

III. DESTINATION OF THE CONSIGNMENT

a) The consignment was despatched from United Kingdom to:

(country and place of destination)

b) Name and address of consignee:

c) Means of transportation:

[Lorry (+ vehicle number)/ship (+ vessel name)/aircraft (+ flight number)/
Containers (+ container/seal numbers)]

IV. HEALTH INFORMATION

I, the undersigned, certify that the dairy/dairy-based product(s) described overleaf complies with the following conditions:

1. The ***dairy/*dairy-based products:**

1.1 Were derived from animals kept in herds in the country of origin and export which were not under any veterinary restrictions for diseases which can be transmitted through the milk of that species or in the case of tuberculosis restrictions, the milk from animals that have tested negative have been pasteurised to mitigate the risk;

or

1.2 Were legally imported into the country, from facilities in the European Union registered for trade within the Union (complying with all the relevant European Union Directives)

or

1.3 from facilities officially approved for export in one or more of the following countries: Norway, New Zealand, Australia, Switzerland, United States of America and Canada.

2. Were processed at an officially approved establishment/facility in accordance with the EU Food Hygiene Regulations as implemented by the competent authority of the country in which they were processed;

3. In the case of dairy or dairy products of ovine and/or caprine origin, the dairy and dairy products were derived from animals belonging to scrapie free establishments/farms;

4. Please delete as appropriate:

4.1 In the case of dairy and/or dairy-based products originating from areas where **no** outbreak of foot-and-mouth disease has occurred within the 12 months prior to collection of the milk and where vaccination against foot-and-mouth disease has **not** been carried out in the 12 months prior to collection of the milk:

4.1.1. Ultra high temperature treatment at 132°C for 1 second;

and/or

4.1.2. Pasteurised at 72°C for 15 seconds or 60°C for 30 minutes;

and/or

4.1.3. Heat sterilised for 30 minutes at a pressure of 15 lbs (100kPa);

and/or

4.1.4. An acidification process such that the pH value is lowered and kept below 6 for at least one hour.

or

4.2 In the case of dairy and/or dairy-based products originating from areas where an outbreak of foot-and-mouth disease has occurred within the 12 months or which have carried out vaccination against foot-and-mouth disease in the 12 months:

4.2.1. The product is not a raw-milk cheese;

and

4.2.2. Ultra high temperature treatment at 132°C for at least 1 second;

and/or

4.2.3. An initial heat treatment having an effect at least equivalent to that achieved by pasteurisation at a temperature of at least 72°C for 15 seconds, so as to produce a negative reaction to the phosphatase test, followed by:

i) A second heat treatment involving high-temperature pasteurisation, UHT or sterilisation, so as to produce a negative reaction to the peroxidase test;

or

ii) In the case of milk powder or a dry milk-based product, a second heat treatment having an effect at least equivalent to that achieved by the first heat treatment, so as to produce a negative reaction to the phosphatase test, followed by a drying/desiccation process;

or

iii) An acidification process such that the pH value is lowered and kept below 6 for at least one hour.

5. In the case of cheese sourced from unpasteurised/raw milk, the country of origin of the milk, is free from Foot and Mouth disease and the following requirements have been complied with:

5.1 The cheese was stored at an appropriate temperature for a period of not less than 90 days from the date of manufacture for long/extended-life cheese/s (conté, cantal, Roquefort, Parmigiano Reggiano, Grana Padano, Provolone etc.)

5.2 The cheese was subjected to an acidification process such that the pH value was lowered and kept below 6 for at least one hour.

5.3 The following matters were monitored during cheese production:

i) pH during the acidification process,
ii) salt concentration,
iii) moisture content.

5.4 i) After ripening for a period of at least 60 days, the product was tested for *Listeria monocytogenes*, with negative results

or

ii) in the case of raw dairy-based products, after the ripening period of minimum 60 days, the product was tested and demonstrated to have no detected levels of *Listeria monocytogenes*

6. The dairy and/or dairy-based products:

6.1 do not contain any products derived from animals other than milk, milk-based products;

6.2 do not contain any harmful additives and are unconditionally passed as fit for human consumption;

6.3 do not, to the best of my knowledge and belief, constitute any danger of introducing infectious or contagious diseases into South Africa.

~~*delete as appropriate~~

Date:..... Signed:.....RCVS

Stamp: Name in
block letters:.....
Official Veterinarian

Address:.....
.....