



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

DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS NORTHERN IRELAND

VETERINARY HEALTH CERTIFICATE FOR PROCESSED ANIMAL PROTEINS AND RENDERED FAT OF PORCINE ORIGIN  
INTENDED FOR EXPORT TO SOUTH AFRICA FROM UNITED KINGDOM FOR USE IN PETFOOD OR IN AQUATIC FEED

EXPORTING COUNTRY: UNITED KINGDOM

PART I: Details of Dispatched Consignment

1. Veterinary Import Permit number:					
2. Origin of the consignment (Address and approval number of the processing plant):			3. Certificate N°: .....		
			4. Responsible Ministry:		
5. Exporter (name, address):			6. Certifying Department:		
7. Importer (name, address):					
8. Country of origin:	ISO Code:	9. Country of dispatch:	ISO Code:	10. Country of destination:	ISO Code:
		UNITED KINGDOM	GB	SOUTH AFRICA	ZA
11. Place of loading:		12. Means of transport:		13. Declared point of entry:	
14. Conditions for transport/storage:					
15. Identification of container(s)/ Seal number(s):					
16. Identification of the Consignment:					
Nature of the processed animal protein, rendered fat or product:	Processed animal protein or fat of (species):	Nature of packaging:	Batch production reference number:	Number of packages:	Net weight:
			Total:		

**PART II: Health Information**

I, the undersigned official veterinarian, certify that the above-mentioned processed animal protein and/or rendered fat complies with the following sanitary requirements:

1. The exported processed animal protein and/or rendered fat was derived from healthy animals, which were born, reared and slaughtered in the United Kingdom;
2. The raw material used in the production of the processed animal protein and/or rendered fat originates from an area with a radius of 30 km in which there have not been any cases of Foot and Mouth Disease for the past 12 months;
3. The final product was produced and stored in a processing plant approved and supervised by the Veterinary Authority of the United Kingdom;
4. The exported processed animal protein and/or rendered fat is suitable for feeding pet animals and aquatic animals;
5. The processed animal protein and/or rendered fat was produced from raw porcine material that was:

**EITHER**

\* (a) heated to a core temperature of more than 133°C, for at least 20 minutes without interruption at a pressure (absolute) of at least 3 bars;

**OR**

\* (b) heated in a manner which ensures that:

\* (i) a core temperature greater than 100°C is achieved for at least 16 minutes;

**or**

\* (ii) a core temperature greater than 110°C is achieved for at least 13 minutes;

**or**

\* (iii) a core temperature greater than 120°C is achieved for at least eight minutes;

**or**

\* (iv) a core temperature greater than 130°C is achieved for at least three minutes;

(the core temperatures may be achieved consecutively or through a coincidental combination of the time periods indicated);

**OR**

\* (c) heated to a core temperature of 90°C at atmospheric pressure for at least 30 minutes;

6. The product was examined by random sampling of at least five samples from each processed batch taken at the processing plant that complies with the following microbiological standards<sup>(1)</sup>:

Samples of material taken during or upon withdrawal from storage at the processing plant:

*Salmonella*, absence in 25g: n = 5, c = 0, m = 0, M = 0;

*Enterobacteriaceae*: n = 5, c = 2, m = 10, M =  $3 \times 10^2$  in 1g;

7. The product does not contain proteins of ruminant and lagomorph origin;
8. The animal protein and/or rendered fat processing plant does not process any material of ruminant or lagomorph origin;
9. The product has undergone all precautions to avoid recontamination with pathogenic agents post-processing;
10. The product was packed in new packaging material, containerised and sealed at the approved facility under official supervision by the United Kingdom Veterinary Authority.

**Notes**

\* Delete as appropriate

<sup>(1)</sup> 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

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