



DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS
THE SCOTTISH EXECUTIVE ENVIRONMENT AND RURAL AFFAIRS DEPARTMENT
NATIONAL ASSEMBLY FOR WALES
DEPARTMENT FOR AGRICULTURE AND RURAL DEVELOPMENT, NORTHERN IRELAND

NO:

EXPORT OF BUTTER, BUTTER MILK POWDER AND WHEY POWDER TO VENEZUELA

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM

FOR SIGNATURE BY: OFFICIAL VETERINARIAN / ENVIRONMENTAL HEALTH OFFICER

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:

(b) Name and address of manufacturer:

III Destination of products

(a) The product was despatched from the 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 product described at paragraph I comply with the following:

A. In the case of Milk, including dried milk powder

*a) the milk/dried milk powder was produced before 1 February 2001;

OR

*b) the milk has been subjected to an initial pasteurisation (at least 72°C for at least 15 seconds), followed by one of the following:

*i) a second heat 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;

B. In the case of Milk Products

*a) they were produced before 1 February 2001;

OR

*b) they have been subjected to heat treatment of at least 72°C for 15 seconds or an equivalent treatment;

OR

*c) they were prepared from milk which meets the following criteria;

the milk was subjected to an initial pasteurisation (at least 72°C for at least 15 seconds), followed by one of the following:

*i) a second heat 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 included 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;

2. In the United Kingdom, under the Bovine Spongiform Encephalopathy Order 1996 (as amended), it is forbidden to sell or supply milk from animals affected or suspected of being affected with Bovine Spongiform Encephalopathy.

* Delete as appropriate

Date: Signed.....

Name in block letters.....

Stamp
Official Veterinarian / Environmental
Health Officer

Department for Environment, Food and Rural Affairs
1A Page Street
London SW1P 4PQ