Western Cape Department of Agriculture

Veterinary Services

Export control

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

**FROM THE REPUBLIC OF SOUTH AFRICA**

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

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

SV REFERENCE NUMBER:

LESOTHO IMPORT PERMIT NUMBER: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ DATE ISSUED: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

ISSUED BY:

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

The undersigned official veterinarian certifies that the products described in section A above comply with the following:

1. The dairy and dairy products are derived from herds that were free from any contagious or infectious disease at the time of milking.
2. The dairy and dairy products were processed in a factory or processing plant that is approved by the government authorities for export. The standards in the establishment are considered equivalent to the requirements for the registration of local dairy establishments approved for export.
3. The dairy and dairy products were subjected to at least one of the following processes in an officially approved processing plant:
* Ultra high temperature treatment at 132°C for at least 1 second

and/or

* Pasteurisation at 72° C for at least 15 seconds

and/or

* Pasteurisation at 60° C for at least 30 minutes

and/or

* Heat sterilization for 30 minutes at a pressure of at least 100 kPa

and/or

* Acidification to a pH of 6 or less for at least 1 hour
1. The dairy and dairy products are considered not to contain any harmful additives and were unconditionally passed fit for human consumption.
2. The dairy and dairy products are packed in well sealed containers that do not cause contamination from outside.
3. The consignment was loaded into a clean vehicle/container suitable for transport of the product.

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Signature of Official Veterinarian Stamp:

Name in print:

Designation: STATE VETERINARIAN