



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

DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS - NORTHERN IRELAND

NO:

EXPORT OF HEAT-PROCESSED MEAT-BASED FLAVOURINGS TO AUSTRALIA
HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM
FOR SIGNATURE BY: OFFICIAL VETERINARIAN

I. IDENTIFICATION OF CONSIGNMENT

(a) Description of the product:

(b) Type and number of packages:

(c) Net weight of consignment:

(d) Shipping marks:

II. ORIGIN OF PRODUCTS

(a) Address of processing premises (including approval number):

(b) Name and address of exporter:

III. DESTINATION OF PRODUCTS

(a) The product will be despatched from the United Kingdom to:
AUSTRALIA

(country and place of destination)

(b) Name and address of consignee:

(c) Means of transportation:

IV. HEALTH INFORMATION

I, the undersigned Official Veterinarian, certify that the meat product described at I.(a) above meets the following requirements:

- a) the meat was derived from _____ (species);
- b) **Either:**
 - *i) the product does not contain any bovine-derived material (other than dairy ingredients, gelatine and/or collagen derived from hides and skins);
 - Or:**
 - *ii) the beef contained in this product was derived from bovine animals that have been born, raised and slaughtered in the following countries _____, in accordance with import permit No.: _____ ;
- c) the meat product was heat processed on _____ (date);
- d) the establishment described at II(a) is currently approved by the competent authority of the United Kingdom for producing/manufacturing meat products;
- e) the animals from which the meat product was derived were subjected to ante- and post- mortem veterinary inspection and were found to be free from contagious or infectious disease;
- f) in accordance with Import Permit No _____, the meat product has been subjected to the following heat treatment:
- g) the meat product contains no discernible pieces of meat;
- h) **Either:** *i) the identification/veterinary control number of the establishment where the meat was heat-processed is readily visible on the outer wrapping or package. The identification/veterinary control numbers cannot be removed without damage;

Or *ii) the product batch code/number, traceable back to the establishment where the meat was heat-processed, is readily visible on the outer wrapping or package. The batch codes/numbers cannot be removed without damage.
- j) the meat product has not been exposed to contamination before export;
- k) the meat product is being shipped to Australia in a clean container, the seal of which was intact at the time of export;
- l) **Either:** *i) the product does not contain any material derived from ovines and/or caprines (sheep and goat);

Or: *ii) the consignment contains neither offal nor protein products derived from offal, from sheep and goats over 12 months of age originating from countries or zones not considered free from scrapie.

Offal includes: skulls including brains and eyes, spinal cord, tonsils, thymus, spleen, distal ileum, proximal colon, lymph nodes, adrenal gland, pancreas, liver or bone marrow.

***Delete as appropriate (consult IP for guidance)**

Date:..... Signed:.....

Official Stamp: Name in Block letters:.....
Official Veterinarian

Address:.....
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