REPUBLIC OF TÜRKİYE
THE MINISTRY OF AGRICULTURE AND FORESTRY
General Directorate of Food and Control

Number : 10724253-724.01.01- 20662898 17/08/2025
Subject : Creating a Country/Business List for Animal Foods
To Whom : To the Competent Authority of the Relevant Country

Dear Sir/Madam,

As the General Directorate of Food and Control of the Ministry of Agriculture and Forestry, we express our deepest respect to your authorized institution.

In our country, the requirements for food and feed safety, public health, plant and animal health, animal breeding and animal welfare are determined by the "Veterinary Services, Plant Health, Food and Feed Law No. 5996" published on June 13, 2010.

In accordance with Law No. 5996, within the framework of legislation published in line with the European Union, the "Approval Procedure for Countries and Enterprises Importing Certain Animal Foodstuffs and Animal By-products" has been published for animal products to be exported to the Republic of Türkiye, and all countries have been notified that the procedure will come into force on January 1, 2026.

In accordance with the relevant legislation and procedures, imports of dairy products, fish and aquatic products, gelatin, and collagen intended for human consumption will be permitted from January 1, 2026, under the following conditions:

1. Establishments registered in the TRACES NT system in European Union (EU) member states, as published by the European Commission.
2. Products exported by enterprises registered in the TRACES NT system in countries outside the European Union or by enterprises included in the list of authorized countries/enterprises prepared by our Ministry will be permitted.

The customs tariff position numbers for the product groups covered by this application are listed in Appendix 1.

In this context, for the product groups mentioned above;

- The table in Annex 2, which is intended for enterprises registered in the European Union TRACES NT system and requesting to export to Türkiye,
- For enterprises that are not included in the European Union TRACES NT system but have export requests to Türkiye, the table in Annex 3,

needs to be prepared.

In addition, if the notification (Appendix 4) containing a guarantee statement that all companies applying for export for the product groups in question meet the national requirements of the

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Republic of Türkiye is prepared by your competent authority and the preliminary information form (Appendix 5) for the companies listed in Appendix 2 is prepared and approved by your competent authority, and submitted to our Ministry, the necessary work can be carried out.

Our Ministry would like to remind you that, as of January 1, 2026, imports from businesses without approval will not be permitted and the aforementioned documents must be sent electronically to hayvansalurunithalat@tarimorman.gov.tr by October 31, 2025.

In addition, in order to facilitate faster communication regarding the application, it would be useful to provide the contact details of the person responsible for the matter at your authorized institution using the table in Appendix 6.

The Ministry of Agriculture and Forestry Directorate General of Food and Control extends its respect to you and wishes for continued cooperation.

Thank you for your co-operation.

Yours sincerely,

Dr. Ersin DİLBER
General Director

Appendix 1: List of customs tariff positions for dairy products fisheries and aquaculture products, and gelatin and collagen for human consumption,
Appendix 2: Table of EU-approved establishments requesting export

Appendix 3: Table of companies without EU approval that have submitted export requests

Appendix 4: Letter of guarantee

Appendix 5: Pre-information form

Appendix 6: Contact details of the authorized person at the competent authority

Eskişehir Yolu Üzeri 9. Km-Çankaya- Ankara-TURKIYE
Office phone/Fax: +90312 258 76 07/0312 258 76 93
E-mail Address: hayvansalurunithalat@tarimorman.gov.tr

Appendix-1

CUSTOMS TARIFF POSITION LIST FOR DAIRY PRODUCTS, FEATURES AND GELATIN AND COLLAGEN İNTENDED FOR HUMAN CONSUMPTİON		
Customs Tariff Position	**Definition at Customs**	**Explanations**
FISH AND CRUSTACEANS, MOLLUSCS AND OTHER AQUATIC INVERTEBRATES PREPARATIONS OF FISH, OF CRUSTACEANS, MOLLUSCS OR OTHER AQUATIC INVERTEBRATES		
0208.90.70.00.00	Frog legs	All
0302	Fish, fresh or chilled, excluding fish fillets and other fish meat of heading 0304:	All
0303	Fish, frozen, excluding fish fillets and other fish meat of heading 0304:	All
0304	Fish fillets and other fish meat (whether or not minced), fresh, chilled or frozen:	All
0305	Fish, dried, salted or in brine; smoked fish, whether or not cooked before or during the smoking process:	All
0306	Crustaceans, whether in shell or not, live, fresh, chilled, frozen, dried, salted or in brine; smoked crustaceans, whether in shell or not, whether or not cooked before or during the smoking process; crustaceans, in shell, cooked by steaming or by boiling in water, whether or not chilled, frozen, dried, salted or in brine:	Except Live
0307	Molluscs, whether in shell or not, live, fresh, chilled, frozen, dried, salted or in brine; smoked molluscs, whether in shell or not, whether or not cooked before or during the smoking process:	Except Live
0308	Aquatic invertebrates other than crustaceans and molluscs, live, fresh, chilled, frozen, dried, salted or in brine; smoked aquatic invertebrates other than crustaceans and molluscs, whether or not cooked before or during the smoking process	Except Live
0309	Flours, meals and pellets of fish, crustaceans, molluscs and other aquatic invertebrates, fit for human consumption:	All
1504	Fats and oils and their fractions, of fish or marine mammals, whether or not refined, but not chemically modified:	All
1516	Animal, vegetable or microbial fats and oils and their fractions, partly or wholly hydrogenated, inter-esterified, re-esterified or elaidinised, whether or not refined, but not further prepared:	Only Fish Oil/ Omega-3 Fatty
1518	Animal, vegetable or microbial fats and oils and their fractions, boiled, oxidised, dehydrated, sulphurised, blown, polymerised by heat in vacuum or in inert gas or otherwise chemically modified, excluding those of heading 1516; inedible mixtures or preparations of animal, vegetable or microbial fats or oils or of fractions of different fats or oils of this chapter, not elsewhere specified or included:	Only Fish Oil
1603	Extracts and juices of meat, fish or crustaceans, molluscs or other aquatic invertebrates:	All
1604	Prepared or preserved fish; caviar and caviar substitutes prepared from fish eggs:	All

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1605	Crustaceans, molluscs and other aquatic invertebrates, prepared or preserved:	All
	DAIRY PRODUCE	
0401	Milk and cream, not concentrated nor containing added sugar or other sweetening matter:	All
0402	Milk and cream, concentrated or containing added sugar or other sweetening matter	All
0403	Yogurt; buttermilk, curdled milk and cream, kephir and other fermented or acidified milk and cream, whether or not concentrated or containing added sugar or other sweetening matter or flavoured or containing added fruit, nuts or cocoa	All
0404	Whey, whether or not concentrated or containing added sugar or other sweetening matter; products consisting of natural milk constituents, whether or not containing added sugar or other sweetening matter, not elsewhere specified or included	All
0405	Butter and other fats and oils derived from milk; dairy spreads:	All
0406	Cheese and curd	All
1702	Other sugars, including chemically pure lactose, maltose, glucose and fructose, in solid form; sugar syrups not containing added flavouring or colouring matter; artificial honey, whether or not mixed with natural honey; caramel	Only Lactose and lactose-containing mixtures for human consumption
2105	Ice cream and other edible ice, whether or not containing cocoa	Only if containing products of animal origin.
3501	Casein, caseinates and other casein derivatives;	All
3502	Albumins (including concentrates of two or more whey proteins, containing by weight more than 80 % whey proteins, calculated on the dry matter), albuminates and other albumin derivatives:	Only milk albumin
3504	Peptones and their derivatives; other protein substances and their derivatives, not elsewhere specified or included; hide powder, whether or not chromed:	Only Milk Protein
	GELATINE INTENDED FOR HUMAN CONSUMPTION	
3503	Gelatin (including gelatin in rectangular (including square) sheets, whether or not surface-worked or coloured) and gelatin derivatives; isinglass; other glues of animal origin, excluding casein glues of heading 3501:	Only Gelatin, gelatin derivatives
9602.00.00.10.00	Gelatin capsules	Empty gelatin capsules for food intended for human consumption only

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COLLAGEN INTENDED FOR HUMAN		
3504	Peptones and their derivatives; other protein substances and their derivatives, not elsewhere specified or included; hide powder, whether or not chromed:	Only Collagen
3917 10	Tubes, pipes and hoses, and fittings therefor (for example, joints, elbows, flanges), of plastics:	Only Collagen casing

EK-2/APPENDIX-2

İhracat Talebinde Bulunan AB onaylı işletmelere ilişkin tablo/Table regarding EU-approved Establishments Requesting Export

ÜLKE İSMİ/Country Name:

Sıra/Number	İşletme Adı/Name of Establishment	İşletme Adresi/Establishment Address	İşletme Onay Numarası/ Approval Number of Establishment	İşletmenin AB Onay Numarası/EU Approval Number of Establishment	Ürün Sınıfı / Product Category

* Su Ürünleri, Süt Ürünleri, kolajen-jelatin vb./Aquaculture(fisheries), Dairy Products, collagen-gelatin etc.

EK-3/APPENDIX-3

İhracat Talebinde Bulunan AB onayı bulunmayan işletmelere ilişkin tablo/Table regarding without EU-approved Establishments Requesting Export

ÜLKE İSMİ/Country Name:

Sıra/Number	İşletme Adı/Name of Establishment	İşletme Adresi/Establishment Address	İşletme Onay Numarası/ Approval Number of Establishment	Ürün Sınıfı / Product Category

* Su Ürünleri, Süt Ürünleri, kolajen-jelatin vb./Aquaculture(fisheries), Dairy Products, collagen-gelatin etc.

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Declaration of Guarantee that Establishments Requesting to Export Meet the National Requirements of the Republic of Türkiye

..... (name of exporting country or regional authority) hereby recommends that the enterprise(s) producing ..... (product category) be included in the List of Countries and Enterprises Authorized to Import of the General Directorate of Food and Control of the Republic of Türkiye and provides the relevant guarantees.

It is hereby declared that the information provided by the recommended producer(s) is accurate and complete, and complies with the relevant regulations of ..... (name of the exporting country or region) and the national legislation requirements of the Republic of Türkiye.

For this reason, we request that the companies listed in the attached list be included in the List of Countries- Establishments authorized to import.

Sincerely yours,

(name of exporting country or regional authority)

Seal:

Date:

Signature:

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PRELIMINARY INFORMATION FORM FOR THE EXPORT OF DAIRY PRODUCTS/AQUATIC PRODUCTS/GELATIN/COLLAGEN FOR HUMAN CONSUMPTION TO THE REPUBLIC OF TURKIYE

Note:

This form will be completed for the purpose of informing the competent authority of Türkiye regarding food establishments that are willing to export dairy products/aquatic products/gelatin/collagen to the Republic of Türkiye.

Please add additional information to support your application.

Submission of insufficient/incomplete information may cause delays in the execution of transactions.

This form must be submitted together with supporting documents through the competent authority of the exporting country.

The requested information must be provided electronically (USB flash drive/e-mail).

All information provided must be in Turkish or English.

A separator and label must be provided for each attachment.

(A) Enterprise Information (Please add Factory Profile)

(1) Name of the Business:

(2) (a) Adress:

(b) Contact person:

(c) Contact number:

(d) E-mail Address:

(e) Mobile phone number:

(3) Establishment Registration/Approval Number:

(Please add Company Profile)

(4) Year of construction/Age of the building

(5) Total Land Area :

(6) Total Settled Area:

(7) Types of Products Produced: (to be added with GTIP codes)

(Please add the Product Profile)

(8) (a) List of Products Intended for Export to the Republic of Türkiye:

(b) Please specify the list of products exported to countries other than the Republic of Türkiye and the countries.

(9) If it is an approved business for export to other countries:

(List the names of countries, approval dates, types of products approved, first year of export, and most recent export dates)

(B) Location and Layout of the establishment

(1) Description of the area where the establishment is located :

(For example, industrial, agricultural, residential, and neighboring factories, etc.)

(2) Enterprise layout plan including the following:

(a) Location and Layout Plan

(C) Human Resources

(Add the Organization Chart)

(1) Personnel Information

(List the number, qualifications, and job titles of professional, technical, and general employees employed by the organization.) (Additional List)

(D) Processing Plants

(1) Processing Procedures

(a) Brief description of product type and processing methods: (including processing time and temperature) (Appendix List)

(2) Food Safety Programs

(a) Based on HACCP: (Yes/No)

(If yes, add product descriptions, workflow diagrams, standard operating procedures, and raw material instructions)

(b) Sampling and testing procedures:

(c) Criteria for rejection/acceptance of products/raw materials :

(3) Throughout the Day

(a) Number of shifts:

(b) Production per shift (metric tons):

(c) Number of working days per week:

(4) Capacity

(a) Total annual production of each product (metric tons):

(5) Number and capacity of storage facilities (year/ton)

(a) Raw Material Storage Facility

(b) Pre-storage Warehouses

(c) Semi-finished product warehouses

(d) Final product storage warehouses (Room conditions/Cold storage)

(e) Packaging material warehouses

(f) Supplementary material warehouses

(g) For chemicals, disinfectants, and other cleaning agents:

(6) Is ambient cooling available in all production areas, including the raw material receiving area, and in the packaging and shipping area?

(If yes, add the relevant product information)

(a) Numbers, type (static, air blowing, etc.), capacity:

(7) Waste Treatment / Disposal

(a) Waste treatment/disposal system:

(b) Wastewater treatment/disposal system:

(c) Designated disposal site:

(d) Daily disposal frequency of waste and wastewater:

(E) Declaration of Enterprise

I declare that the information provided above is accurate and true. The company undertakes to comply with all requirements of the competent authority of the importing country.

Signature　　Company Name and Seal

Name and Title of Authorized Person

Date

MINIMUM TECHNICAL, HYGIENICAL AND INFRASTRUCTURAL REQUIREMENTS WHICH AN ESTABLISHMENT SHOULD HAVE		
PART 1	**YES**	**NO**
A- GENERAL CONSIDERATIONS	☐	☐
a) Is the establishment set up in a place that will not lead to the contamination and pollution?	☐	☐
b) Is the establishment clean and in good condition? Does it have a regular maintenance and repairs?	☐	☐
c) Have the necessary arrangements been made for the evacuation of rain and wash water?	☐	☐
ç) Have all connections of the external facade of the buildig, including corrugated structures, been constructed in a way to prevent the housing of birds, insects and rodents?	☐	☐
d) Has the design and plan of the rooms where the food is prepared, subjected to treatment or processed been designed in a way to enable the practices of good food hygiene including the protection against the contamination during processes and between processes including the rooms where transport vehicles are situated?	☐	☐
e) Does the establishment prevent or minimize the airborne contamination?	☐	☐
f) Has the establishment been constructed in a way to prevent the concentration, drop, dirt and mildew accumulation?	☐	☐
g) Has the establishment been constructed in a way to prevent the contact with toxic substances and not to allow the particles to fall into the food?	☐	☐
ğ) For use in necessary cases, are there separate washing units for food apart from hand-washing units?	☐	☐
h) Have the sinks and other equipment used for washing of food been designed in a way easily cleanable and disinfectable?	☐	☐
ı) Have the toilets been designed not to open directly into the rooms where the food is processed?	☐	☐
i) Does the identification mark exist in accordance with the food legislation?	☐	☐
j) Is the food protected against contamination during all stages of production, processing and distribution?	☐	☐
k) Have necessary measures been taken in the establishment not to use raw materials or components which make the final product inappropriate for human consumption in the production of manufactured products (parasites, pathogenic microorganisms, toxins, etc.)?	☐	☐
B - FLOOR-WALL-CEILING STRUCTURE	**YES**	**NO**
a) Have the wall surfaces been designed in a form solid, easily cleanable and disinfectable if necessary?	☐	☐
b) Have the wall surfaces been made of waterproof, non-absorbent, washable and non-toxic materials?	☐	☐
c) Does the wall have a smooth surface up to a certain height appropriate for operations?	☐	☐
ç) Have the floor surfaces been designed in a form solid, easily cleanable and disinfectable?	☐	☐
d) Have the floor surfaces been made of waterproof, non-absorbent, washable and non-toxic materials?	☐	☐
e) Have the floor surfaces been designed to allow adequate drainage?	☐	☐
f) Have the ceilings or the inner surface of the roof where the ceiling does not exist and construction elements or equipment in the roof or ceiling been constructed in a way to prevent the dirt accumulation, concentration, development of unwanted mold and to prevent the particles to fall into the food?	☐	☐
C- WASTEWAY CHANNELS AND DRAINAGES	**YES**	**NO**
a) Has the drainage system been designed to avoid the risk of contamination?	☐	☐
b) In the case that drainage channels are fully or partially open, have these channels been designed in a way to prevent the flow of waste from contaminated areas to clean areas and especially towards or inside the areas where the food is treated which constitutes a high risk to the end consumer?	☐	☐

Ç- DOORS AND WINDOWS	YES	NO
a) Have all doors been made of cleanable, disinfectable, smooth and non-absorbent materials?	□	□
b) Have windows and other openings been built in such a way to prevent the accumulation of dirt?	□	□
c) Does the equipment which can be easily removed with cleaning purposes exist on windows opening to outdoor environment in order to prevent the entry of insects and rodents, where necessary?	□	□
d) Does the gates of raw material acceptance and final product exit have a system like the articulated system in order to prevent contamination?	□	□
D- VENTILATION / AIR CONDITIONING	**YES**	**NO**
a) Have appropriate and adequate natural or mechanical ventilation systems been available?	□	□
b) If any, have mechanical ventilation schemes been designed in a way to provide airflow from clean areas to dirty areas and not to direct the air circulation towards the desks?	□	□
c) Has the ventilation system been placed in a way to access easily to filters and parts that need to be cleaned and replaced and not to have gap on the edge?	□	□
E- LIGHTING SYSTEM	**YES**	**NO**
a) Has the adequate, natural and / or artificial lighting which will not affect the product, that will not change the natural structure and color of the product been provided?	□	□
b) Have all lamps been encapsulated to avoid falling glass fragments in case of breakage? Have all lamps been safeguarded by using damage-resistant covers?	□	□
F- REQUIREMENTS RELATED TO EQUIPMENT	**YES**	**NO**
a) Has the equipment been arranged so as to allow for adequate cleaning of itself and the surrounding area?	□	□
b) Have the tools and equipment been designed in a corrosion-resistant, easily cleanable and disinfectable way, and in a way to minimize the risk of contamination?	□	□
c) Including surfaces in areas where the food is subjected to the treatment, have all surfaces in contact with food been made of solid, easily cleanable, smooth, corrosion-resistant and non-toxic materials?	□	□
ç) Does adequate equipment and a separate area / department exist for the cleaning, disinfection and storage of working tools and equipment, where necessary?	□	□
d) Is there appropriate equipment for the washing of food?	□	□
e) Has the adequate hot and cold water connection been available in the area where food is washed?	□	□
G- TRANSPORT	**YES**	**NO**
a) Have the vehicles or containers used for transporting food been clean and maintained well according to the disinfection?	□	□
b) Have necessary measures been taken to enable that vehicles and / or vessels within containers are not used for transporting any material other than food?	□	□
c) In the event that the food and substances other than food or different food are transported simultaneously and together, is it ensured the separation of the products?	□	□
ç) Are vehicles and / or containers effectively cleaned between loading and disinfected when necessary?	□	□
d) Is the food placed in vehicles and / or containers in a way to minimize the risk of contamination?	□	□
e) Have transport vehicles been designed in a way to to maintain the food at a suitable temperature and to allow for monitoring the said temperature?	□	□
Ğ- HEAT TREATMENT	**YES**	**NO**
a) Does the heat treatment method applied raise the temperature applied to each side of the product processed within the time period given and does it prevent the contamination of food?	□	□

b) Are the related main parameters particularly such as the temperature, the pressure and the closure at the facility being followed and recorded regularly?	☐	☐
c) Does the method used comply with the internationally accepted standards such as pasteurization, ultra high temperature (UHT) or sterilization?	☐	☐
ç) In the case that the food is kept at low temperatures; is the food immediately cooled to the temperature appropriate for health following the heat treatment process or after the final preparation stage, if any heat treatment has not been applied?	☐	☐
d) Is the dissolution of the frozen food performed at appropriate temperatures in a way to minimize the risk of reproduction of pathogenic microorganisms or the formation of toxins in food and not to pose any risk to health?	☐	☐
H- PACKING AND PACKAGING	**YES**	**NO**
a) Has the material used for packing and packaging been made of a material which is not a source of contamination?	☐	☐
b) Is there a space where the packing material will be stored in a way not to be exposed to the contamination risk?	☐	☐
c) For cans and glass jars used for packing and packaging transactions, is the integrity of the structure and the cleanliness of the containers ensured?	☐	☐
d) Has the reusable packing and packaging material used for food been designed in a way to be cleaned and disinfected easily where necessary?	☐	☐
I- WASTE	**YES**	**NO**
a) Have the food waste, by-products not consumed as food and other waste been disposed of quickly in order to prevent the accumulation of waste in environments where the food is situated?	☐	☐
b) Have the food waste, by-products not consumed as food and other waste been collected and stored in closable containers or by using an alternative system?	☐	☐
c) Have the containers in which the waste is collected been designed in a way to be cleaned and disinfected easily where necessary?	☐	☐
ç) Have the waste stores been designed in a way to be kept clean and to provide protection from animals and insects where necessary?	☐	☐
d) Is all waste removed from the atmosphere in a hygienic manner according to the related legislation and in a way not to harm the environment? (direct or indirect source of contamination must be prevented).	☐	☐
I- UTILITY WATER AND / OR ICE PRODUCTION	**YES**	**NO**
a) Has the potable water or clean water been provided in order to eliminate the contamination on the outer surface of the food?	☐	☐
b) Has sufficient quantities of drinking water which is always ready to use been provided?	☐	☐
c) In the case of using clean water for the whole fishery products, have the facilities and procedures been created relating to the supply of clean water to prevent the contamination of food?	☐	☐
ç) When the impotable water is used for fire control, steam production, cooling and other similar purposes, have the necessary measures been taken in order to ensure the circulation of this water in a separate marked system as needed and to prevent the contact of impotable water with the potable water system and to prevent the mixing of impotable water into the potable water?	☐	☐
d) In the event that recycled water is used for processing or as a component, have the necessary measures been taken against the risk of contamination?	☐	☐
e) When the heat treatment is applied to the food in hermetically sealed containers, have the necessary measures been taken in order to ensure that the water used to cool the containers after heat treatment is not a source of contamination for the food?	☐	☐
f) Is the steam to be in direct contact with the food appropriate for health?	☐	☐
g) Have the necessary measures been taken against the risk of contamination of the food because of the steam to be in direct contact with the food?	☐	☐

ğ) Has the ice which is in direct or indirect contact with food been obtained from the potable water or clean water when it is used to cool the whole fishery products?	☐	☐
h) Has the ice been manufactured and treated in a way to be protected from the contamination and stored properly?	☐	☐
J- PEST CONTROL	**YES**	**NO**
a) Has the implementation of the control program against pests and rodents been initiated?	☐	☐
K- SOCIAL AREAS (Staff, dressing-shower-WC-Visitor Preparation Room)	**YES**	**NO**
a) Are there sufficient number of flush toilets which are connected to an effective drainage system?	☐	☐
b) Are there sufficient number of wash basins which are placed in an appropriate way and designed for cleaning hands?	☐	☐
c) Are there hot and cold water, hand cleaning materials and hygienic hand drying materials and the wastebin not controlled manually in the wash basins designed for cleaning hands?	☐	☐
ç) Are staff locker and dressing areas large enough?	☐	☐
d)Are showers and toilets in sufficient quantity for the number of staff?	☐	☐
e) Are enough natural / mechanical ventilation schemes available in the staff toilet, showers and dressing rooms?	☐	☐
f) Have staff lockers been designed in a way to allow its arrangement in terms of quality, size and the hygiene?	☐	☐
g) Does the suitable protective clothing to be used by the personnel in working areas exist? (clothing, overall, boots, etc.)	☐	☐
ğ) Does the staff working in areas where the food is subjected to the treatment take care of personal hygiene?	☐	☐
h) Have necessary measures been taken to prevent that the personnel who has a disease that can be carried by the food or who is the carrier of the said disease comes into contact with food or enters the areas where the food is processed?	☐	☐
L- CLEANING AND DISINFECTION IN PRODUCTION AREAS	**YES**	**NO**
a) Are cleaning and disinfection materials stored in a separate locked section where the food is not located and the responsible person has been designated?	☐	☐
b) Do chemicals used in the cleaning of equipment and transport containers comply with the principles of good practice?	☐	☐
M- STORAGE ROOMS (Frozen (-18°C) and Cold (0- 4° C) Storage)	**YES**	**NO**
a) Are there enough storage capacity for the storage of food at the proper temperature?	☐	☐
b) Are there appropriate cold stores with enough space to allow the storage of raw materials and processed materials separately?	☐	☐
c) Is the temperature of the store monitored regularly and recorded?	☐	☐
ç) Have raw material and component storage rooms been designed in a way to prevent the contamination, spoilage and putrefaction of the product?	☐	☐
d) Have raw materials, components, intermediate products and final products been kept at appropriate temperatures?	☐	☐

(F) To be filled in by the competent authority of the exporting country.

I confirm that this establishment complies with the requirements of the Republic of Türkiye.

Name:

Signature, Title, and Official Seal

(Official Veterinarian)

Date

EK-6/APPENDIX-6

Yetkili Makamdaki İletişim Kişisi Bilgileri/Contact Person Information at the Competent Authority

ÜLKE İSMİ/Country Name:

Yetkili Makam/Competent Authority	Adı-Soyadı/Name-Surname	Unvan/Title	Resmi Email Adresi/Official Email Address	Telefon/Telephone