

**Veterinary Certificate for raw milk and milk products¹ from cloven-hoofed animals
to be exported to Japan from the United States for human consumption**

This is to certify that:

1. The United States is free of foot and mouth disease (FMD), and vaccination against FMD is prohibited in the United States.
2. Importation of cloven-hoofed animals that have been vaccinated against FMD into the United States is prohibited.
3. The United States has appropriate requirements for the import and export of raw milk and milk products from the perspective of animal health.
4. The certified product(s) was/were produced from raw milk obtained from clinically healthy animals as required by U.S. regulations.

This office has on file a notarized affidavit from _____
(name of company) verifying the accuracy of the statements below. I, the endorsing official listed below, have read the notarized affidavit referenced above, and to the best of my knowledge and belief these statements are true.

The certified product(s):

1. Was derived from milk:

[Select one or more]

____ A. Originating (produced, packaged, and/or stored) in the United States (Mainland, Hawaii, Guam and Puerto Rico only), and/or Listed Countries²; and was not produced, packaged, or stored in any other region at any time from production of the raw milk to the export of the derived product to Japan; and/or

____ B. Originating in or legally imported into the United States and subjected to the following processing:

[Select one or more of i-v on page 2.]

¹ Harmonized Schedule (HS) Codes 0401 (Milk and cream, etc.); 0402 (Milk and cream, etc.); 0403 (Buttermilk, etc.); 0404 (Whey, etc.); 0405 (Butter, etc.); 0406 (Cheese, etc.); 3502.20, 3502.90 (Milk albumins, etc.)

² As published in Japan's Ministry of Agriculture, Forestry, and Fisheries Website:
https://www.maff.go.jp/aqs/topix/dairy_products_en.html#listed_countries

- ____ (i) heating to a minimum temperature of 132 degrees Celsius for at least one second in liquid form (UHT), or
____ (ii) if the milk has a pH less than 7.0, heating to a minimum temperature of 72 degrees Celsius for at least 15 seconds in liquid form (HTST), or
____ (iii) if the milk has a pH of 7.0 or greater, HTST applied twice, or
____ (iv) a process maintaining of a pH of less than 6 for at least one hour, or
____ (v) a method approved by the competent authority of the United States as an FMD inactivation method equivalent to (i) – (iv) above.

2. Was/were produced, packaged, and stored from raw milk collection to shipment of final products to Japan in a manner designed to prevent commingling with milk or milk products not meeting these requirements.
3. Is/are packaged hygienically with appropriate materials.
4. Is/are intended for human consumption.
5. Was/were produced at the following facility or facilities: [insert name and address (and if available official number) of production facility or facilities]

6. Was/were manufactured under a system designed to produce a product of equivalent or greater safety (regarding sanitary production) as the criteria of Japan.

Competent authority: USDA, ANIMAL AND PLANT HEALTH INSPECTION SERVICE, VETERINARY SERVICES

Name and title of official veterinarian:

Signature of official veterinarian:

Official seal:

Date:

DESCRIPTION OF THE CONSIGNMENT

NAME AND ADDRESS OF EXPORTER:

NAME AND ADDRESS OF CONSIGNEE:

Certificate Number: _____

Page ____ of ____

PRODUCT (type of product, quantity, unit of measure, species of origin, and production date(s)):

IDENTIFICATION:

CONVEYANCE: