Western Cape Department of Agriculture

Program: Veterinary Services

Sub-program: Export control

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**VETERINARY HEALTH CERTIFICATE FOR MILK AND MILK-BASED PRODUCTS**

**FROM THE REPUBLIC OF SOUTH AFRICA TO ANGOLA**

RESPONSIBLE VETERINARY ADMINISTRATION: Department of Agriculture, Private Bag X 138, Pretoria, 0001.

ISSUING VETERINARY AUTHORITY: Western Cape Department of Agriculture, Private Bag X1, Elsenburg, 7607

STATE VET REFERENCE NUMBER:

1. DESCRIPTION

**1. Identification of Products:**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Product Description** | **Species** | **Batch No** | **Type of packaging** | **Quantity** | **Net weight (kg)** |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
| **NET WEIGHT** |  |  |  |  |  |

**2. Origin of Products:**

1. Name and Address of Consignor (RSA):
2. Name, ZA number and address of Production Establishment:

**3. Destination of Products:**

3.1 Name and address of Consignee:

1. HEALTH ATTESTATION
2. ATTESTATION:

I, the undersigned authorized official veterinarian, hereby certify that the milk or milk based products mentioned on the Veterinary import permit No. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and described above,

1. was produced from either (cross out that which is inapplicable):
   1. Milk or milk based products, derived from animals kept in herds in the country mentioned above which were not under restrictions due to foot and mouth disease or rinderpest;

OR

1. Was processed at an officially approved manufacturing plant and subjected to one of the following processes to ensure that destruction of the FMD virus:
   1. ultra high temperature (UHT – minimum temperature of 132°C for at least one second):
   2. an initial heat treatment having an effect at least equivalent to that achieved by pasteurization at a temperature of at least 72° C for at least 15 seconds so as to produce a negative reaction to the phosphatase test followed by:
      1. a second heat treatment involving high temperature pasteurization, UHT, or sterilization, so as to give a negative reaction to the peroxidase test, or
      2. 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 process, or
      3. an acidification process such that the pH value is lowered and kept below 6 for at least one hour.
2. Are not contaminated with notifiable diseases on the OIE Listed diseases 2012

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Signature of Official Veterinarian Stamp:

Name in print:

Designation: STATE VETERINARIAN