

DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS SCOTTISH GOVERNMENT

WELSH GOVERNMENT

DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS - NORTHERN IRELAND

	No:
ORT OF DAIRY PRODUCTS TO ST LUCIA	

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM

FOR COMPLETION BY: OFFICIAL VETERINARIAN

I. Identificat of the products

a) Description

- b) Type and number of package
- c) Net weight of consignment:
- d) Shipping Marks/Identification:

II. Origin of products

- d) Shipping Marks/Identification:
 Origin of products
 a) District(s) of origin/* where goods are stored:
- b) Name and address of exporter:

III. Destination of the products

a) The products were 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:-
- 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;

UK law prohibits the sale or supply of milk from cows affected or suspected of being affected with Bovine Spongiform Encephalopathy or any Office International des Epizooties (O.I.E.) list of diseases transmissible through milk which would constitute a risk to human health;

3. For Milk products, other than cheese

the product has been subjected to:

- sterilisation at a level of at least F_03 ; or
- UHT (132°C for at least 1 second) treatment; or
- c)* PTST (72°C for at least 15 seconds or equivalent pasteurisation process which gives a negative reaction to the phosphatase test) treatment; or
- d)* HTST treatment of milk with a pH below 7.0; or
- e)* HTST combined with another physical treatment by:
 - i)* <u>either</u> lowering the pH below 6 for at least one hour,
 - ii)* or additional heating to 72 °C or more, combined with desiccation.
- 4. For Ripened Cheese from Unpasteurised Milk

The cheese has undergone maturation for at least 100 days;

5. For Ripened Cheese from Pasteurised Milk

The cheese has undergone maturation for at least 60 days.

- * delete as appropriate
- 1 Dairy products are limited to Butter, UHT Milk and products derived from UHT Milk, Powdered Milk, Evaporated Milk, and Ripened Cheese

Ripened Cheese		
Date	Signed	
Stamp	Name in block letters:	
	Official Veterinarian	•
	Address	