of central nervous tissue by means of ar	or killed by the same method or
6		animal origin do not contain and are not (C) No 999/2001, or mechanically separa	
	n the case of intestines originally source ntestines shall be subject to the following	d from a country or a region with a negl g conditions:	igible BSE risk, imports of treated
	 (a) the country or region is classified in a region posing a controlled BSE risk; 	accordance with Article 5(2) of Regulation	(EC) No 999/2001 as a country or
		cts of bovine, ovine and caprine anima d in the country or region with a negli s;	
(¹)	(c) if the intestines are sourced from a c	country or region where there have been	BSE indigenous cases:
	(1) (i) the animals were born after the data and greaves derived from ruminal	ate from which the ban on the feeding of r ints had been enforced; or	uminants with meat-and-bone meal
	(¹) (ii) the products of bovine, ovine and material as defined in Annex V to	caprine animal origin do not contain and Regulation (EC) No 999/2001.	are not derived from specified risk
	imports from a country or a region with 7/453/EC:	h an undetermined BSE risk as listed i	n Annex to Commission Decision
(1)		ovine, ovine and caprine animal origin we ruminants and passed ante-mortem and	
(2)	slaughtered after stunning by means of	of bovine, ovine and caprine animal or of gas injected into the cranial cavity of of central nervous tissue by means of ar	or killed by the same method or
(¹)(⁵) (3) t	he products of bovine, ovine and caprine	animal origin are not derived from:	
	(i) specified risk material as defined in	Annex V to Regulation (EC) No 999/200	1;
	(ii) nervous and lymphatic tissues expos	sed during the deboning process;	
	(iii) mechanically separated meat obtained	ed from bones of bovine, ovine or caprin	e animals;
(¹)(⁴) (4) i i	n the case of intestines originally source ntestines shall be subject to the following	d from a country or a region with a negl g conditions:	igible BSE risk, imports of treated
	 (a) the country or region is classified in a region posing an undetermined BSE 	accordance with Article 5(2) of Regulation risk;	(EC) No 999/2001 as a country or
		ets of bovine, ovine and caprine anima d in the country or region with a negli s;	
(¹)	(c) if the intestines are sourced from a c	country or region where there have been	BSE indigenous cases:
	(¹) (i) the animals were born after the da and greaves derived from ruminar	te from which the ban on the feeding of r nts had been enforced; or	uminants with meat-and-bone meal

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II. Health information II.a. Certificate reference No II.b. (1) (ii) the products of bovine, where and caprine animal origin do not contain and are not derived from sperimeterial as defined in Annex V to Regulation (EC) No 999/2001.] (i) andior [II.2.B Processed dairy products (*) in an amount of haif or more of the substance of the composite product or not shell st products in any quantity that (a) have been produced in the establishment (a) have been produced in the establishment (a) provide the table products contained in the composite product authorised at the time of production of dairy products by the EU. The country of origin of the dairy products must be itsed in Annex to Regulation (EU) No 605/2010 and the treatment conform to the treatment provided for in that list for the relevant country. (b) have been produced from milk obtained from animals: (i) under the control of the official veterinary service; (ii) belonging to holdings which were not under restrictions due to foot-and-mouth disease or rinderpest; and (iii) subject to regular veterinary inspections to ensure that they satisfy the animal health conditions laid down in Cl Secton IX of Annex III to Regulation (EC) No 853/2004 and in Directive 2002/99/EC; (c) are dairy products made from raw milk obtained from (<i>i</i>) either [ower, evers, goats or bufflaces and prior to import into the territory of the European Union have undergone produced from raw milk which has undergone (<i>i</i>) or [a sterilisation process, to achieve an F ₀ value equal to or greater than three.] (<i>i</i>) or (<i>i</i>) or [a terilisation process,	sumptio
 (1) and/or [II.2.B Processed dairy products (*) in an amount of half or more of the substance of the composite product or not shelf at products in any quantity that (a) have been produced in the establishment	
 products in any quantity that (a) have been produced in the establishment	cified risk
 lishments of origin of the dairy products contained in the composite product authorised at the time of production of dairy products to the EU. The country of origin of the dairy products must be the same as the country of export in The country of origin indicated in box 1.7 must be listed in Annex 1 to Regulation (EU) No 605/2010 and the treatment conform to the treatment provided for in that list for the relevant country. (b) have been produced from milk obtained from animals: (i) under the control of the official veterinary service; (ii) belonging to holdings which were not under restrictions due to foot-and-mouth disease or rinderpest; and (iii) subject to regular veterinary inspections to ensure that they satisfy the animal health conditions laid down in CI Section IX of Annex III to Regulation (EC) No 853/2004 and in Directive 2002/99/EC; (c) are dairy products made from raw milk obtained from (<i>i'</i>) <i>either</i> [cows, ewes, goats or buffalces and prior to import into the territory of the European Union have undergon produced from raw milk which has undergone (<i>i'</i>) <i>either</i> [a pasteurisation treatment involving a single heat treatment with a heating effect at least equivale achieved by a pasteurisation process of at least 72 °C for at 15 seconds and where applicable, si ensure a negative reaction to an alkaline phosphatase test applied immediately after the heat treatment (<i>i'</i>) or [a sterilisation process, to achieve an F₀ value equal to or greater than three;] (<i>i'</i>) or [a high temperature short time pasteurisation treatment (HTST) at 72 °C for 15 seconds, or a treatme equivalent pasteurisation reflect, applied to milk with a pH lower than 7.0 achieving applicable, a negative reaction to a alkaline phosphatase test, immediately followed by (<i>i'</i>) <i>either</i> [lowering the pH below 6 for 1 hour;] 	able dairy
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equivalent pasteurisation effect, applied twice to milk with a pH equal to or greater than 7,0 achievi applicable, a negative reaction to a alkaline phosphatase test, immediately followed by (1) either [lowering the pH below 6 for 1 hour;]	
(1) or [additional heating equal to or greater than 72 °C, combined with desiccation;]]	
(¹) or [animals other than cows, ewes, goats or buffaloes and prior to import into the territory of the European U undergone or been produced from raw milk which has undergone	nion have
(¹) either [a sterilisation process, to achieve an F_0 value equal to or greater than three;]	
(1) or [an ultra high temperature (UHT) treatment at not less than 135 °C in combination with a suitable hold	ng time;]
(d) were produced on	
and(7).]	

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co	UNTRY		Composite	products i	intended for human consumptio
П.	Healt	h information	II.a. Certificate reference No	þ	II.b.
(')	and/or [II.2.C	Processed fishery products that originate from the country (*)	e approved establishment No ((⁸)	situated in
(¹)	and/or [II.2.D	Processed egg products that originate from the a	pproved country (⁹)]
No	otes				
Pa	urt I:				
-	intestines as No 605/2010	e I.7: insert the ISO code of the country of origin of th listed in Annex II, Part 2 to Decision 2007/777/EC at and/or for processed fishery products in Annex I and 1 to Commission Regulation (EC) No 798/2008.	d/or for processed dairy produ	icts in Anne	x I to Commission Regulation (EU)
-		e I.11: name, address and registration/approval numb country of origin which must be the same as the co		ents of prod	luction of the composite product(s).
-	transport in c	e I.15: registration number (railway wagons or contai containers, the total number of containers and their n lox I.23. In case of unloading and reloading, the cons	gistration number and where t	there is a se	erial number of the seal it must be
-		e I.19: use the appropriate Harmonised System (HS ; 16.03; 16.04; 16.05; 19.01; 19.02; 19.05; 20.04; 20			n: codes of the following headings:
-	Box reference	e I.20: indicate total gross weight and total net weig	nt.		
-	Box reference	e I.23: for containers or boxes, the container numbe	and the seal number (if applied	cable) must	be included.
-	product(s). N 'meat produc case of com	e I.28: manufacturing plant: insert the name and app lature of commodity: in case of composite products t', 'treated stomachs', 'bladders' or 'intestines'. In ca posite product containing processed fishery product g products specify the egg content percentage.	containing meat products, treat se of composite product contai	ted stomach ining dairy p	s, bladders and intestines indicate products indicate 'dairy product'. In
Pa	ırt II:				
(¹)	Keep as app	ropriate.			
(²)		ts as laid down in point 7.1 of Annex I to Regulation (of Annex I to Regulation (EC) No 853/2004 that hav			
(³)		erogation from point 4, carcasses, half carcasses of specified risk material other than the vertebral colu			
		al of the vertebral column is not required, carcasses tified by a blue stripe on the label referred to in Req		of bovine a	nimals containing vertebral column
		of bovine carcasses or wholesale cuts of carcasses, al of the vertebral column is not required shall be ado ports.			
(4)	Only applical	ble to imports of treated intestines.			
(5)		erogation from point 3, carcasses, half carcasses o specified risk material other than the vertebral colu			

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co	UNTRY	Composite products in	ntended for human consumption				
П.	Health information	II.a. Certificate reference No	II.b.				
	When removal of the vertebral column is not required, carcasses or wholesale cuts of carcasses of bovine animals containing vertebral column shall be identified by a clearly visible blue stripe on the label referred to in Regulation (EC) No 1760/2000.						
	Specific information on the number of bovine carcasses or wholesale cuts of carcasses, from which removal of the vertebral column is required and from which removal of the vertebral column is not required shall be added to the document referred to in Article 2(1) of Regulation (EC) No 136/2004 in case of imports.						
(6)	Paw milk and dairy products means, raw milk and dairy products for human consumption as defined in point 7.2 of Annex I to Regulation (EC) No 853/2004.						
0	7) Date or dates of production. Imports of raw milk and dairy products shall not be allowed when obtained either prior to the date of authorisation for exportation to the European Union of the third country or part thereof mentioned under 1.7 and 1.8, or during a period where restrictive measures have been adopted by the European Union against imports of raw milk and dairy products from this third country or part thereof.						
(8)	3) Number of the fishery product establishment authorised to export to the EU.						
(?)	Country of origin authorised to export to the EU.						
(10) In case of composite products containing only egg or fishery prod	lucts the signature of an official Inspector	can be accepted.				
Ŀ	- The colour of the signature shall be different to that of the printing. The same rule applies to stamps other than those embossed or watermark.						
Of	ficial veterinarian/Official inspector (10)						
	Name (in capital letters):	Qualification and title:					
	Date:	Signature:					
	Stamp:						

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ANNEX II

Model Health Certificate for transit through or storage in the European Union of composite products intended for human consumption

COUN	OUNTRY Veterinary certificate to EU						
	l.1.	Consignor Name	I.2. Certificate reference No I.2.a.				
		Address	I.3. Central competent authority				
		Tel.	I.4. Local competent authority				
gnment	1.5.	Consignee Name	I.6. Person responsible for the load in EU Name				
Part I: Details of dispatched consignment		Address Postcode Tel.	Address Postcode Tel.				
of dispatcl	1.7.	Country of origin ISO code I.8. Region of origin Code	I.9. Country of ISO code I.10.				
ils o	111	Place of origin	I.12. Place of destination				
I: Deta		Name Approval number Address	Custom warehouse Ship supplier				
Part		Name Approval number Address	Name Approval number Address				
		Name Approval number Address	Postcode				
	I.13.	Place of loading	I.14. Date of departure				
	l.15.	Means of transport	I.16. Entry BIP in EU				
		Aeroplane C Ship Railway wagon Road vehicle Other C					
		Identification Documentation references	1.17.				
	l.18.	Description of commodity	I.19. Commodity code (HS code)				
			I.20. Quantity				
	I.21.	Temperature of product	I.22. Number of packages				
		Ambient Chilled	Frozen				
	1.23.	Seal/Container No	I.24. Type of packaging				
	1.25.	Commodities certified for:					
		Human consumption					
	1.26.	For transit through EU to third country	1.27.				
		Third country ISO code					
	1.28.	Identification of the commodities					
		Manufacturing plant Number of packages Nati	ure of commodity Net weight Batch number				

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	COUNTRY				Composite products intended for human consumption Transit/Storage					
	П.	Hea	lth info	rmation			II.a. Certificate reference	number	II.b.	
Γ	I, the	e unde	ersigned	official veterinarian/offic	ial inspect	or hereby certify the	nat the composite products	s described ab	ove contain:	
ation	(¹) e	ither	[II.1.A Meat products, treated stomachs, bladders and bladders and intestines have been produced accor constituents and meet the criteria indicated below:							
Part II: Certification				Species (A)			Treatment (B)		Origin (C)	
Part II	-			bovine animals (Bo goats (Capra hircus porcine animals (Su domestic animals o	os <i>taurus,</i> ;); EQI = d <i>is scrofa</i>); ther than s	Bison bison, Buba omestic equine an RM = domestic rail suidae and solipeds	<i>lus bubalis</i> and their cros mals (<i>Equus caballus, Equ</i> obits, PFG = domestic poul	sbreds); OVI = <i>us asinus</i> and try and farmed ic animals othe	intestines where BOV = domestic domestic sheep (<i>Ovis aries</i>) and their crossbreds), POR = domestic feathered game, RUF farmed non- r than suidae and solipeds; SUW = WGB = wild game birds.	
				(B) Insert A, B, C, D, E or F for the required treatment as specified and defined in Parts 2, 3 and 4 of Annex II to Decis 2007/777/EC.						
		(C) Insert the ISO code of the country of origin of the meat product, treated stomachs, bladders and intestines as list II, Part 2 to Decision 2007/777/EC and, in the case of regionalisation by Union legislation for the relevant meat of the region as indicated in Part 1 of Annex II to Decision 2007/777/EC. The country of origin of the meat products same as the country of export in box 1.7.]						for the relevant meat constituents,		
	(¹) a	nd/or	[II.1.B	[II.1.B Processed dairy products (³) in an amount of half or more of the substance of the composite product or not shelf stable da products in any quantity that						
				(a) originate in the country indicated in box I.7 which is listed in Annex I to Regulation (EU) No 605/2010 and the treatmen applied is conform to the treatment provided for in that list for the relevant country. The country of origin of the dairy product must be the same as the country of export in box 1.7;						
				(b) have been produce	have been produced from milk obtained from animals:					
				(i) under the contro	(i) under the control of the official veterinary service;					
				(ii) belonging to holdings which were not under restrictions due to foot-and-mouth disease or rinderpest; and						
				 (iii) subject to regular veterinary inspections to ensure that they satisfy the animal health conditions laid down in Chapter I of Section IX of Annex III to Regulation (EC) No 853/2004 and in Directive 2002/99/EC; 						
				(c) are dairy products made from raw milk obtained from						
						or buffaloes and m raw milk which I		rritory of the Eu	uropean Union have undergone or	
				(¹) either	that achie	eved by a pasteuri to ensure a nega	sation process of at least	72 °C for at 1	eating effect at least equivalent to 5 seconds and where applicable, test applied immediately after the	
				(¹) or	[a sterilis	ation process, to a	chieve an F_0 value equal	to or greater th	nan three;]	
				(¹) or	[an ultra ł time;]	nigh temperature (U	JHT) treatment at not less	than 135 °C in	combination with a suitable holding	
				(¹) or	with an e	equivalent pasteuri		milk with a pH	°C for 15 seconds, or a treatment lower than 7,0 achieving, where	
				(¹) or	with an e	equivalent pasteuri	sation effect, applied twice	e to milk with a	°C for 15 seconds, or a treatment a pH equal to or greater than 7,0 atase test, immediately followed by	
					(¹) either	[lowering the pH	below 6 for 1 hour;]			
					(¹) or	[additional heating	equal to or greater than	72 °C, combine	ed with desiccation;]]	

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COUNTRY	Composite products intended for human consumption Transit/Storage						
II. Health information	II.a. Certificate reference number	II.b.					
(1) or [animals other than cows, ewes, goats or buffaloes and prior to import into the territory of the European Union have undergone or been produced from raw milk which has undergone							
(¹) <i>either</i> [a sterilisation process, to achiev	$(^{1})$ either [a sterilisation process, to achieve an F_{0} value equal to or greater than three;]						
(¹) <i>or</i> [an ultra high temperature (UHT) time;]]	treatment at not less than 135 °C in com	nbination with a suitable holding					
(d) were produced on or be	etween and	(4).]					
Notes							
Part I:							
 Box reference I.7: insert the ISO code of the country of origin of the Annex II, Part 2 to Decision 2007/777/EC and/or for processed decision 							
 Box reference I.11: name, address of the establishments of production the same as the country of origin in box 1.7. Approval number is no 		country of origin which must be					
 Box reference I.15: registration number (railway wagons or container transport in containers, the total number of containers and their regis indicated in box I.23 In case of unloading and reloading, the consignor Union. 	tration number and where there is a seria	I number of the seal it must be					
 Box reference I.19: use the appropriate Harmonised System (HS) co 16.01; 16.02; 16.03; 16.04; 16.05; 19.01; 19.02; 19.05; 20.04; 20.05 		odes of the following headings:					
- Box reference I.20: indicate total gross weight and total net weight.	- Box reference I.20: indicate total gross weight and total net weight.						
- Box reference I.23: for containers or boxes, the container number an	- Box reference I.23: for containers or boxes, the container number and the seal number (if applicable) must be included.						
 Box reference I.28: manufacturing plant: insert the name and approva product(s). Nature of commodity: in case of composite products com 'meat product', 'treated stomachs', 'bladders' or 'intestines'. In case 	taining meat products, treated stomachs,	bladders and intestines indicate					
Part II:							
(¹) Keep as appropriate.							
(²) Meat products as laid down in point 7.1 of Annex I to Regulation (EC) in point 7.9 of Annex I to Regulation (EC) No 853/2004 that have u 2007/777/EC.	No 853/2004 and treated stomachs, blad ndergone one of the treatments laid down	ders and intestines as laid down n in Annex II Part 4 to Decision					
(³) Raw milk and dairy products means, raw milk and dairy products for No 853/2004.	human consumption as defined in point 7.	2 of Annex I to Regulation (EC)					
⁴) Date or dates of production. Imports of raw milk and dairy products shall not be allowed when obtained either prior to the date of authorisation for exportation to the European Union of the third country or part thereof mentioned under 1.7 and 1.8, or during a period where restrictive measures have been adopted by the European Union against imports of raw milk and dairy products from this third country or part thereof.							
- The colour of the signature shall be different to that of the printing. The	he same rule applies to stamps other than	those embossed or watermark.					
Official veterinarian/Official inspector							
Name (in capital letters):	Qualifi	ication and title:					
Date:	Signal	ture:					
Stamp:							

Status:

Point in time view as at 11/01/2012.

Changes to legislation:

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