

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

No:

1200

VETERINARY CERTIFICATE FOR THE EXPORT OF PETFOODS CONTAINING INGREDIENTS OF ANIMAL ORIGIN TO ISRAEL

HEALTH CERTIFICATE

FOR COMPLETION BY

EXPORTING COUNTRY: UNITED KINGDOM

OFFICIAL VETERINARIAN

IDENTIFICATION OF THE PRODUCTS I.

- Producer (name roval number, full address & post code): (a)
- (b) Description of the produ
- Product contains animal origin ma from the following species: (C)
- (d) Nature of packaging:
- (e) Number of packages:

Net Weight

(f) Lot/Batch production reference number:

II. ORIGIN

(a) Consignor (name and address):

(b) Port of Loading:

(c) Means of Transport:

(d) Container Number:

III. DESTINATION

I,

- (a) Place of Destination:
- (b) Consignee (name and address):

HEALTH INFORMATION

he undersigned Official Veterinarian hereby certify that:

- The product meets the requirements of the United Kingdom's Laws and Regulations and may be freely sold for animal feeding in the United Kingdom;
- 2. The product/s was/were produced under the supervision of an official or accredited veterinarian;
- 3. No cases of foot and mouth disease, swine vesicular disease, rinderpest and African swine fever have been diagnosed within a radius of 30 km from the processing plant during the last 6 months prior to shipment;
- 4. In the case of canned petfood or retorted pouches, the product has been:

 Heat treated in hermetically sealed containers to a minimum Fc value of 3.0;

and

- b. Manufactured and packaged complying with approved manufacturing practice, sufficient to render it commercially sterile and free from pathogenic microorganisms;
- 5. In the case of dry petfood and semi-moist petfood:
 - a. The processed petfood or the ingredients of animal origin have been subjected to a heat treatment of at least 90°C throughout their substances;
 - b. The product has been manufactured and packaged with approved manufacturing practice, sufficient to render it microbiologically stable;
 - c. The product was analysed by a random sampling of at least five samples from each processed batch, taken during or after storage at the processing plant and complies with the following standards⁽¹⁾:

Salmonella: absence in 25 g: n = 5, c = 0, m = 0, M = 0Enterobacteriaceae: n = 5, c = 2, m = -10, M = 300 in 1 g;

6. The finished product does not contain and is not contaminated with commodities that should not be traded as defined in the B.S.E chapter of the OIE Terrestrial Animal Health Code;⁽²⁾

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Flight/Ship:

7. The finished product was stored in enclosed storage and has undergone all precautions to prevent recontamination with pathogenic agents after treatment.



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