



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

No:

EXPORT OF PET HEALTHCARE/SUPPLEMENTS FOR ANIMAL CONSUMPTION AND OTHER
PREPARATIONS FOR ANIMAL FEEDING TO TAIWAN

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM (GREAT BRITAIN)

FOR COMPLETION BY: OFFICIAL VETERINARIAN

I Identification of consignment

(a) Description of the products:

b) Type and number of packages:

c) Net weight of consignment:

d) Identification marks:

II Origin of products

a) Name and address of exporter:

b) Name and address of manufacturer:

i. Batch/Lot number:

ii. Date of production:

iii. Establishment number:

c) Country of origin of the dairy ingredients:

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:

IV. Health Information

I, the undersigned, certify that:

1) the product described at paragraph I a) above:

does not contain any ingredients derived from animals susceptible to bovine spongiform encephalopathy (BSE) (except dairy products);

2) all reasonable precautions have been taken, during manufacturing and processing, to prevent the contamination of the product and raw materials with BSE infected material.

3) Only in the case of milk, including dried milk powder

the milk has been subjected to an initial pasteurisation (at least 72°C for at least 15 seconds) in accordance with Council Directive 2007/554/EC (as amended), 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;

4. Only in the case of milk products

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

or

*b) 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) in accordance with Council Directive 2007/554/EC (as amended), 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 132°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;

5. I have received a declaration from the exporter of the consignment described overleaf which states that the product(s) was/were manufactured from natural *cows' milk/ sheeps' milk/ goats' milk/ buffalo milk.

* Delete as appropriate

V. This certificate is valid for 10 days or if transported by sea by the duration of the voyage.

Stamp

SignedRCVS

Name in block letters:

Official Veterinarian

Date

Address

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