

DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS SCOTTISH GOVERNMENT WELSH GOVERNMENT DEPARTMENT OF AGRICULTURE AND RURAL DEVELOPMENT NORTHERN IRELAND

NO:....

EXPORT OF DAIRY PRODUCTS TO MADAGASCAR 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) Identification marks:
- (e) Container Seal number(s):

II. ORIGIN OF PRODUCTS

- (a) Name and address of exporter:
- (b) Name, address and official approval number of plant of production
 (factory):

III. DESTINATION OF PRODUCTS

The product will be 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:

1. the products described at Paragraph I above:

either

(a) come from animals in the United Kingdom in an area free from official restrictions;

or

(b) European Union which was free from official restrictions at the time of import;

or

- (c) from an area in a country mentioned under paragraph IV.2 below which was free from official restrictions at the time of import;
- 2. the products were produced from:

either

(a) milk or cheese or dairy products derived from animals that were in dairy facilities which were not under official veterinary restrictions at the time of production;

or

(b) milk or cheese or dairy products imported from facilities within the *European Union or *Norway which were not under official veterinary restrictions at the time of production;

\mathtt{or}

- (c) milk or cheese or dairy products imported from facilities within one or more of the following countries which were not under official veterinary restrictions at the time of production: *New Zealand, *Australia, *Switzerland, *Uruguay, *United States, *Canada;
- 3. the products were processed in an officially approved manufacturing plant and subjected to one of the following processes:

either:

(a) subjected to ultra high temperature treatment at 145°C for one second;

and/or

(b) pasteurized for 15 seconds at 72°C or for 30 minutes at 60°C;

and/or

(c) heat sterilised for 30 minutes at a pressure of 100kPa(15
 lbs);

and/or

- (d) have undergone acidification to 4.7 or lower, through the process of manufacturing;
- the products do not contain any harmful additives and are unconditionally passed as fit for human consumption;

5. the products do not, to the best of my knowledge and belief, constitute any danger of introducing infectious or contagious diseases into Madagascar.

*Delete as applicable

Date:	Signed:RCVS
Stamp:	Name in block letters: Official Veterinarian
Address:	