



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

NO:

EXPORT OF DAIRY PRODUCTS TO MOZAMBIQUE
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) Identification marks:

- (e) Container Seal number(s):

II. ORIGIN OF PRODUCTS

- (a) Name and address of exporter:

- (b) Name, address and official approval number of plant of production(factory):

III. DESTINATION OF PRODUCTS

(a) The product will be 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:

1. the products described at Paragraph I above:

either

(a) come from animals in the United Kingdom in an area free from official restrictions;

or

(b) were imported from an area in the rest of the European Union which was free from official restrictions at the time of import;

or

(c) from an area in a country mentioned under paragraph IV.2(c) below which was free from official restrictions at the time of import;

2. the products were produced from:

either

(a) milk or cheese or dairy products derived from animals that were in dairy facilities which were not under official veterinary restrictions at the time of production,

or

(b) milk or cheese or dairy products imported from facilities within the *European Union or *Norway which were not under official veterinary restrictions at the time of production,

or

(c) milk or cheese or dairy products imported from facilities within one or more of the following countries which were not under official veterinary restrictions at the time of production: *New Zealand, *Australia, *Switzerland, *Uruguay, *United States, *Canada;

3. the products were processed in an officially approved manufacturing plant and subjected to one of the following processes:

(a) subjected to ultra high temperature treatment at 145°C for one second;

and/or

(b) pasteurized for 15 seconds at 72°C or for 30 minutes at 60°C;

and/or

(c) heat sterilised for 30 minutes at a pressure of 100kPa (15 lbs);

and/or

(d) have undergone acidification to 4.7 or lower, through the process of manufacturing

4. the products do not contain any harmful additives and are unconditionally passed as fit for human consumption;
5. the products do not, to the best of my knowledge and belief, constitute any danger of introducing infectious or contagious diseases into Mozambique.

***Delete as applicable**

Date:.....

Signed:.....RCVS

Stamp:

Name in
block letters:.....

Official Veterinarian

Address:.....

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