This certificate and statements should not be edited, altered, or amended, except as directed in the Guidance Documents

Exporter Guidance for Completion of the
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):

> I.A. - Must match name & address of the manufacturer identified on the Sanitary Certificate

B. Specify type of product:

> I.B. – The name of commodity (protein drink / supplement) being exported must be included in this area, and must be the same as the name of the product listed on the Sanitary Certificate

C. Product derived from (species):

> I.C. – The species for both the dairy and egg ingredients must be included
>
> **NOTE:** Exported commodity (protein drink / supplement) must contain both dairy and egg

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):

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.

> IV.A – APHIS VS endorsement is based upon the U.S. disease status and the processing of the animal origin ingredients

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

> IV.B – Either option 1 **OR** 2 must be selected

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.

IV.B Option 1- Is consistent with U.S. FMD status. The processing (pasteurization) options are compliant with U.S. regulatory processing (pasteurization) standards for dairy products certified by federal or state dairy boards

NOTE: Processing option (a. - c.) may **only** be selected when the precise processing/pasteurization parameters (time & temperature or pH) the dairy products were subjected to are included on the Sanitary Certificate

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.

IV.B - Option 2: This option would only be selected if the commodity (protein drink / supplement) contains an imported dairy ingredient

NOTE: Contact your APHIS VS Area Office for additional guidance regarding the information and documents required to permit APHIS VS endorsement of this option

C. **The eggs used**

IV.C. – This item includes mandatory certifications for avian influenza (AI), Newcastle disease (ND) **AND** salmonella. Either option 1 **OR** 2 must be selected to satisfy AI requirements, either option 3 **OR** 4 must be selected to satisfy ND requirements **AND** option 5 must be selected to satisfy salmonella requirements

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

IV.C Option 1: Regarding Avian Influenza – Endorsed based upon U.S. AI disease status

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

IV.C Options 2.a – 2.e: Regarding Avian Influenza – APHIS VS may endorse this option only when the precise time & temperature the processed egg product were subjected to area included on the FSIS Form PY-200

AND

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

IV.C Option 3: Regarding Newcastle Disease - Endorsed based upon ND status of U.S. or zone the eggs were obtained and processed

OR

4. Was treated to time and temperature suitable for the inactivation of Newcastle Disease virus, as defined by the OIE, in eggs and egg products;[i]
   a. Whole egg 55°C (131°F) for 2,521 seconds (42 min); 57 °C (134.6 °F) for 1,596 sec (26.6 min); or 59°C (138.2°F) for 674 seconds (11.23 min)
   b. Liquid egg whites: 55°C (131°F) for 2,278 sec (37.97 min); 57°C (134.6°F) for 986 seconds (14.4 min); 59°C (138.2°F) for 301 seconds (5 min)
   c. 10% salted yolk 55°C (131°F) for 176 seconds (2.9 min)
   d. Dried egg white 57°C (134.6°F) for 50.4 hours (2.1 days)

IV.C Options 4.a – 4.d: Regarding Newcastle Disease – APHIS VS may endorse this option only when the egg product and the precise time & temperature the egg product was subjected to is included on the FSIS Form PY-200.

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.

IV.C Item 5 – Must be included on the certificate and may be endorsed by APHIS VS based upon FSIS certification on the PY-200 the processed egg product is compliant with 9 CFR 590

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.

IV.D. – May be endorsed by APHIS VS only when this exact statement is included on Sanitary Certificate

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.

IV.E. – May be endorsed by APHIS VS based upon the statement included on the Sanitary Certificate, the U.S. disease status and the U.S. regulatory processing requirements

[i] Delete as appropriate