

Certification for Dairy Products for Animal Feeding For Export to Mexico

For the export of bovine, caprine, ovine, and buffalo origin dairy products intended for animal feeding including milk replacer, powdered milk, whey protein, dehydrated colostrum (raw material), lactose, and caseins for non-human consumption, SENASICA Mexico requires an original official export certificate for animal products that indicates the name and address of the importer and the exporter. Required certification statements are indicated below.

SENASICA requires certain traceability information for animal products offered for importation. For balanced animal feeds for animal species not including dogs and cats, the export certificate should present the product lot number in the identification block. For each lot, the production date, the packing or shipment date, and the expiry date should be presented in a supplemental declaration from the exporting company. This exporter's declaration must be cross referenced to the certificate, and show lot numbers as well as the name of the official, their position within the company (acceptable examples: owner, president, quality control manager) and signature. The original and a copy of the supplemental declaration are required at the time of presentation of the product.

SENASICA also requires that an original and a copy of an appropriate manufacturer's certificate of quality control and/or analysis accompany the shipment of each lot being exported. Agricultural health inspectors will retain the copy after verification of the original.

Exporters are required to add an approved food coloring (e.g., red, green, blue or purple pigment) to dairy products containing casein, whey proteins and/or lactose intended for animal feeding. This is to preclude diversion into human food channels. Exporters requiring a waiver should have their importer seek this from the Livestock Subdelegation of the Ministry of Agriculture, Livestock, Rural Development, Fisheries and Food in the Mexican State to which the product is shipped/destined. This document is required to be presented upon entry into Mexico and should indicate the quantity of product being imported and how its use will be supervised.

The following certification statements are recommended on the Export Certificate for Animal Products (VS form 16-4):

The country of origin is classified by the World Organization for Animal Health (OIE) as free of foot-and-mouth disease (FMD). / *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 statements below.

1. Dairy ingredients used in the manufacture of the product originate in the country of origin indicated in this document or were legally imported from a country free from foot-and-mouth disease (FMD, Picornavirus). / *Los insumos lácteos utilizados en la elaboración del producto son originarios del país indicado en este documento como de origen; o bien, fueron importados legalmente de un país libre de fiebre aftosa (Picornavirus).*
2. The product was sourced from clinically healthy animals. / *El producto fue obtenido de animales que a la inspección se encontraron sanos.*
3. The product was processed in an establishment under official supervision of the competent authority for animal feeds. / *El producto fue procesado en establecimientos bajo control oficial.*
4. The product has been approved for animal feeding. / *El producto fue aprobado para consumo animal.*
5. In the manufacture of the product, no ruminant proteins were used except dairy (milk and/or milk protein). / *En la elaboración del producto no se incluyó proteína de rumiante excepto leche y /o proteínas de leche.*
6. Dairy protein ingredients were subjected to a heat treatment meeting one of the options listed below: / *En el producto los insumos lácteos fueron sometidos a un tratamiento térmico el cual cumple con uno de las siguientes opciones: At least 132° C for at least 1 sec. / Cuando menos 132° C par más de 1 seg.; At least 120° C for at least 60 sec. / Cuando menos 120° C par más de 60 seg.; At least 115° C for at least 120 sec. / Cuando menos 115° C por más de 120 seg.; At least 110° C for at least 180 sec. / Cuando menos 110° C para más de 180 seg.; or/o At least 72° C for at least 15 sec. with pH less than 7.0 or using double pasteurization. / Cuando menos 72° C por más de 15 seg. con pH menor de 7.0 o con doble pasteurización.*
7. Necessary precautions were taken after treatment to prevent contact of the product with any potential source of FMD virus. / *Se tomaron las precauciones necesarias después del tratamiento para evitar el contacto de los productos con cualquier fuente potencial del virus de Fiebre Aftosa.*