



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

EXPORT TO MALAYSIA OF PROCESSED ANIMAL PROTEIN DERIVED FROM EITHER RUMINANT ANIMALS OR A COMBINATION OF RUMINANT AND NON-RUMINANT ANIMALS

EXPORTING COUNTRY: UNITED KINGDOM

PART I: Details of Dispatched Consignment

<b>I.1. Consignor</b>  Name  Address		<b>I.2. Certificate reference number</b> ..... <b>I.3. Central Competent Authority</b> DEFRA <b>I.4. Local Competent Authority</b>				
<b>I.5. Consignee</b>  Name  Address			I.6			
<b>I.7. Country of origin</b>  UNITED KINGDOM	<b>ISO code</b>  GB	<b>I.8. Region of origin</b>  	<b>ISO Code</b>  	<b>I.9. Country of destination</b>  MALAYSIA	<b>ISO code</b>  MY	I.10
<b>I.11. Place of origin</b>  Name  Address  Approval or registration number			I.12			
<b>I.13. Place of loading</b>  Address		<b>I.14. Date of departure</b>				
<b>I.15. Means of transport</b>  Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/>  Identification:  Documentary references:		<b>I.16. Entry Border Inspection Post</b>   <b>I.17</b>				

I.18. Description of commodity	I.19. Commodity code (HS code)
	I.20. Quantity
I.21. Temperature of products Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>	I.22. Number of packages
I.23. Identification of container/Seal number	I.24. Type of packaging
I.25. Commodities intended for use as Animal feedingstuff <input type="checkbox"/> Technical use <input type="checkbox"/>	
I.26	I.27. For import or admission into MY <input type="checkbox"/>
I.28. Identification of the commodities	
Approval number of establishments Manufacturing plant	Batch number
	Net weight

**PART II: Certification**

**II. Health Information**

**I, the undersigned official veterinarian, certify that:**

II.1. the processed animal protein described above contains exclusively processed animal protein not intended for human consumption that:

(a) has been prepared and stored in an establishment approved by the competent authority, and

(b) has been prepared exclusively from the following animal by-products:

<sup>(1)</sup>either [- carcasses and parts of animals slaughtered and which are fit for human consumption, but are not intended for human consumption for commercial reasons;]

<sup>(1)</sup>and/or [- carcasses and parts originating from animals that have been slaughtered in a slaughterhouse and were considered fit for slaughter for human consumption following an ante-mortem inspection ;

<sup>(1)</sup>and/or [- blood of animals which did not show any signs of disease communicable through blood to humans or animals, obtained from animals other than ruminants that have been slaughtered in a slaughterhouse after having been considered fit for slaughter for human consumption following an ante-mortem inspection;]

<sup>(1)</sup>and/or [- animal by-products arising from the production of products intended for human consumption, including degreased bone and greaves;]

<sup>(1)</sup>and/or [- products of animal origin, or foodstuffs containing products of animal origin, which are no longer intended for human consumption for commercial reasons or due to problems of manufacturing or packaging defects or other defects from which no risk to public or animal health arise;]

and

(c) has been subjected to the following industrial heat treatment which is designed to inactivate pathogenic organisms and which has been validated and approved by the competent authority:

II.2. a random sample of the processed animal protein was examined prior to dispatch and found it to comply with the following standards<sup>(2)</sup>:

Salmonella: Absence in 25 g: n = 5, c = 0, m = 0, M = 0

Enterobacteriaceae: n = 5, c = 2, m = 10, M = 300 in 1g;

II.3. the product has undergone all precautions to avoid recontamination with pathogenic agents after treatment;

II.4. the end product:

<sup>(1)</sup>either [was packed in new or sterilised bags,]

<sup>(2)</sup>or [was transported in bulk in containers or other means of transport that were thoroughly cleaned and disinfected before use,]

- ◆ which bear labels indicating 'NOT FOR HUMAN CONSUMPTION';

II.5. the end product was stored in enclosed storage.

**Notes**

**Part I:**

- Box reference I.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship); information is to be provided in the event of unloading and reloading.
  - Box reference I.25: technical use: any use other than for animal consumption.
  - Box reference I.28: Species: select from the following: Aves, Ruminantia, Mammalia other than Ruminantia, Pesca, Mollusca, Crustacea, invertebrates other than Mollusca and Crustacea. In case of farmed fish or farmed insects specify its scientific name.
- <sup>(1)</sup> Delete as appropriate.
- <sup>(2)</sup> Where:
- n = number of samples to be tested;
  - m = threshold value for the number of bacteria; the result is considered satisfactory if the number of bacteria in all samples does not exceed m;
  - M = maximum value for the number of bacteria; the result is considered unsatisfactory if the number of bacteria in one or more samples is M or more; and
  - c = number of samples the bacterial count of which may be between m and M, the sample still being considered acceptable if the bacterial count of the other samples is m or less.
- The signature and the stamp must be in a different colour to that of the printing.

Date: .....

Signed: .....MRCVS

Stamp:

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

E-mail address: .....

Address: .....

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