

**SWEDEN****Veterinary certificate for dairy and dairy-based products  
for human consumption to South Africa (ZA)**

<b>Part I: Details of dispatched consignment</b>	I.1. Consignor (name, address and country)		I.2. Certificate reference No <sup>(2)</sup>	I.2.a. TRACES reference number		
			I.3. Central competent authority			
			I.4. Local competent authority			
	I.5. Consignee (name, address and country)		I.6. South African Veterinary Import No			
	I.7. Country of origin	ISO code	I.8. Region of origin	I.9. Country of destination	ISO code	I.10 Region of destination
	I.11. Place of origin (name, approval number, address and postal code/Region)		I.12. Place of destination (name, approval number, address and postal code/Region)			
	I.13. Place of loading (name and postal code/Region)		I.14. Date and time of departure			
	I.15. Means of transport Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/> Identification: Number(s):		I.16. Entry BIP			
	I.18 Description of commodity		I.17. CITES / CITES			
			I.19 Commodity code (HS code)			
			I.20 Quantity			
	I.21. Temperature of product Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>		I.22. Number of packages			
	I.23. Seal/Container No		I.24. Type of packaging			
	I.25. Commodities certified for: Human consumption <input type="checkbox"/>		I.26			
		I.27 For export <input type="checkbox"/>				
I.28. Identification of the commodities						
Species (scientific name)		Nature of commodities		Approval number of treatment and/or processing establishment(s)	Net weight	Batch number

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<b>II. Health information</b>	II.a Certificate reference number <sup>(2)</sup>	II. b. TRACES reference number
<p><b>Health attestation</b></p> <p>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:</p> <p>1. The dairy and/or dairy-based products (delete as appropriate):</p> <p>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;</p> <p>OR</p> <p>1.2 were legally imported into the exporting country, from ..... (country authorized for Republic of South Africa<sup>(1)</sup>).</p> <p>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).</p> <p>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.</p> <p>4. Please delete as appropriate:</p> <p>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:</p> <p>4.1.1 Ultra high temperature treatment at 132°C for 1 second; and/or</p> <p>4.1.2 Pasteurised at 72°C for 15 seconds or 60°C for 30 minutes; and/or</p> <p>4.1.3 Heat sterilised for 30 minutes at a pressure of 15 lbs (100kPa); and/or</p> <p>4.1.4 An acidification process such that the pH value is lowered and kept below 6 for at least one hour.</p> <p>OR</p> <p>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:</p> <p>4.2.1 The product is not a raw-milk cheese</p> <p>4.2.2 Ultra high temperature treatment at 132°C for at least 1 second; and/or</p> <p>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:</p> <p>(i) A second heat treatment involving high-temperature pasteurisation, UHT or sterilisation, so as to produce a negative reaction to the peroxidase test; or</p> <p>(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</p> <p>(iii) An acidification process such that the pH value is lowered and kept below 6 for at least one hour.</p> <p>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):</p> <p>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.)</p> <p>5.2 An acidification process such that the pH value was lowered and kept below 6 for at least one hour.</p> <p>5.3 The following matters were monitored during cheese production:</p> <p>(i) pH during the acidification process,</p> <p>(ii) salt concentration,</p> <p>(iii) moisture content</p> <p>5.4 After ripening for a period of at least 60 days, the product was tested for <i>Listeria monocytogenes</i>, with negative results.</p>		

Part II: Certification

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Signature of the official veterinarian inspector<sup>(3)</sup>Seal<sup>(3)</sup>

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	<p>6. The dairy and/or dairy-based products:</p> <p>6.1 do not contain any products derived from animals other than dairy or dairy-based products; AND</p> <p>6.2 do not contain any harmful additives and is unconditionally passed as fit for human consumption; AND</p> <p>6.3 do not, to the best of my knowledge and belief, constitute any danger of introducing infectious or contagious diseases into South Africa.</p>		
<b>Official veterinarian inspector:</b>			
.....			
Name (in capital):		Qualification and title:	
.....			
Date:		Place:	
.....			
Tel No:		E-mail address:	
.....			
Stamp <sup>(3)</sup> :		Signature <sup>(3)</sup> :	
.....			

<sup>(1)</sup> Authorised countries include: Argentina, Brazil, Uruguay, Chile, Canada, USA, New Zealand, Australia, Israel, Zimbabwe, Swaziland, Botswana, Namibia, Mozambique, Singapore, Latvia, 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)

<sup>(2)</sup> The certificate number must appear on all pages of the certificate.

<sup>(3)</sup> The signature and stamp must be of a different colour to that of the print.