

Bovine-Origin Dairy Products for Manufacturing (including samples for testing) for Export to Mexico

Products included in this IREG include caseins and caseinates, lactalbumin, casein-based glue, whey, yogurt and similar products that are not destined for direct human or animal consumption and that are intended for industrial purposes such as in the cosmetic industry.

Exporters should be advised to get a copy of the appropriate requirements sheet (“Requisitos Zoosanitarios Para Importación” (HRZ) issued by the government of Mexico. Any additional certification statements must be based on the HRZ and an English translation. Veterinary Services generally does not verify any additional import permits such as may be issued by the Ministry of Health or any testing or other requirements stipulated in such permits.

Commodities contained in bags, combos, boxes and containers, should be presented on pallets for its appropriate physical inspection.

The VS form 16-4 certificate must show the names and addresses of both the exporter and the importer. Exporters are alerted that additional documentation addressing product traceability and expiry may be required.

The certification statements listed below should appear in the Additional Declarations section of the VS form 16-4 and are made on the basis of a notarized affidavit.

The United States is recognized by the OIE as a country free of foot-and-mouth disease. / *El país de origen está clasificado por la Organización Mundial de Sanidad Animal (OIE) como libre de Fiebre Aftosa.*

This office has on file a notarized affidavit from [company name] verifying the accuracy of the following statements: / *Esta oficina cuenta en su expediente con una declaración notariada de [nombre de la compañía] que verifica la exactitud de las siguientes declaraciones:*

1. The product derived from animals clinically inspected and found healthy. / *El producto fue obtenido de animales que a la inspección se encontraron sanos.*
2. The product was processed in an establishment under official control. / *El producto se procesó en un establecimiento bajo control oficial.*
3. The product is approved for manufacturing uses or for testing. / *El producto está aprobado para uso industrial, o bien, para investigación.*
4. In the manufacturing of the product, no ruminant proteins, except milk and/or dairy proteins, were included. / *En la elaboración del producto no se incluyó proteína de rumiante excepto leche y/o proteínas de leche.*
5. Dairy ingredients or product were subjected to one of the following thermal treatments:
 - a. At least 132° C for more than one second;
 - b. At least 120° C for more than 60 seconds;
 - c. At least 115° C for more than 120 seconds;
 - d. At least 110° C for more than 180 seconds;

e. At least 72° C for more than 15 seconds (double pasteurization and with pH lower than 7.0) / El producto o los insumos lácteos fueron sometidos a cualquiera de los siguientes tratamientos térmicos:

a. Cuando menos 132°C por más de 1 segundo.

b. Cuando menos 120°C por más de 60 segundos.

c. Cuando menos 115°C por más de 120 segundos.

d. Cuando menos 110°C por más de 180 segundos.

e. Cuando menos 72°C por más de 15 segundos (en este último case, siempre y cuando se certifique que el pH es inferior a 7.0 o se someta a doble pasteurización).