

**VETERINARY CERTIFICATE FOR DAIRY OR DAIRY-BASED PRODUCTS FOR
HUMAN CONSUMPTION EXPORTED FROM REPUBLIC OF ESTONIA TO THE
REPUBLIC OF SOUTH AFRICA**

A. IDENTIFICATION OF THE PRODUCTS:

1.1 Consignor Name: Address:	1.5 Certificate No ⁽²⁾
	1.6 South African Veterinary Import Permit No:
1.2 Consignee Name: Address:	1.7 Certifying Country:
1.3 Country of destination:	1.8 Country of origin:
1.4 Place of shipment	1.9 Veterinary Authority issuing the certificate:
1.10 Means of transport: Aeroplane <input type="checkbox"/> Ship/container <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Container number: Seal number:	
1.11 Species origin of dairy products:	
1.12 Nature of the commodity:	
1.13 Name of the product:	
1.14 Date of production:	1.16 Type of packaging:
1.15 Net weight (kg):	1.17 Number of packaging units:
1.18 Conditions of storage and transport Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>	
1.19 Name and address of processing establishment approved by the Competent Veterinary Authority:	
1.20 Official approval number of processing establishment:	

B. HEALTH ATTESTATION

I, _____ an official veterinarian, authorised thereto by the Veterinary Authority of _____ (country of origin and export) hereby certify that the dairy or dairy-based products mentioned overleaf comply with the following conditions:

1. The dairy and/or dairy-based products (delete as appropriate):
 - 1.1 were derived from animals kept in herds in the country of origin and export; which were not under any veterinary restrictions for diseases which can be transmitted through the milk of that species;

OR
 - 1.2 were legally imported into the exporting country, from _____ (country authorized for Republic of South Africa¹)

2. In the case of dairy or dairy products derived from **ovine** and/or **caprine** origin, the dairy and dairy products come from Scrapie free establishments (including the farm of origin).

3. The dairy and/or dairy-based products were processed at an establishment/facility officially approved for export by the Veterinary Authorities of the exporting country.

4. Please delete as appropriate:
 - 4.1 In the case of dairy and/or dairy-based products originating from areas where no outbreak of foot-and-mouth disease has occurred within the last 12 months prior to collection of the milk and where vaccination against foot-and-mouth disease have not been carried out in the 12 months prior to collection of the milk:
 - 4.1.1 Ultra high temperature treatment at 132°C for 1 second; and/or
 - 4.1.2 Pasteurised at 72°C for 15 seconds or 60°C for 30 minutes; and/or
 - 4.1.3 Heat sterilised for 30 minutes at a pressure of 15 lbs (100kPa); and/or
 - 4.1.4 An acidification process such that the pH value is lowered and kept below 6 for at least one hour.

OR
 - 4.2 In the case of dairy and/or dairy-based products originating from areas where an outbreak of foot-and-mouth disease has occurred within the last 12 months prior to collection of the milk or which have carried out vaccination against foot-and-mouth disease in the last 12 months prior to collection of the milk:
 - 4.2.1 The product is not a raw-milk cheese
 - 4.2.2 Ultra high temperature treatment at 132°C for at least 1 second; and/or
 - 4.2.3 An initial heat treatment having an effect at least equivalent to that achieved by pasteurisation at a temperature of at least 72°C for 15 seconds, so as to produce a negative reaction to the phosphatase test, followed by:
 - (i) A second heat treatment involving high-temperature pasteurisation, UHT or sterilisation, so as to produce a negative reaction to the peroxidase test; or
 - (ii) In the case of milk powder or a dry milk-based product, a second heat treatment having an effect at least equivalent to that achieved by the first heat treatment, so as

to produce a negative reaction to the phosphatase test, followed by a drying/dessication process; or
 - (iii) An acidification process such that the pH value is lowered and kept below 6 for at least one hour.

5. In the case of cheese sourced from unpasteurised / raw milk, the country must be free from foot-and-mouth disease and the following controls need to be complied with (delete this clause if not applicable):
- 5.1 The cheese was stored at an appropriate temperature for a period of not less than 90 days from the date of manufacture for long-extended life cheese (conté, cantal, Roquefort, Parmigiano Reggiano, Grana Padano, Provolone etc.)
 - 5.2 An acidification process such that the pH value was lowered and kept below 6 for at least one hour.
 - 5.3 The following matters were monitored during cheese production:
 - (i) pH during the acidification process,
 - (ii) salt concentration,
 - (iii) moisture content
 - 5.4 After ripening for a period of at least 60 days, the product was tested for *Listeria monocytogenes*, with negative results.
6. The dairy and/or dairy-based products:
- 6.1 do not contain any products derived from animals other than dairy or dairy-based products (except for natural rennet and/or fish oil); **AND**
 - 6.2 do not contain any harmful additives and is unconditionally passed as fit for human consumption; **AND**
 - 6.3 do not, to the best of my knowledge and belief, constitute any danger of introducing infectious or contagious diseases into South Africa.

Signed at _____ (place) on _____ (date)

Signature of authorised official veterinarian ⁽³⁾

Name in print: _____

Designated rank: _____

OFFICIAL STAMP ⁽³⁾

Email address: _____

Tel No.: _____ Fax No.: _____

IMPORTANT NOTES:

1. Authorised countries include: Argentina, Brazil, Uruguay, Chile, Canada, USA, New Zealand, Australia, Israel, Zimbabwe, Swaziland, Botswana, Namibia, Mozambique, Singapore, Saudi Arabia (only UHT milk and milk powder), Kenya, Malaysia, Thailand, Norway, Switzerland, Ukraine and European Union member states (only facilities registered for trade within the Union and complying with all the relevant European Union Directives)
2. The certificate number must appear on all pages of the certificate
3. The certificate must be stamped and signed in a colour different to the printing