



DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS
SCOTTISH GOVERNMENT
WELSH GOVERNMENT

DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS - NORTHERN IRELAND

No:

EXPORT OF DAIRY AND DAIRY BASED PRODUCTS TO AUSTRALIA

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM

FOR COMPLETION BY: OFFICIAL VETERINARIAN

I. IDENTIFICATION OF THE CONSIGNMENT

a) Product description (product name and commodity type):

b) Type and number of packages:

c) Net weight of consignment:

d) Identification marks (serial numbers, batch numbers):

e) Date of manufacture:

f) Shipping marks (container no., seal no.):

g) Means of transportation (name of vessel):

II. ORIGIN/S OF PRODUCT AND PRODUCT COMPONENTS

a) Country/countries and species of origin of the raw milk from which each of the milk derived components of the product originated (NB. Only product derived from cattle, buffalo, sheep and goats is permitted):

b) Name, location and authorised approval/registration number of the establishment/s from which the raw milk was processed:

No:

c) Name, address and authorised approval/registration number of the establishment where the export product is processed:

d) Name and address of exporter:

III. DESTINATION OF THE PRODUCTS

a) Import Permit Number and Expiry Date (if permit required):

b) Name and address of consignee:

c) Name and contact number of consignee representative (if import agent used):

IV. HEALTH INFORMATION

I, the undersigned Official Veterinarian certify that:

A)* in the case of dairy or dairy based products (other than cheese and butter or retorted products):

- i) the milk or milk derived component/s from which the certified export product was made originated from a country which is recognised by the World Organisation for Animal Health (OIE) as a country free from foot and mouth disease (FMD), *with/*without vaccination at the time of collection and processing;
- ii) the certified export product has been processed in a country which is recognised by the OIE as a country free from FMD, *with/*without vaccination at the time of processing and export;
- iii) the country of origin has controls in place to ensure only healthy animals are used for milk production;
- iv)* for products of cattle and buffalo origin:
 - a) the cattle or buffalo milk or milk derived component from which the export product was made originated in a country or zone which meets the OIE requirements for freedom from lumpy skin disease at the time of its collection and processing;
 - b) i)* EITHER the cattle or buffalo milk or milk derived component from which the export product was made originated in a country or zone which meets the OIE requirements for freedom from rinderpest, bovine brucellosis, bovine tuberculosis and Jembrana disease,

* delete as appropriate

No:

- ii)* OR the product or milk from which the product was made was subjected to high temperature short time pasteurisation (HTST) of at least 72°C for a minimum of 15 seconds, (or an equivalent treatment in terms of phosphatase destruction); or Ultra High Temperature (UHT) treatment of at least 135°C for a minimum of 1 second.
- v)* for products of sheep and goat origin:
- a) the sheep or goat milk or milk derived component from which the export product was made originated in a country or zone which meets the OIE requirements for freedom from sheep and goat pox;
- b) i)* EITHER the sheep or goat milk or milk derived component from which the export product was made originated in a country or zone which meets the OIE requirements for freedom from rinderpest, peste des petits ruminants, ovine brucellosis (*Brucella melitensis*), maedi-visna, contagious agalactia, and contagious caprine pleuropneumonia [caprine products only],
- ii)* OR the product or milk from which the product was made was subjected to high temperature short time pasteurisation (HTST) of at least 72°C for a minimum of 15 seconds, (or an equivalent treatment in terms of phosphatase destruction); or Ultra High Temperature (UHT) treatment of at least 135°C for a minimum of 1 second;
- vi) the packaging, immediate container or accompanying certificate is stamped with the date of manufacture of the products. Where the date of manufacture is only on the accompanying certificates, the packaging, or immediate container, contains a reference or code by which it can be traced to the accompanying certificate.

B)* in the case of cheese and butter:

- i) the milk or milk derived component/s from which the certified export product was made originated from a country which is recognised by the World Organisation for Animal Health (OIE) as a country free from foot and mouth disease (FMD), *with/*without vaccination at the time of collection and processing;
- ii) the certified export product has been processed in the country of export which is recognised by the OIE as a country free from FMD, *with/*without vaccination at the time of processing and export;
- iii) the country of origin has controls in place to ensure only healthy animals are used for milk production;
- iv)* for products of cattle, buffalo, sheep or goat origin:
- a)* EITHER the product or milk from which the product was made has been subjected to high temperature short time pasteurisation (HTST) of at least 72°C for a minimum of 15 seconds, (or an equivalent treatment in terms of phosphatase destruction); or Ultra High Temperature (UHT) treatment of at least 135°C for a minimum of 1 second,
- b)* OR the product or milk from which the product was made was not heat treated as above and the milk from which the cheese or butter was made originated from a country or zone which meets the OIE requirements for freedom from rinderpest;

* delete as appropriate

No:

- v) * for products of cattle and buffalo origin, the milk or milk derived component from which the export product was made originated in a country or zone which meets the OIE requirements for freedom from lumpy skin disease at the time of its collection and processing;
- vi) the packaging, immediate container or accompanying certificate is stamped with the date of manufacture (which, in the case of cheese, is the date the curd was set) of the products. Where the date of manufacture is only on the accompanying certificates, the packaging, or immediate container, contains a reference or code by which it can be traced to the accompanying certificate.

C) * in the case of retorted products⁽¹⁾:

- i) the identification number of the processing establishment and batch number(s) of the product to which the declaration applies are embossed or stamped in indelible ink on each can or retort pouch;
- ii) the final product has been canned or retorted, and during the canning / retorting process the product was heated to a minimum core temperature of 100°C, obtaining an F₀ value of at least 2.8;
- iii) the final product is in a hermetically sealed (airtight) container and has been heat treated (retorted) within this container so that the final product is shelf stable (not requiring refrigeration).

* delete as appropriate

Date: Signed:.....RCVS

Stamp: Name in block letters:.....
Official Veterinarian

Address:.....
.....

(1) The word 'retorted' can apply to various animal products, but in this case it must refer to dairy products only