Health Certificate No._____

(Valid Only if the USDA Veterinary Seal Appears Over the Certificate #)

Veterinary Certificate for the export of Products Containing Dairy and Egg From the United States to South Africa

Exporting Country: United States
Responsible Ministry: USDA, Animal and Plant Health Inspection Service
Certifying Department: Veterinary Services

South African Veterinary Import Permit number: _____

I. **Identification**

A. Manufacturer (name and address):

_____

B. Specify type of product: _____

C. Product derived from (species): _____

D. Production date: _____

E. Packaging/cartons bear the following markings: _____

F. Number of packaging units: _____

G. Net weight: _____

II. **Origin**

A. Consignor (name and address):

_____

B. Port of Loading: _____ Date of Loading: _____

C. Vessel/Aircraft (Voyage/flight number): _____

D. Container number: _____

E. Seal number: _____

III. **Destination**

A. Consignee (name and address):

_____

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IV. **Declarations**

I, the undersigned Official Veterinarian authorized by the Veterinary Services of the United States Department of Agriculture Animal and Plant Health Inspection Service, certify the products:

A. Were produced from products derived from flocks and herds which were not under any veterinary restriction for diseases to which the species are susceptible and can be transmitted by the product.

B. **The dairy products used**[i]**,**

☐ 1. In the case of milk originating from herds kept in a foot-and-mouth disease (FMD) free zone, which are not subject to any restrictions due to FMD and have not been vaccinated against FMD during the preceding 12 months,

- ☐ a. was subjected to ultra- high temperature treatment of 132^{0}C (269.6°F) for 1 second; AND/OR
- ☐ b. was pasteurized at 72^{0}C (161.6°F) for 15 seconds or at 60^{0}C (140°F) for 30 minutes; AND/OR
- ☐ c. was brought to an acidity of pH 4.7 or lower, through the process of manufacturing.

OR

☐ 2. In the case of dairy products originating from areas which are not free from FMD without vaccination,

- ☐ a. was subject to ultra-high temperature (UHT) (UHT = minimum temperature of 132^{0}C (269.6°F) for at least 1 second); OR
- ☐ b. was subject to an initial heat treatment having an effect at least equivalent to that achieved by pasteurization at a temperature of at least 72^{0}C (161.6°F) for at least 15 seconds, so as to produce a negative reaction to the phosphatase test, followed by:
  - (i) A second heat treatment involving high-temperature pasteurization, UHT, or sterilization, so as to produce a negative reaction to the peroxidase test: OR
  - (ii) In the case of milk-powder or a dry milk-based product, a second heat treatment having an effect at least equivalent to that achieved by the first heat treatment, so as to produce a negative reaction to the phosphatase test, followed by a drying process; OR
  - (iii) An acidification process such that the pH value is lowered and kept below 6 for at least one hour.

C. **The eggs used**

☐ 1. Was produced and packaged in a highly pathogenic notifiable avian influenza free country;[i]

OR

☐ 2. Was treated to time and temperature suitable for the inactivation of highly pathogenic notifiable avian influenza virus in eggs and egg products; [i]

- ☐ a. Whole egg: 60°C (140^{o}F) for 188 seconds
- ☐ b. Whole egg blends: 60°C (140^{o}F)for 188 seconds OR 61.1°C (142^{o}F)for 94 seconds
- ☐ c. Liquid egg whites: 55.6°C (132^{o}F)for 870 seconds OR 56.7°C (134^{o}F)for 232 seconds
- ☐ d. 10% salted yolk: 62.2°C (144^{o}F)for 138 seconds
- ☐ e. Dried egg yolk: 67°C (143.96 ^{o}F) for 20 hours OR 54.4°C (131^{o}F) for 513 hours

AND

☐ 3. Was produced and packaged in a Newcastle disease, as defined by the OIE, free country or zone; [i]

OR

☐ 4. Was treated to a time and temperatures suitable for the inactivation of Newcastle Disease virus, as defined by the OIE, in eggs and egg products;[i]

- ☐ a. Whole egg 55^{o}C (131^{o}F) for 2,521 seconds (42 min); 57 ^{o}C (134.6 ^{o}F) for 1,596 sec (26.6 min); or 59^{o}C (138.2^{o}F) for 674 seconds (11.23 min)
- ☐ b. Liquid egg whites: 55^{o}C – 131^{o}F for 2,278 sec (37.97 min); 57^{o}C (134.6^{o}F) for 986 seconds (14.4 min); 59^{o}C – 138.2^{o}F for 301 seconds (5 min)
- ☐ c. 10% salted yolk 55^{o}F (134.6^{o}F) for 176 seconds (2.9 min)
- ☐ d. Dried egg white 57^{o}C (134.6) for 50.4 hours (2.1 days)

AND

5. Was subject to a pasteurization process, such that each particle of egg product was subject to heat or other treatments to destroy harmful viable microorganisms, including salmonella.

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D. The product was manufactured in facilities inspected and approved by the competent authority and subjected to regular audits or inspections aimed at ensuring that the processing is properly and hygienically carried out, to produce a product that is fit for human consumption.

E. The products do not, to the best of my knowledge and belief, contain any harmful additives or constitute any danger of introducing infectious or contagious diseases into South Africa.

_____ _____

Signature of Official Veterinarian Date

_____

Name in Print Official Seal

_____

Designation

_____

[i] Delete as appropriate