



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

DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS - NORTHERN IRELAND

No:

EXPORT OF DAIRY AND DAIRY PRODUCTS (OTHER THAN RAW MILK CHEESE¹) WITH OR WITHOUT EGG PRODUCTS TO AUSTRALIA

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM

FOR COMPLETION BY: OFFICIAL VETERINARIAN

I. IDENTIFICATION OF THE CONSIGNMENT

- a) Product description (product name and commodity type):
- b) Type and number of packages:
- c) Net weight of consignment:
- d) Identification marks (serial numbers, batch numbers):
- e) Date of manufacture:
- f) Shipping marks (container no., seal no.):
- g) Means of transportation (name of vessel):

II. ORIGIN OF PRODUCT AND PRODUCT COMPONENTS

- a) Species of origin of the raw milk from which each of the milk derived components of the product originated:
- b) Country/countries of origin of the raw milk from which each of the milk derived components of the product originated:
- c) The dairy ingredients were manufactured (including, but not limited to, processing, packaging, labelling, and storage) in:

d) Name, location and authorised approval/registration number of the establishment/s from which the **raw milk** was processed:

e) Name, address and authorised approval/registration number of the establishment where the **export product** is processed:

f) Name and address of exporter:

III. DESTINATION OF THE PRODUCTS

a) Import Permit Number and Expiry Date (if permit required):

b) Name and address of consignee:

c) Name and contact number of consignee representative (if import agent used):

IV. HEALTH INFORMATION

I, the undersigned Official Veterinarian, certify that:

A) *in the case of cheese (other than raw milk cheese¹) and/or butter (unless not assessed as 'cheese or butter' in the Import Permit conditions)

i) the milk from which the cheese and/or butter was made is of *bovine and/or *ovine and/or *caprine origin only;

ii) the milk from which the cheese and/or butter was made originated only from animals resident in country/ies indicated in Paragraph II. b) above, which:
a. is/are approved by the Australian Director of Biosecurity as free from foot-and-mouth disease²;

iii) **either:**

a. *the country/ies of origin has controls in place to ensure only healthy animals are used for milk production;

or:

b. *the animals were clinically healthy at the time the milk was obtained;

iv) the cheese and/or butter was manufactured (manufacturing includes all steps prior to certification. This includes, but is not limited to, processing, packaging, labelling and storage) only in country/ies indicated in Paragraph II. c) above, which:

a. is/are approved by the Australian Director of Biosecurity as free from foot and mouth disease²;

v) the milk from which the cheese and/or butter was made was subjected to one of the following heat treatments:

EITHER:

a. *Pasteurisation at 72 °C for a minimum of 15 seconds;

or:

b. *UHT treatment of 135 °C for a minimum of 1 second;

or:

c. *an alternative heat treatment equivalent to pasteurisation of milk as stated on the Australian import permit:
[insert type of heat treatment and ingredient, e.g. pasteurisation of cream] at °C [temperature] for a minimum of seconds [time];

OR

*The milk from which the cheese and/or butter was made was not heat treated as described above³;

vi) **either:**

a. *the packaging or immediate container is stamped with the date of manufacture;

or:

b. *a consignment specific manufacturer's declaration with the date of manufacture for each batch or lot number was provided to the official veterinarian;

(Note: for cheese, the date of manufacture is the date the curd was set, or after).

B) *in the case of dairy or dairy based products (unless specifically assessed as 'cheese or butter' or 'retorted products' in the Import Permit conditions):

i) the milk from which the dairy ingredients were made is of *bovine and/or *ovine and/or *caprine origin only;

ii) the milk from which the dairy ingredients were made originated only from animals resident in country/ies indicated in Paragraph II. b) above, which:
a. is/are approved by the Australian Director of Biosecurity as free from foot-and-mouth disease²;

and

b. *if product contains dairy ingredients of bovine origin, is/are approved by the Australian Director of Biosecurity as free from lumpy skin disease⁴;

and

c. *if product contains dairy ingredients of ovine/caprine origin, is/are approved by the Australian Director of Biosecurity as free from sheep pox and goat pox⁵;

iii) **either:**

a. *the country/ies of origin has controls in place to ensure only healthy animals are used for milk production;

or:

b. *the animals were clinically healthy at the time the milk was obtained;

iv) the dairy ingredients were manufactured (manufacturing includes all steps prior to certification. This includes, but is not limited to, processing, packaging, labelling and storage) only in country/ies indicated in Paragraph II. c) above, which:

a. is/are approved by the Australian Director of Biosecurity as free from foot and mouth disease²;

and

b. *if product contains dairy ingredients of bovine origin, is/are approved by the Australian Director of Biosecurity as free from lumpy skin disease⁴;

and

c. *if product contains dairy ingredients of ovine/caprine origin, is/are approved by the Australian Director of Biosecurity as free from sheep pox and goat pox⁵;

v) the milk from which the dairy ingredients were made was subjected to one of the following heat treatments:

either:

a. *Pasteurisation at 72 °C for a minimum of 15 seconds;

or:

b. *UHT treatment of 135 °C for a minimum of 1 second;

or:

c. *an alternative heat treatment equivalent to pasteurisation of milk as stated on the Australian import permit:

[insert type of heat treatment and ingredient, e.g. pasteurisation of cream] at °C [temperature] for a minimum of seconds [time].

- vi) **either:**
 - a. *the packaging or immediate container is stamped with the date of manufacture;
 - or:**
 - b. *a consignment specific manufacturer's declaration with the date of manufacture for each batch or lot number was provided to the official veterinarian.

*C) The egg ingredients meet the stated requirements on the Australian import permit for the product as follows:

 *Delete as appropriate

¹ This certificate does not apply to raw milk cheese, as defined in Australian legislation in the *Imported Food Control Order 2019* (legislation.gov.au/Series/F2019L01233).

² As specified in the FMD-Free Country List prepared by the Director of Biosecurity and published on the Agriculture Department's website (agriculture.gov.au/biosecurity/legislation/fmd-free-country-list).

³ Goods which are not certified as being heat treated as described above will not be released from Australian biosecurity control until the conclusion of 30 days from the date of manufacture (curd set).

⁴ As specified in the LSD-Free Country List prepared by the Director of Biosecurity and published on the Agriculture Department's website (agriculture.gov.au/biosecurity/legislation/lsd-free-country-list).

⁵ As specified in the Sheep Pox and Goat Pox-Free Country List prepared by the Director of Biosecurity and published on the Agriculture Department's website (agriculture.gov.au/biosecurity/legislation/sheep-goat-pox-free-country-list).

Date:..... Signed:RCVS

Stamp: Name in block letters:

.....
Official Veterinarian

Address:.....
