



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

DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS - NORTHERN IRELAND

NO:

EXPORT OF DAIRY PRODUCTS TO THE PHILIPPINES

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM

FOR SIGNATURE BY: OFFICIAL VETERINARIAN

I. IDENTIFICATION OF CONSIGNMENT

a) Description of the products:

b) Type and number of packages:

c) Net weight of consignment:

d) Shipping marks:

II. ORIGIN OF PRODUCTS

a) Name and address of exporter:

III. DESTINATION OF PRODUCTS

a) The product was despatched from United Kingdom to:

(country and place of destination)

b) Name and address of consignee:

c) Means of transportation:

IV. HEALTH INFORMATION

I, the undersigned, certify that the products described at paragraph I comply with the following requirements:

a) a declaration has been received from an authorised signatory of the exporter confirming that the products described at I above:

i) were derived from milk produced in the United Kingdom or in a European Union Member State;

ii) were subjected to heat treatment, processing and packaging in accordance with EU legislation at a manufacturing plant duly registered by the appropriate authority of United Kingdom;

iii) are health marked as fit for human consumption and may be freely sold in the UK;

*b) the milk, or the milk from which the milk product was prepared, was subjected to an initial pasteurisation (at least 72°C for at least 15 seconds) in accordance with the European Union (EU) legislation laying down hygiene rules for food of animal origin and their official controls, followed by one of the following:

*i) 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;

*c) the milk product has been subjected to heat treatment of at least 72°C for 15 seconds or an equivalent treatment;

* delete as appropriate

Date:

Signed:.....

Stamp:

Name in block letters:

.....
Official Veterinarian

Address:

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