



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

No:

Import Permit Number:

EXPORT OF PRODUCTS CONTAINING DAIRY AND EGG AND/OR GELATINE FOR HUMAN CONSUMPTION TO THE
REPUBLIC OF SOUTH AFRICA

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM

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) Shipping marks:

- e) Lot Number/Production Date/Seal Number:

II. ORIGIN OF THE PRODUCTS

- a) Name and Address of the approved processing/packing plant:

- b) Name and address of exporter:

Tel No:

Email Address:

III. DESTINATION OF THE PRODUCTS

- a) The consignment was despatched from United Kingdom to:

(country and place [port of entry] of destination)
- b) Name and physical address of consignee:

Tel No:

Email Address:

- c) Date of loading:
- d) Means of transportation:

IV. HEALTH INFORMATION

I, the undersigned, an Official Veterinarian authorised thereto by the Veterinary Administration of the United Kingdom (UK), hereby certify the following in respect of the dairy and egg and/or gelatine product(s) described above:

1. The dairy and egg and/or gelatine products were processed at an officially approved establishment/facility in accordance with the EU Food Hygiene Regulations as implemented by the competent authority of the country in which they were processed.

2. Regarding the **dairy/dairy-based products** used:

2.1 The dairy and/or dairy-based products (delete as appropriate):

2.1.1 Were derived from animals kept in herds in the country of origin and export which were not under any veterinary restrictions for diseases which can be transmitted through the milk of that species or in the case of tuberculosis restrictions, the milk from animals that have tested negative have been pasteurised to mitigate the risk;

OR

2.1.2 Were legally imported into the country, from facilities in the European Union registered for trade within the Union (complying with all the relevant European Union Directives) or from facilities officially approved for export in one or more of the following countries: Norway, New Zealand, Australia, Switzerland, United States of America and Canada.

2.2 Were processed at an officially approved establishment/facility in accordance with the EU Food Hygiene Regulations as implemented by the competent authority of the country in which they were processed;

2.3 In the case of dairy or dairy products of ovine and/or caprine origin, the dairy and dairy products were derived from animals belonging to scrapie free establishments/farms;

2.4 The products have been processed as follows (delete as appropriate):

2.4.1 In the case of dairy and/or dairy-based products originating from areas where **no** outbreak of foot-and-mouth disease has occurred within the 12 months prior to collection of the milk and where vaccination against foot-and-mouth disease has **not** been carried out in the 12 months prior to collection of the milk:

2.4.1.1 Ultra high temperature treatment at 132°C for 1 second;

AND/OR

2.4.1.2 Pasteurised at 72°C for 15 seconds or 60°C for 30 minutes; AND/OR

2.4.1.3 Heat sterilised for 30 minutes at a pressure of 15 lbs (100kPa); AND/OR

2.4.1.4 An acidification process such that the pH value is lowered and kept below 6 for at least one hour.

OR

2.4.2 In the case of dairy and/or dairy-based products originating from areas where an outbreak of foot-and-mouth disease has occurred within the 12 months prior to collection of the milk or which have carried out vaccination against foot-and-mouth disease in the 12 months prior to collection of the milk:

2.4.2.1 The product is not a raw-milk cheese; AND

2.4.2.2 Ultra high temperature treatment at 132°C for at least 1 second; AND/OR

2.4.2.3 An initial heat treatment having an effect at least equivalent to that achieved by pasteurisation at a temperature of at least 72°C for 15 seconds, so as to produce a negative reaction to the phosphatase test, followed by:

i) A second heat treatment involving high-temperature pasteurisation, UHT or sterilisation, so as to produce a negative reaction to the peroxidase test; OR

ii) In the case of milk powder or a dry milk-based product, a second heat treatment having an effect at least equivalent to that achieved by the first heat treatment, so as to produce a negative reaction to the phosphatase test, followed by a drying/desiccation process; OR

iii) An acidification process such that the pH value is lowered and kept below 6 for at least one hour.

2.5 In the case of cheese sourced from unpasteurised / raw milk, the country of origin of the milk was free from Foot and Mouth Disease at the time of milk collection and the following requirements have been complied with:

- 2.5.1 The cheese was stored at an appropriate temperature for a period of not less than 90 days from the date of manufacture for long/extended-life cheese/s (conté, cantal, Roquefort, Parmigiano Reggiano, Grana Padano, Provolone etc.)
- 2.5.2 The cheese was subjected to an acidification process such that the pH value was lowered and kept below 6 for at least one hour.
- 2.5.3 The following matters were monitored during cheese production:
 - (i) pH during the acidification process,
 - (ii) salt concentration,
 - (iii) moisture content.
- 2.5.4 After ripening for a period of at least 60 days, the product was tested for *Listeria monocytogenes*, with negative results;

3. The egg products used:

3.1 derived from clinically healthy poultry; Were produced from eggs derived from flocks which were not under any veterinary restrictions for notifiable diseases i.e. avian influenza and Newcastle disease which the species are susceptible to and which can be transmitted through the products;

3.2 were produced from eggs:

3.2.1 Originating from a country free from highly pathogenic avian influenza at the time of collection of the eggs and the time of movement of the eggs to the United Kingdom.

OR

3.2.2 Which have been processed to ensure the destruction of avian influenza virus in accordance with the recommendations of the World Organisation for Animal Health (OIE) Terrestrial Animal Health Code:

	Core temperature (°C)	Time
Whole egg	60	188 seconds
Whole egg blends	60	188 seconds
Whole egg blends	61.1	94 seconds
Liquid egg white	55.6	870 seconds
Liquid egg white	56.7	232 seconds
10% salted yolk	62.2	138 seconds
Dried egg white	67	20 hours
Dried egg white	64.4	513 hours

OR In the case of dried egg yolk have been processed to a core temperature of 63°C for 3.5 minutes;

AND

3.2.3 The necessary precautions were taken to avoid contact of the commodity with any source of avian influenza virus;

3.3 were produced from eggs:

3.3.1 Originating and packaged in a Newcastle disease free country or zone, as defined by the OIE Terrestrial Animal Health Code;

OR

3.3.2 Which were processed to ensure the destruction of Newcastle disease virus in accordance with the recommendations of the World Organisation for Animal Health (OIE) Terrestrial Animal Health Code:

	Core temperature (°C)	Time
Whole egg	55	2521 seconds
Whole egg	57	1596 seconds
Whole egg	59	674 seconds
Liquid egg white	55	2278 seconds
Liquid egg white	57	986 seconds
Liquid egg white	59	301 seconds
10% salted yolk	55	176 seconds
Dried egg white	57	50.4 hours

OR In the case of dried egg yolk have been processed to a core temperature of 63°C for 3.5 minutes;

AND

3.3.3 The necessary precautions were taken to avoid contact of the egg products with any source of Newcastle disease virus;

3.4 were subject to a pasteurisation process, such that each particle of egg product was subject to heat or other treatments to destroy harmful viable micro-organisms, including *Salmonella*;

3.5 The product was manufactured at facilities inspected and approved for export by the competent authority. The facilities are subjected to regular audits or inspections carried out by an official of the competent authority, who is satisfied that:

- a) the process is properly and hygienically carried out, to produce a product that is fit for human consumption;
- b) a system of segregation is in place which is sufficient to guarantee the origin of the imported materials;
- c) a system of traceability is in place to guarantee legal importation of the whole eggs (if applicable);
- d) all imported materials are legally imported and released in compliance with EU legislation (if applicable);

4. The gelatine contained in the products:

4.1 was derived from animals originating from the country of manufacture and which were not slaughtered in any disease eradication campaign/program;

4.2 was manufactured according to officially acceptable hygienic standards at a plant registered for export production, using a method where the pH was brought to below pH5 during the manufacturing process and the product was subjected to temperatures in excess of 100°C (100 degrees Celsius);

4.3 was prepared exclusively from hides and skins (in the case of bovine gelatine);

4.4 is safe and suitable for human consumption;

4.5 Has been produced from low-risk materials which does not present serious risks of spreading communicable diseases to animals or man;

5. the product(s) does/do not contain any harmful additives and were unconditionally passed fit for human consumption;

6. the product(s) does/do not, to the best of my knowledge and belief, constitute any danger of introducing infectious or contagious diseases into South Africa;

7. the product(s) was/were not exposed to contamination after processing;

8. the product(s) does/do not contain any other products derived from animals, other than dairy, egg or gelatine;

9. the despatch details of the product(s) are as stated in sections I, II and III above;

10. The products were containerized and sealed under the supervision of officials from the exporting country:

(a) Date containerized:

(b) Container No.(s):

(c) Seal No.(s):

Signed on(date) at(place)

Stamp:

Signed:.....RCVS

Name in block letters:.....
Official Veterinarian

Address:

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