



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

EXPORT OF MILK PRODUCTS TO NORWAY

HEALTH CERTIFICATE

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) Production date:
- e) Shipping marks:

II. Origin of products

- a) Name, address and approval number of the production premises:

- b) Name and address of exporter:

III. Destination of the products

- a) The products were despatched from:
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 production premises detailed at II(a) above are approved under the Dairy Products (Hygiene) Regulations 1995;

2. In the case of Milk, including dried milk powder

or *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) in accordance with the European Union (EU) legislation laying down hygiene rules for food of animal origin and its official controls, followed by one of the following:

or *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;

3. In the case of Milk Products

or *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 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) in accordance with the European Union (EU) legislation laying down hygiene rules for food of animal origin and its official controls, followed by one of the following:

or *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);

*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;

* delete as appropriate

Date:

SignedRCVS

Name in block letters:

Stamp

Official Veterinarian

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

