



DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS
SCOTTISH GOVERNMENT
WELSH GOVERNMENT

DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS - NORTHERN IRELAND

NO:

EXPORT OF DAIRY PRODUCTS TO THAILAND
HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM
FOR SIGNATURE BY: OFFICIAL VETERINARIAN

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 United Kingdom to:

(country and place of destination)

b) Name and address of consignee:

c) Means of transportation:

IV. HEALTH INFORMATION

I, the undersigned, certify that:

- a) a declaration has been received from an authorised signatory of the exporter that the consignment described at I overleaf bears oval marks which demonstrate that it is fit for human consumption and was produced in accordance with EU legislation in an establishment approved for intra-Community trade;
- b) UK law prohibits the sale or supply of milk from cows affected or suspected of being affected with Bovine Spongiform Encephalopathy;
- c) the feeding of ruminant protein to ruminants has been prohibited in the United Kingdom since July 1988;
- d) the United Kingdom has a comprehensive programme in place to monitor radioactivity in food and the environment. The results demonstrates that even the most exposed members of the UK public received radiation doses from consumption of local food and exposure to environmental radioactivity (due to discharges and direct radiation) that were below the statutory EU annual dose limit to members of the public of 1 millisievert per year from artificially-produced radionuclides as set in the Council Directive 96/29/Euratom of 13 May 1996;
- *e) the milk, or the milk from which the milk product was prepared, was subjected to an initial pasteurisation (at least 72°C for at least 15 seconds), followed by one of the following:
 - *i) 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;
- *f) the milk product has been subjected to heat treatment of at least 72°C for 15 seconds or an equivalent treatment;

* delete as appropriate

Date:

Signed:.....

Stamp:

Name in block letters:

.....
Official Veterinarian

Address:

.....
.....
.....