Western Cape Department of Agriculture

Veterinary Services

Export control

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**VETERINARY HEALTH CERTIFICATE FOR CHILLED PRE-COOKED PORK PRODUCTS**

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

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

STATE VET REFERENCE NUMBER:

MAURITIAN 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)** |
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| **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 meat is derived from animals which
	1. have remained in an area where Foot and Mouth Disease has not been recorded for at least 3 months prior to slaughter
	2. Have been slaughtered in an abattoir approved for export purposes and have been subjected to ante-mortem and post-mortem inspection for FMD with favourable results.
2. The meat should come from carcasses
	1. From which the major lymphatic glands have been removed.
	2. Which have been submitted to maturation at a temperature above +2ºC for a minimum period of 24hours following slaughter, and in which the pH value of the meat was below 6.
3. The meat is fit for human consumption.
4. **The pork products have been subjected to a minimum cooking temperature of 70ºC for a minimum time of 10 minutes.**

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Signature of Official Veterinarian Stamp:

Name in print:

Designation: STATE VETERINARIAN