



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

DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS - NORTHERN IRELAND

ORIGINAL

No:

EXPORT OF MILK/EGG PRODUCTS FOR HUMAN CONSUMPTION TO THE REPUBLIC OF KOREA
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:

II. Origin of the products

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

III. Destination of the products

a) Name and address of exporter:

b) Name and address of consignee:

c) Means of transportation:

IV. Health information

I, the undersigned, certify that:

1. A declaration has been received from the exporter of the consignment stating that the consignment overleaf:
 - (a) has been processed and stored in a sanitary manner so as to prevent contamination of the product;
 - (b) The product described at **I.** overleaf is processed and packed under hygienic conditions;
 - (c) The product described at **I.** overleaf is fit for human consumption and is permitted to be sold as food for human consumption in the United Kingdom;
2. any egg ingredients used in the final product described at paragraph I)a) overleaf:

Either*

- (i) do not originate from poultry under official restrictions⁽ⁱ⁾ due to Newcastle disease (Velogenic Viscerotropic), highly pathogenic avian influenza and salmonella infection due to Salmonella enteritidis **or** Salmonella typhimurium.

Or*

- (ii) has been heat treated to the following temperature / time combinations at the centre/core:
 - a)* 64°C for at least 4.5 minutes

Or

 - b)* 60°C for at least 5 minutes

Or

 - c)* 55°C for at least 15 minutes

3. any milk ingredients used in the final product described at paragraph I)a) overleaf:

(i) do not originate from animals under official restrictions⁽⁴⁾ due to foot and mouth disease.

have been subjected to at least one of the following treatments:

- a) *a sterilisation process applying a minimum temperature of 132°C for at least one second (ultra-high temperature [UHT]), **or**
- b) *if the milk has a pH less than 7.0, a sterilisation process applying a minimum temperature of 72°C for at least 15 seconds (high temperature - short time pasteurisation [HTST]), **or**
- c) *if the milk has a pH of 7.0 or over, the HTST process applied twice.
- d) *lowering of pH to below 6.0 for at least one hour.

* delete if not applicable

Stamp SignedRCVS

Name in block letters.....
Official Veterinarian

Date Address.....
.....

⁽⁴⁾ These diseases are notifiable/reportable in the UK, and if disease is confirmed, it is controlled / stamped out using combination of measures including movement restrictions, cleansing and disinfection, surveillance, or its risk mitigated through processing etc.



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

DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS - NORTHERN IRELAND

COPY

No:

EXPORT OF MILK/EGG PRODUCTS FOR HUMAN CONSUMPTION TO THE REPUBLIC OF KOREA
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:

II. Origin of the products

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

III. Destination of the products

a) Name and address of exporter:

b) Name and address of consignee:

c) Means of transportation:

IV. Health information

I, the undersigned, certify that:

1. A declaration has been received from the exporter of the consignment stating that the consignment overleaf:
 - (a) has been processed and stored in a sanitary manner so as to prevent contamination of the product;
 - (b) The product described at **I.** overleaf is processed and packed under hygienic conditions;
 - (c) The product described at **I.** overleaf is fit for human consumption and is permitted to be sold as food for human consumption in the United Kingdom;
2. any egg ingredients used in the final product described at paragraph I)a) overleaf:

Either*

- (i) do not originate from poultry under official restrictions⁽ⁱ⁾ due to Newcastle disease (Velogenic Viscerotropic), highly pathogenic avian influenza and salmonella infection due to Salmonella enteritidis **or** Salmonella typhimurium.

Or*

- (ii) has been heat treated to the following temperature / time combinations at the centre/core:
 - a)* 64°C for at least 4.5 minutes

Or

 - b)* 60°C for at least 5 minutes

Or

 - c)* 55°C for at least 15 minutes

3. any milk ingredients used in the final product described at paragraph I)a) overleaf:

(i) do not originate from animals under official restrictions⁽⁴⁾ due to foot and mouth disease.

have been subjected to at least one of the following treatments:

- a) *a sterilisation process applying a minimum temperature of 132°C for at least one second (ultra-high temperature [UHT]),
or
- b) *if the milk has a pH less than 7.0, a sterilisation process applying a minimum temperature of 72°C for at least 15 seconds (high temperature - short time pasteurisation [HTST]), **or**
- c) *if the milk has a pH of 7.0 or over, the HTST process applied twice.
- d) *lowering of pH to below 6.0 for at least one hour.

*** delete if not applicable**

Stamp SignedRCVS
Name in block
letters.....
Official Veterinarian
Date Address.....
.....

⁽⁴⁾ These diseases are notifiable/reportable in the UK, and if disease is confirmed, it is controlled / stamped out using combination of measures including movement restrictions, cleansing and disinfection, surveillance, or its risk mitigated through processing etc.