

Dairy Products for Human Consumption for Export to Colombia

Alert: As of January 1, 2017, certification of dairy products for human consumption for export to Colombia will be performed by the Agricultural Marketing Service (AMS). A 90 day transition period has been implemented and APHIS will continue to issue certificates as described below until April 1, 2017. After that time, Colombia will only accept certificates issued by AMS for dairy products processed in the United States. APHIS will continue issuing certificates for dairy products imported into the United States for re-export with no additional processing performed in the United States.

This document outlines the requirements for dairy products, such as ice cream, milk, milk powder, yogurt, and cheese, intended for human consumption for export to Colombia.

There are two Colombian agencies that regulate importation of dairy products for human consumption. There are ICA (animal health) and INVIMA (food safety, Ministry of Health). Strictly speaking an export certificate is not required for certain low risk dairy products (see list below, Colombia's ICA-CAN (Resolution 1153/2012). While these products would only need verification at the port of entry by ICA, please note that, INVIMA does require official documentation (export certificate, perhaps other documentation can also be accepted).

Products that may be exempt from health certification:

- UHT or sterilized milk and cream, both condensed and with or without the addition of sugar or any kind of sweetener, packed in tetrapack or cans
- Yogurt and similar fermented or acidified milk and creams
- Cheeses (melted, grated, powdered and with less than 50% moisture (calculated on a fat-free weight basis) or cheeses with 50% but less than 56% moisture calculated on a fat-free weight basis)
- Ice cream

Product description (product box on VS Form 16-4) should include the species of origin (bovine, buffalo, caprine, ovine) and the quantity of product being exported. The plant number as well as lot number and expiry or "best used by" dates should be indicated for each product type. Please note that the Colombia ICA has stipulated that the export certificate must include the plant number so that ICA and INVIMA inspectors can verify the product. Failure to include the plant number may result in rejection of the shipment.

The bilingual certification statements provided below should be made in the Additional Declaration section of a VS Form 16-4, Export Certificate for Animal Products, and VS Form 16-4A, Export Certificate for Animal Products Continuation Page, as necessary.

This office has on file a notarized affidavit from [company name] verifying the accuracy of the statements below. / *Esta oficina de Servicios Veterinarios tiene en sus archivos una declaración juramentada de [nombre de la compañía] certificando la veracidad de las afirmaciones enunciadas a continuación:*

1. The products were obtained from animals raised in or legally imported into the United States and/or produced with dairy ingredients imported legally. / *Los productos fueron obtenidos de animales criados en o importados legalmente en Estados Unidos y/o producidos con ingredientes lácteos importados legalmente.*
2. The milk from which the products were obtained originated from areas not under official quarantine for animal diseases of official control transmissible through pasteurized milk. / *La leche de la cual los productos fueron obtenidos se originó de áreas que no están bajo cuarentena oficial para enfermedades transmisibles de control oficial por medio de leche pasteurizada.*
3. The products come from a plant (s) officially authorized to process milk and milk products by the competent authority of the United States. / *Los productos provienen de una(s) planta(s) autorizadas oficialmente para procesar leche y productos lácteos por la autoridad competente de los Estados Unidos.*
4. The products were manufactured from milk that received a pasteurization or ultra pasteurization (UHT) treatment, or cheeses, when manufactured with raw milk, were matured at least 60 days at a minimum temperature of 2 degrees Celsius. / *Los productos fueron manufacturados de leche que recibió un tratamiento de pasteurización o ultra pasteurización (UHT), o los quesos elaborados con leche cruda fueron madurados por un mínimo de 60 días a 2 grados centígrados de temperatura.*
5. The products were manufactured under hygienic and sanitary conditions in accordance with U.S. laws and regulations and are not likely to pose any health risk for humans or animals. The products are freely sold in the United States. / *Los productos fueron manufacturados en condiciones higiénicas y sanitarias de acuerdo con las leyes y regulaciones de EE.UU. y no representarán un riesgo de salud a animales o humanos. Los productos se venden libremente en Estados Unidos.*
6. The products have not been processed using any type of artificial ultraviolet or ionizing radiation. / *Los productos no han sido procesados usando ultravioleta artificial o radiación ionizante.*
7. The products have been packaged using new containers and packaging materials in a manner intended to prevent contamination. / *Los productos han sido empacados usando contenedores y materiales de empaque nuevos con la intención de prevenir contaminación.*
8. The products have been subjected by the competent authority of the United States to a general surveillance scheme, including laboratory tests, designed to detect adulteration and validate microbial and compositional quality. / *Los productos han sido sujetos por la autoridad competente de los Estados Unidos a un esquema de vigilancia general, incluyendo pruebas de laboratorio, designadas para detectar adulteración y para validar calidad microbiana y composicional.*