



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

DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS-NORTHERN IRELAND

ORIGINAL

NO:

EXPORT OF DAIRY PRODUCTS TO THE REPUBLIC OF KOREA
HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM

FOR SIGNATURE BY: OFFICIAL VETERINARIAN

1. IDENTIFICATION OF THE PRODUCTS

1-1. General Information		
▪ Certificate No:	
▪ Consignor (name/ address):		
▪ Consignee (name/ address):		
Departure port/airport	Entry port/airport	Name of Vessel or Flight
1-2. Product Information		
▪ Origin of product (Producer country):		
▪ Name of product:		
▪ Type of packaging:		
▪ Number of packages/Net weight:		
▪ Transportation/ Storage condition:	<input type="checkbox"/> Room temperature <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen	

▪ Processing Plant:		
Est. No	Name of Plant	Address
▪ Date of production or processing:		
▪ Shelf life:		
▪ Container No:		
▪ Type of heat treatment: Tick(√) in applicable box.		
1. LTLT: 63~65°C for 30minutes(1,800seconds) or equivalent heat treatment <input type="checkbox"/>		
2. LTLT: 65~68°C for 30minutes(1,800seconds) or equivalent heat treatment (only to milk creams) <input type="checkbox"/>		
3. LTLT: 68.5°C for 30minutes(1,800seconds) or equivalent heat treatment (only to ice creams and ice cream mix) <input type="checkbox"/>		
4. HTST: 72~75°C for 15-20 seconds or equivalent heat treatment <input type="checkbox"/>		
5. HTST: 74~76°C for 15-20 seconds or equivalent heat treatment (only to milk creams) <input type="checkbox"/>		
6. UHT: 130~150°C for 0.5-5seconds or equivalent heat treatment <input type="checkbox"/>		
7. Other: 2°C or higher for cured cheese cured over 60 days or ____°C for ____ seconds(minutes) <input type="checkbox"/>		
8. Countries not recognized as FMD-free countries by OIE: either HTST(____°C ____ seconds) <input type="checkbox"/> or UHT (____°C ____seconds) <input type="checkbox"/> and , if pH of raw milk is 7.0 or higher, 2times of HTST		
9. Raw milk and dairy products for cheese, aged at 2°C, or higher, for 60 days or more, may not be subject to sterilization conditions such as the temperature specified above. <input type="checkbox"/>		

2. DETAILS OF PRODUCTS

No	Processing Plant			Name of Product	Date of Production (Processing)	Shelf Life	Number of Packages	Net Weight
	Est. Approval Number	Name	Address					
1								
2								
3								
4								
5								
6								

3. HEALTH DECLARATION

I, the undersigned Official Veterinarian, hereby certify that:

1. Milk collection, manufacture, processing, packing, distribution, handling and storage of the exported livestock products have been performed in compliance with sanitary regulations on livestock products, and these products have been handled and shipped to the Republic of Korea in a manner avoiding re-contamination.
2. The exported livestock products were manufactured with raw materials that are derived from animals found to be healthy, in testing and examination accredited by the exporting country's government, and that are suitable for human consumption.

- 3. Containers or packaging materials for the exported livestock products are made of materials that are clean and harmless to humans, and sterilized products are placed in air tight containers or packages.
- 4. The exported livestock products are suitably labeled to show the product name, manufacturer, and date of manufacture (or sell-by date).

Official stamp:	ISSUER INFORMATION
	Title: _____
	Name of Official Veterinarian: _____
	Date/Signature: _____
Name of competent authority or certification body:	

V.I. 8576EHC APPLICATION



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