



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

No:

EXPORT OF PETFOOD CONTAINING DAIRY PRODUCTS ONLY TO THE REPUBLIC OF SOUTH AFRICA

HEALTH CERTIFICATE

Import Permit No:

EXPORTING COUNTRY: UNITED KINGDOM (GREAT BRITAIN)

FOR COMPLETION BY: OFFICIAL VETERINARIAN

I. Identification of the products

(a) Description of the products:

(b) Type and number of packages:

(c) Net weight of consignment:

(d) Shipping marks:

(e) Seal number:

(f) Container number:

II. Origin of consignment

(a) Name and address of factory:

(b) Name and address of exporter:

III. Destination of the consignment

(a) Name and address of consignee:

- (b) Place/port of loading:
- (c) Means of transportation:

IV. Health information

I, the undersigned hereby certify that the products described at I above:

- (a) contain no animal derived material other than dairy products which have been:
 - 1. **either*** legally moved or derived from milk legally moved into GB, in accordance with Directive 2002/99/EC, from the following EU Member States* .(name), **and/or** legally imported or derived from milk legally imported into GB, in accordance with Decision 2004/438/EC, from one or more of the following third countries: New Zealand*, Australia*, Switzerland*, Uruguay*, USA*, Canada*;
 - 2. **or*** derived from milk originating from holdings (or dairies on holdings) on which foot and mouth disease has not been suspected or confirmed at the time of collection/production, and processed at a manufacturing plant duly registered by the appropriate authority of Great Britain;
- (b) do not contain any meat and bone meal;
- (c) the dairy products used in the manufacture of the products described above were subjected to:
 - 1. **either*** one of the following treatment(s):
 - (i)* was subjected to ultra high temperature treatment at 132°C for 1 second; **or,**
 - (ii)* was pasteurised for 15 seconds at 72°C or for 30 minutes at 60°C; **or,**
 - (iii)* was heat sterilised for 30 minutes at a pressure of 15 pounds(100kpa); **or,**
 - (iv)* was bought to an acidity of pH 4.7 or lower through the process of manufacturing; **or,**
 - (v)* the milk from which the product was derived was pasteurised according to point (c)1.(ii);
 - 2.**or*** have been subjected to an initial pasteurisation (at least 72°C for at least 15 seconds), so as to produce a negative reaction to the phosphatase test, followed by one of the following:
 - (i)* a second heat treatment by high temperature pasteurisation, UHT or sterilisation, and so as to produce a negative reaction to the peroxidase test; **or,**
 - (ii)* a drying process which includes a heat treatment with an equivalent effect to the treatments at (c) 2.(i) above;

or,

(iii)*treatment whereby the pH is lowered below 6.0 and held there for at least one hour;

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

* Delete as applicable.

Stamp

Signed

Name in block letters

Official Veterinarian

Date:

Address.....

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