



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

NO

EXPORT OF MINAMINO SYRUP TO THE REPUBLIC OF SOUTH AFRICA

HEALTH CERTIFICATE IMPORT PERMIT NO

EXPORTING COUNTRY: UNITED KINGDOM
FOR COMPLETION BY: OFFICIAL VETERINARIAN

I Identification of the product

- (a) Description of the product:
- (b) Animal species of origin:
- (c) Type and number of packages:
- (d) Net weight of consignment:
- (e) Batch/code number:
- (f) Container number:
- (g) Seal number:
- (h) Date of manufacture:
- (i) Date of dispatch:
- (j) Shipping marks:

II Origin of the Product

- (a) District(s) of origin:
- (b) Name and address of exporter:

- (c) Name and address of manufacturing plant:

III Destination of the product

- (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 Official Veterinarian, certify that:

- (a) no material of bovine origin is included in Minamino Syrup;
- (b) no material of ovine or caprine origin is included in Minamino Syrup;
- (c) materials used in the manufacture of Minamino Syrup are produced in Italy at a premises approved by the Italian Ministry of Health and imported into the United Kingdom accompanied by official certification confirming that:
 - (i) the animals from which the material was derived have been subjected to both ante and post-mortem inspection under veterinary supervision and were found to be free from signs of any notifiable disease to which the species is susceptible, and were unconditionally passed as fit for human consumption;
 - (ii) the materials were manufactured from fresh meat or meat products derived from animals born and raised in member States of the European Union which were slaughtered for human consumption at an establishment approved by the appropriate Government department as meeting the requirements for intra-Community trade;
 - (iii) the materials are solely of porcine origin;
 - (iv) the materials were subjected to the following heat treatment:

Product	Inner Core Temperature	Dwell time

- (d) the heat treatment indicated at IV(c)(iv) above is sufficient to kill classical swine fever virus and *Trichinella spp.*
- (e) no material of porcine origin, other than the materials referred to in paragraph IV(c) above, are used in the manufacture of Minamino Syrup;
- (f) after manufacture, the Minamino Syrup has been subjected to a heat treatment of at least 70°C for 30 minutes; the manufacturing plant mentioned at Paragraph II (c) is regularly inspected by an Official Veterinarian of the Department of Environment Food and Rural Affairs Ministry of Agriculture, Fisheries and Food, whereby the Department is satisfied that the plant is capable of processing the product at 70°C for 30 minutes;
- (g) all products / packaging / wrapping bear the identification number of the processing plant in the United Kingdom where the product is handled;
- (h) Minamino Syrup is shelf stable;
- (i) the storage and transport conditions are in compliance with acceptable hygiene standards and all reasonable precautions are taken to prevent contamination of product subsequent to processing;

Official Stamp: _____ Signed.....
 Name in block letters.....

 Official Veterinarian

Date: