

KONUNGARIKET SVERIGE HÄLSOINTYG HEALTH CERTIFICATE

för mjölkprodukter av bovint ursprung avsedda för export till Australien / covering milk products of bovine origin for export to Australia

Country of destination	Exporting country
Australia	Sweden
Competent authority	Reference (optional)
I Individual many of the ray of property	
I. IDENTIFICATION OF THE MILK PRODUCTS Description of product	
Description of product	
Number of packages	Nature of packaging
Net weight	Container No/ Seal No/ Bill of lading number ¹⁾
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II. ORIGIN OF THE MILK PRODUCTS	
Address(es) and approval number(s) of treatment and/or processing e	establishment(s) approved for export:
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III DECTINATION OF THE MILK PRODUCTS	
III. DESTINATION OF THE MILK PRODUCTS	Name and address of consisting
Name and address of consignor (if other than the manufacturer)	Name and address of consignee
Signature of official inspector/veterinarian ⁴⁾	Official stamp ⁴⁾

IV.	HEALTH AFTESTATION
I, the	e undersigned official inspector/veterinarian hereby certify that:
i.	Species of origin:
	the milk from which the dairy ingredients in the product were made is of bovine origin only;
ii.	Disease status of the country of origin:
	the milk from which the dairy ingredients were made originated only from animals resident in
	which is/are approved by the Australian Director of Biosecurity as free from foot and mouth disease ²⁾ and lumpy skin disease ³⁾ ;
iii.	Animal health
	the country of origin has controls in place to ensure that only healthy animals are used for milk production, $OR^{1)}$
	the animals were clinically healthy at the time the milk was obtained;
iv.	Disease status of the country of manufacture
	the dairy ingredients were manufactured only in
	(manufacturing includes all steps prior to certification. This includes, but is not limited to, processing, packaging, labelling and storage)
v.	Date of manufacture
	the packaging or immediate container is stamped with the date of manufacture, $OR^{1)}$
	a consignment specific manufacturer's declaration with the date of manufacture for each batch or lot number was provided to the official inspector/veterinarian;
vi.	Heat treatment
	the milk from which the dairy ingredients were made was subjected to one of the following heat treatments: - Pasteurisation at 72°C for a minimum of 15 seconds, OR ¹⁾
	- UHT treatment of 135°C for a minimum of 1 second, OR ¹⁾
	- An alternative heat treatment equivalent to pasteurisation of milk as stated on the Australian import permit ⁵):
	[temperature] for a minimum of seconds [time].
Done a	at (place) on (date)
Signat	ure of official inspector/veterinarian ⁴⁾ Official stamp ⁴⁾
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Name	in capital letters and capacity

- 1) Delete as appropriate
- 2) As specified in the FMD-free Country List prepared by the Director of Biosecurity and published on the Agriculture Department's website (agriculture.gov.au/biosecurity/legislation/fmd-free-country-list).
- 3) As specified in the LSD-free Country List prepared by the Director of Biosecurity and published on the Agriculture Department's website (agriculture.gov.au/biosecurity/legislation/lsd-free-country-list).
- 4) The signature and stamp must be of a different colour to that of the print.
- 5) IMPORTANT: The alternative heat treatment stated in the health certificate should only be what is included in the particular import permit for the product (and not include other options that may have been in other import permits).