



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 URUGUAY

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM

FOR SIGNATURE BY: OFFICIAL VETERINARIAN/ENVIRONMENTAL HEALTH OFFICER

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 will be despatched from the 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 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;

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

*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) 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;

3. In the case of Milk Products

*a) they have been subjected to heat treatment of at least 72°C for 15 seconds or an equivalent treatment;

or *b) 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) 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 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;

4. UK law prohibits the sale or supply of milk from cows affected or suspected of being affected with Bovine Spongiform Encephalopathy;

5. the feeding of ruminant protein to ruminants has been prohibited in the United Kingdom since July 1988;

6. the United Kingdom has a comprehensive programme in place to monitor radioactivity in food and the environment. The results demonstrate 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.

* Delete as appropriate

Date:.....

Signed.....

Stamp:

Name in
Block Letters:.....

Official Veterinarian^v
Environmental Health Officer*

Address:.....

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