



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

NO:

EXPORT OF DAIRY PRODUCTS TO IRAN

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM (GREAT BRITAIN)

FOR SIGNATURE BY: OFFICIAL OF THE RESPONSIBLE COMPETENT AUTHORITY

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:

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 the products described at paragraph I above comply with the following requirements:

1. **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, UHT or sterilisation, 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 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 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 at a pH of less than 7.0 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, UHT or sterilisation, so as to produce a negative reaction to the peroxidase test;

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;

3. the milk used in the consignment described at I a) overleaf originates from animals on holdings which are officially registered by the competent authority in the United Kingdom. Animals on such holdings undergo regular veterinary inspections to ensure that animal health requirements are complied with.

* delete as appropriate

Date: Signed.....

Name in block letters.....

Stamp

.....
Official Veterinarian⁽¹⁾

Environmental Health Officer⁽¹⁾

Foot Note

(1) Delete as applicable

Department for Environment, Food and Rural Affairs
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