

## **Milk and Milk Products Intended for Animal Feeding for Export to Peru**

The bilingual certification statements provided below are for the export of dairy and dairy products intended for animal feeding to Peru and 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.

The Government of Peru requires that dairy products for use in animal feeding must be properly packaged and labeled. The label must indicate the establishment name or code, production date and a best used by/expiration date.

SENASA Peru advises that the product not meeting the certification requirements will be returned.

Product description (product box on VS Form 16-4) should include the species of origin and the quantity of product being exported.

Certification statements required on the VS form 16-4:

This office has on file a notarized affidavit from [insert company name] verifying the accuracy of the statements below: / *Esta oficina mantiene en archivos una declaración notariada de [nombre de la compañía] que verifica la certeza de las declaraciones de abajo:*

(Delete as appropriate / *Táchese lo que no corresponda*)

1. The product was: / *Los productos fueron:* [produced from milk obtained from animals resident in the United States and/or imported legally from Canada. / *obtenidos de animales residentes en los EE.UU. o que fueron importados legalmente desde Canadá.* ] [prepared with legally imported dairy ingredients. / *producido con ingredientes lácteos importados legalmente.*]
2. The product derives from a production facility authorized by the official competent authority of the United States to process milk and dairy products. The processing plant has been authorized by SENASA Peru. / *Los productos proceden de una planta de producción oficialmente autorizada para procesar leche y productos lácteos por la Autoridad Competente de los Estados Unidos. La planta procesadora ha sido autorizada por el SENASA Perú.*  
**Note:** Per official correspondence, all dairy facilities authorized to sell dairy products in the United States are considered approved by Peru's SENASA.
3. The product derives from herds that were not subject to sanitary restrictions at the time of collection of the milk and from production establishments that were not subject to sanitary restrictions at the time of processing the product, in an area of 10 km around during the sixty (60) days prior to the shipment. / *Los productos proceden de rebaños que no tuvieron restricciones sanitarias en el momento de la recolección de la leche y de establecimientos de producción que no tuvieron restricciones sanitarias al momento de la elaboración del*

*producto, en un área de 10 Km. a su alrededor y durante los sesenta (60) días previos al embarque.*

4. The product is approved for use in animal feeding. / *Los productos son aptos para el consumo animal.*

(Delete as appropriate / *Táchese lo que no corresponda*)

5. The milk was subjected to the following treatment: / *La leche fue sometida al siguiente tratamiento: [UHT pasteurization to a minimum temperature of 132°C for at least one second, combined with physical treatment to maintain pH 6 for at least one hour. / Ultrapasteurización (UHT) a una temperatura mínima de 132° C, durante por lo menos un segundo, combinada con un tratamiento físico que mantenga un pH de 6 por lo menos una hora.] [HTST double pasteurization, at least 72°C, during at least 15 seconds for two consecutive times. / Pasteurización rápida (HTST) de por lo menos 72° C durante por lo menos 15 segundos por dos veces consecutivas.] [HTST pasteurization at least 72°C, during at least 15 seconds, combined with physical treatment to maintain a pH 6, during at least one hour. / Pasteurización rápida (HTST) de por lo menos 72° C durante por lo menos 15 segundos, combinada con un tratamiento físico que mantenga un pH de 6 durante por lo menos una hora.] [HTST pasteurization at least 72°C, during at least 15 seconds, combined with a thermal treatment of at least 72°C and drying. / Pasteurización rápida (HTST) de por lo menos 72° C durante por lo menos 15 segundos, combinada con un tratamiento térmico de por lo menos 72°C y con desecación.]*
6. Precautions were taken after processing to avoid the contact of the product with microorganisms pathogenic for animals or humans. / *Se tomaron las precauciones necesarias después del tratamiento para evitar el contacto de la leche o sus productos con cualquier microorganismo potencialmente patógeno para animales o humanos.*
7. The product is subject to the general surveillance process of the official competent authority for the detection of adulterants and for validating microbial and compositional quality. / *El producto ha sido sujeto a un esquema general de vigilancia por parte de la autoridad competente de EEUU de América, designada para detectar cualquier adulteración y avalar la calidad microbiológica y de composición.*

(Delete as appropriate / *Táchese lo que no corresponda*)

8. [The products were packaged and transported in individual containers and clean vehicles. / *Los productos fueron empaquetado y transportado en contenedores individuales y vehículos limpios.*] [The product is shipped in bulk in vehicles that have been disinfected and fumigated with products authorized by the competent authority of the United States. / *El producto es embarcado a granel en vehículos que han sido previamente desinfectados y fumigados con productos autorizados por la autoridad competente de los EEUU de América.*]