



DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS- NORTHERN IRELAND

NO:

EXPORT OF MILK AND MILK PRODUCTS TO THE REPUBLIC OF CAMEROON

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM (NORTHERN IRELAND)

FOR COMPLETION BY: OFFICIAL VETERINARIAN

Identification of consignment

- a) Description of the products:
- b) Type and number of packages:
- c) Net weight of the consignment:
- d) Shipping marks:

II. Origin of consignment

- a) Name and address of premises manufacturing the product described at I:
- b) Name and address of exporter:

III. Destination of products

- a) The product was despatched from: **NORTHERN IRELAND**
to:

(country and place of destination)

b) Name and address of consignee:

c) Means of transportation:

IV. Health attestation

I, the undersigned, certify that:

1. In the case of milk, including dried milk powder

a) the milk has been subjected to an initial pasteurisation (at least 72°C for at least 15 seconds) in accordance with the European Union (EU) legislation laying down hygiene rules for food of animal origin and its official controls, followed by one of the following:

*i) a second heat treatment by high temperature pasteurisation (at least 72°C for at least 15 seconds), UHT (at least 135°C for at least 1 second) or sterilisation (verified by random sampling and incubation tests);

or

*ii) a drying process which includes a heat treatment with an equivalent effect to the above treatments;

or

*iii) treatment whereby the pH is lowered to below 6.0 and held there for at least one hour;

2. In the case of Milk Products

*a) they have been subjected to heat treatment of at least 72°C for 15 seconds or an equivalent treatment;

or

*b) they were prepared from milk which meets the following criteria;

the milk was subjected to an initial pasteurisation (at least 72°C for at least 15 seconds) in accordance with the European Union (EU) legislation, followed by one of the following:

*i) a second heat treatment by high temperature pasteurisation (at least 72°C for at least 15 seconds), UHT (at least 135°C for at least 1 second) or sterilisation (verified by random sampling and incubation tests);

or

*ii) a drying process which included a heat treatment with an equivalent effect to the above treatments;

or

*iii) treatment whereby the pH is lowered to below 6.0 and held there for at least one hour.

* Delete as applicable

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

Name in block letters.....

Stamp

Official Veterinarian

Address

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