



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

DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS - NORTHERN IRELAND

NO: .....

EXPORT OF CONDENSED MILK, PRESERVED & POWDERED MILK AND MILK FOODS TO  
PAKISTAN

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) District(s) of origin:

(b) 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 the exporter of the consignment described at I. above stating that it does not contain lard or any other ingredients derived from pigs;

b) milk originating in United Kingdom is produced on farms which are subject to official health controls to ensure that milk from animals suspected or confirmed as suffering from Bovine Spongiform Encephalopathy is not offered for sale or human consumption;

\*c) the milk, or the milk from which the dairy product was prepared, 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 their official controls, 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;

\*d) the dairy product has been subjected to heat treatment of at least 72°C for 15 seconds or an equivalent treatment;

\* Delete as applicable

Date: .....

Signed .....

Stamp

Name in block letters

.....  
**Official Veterinarian**

Address

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

The signature and the stamp must be in a colour different to that of the printing.