



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

DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS - NORTHERN IRELAND

EXPORT TO NIGERIA OF POULTRY-DERIVED PROCESSED ANIMAL PROTEIN NOT INTENDED FOR HUMAN CONSUMPTION

EXPORTING COUNTRY: UNITED KINGDOM

PART I: Details of Dispatched Consignment

I.1. Consignor Name Address		I.2. Certificate reference number I.3. Central Competent Authority Defra I.4. Local Competent Authority APHA	
I.5. Consignee Name Address			I.6
I.7. Country of origin UNITED KINGDOM	ISO code GB	I.8. Region of origin	I.9. Country of destination NIGERIA
		ISO Code	ISO code NG
I.11. Place of origin Name Address Approval or registration number			I.10 I.12
I.13. Place of loading Address		I.14. Date of departure	
I.15. Means of transport 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:		I.16. Entry Border Inspection Post I.17	

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 Further processing <input type="checkbox"/> Technical use <input type="checkbox"/> Other <input type="checkbox"/>			
I.26		I.27. For import or admission into NG <input type="checkbox"/>	
I.28. Identification of the commodities			
Species (Scientific name)	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 or product described above only contains processed animal protein not intended for human consumption that:

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

and

(b) has been prepared exclusively using animal by-products obtained from:

⁽¹⁾ either [-animals slaughtered or, in the case of game, bodies or parts of animals killed, and which are fit for human consumption, but are not intended for human consumption for commercial reasons;]

⁽¹⁾ and/or [-carcasses and the following parts originating either from animals that have been slaughtered in a slaughterhouse and were considered fit for slaughter for human consumption following an ante-mortem inspection or bodies and the following parts of animals from game killed for human consumption in accordance with European Union legislation:

1) carcasses or bodies and parts of animals which are rejected as unfit for human consumption in accordance with European Union legislation in force, but which did not show any signs of disease communicable to humans or animals;

2) heads of poultry;

3) hides and skins, including trimmings and splitting thereof, horns and feet, including the phalanges and the carpus and metacarpus bones, tarsus and metatarsus bones, of animals, other than ruminants;

4) pig bristles;

5) feathers];

⁽¹⁾ 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 in accordance with European Union legislation;]

⁽¹⁾ and/or [-animal by-products arising from the production of products intended for human consumption, including degreased bone, greaves and centrifuge or separator sludge from milk processing;]

⁽¹⁾ and/or [-blood, placenta, wool, feathers, hair, horns, hoof cuts and raw milk originating from live animals that did not show signs of any disease communicable through that product to humans or animals;]

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 to comply with the following standards⁽²⁾:

Salmonella: absence in 25g: n = 5, c = 0, m = 0, M = 0;
Enterobacteriaceae: n = 5, c = 2, m = 10, M = 300 in 1g;

II.3. the end product:

◆ ⁽¹⁾ either [-was packed in new or sterilised bags;]

◆ ⁽¹⁾ 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.4. the end product was stored in enclosed storage;

II.5. the product has undergone all precautions to avoid recontamination with pathogenic agents after treatment;

II.6. the end product was not made using any processed animal protein derived from ruminant animals.

Note

⁽¹⁾ Delete as appropriate

⁽²⁾ 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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