

EXPORT OF DAIRY PRODUCTS TO KENYA

NOTES FOR THE GUIDANCE OF THE CERTIFYING OFFICIAL VETERINARIAN

1. SCOPE OF THE CERTIFICATE

Export health certificate 3662EHC may be used for the export of dairy products from United Kingdom to Kenya.

2. CERTIFICATION BY AN OFFICIAL VETERINARIAN (OV)

This certificate may be signed by a Veterinary Officer of the Department or by an authorised Official Veterinarian (OV) appointed to the appropriate panel for export purposes by the Department for Environment, Food and Rural Affairs (Defra), the Scottish Government or the Welsh Government or an Authorised Veterinary Inspector (AVI) appointed by the Department of Agriculture and Rural Development Northern Ireland (DARDNI), who is on the appropriate panel for export purposes.

OVs/AVIs should sign and stamp the health certificate with the OV/AVI stamp in any colour **OTHER THAN BLACK**.

A certified copy of the completed certificate must be sent to the issuing office (in GB - AHVLA, SSC) - International Trade, Carlisle) and in the case of Northern Ireland to the local DARD office within seven days of signature.

The OV should keep a copy for his/her own records.

3. NOTIFIABLE DISEASE CLEARANCE

Paragraphs IV A. 2. and 3. OVs may certify these paragraphs on behalf of the Department provided written authority to do so has been obtained on form 618NDC from the AHVLA Centre for International Trade at Carlisle.

4. HEALTH MARK/EU STANDARDS

Paragraph IV A. 1. refers. The Notifiable Disease Orders under the Animal Health Act require that no milk can be sourced from holdings where a case of any disease to which cattle are susceptible (and which can be transmitted through the milk) has been confirmed. Bluetongue is not transmissible through the milk and diseases like anthrax are not considered epizootic. So these diseases can be ignored.

Paragraph IV. A. 4. may be signed on the basis of the oval mark, which demonstrates compliance with EU Regulation (EC) No 853/2004, specifically - Section IX, Chapter 1 which requires milk from animals which react positively to the tests for tuberculosis and brucellosis to be kept out of the bulk tank (disposed of). For a country or Region which is Officially Brucellosis Free (OBF - eg Great Britain) active serological surveillance is not required, but if surveillance through bulk milk is positive, then individual animals are subjected to serology. Also, animals which abort within the Brucellosis suspicion window are subjected to serology. If these individuals test positive, then their milk is disposed of pending further investigation/slaughter.

Paragraphs IV. A.5. and 6: These clauses may be signed on sighting of the oval mark on the basis of compliance with EU Regulation (EC) No

853/2004 which requires milk to be derived from animals which do not show any symptoms of infectious diseases communicable to humans through milk and on the basis that the milk is required to be pasteurised (paragraph B2 of the certificate refers).

Some concerns have been raised about the effectiveness of pasteurisation in destroying M. avium paratuberculosis (MAP) - the organism responsible for Johne's disease.. An FSA (Food Standards Agency) commissioned survey found MAP in approximately 2% of samples of pasteurised milk in the United Kingdom. Whilst this indicates that MAP can survive pasteurisation, it is clear that pasteurisation significantly reduces the number of viable bacteria. Therefore, it is essential to ensure that FBOs carry out pasteurisation correctly, and even more so to ensure that the farms from which the milk is sourced follow good hygienic practice (environmental, milking and storage hygiene). While MAP may be secreted directly into the milk in the udder, resulting in relatively low numbers, perhaps < 10 cfu/ml, the main source is thought to be faecal contamination. The faeces of infected animals can contain > 1 X 10⁸ cfu/g. Some researchers have indicated that the concentration of MAP in raw milk could be as high as 10⁴ cfu/ml due to faecal contamination. Others have suggested that a MAP concentration of 10⁶ CFU/ml should be used when modelling MAP destruction for safety reasons. This demonstrates the importance of good hygienic practice, especially if there is clinical evidence of disease on the farm.

Certification/declaration from the supplying farms/FBOs to the effect that good environmental, milking and storage hygiene practice is being followed and familiarity with the process at the processing FBOs may be used to support certification of paragraph IV 2.

Under experimental conditions, a longer holding period at 72°C proved to be more effective in inactivating MAP than a higher pasteurisation temperature. Of the three strains studied, only one strain was isolated from milk heated at 72°C for 20 sec and none of the strains was isolated from milk heated at 72°C for 25 secs. These findings suggest that the duration of heating is more important for the inactivation of MAP in milk than the intensity of heating.

If the product has been subjected to heat treatment for at least 25 seconds, then the declaration/certification from the farm may be dispensed with.

Paragraph IV B. 4. refers. The above regulations require that raw milk may not contain antibiotic residues in excess of levels prescribed by the EC, or residues of substances having a pharmacological or hormonal action, or pesticides, detergents or other substances which are harmful or which might alter the organoleptic characteristics of dairy products or make their consumption dangerous, or harmful to human health insofar as those residues exceed permitted tolerance limits.

5. RADIATION MONITORING

Paragraph IV B. 5. relating to harmful radiation may be certified on the basis of the following:

Current EU limits for radionuclides in food only apply to agricultural imports from third countries contaminated by the Chernobyl accident (EC Regulation 737/90 and amendments). This establishes a limit for Cs-134 + Cs-137 of 600 Bq/kg. However, the EU

has recommended that milk and mixed diets are monitored in the Member State of origin. In support of this recommendation, the FSA monitors

milk at several dairies across the UK and complete meals from large consumption areas such as canteens or restaurants. The FSA, in association with the environment agencies, publishes an annual report - Radioactivity in Food and the Environment - which summarises the results of such monitoring and any additional monitoring carried out on the basis of risk e.g. around the nuclear sites. The results of these monitoring in 2003 demonstrate that even the most exposed members of the public received radiation doses from consumption of food and exposure to environmental radioactivity due to discharges and direct radiation that were below the statutory United Kingdom annual dose limit to members of the public of 1 mSv (millisievert) i.e. below European Union limits and within Government targets. Current Codex guideline levels for radionuclides (in internationally traded food) only apply following accidental nuclear contamination.

6. **DISCLAIMER**

This certificate is provided on the basis of information available at the time and may not necessarily comply fully with the requirements of the importing country. It is the exporter's responsibility to check the certificate against any relevant import permit or any advice provided by the competent authority in the importing country. If these do not match, the exporter should contact the AHVLA Centre for International Trade at Carlisle, via the link below:
<http://www.defra.gov.uk/ahvla-en/imports-exports/international-trade/>