



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

EXPORT OF PRODUCTS CONTAINING CASEIN TO THE REPUBLIC OF SOUTH AFRICA

HEALTH CERTIFICATE

No: .....

EXPORTING COUNTRY: UNITED KINGDOM (GREAT BRITAIN)

FOR COMPLETION BY: OFFICIAL VETERINARIAN

**I Identification of product(s)**

a) Description of the products:

b) Type and number of packages:

c) Identification marks on packaging (e.g. lot/batch numbers):

d) Net weight of consignment:

e) Species of origin:

**II Origin of products**

a) Name, address and approval/registration number of the manufacturing plant:

b) Name and address of exporter:

### III Destination of products

a) The product was despatched from Great Britain to:

(country and place of destination)

b) Name and address of consignee:

c) Means of transportation and identification numbers:

### IV Health information

I, the undersigned veterinarian, authorised thereto by the controlling veterinary authority of Great Britain, hereby certify that the casein in the product mentioned above:

1. was produced from either:

\*1.1 milk or milk-based products derived from animals kept in herds in the country of origin and not under any veterinary restrictions;

\*OR

\*1.2 milk or milk-based products legally imported into the United Kingdom from facilities which are not under veterinary restrictions in the European Community (registered for trade within the Community and complying with all the relevant European Community Directives) or from Norway, New Zealand, Australia, Switzerland, United states of America and Canada;

\*OR

\*1.3 milk or milk-based products, legally imported into the European Community and complying with all the relevant European Community Directives;

2. was processed at an officially approved manufacturing plant, and subjected to one of the following processes before being introduced onto South African territory;

2.1 ultra high temperature treatment at 132°C for 1 second;

\*AND/OR

2.2 an initial heat treatment having an effect at least equivalent to that achieved by pasteurisation at a temperature of at least 72°C for at least 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 process;

\* Delete as appropriate

**\*OR**

\*(iii) an acidification process such that the pH value is lowered and kept below 6 for at least one hour;

3. do not contain harmful additives and is unconditionally passed as fit for human consumption;
4. do not contain any products derived from animals other than milk or milk-based products.
5. do not, to the best of my knowledge and belief, constitute any danger of introducing infections or contagious diseases into South Africa

Done at (place): ..... Date: .....

Signed .....MRCVS

Name in block letters .....  
Official Veterinarian

Stamp

.....

Department for Environment, Food and Rural Affairs  
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