

DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS THE SCOTTISH EXECUTIVE ENVIRONMENT AND RURAL AFFAIRS DEPARTMENT NATIONAL ASSEMBLY FOR WALES

EXPORT TO AUSTRALIA OF HEAT PROCESSED NON-BOVINE MEAT BASED FLAVOURS

WITH	/WITHOUT DAIRY INGF	EDIENTS			
HEAL!	TH CERTIFICATE			No:	••
EXPO	RTING COUNTRY:	UNITED KINGDOM	(GREAT BRITAIN))	
FOR (COMPLETION BY:	OFFICIAL VETERI	NARIAN		
I.	Identification of	the products			
(a)	Description of the	e products:			
(b)	Species from whic	th the meat is de	erived:		
(c)	Type and number o	of packages:			
(d)	Net weight of cor	signment:			
(e)	Date of heat prod	essing:			
(f)	Shipping marks:				
II.	Origin of product	s			
(a)	Name, Address and establishment:	approval/regist	ration number o	of the processing	
(b)	Name and address	of exporter:			

III. Destination of the products

(a) The products were despatched from Great Britain to:

(Country and place of destination)

- (b) Name and address of consignee:
- (c) Means of transportation:

IV. Health information

- I, the undersigned, certify that:
- *a) the dairy ingredients of the product(s) described at I(a) above were derived from animals resident in Great Britain;
- *b) the dairy incredients of the product(s) described at I(a) above were derived from animals and imported into Great Britain from the following Member States of the European Community:
- *c) the meat ingredients of the product(s) described at I(a) above were derived from animals resident in Great Britain;
- *d) the meat ingredients of the product(s) described at I(a) above were derived from animals and imported into Great Britain from the following Member States of the European Community:
- *f) the dairy ingredients of the product(s) described at I(a) above have been pasteurised at a minimum of 72°C for at least 15 seconds;
- g) the meat ingredients of the product(s) described at 1(a)above has been treated in the following way
- h) all the packaging used is new and clean and the packed products have not been exposed to any contamination prior to shipment.
- i) all packages are sealed with adhesive tape which states identification/ veterinary control number of the processing premises:
- *j) the meat components of the product were imported from the Member States named at IV(d) above and were accompanied by a veterinary certificate of commercial document stamped and signed by an official veterinarian of the country of origin to confirm that it was produced in accordance with the relevant EC legislation and eligible for intra-Community Trade and that there had been no outbreaks of foot and mouth disease in the country of origin for 12 months prior to export

- the meat components of the product were imported from the countries named at IV(e) above in accordance with the import controls at present in force in Great Britain and were accompanied by a certificate issued by a Government Veterinarian of the country of origin certifying that the meat was obtained from animals which received ante and post-mortem veterinary inspection at the time of slaughter and were found to be free from signs of contagious or infectious disease and fit for human consumption;
- the animals from which the meat was derived were subjected to ante and post-mortem inspection under veterinary supervision and were found to be free from contagious or infectious diseases.
- **♠**m) the premises named at II(a) above is authorised by the competent authorities of the United Kingdom for export in accordance with European Union (EU) legislation laying down hygiene rules for food of animal origin and their official controls.
 - * delete as applicab

Date:	Signed Name in block letters	
Stamp	Official Veterinarian	
Department for Env	ironment, Food and Rural Affairs	
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