



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

No: .....

◆ EXPORT OF DAIRY PRODUCTS TO BERMUDA

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM (GREAT BRITAIN)

FOR COMPLETION BY: OFFICIAL VETERINARIAN / ENVIRONMENTAL HEALTH OFFICER

I. Identification of the products

a) Description of the products

b) Type and number of packages:

c) Net weight of consignment:

d) Shipping Marks

II. Origin of products

a) District(s) of origin/\*  
where goods are stored:

b) Name and address of exporter:

III. Destination of the products

a) The products were despatched from:

to:

(country and place of destination)

b) Name and address of consignee:

c) Means of transportation:

**IV. Health Attestation**

I, the undersigned, certify that:

**1. In the case of Milk, including dried milk powder**

\*a) the milk/dried milk powder was produced before 1 February 2001;

or

\*b) the milk has been subjected to an initial pasteurisation (at least 72°C for at least 15 seconds), followed by one of the following:

\*i) a second heat treatment by high temperature pasteurisation (at least 72°C for at least 15 seconds), UHT (at least 135°C for at least 1 second) or sterilisation (verified by random sampling and incubation tests);

or

\*ii) a drying process which includes a heat treatment with an equivalent effect to the above treatments;

or

\*iii) treatment whereby the pH is lowered to below 6.0 and held there for at least one hour;

**2. In the case of Milk Products**

\*a) they were produced before 1 February 2001;

or

\*b) they have been subjected to heat treatment of at least 72°C for 15 seconds or an equivalent treatment;

or

\*c) they were prepared from milk which meets the following criteria;

the milk was subjected to an initial pasteurisation (at least 72°C for at least 15 seconds) followed by one of the following:

\*i) a second heat treatment by high temperature pasteurisation (at least 72°C for at least 15 seconds), UHT (at least 135°C for at least 1 second) or sterilisation (verified by random sampling and incubation tests);

or

\*ii) a drying process which included a heat treatment with an equivalent effect to the above treatments;

\* delete as appropriate

or

\*iii) treatment whereby the pH is lowered to below 6.0 and held there for at least one hour;

**\* delete as appropriate**

Date .....

Signed .....

Stamp

Name in block letters: .....

.....

**Official Veterinarian/Environmental Health Officer**