



HEALTH CERTIFICATE FOR DAIRY OR DAIRY-BASED  
PRODUCTS FOR HUMAN CONSUMPTION TO THE REPUBLIC  
OF SOUTH AFRICA

NORWAY

Original

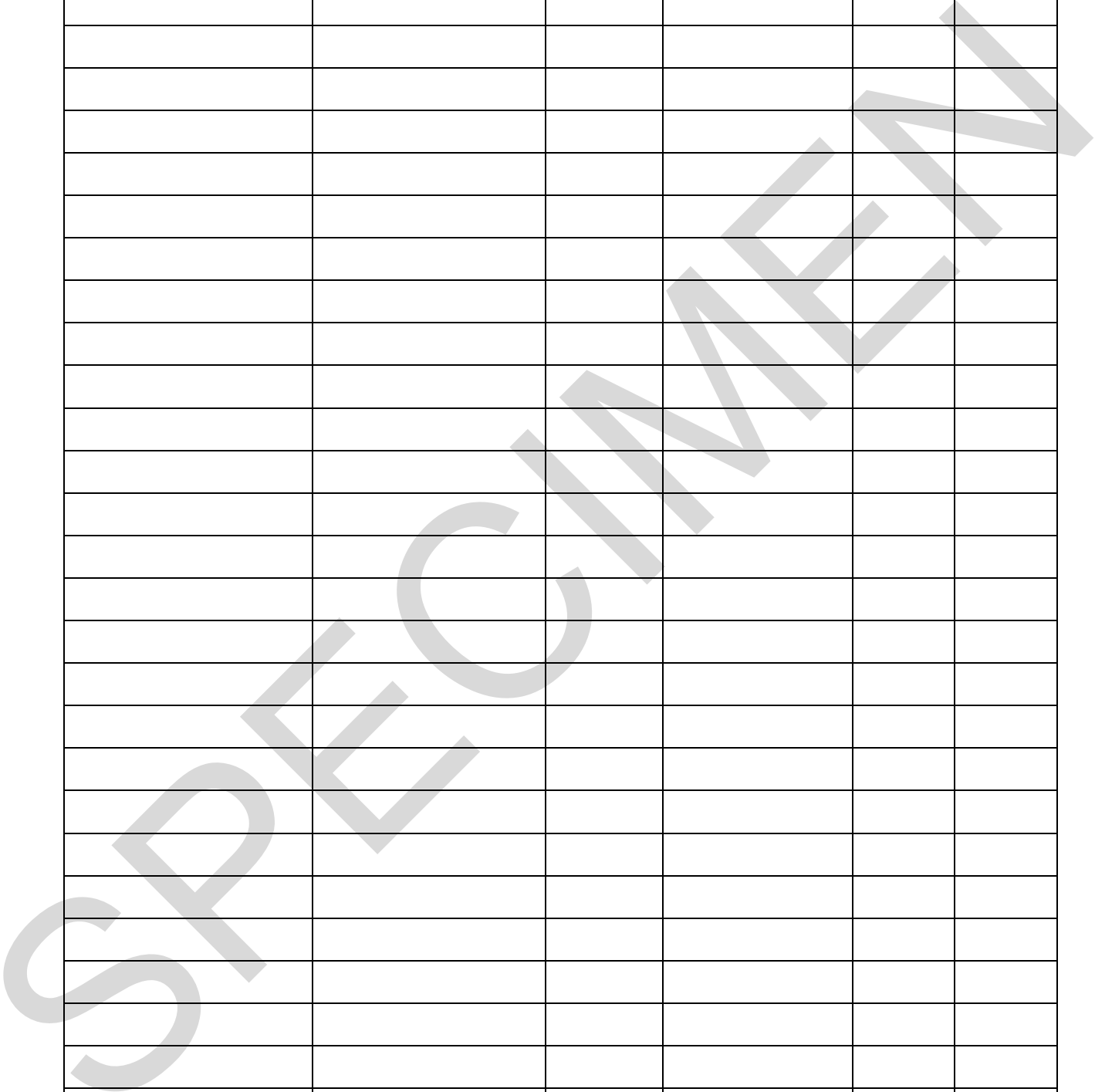
Replacement

Part I: Details of dispatched consignment	I.1. Consignor Name, Address, Country, Telephone				I.2. Certificate reference No	I.2.a Reference to original certificate if replacement		
	I.5. Consignee Name, Address, Country, Telephone				I.3. Central competent authority NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMUNDDAL, NORWAY. E-mail: <a href="mailto:postmottak@mattilsynet.no">postmottak@mattilsynet.no</a> Phone: +47 22400000			
					I.4. Local competent authority NORWEGIAN FOOD SAFETY AUTHORITY, REGIONAL OFFICE			
	I.7. Country of origin				I.6. South African Veterinary Import Permit No.			
					I.8. Region (if relevant)			
	I.7. Country of origin NORWAY		ISO code NO	I.8. Region (if relevant) XXX	Code XXX	I.9. Country of destination SOUTH AFRICA	ISO code ZA	I.10.
	I.11. Place of origin Name, Address				Approval no.	I.12. Place of destination Name, Address		
	I.13.					I.14. Date of departure		
	I.15. Means of transport Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/>				I.16.			
	Identification Documentation references				I.17.			
I.18. Description of commodity				I.19.				
I.21. Temperature of product Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>				I.20. Total quantity				
I.23. Seal and container no.				I.22. Number of packages				
I.25. Commodities certified for human consumption <input type="checkbox"/>					I.24. Type of packaging			
I.26.				I.27.				

Original

Replacement

I.28 Identification of the commodities			I.2. Certificate reference No		I.2.a Reference to original certificate if replacement
Product name	Animal species from which dairy originates	Appr. no. Processing plant	Lot identifier/date coding	No. of packages	Net weight



Original Replacement **II. Health information**

II.a. Certificate reference No

II.b. Reference to original certificate if replacement

I, the undersigned official veterinarian, authorized thereto by the Norwegian Food Safety Authority hereby certify that the dairy or dairy-based products mentioned overleaf comply with the following conditions:

1. The dairy and/or dairy-based products (mark the appropriate):
  - 1.1 were derived from animals kept in herds in the country of origin and export; which were not under any veterinary restrictions for diseases which can be transmitted through the milk of that species;
  - OR**
  - 1.2 were legally imported into the exporting country, from \_\_\_\_\_ (country authorized for Republic of South Africa1)
2. In the case of dairy or dairy products derived from **ovine** and/or **caprine** origin, the dairy and dairy products come from Scrapie free establishments (including the farm of origin).
3. The dairy and/or dairy-based products were processed at an establishment/facility officially approved for export by the Veterinary Authorities of the exporting country.
4. Please mark the appropriate:
  - 4.1 In the case of dairy and/or dairy-based products originating from areas where no outbreak of foot-and-mouth disease has occurred within the last 12 months prior to collection of the milk and where vaccination against foot-and-mouth disease have not been carried out in the 12 months prior to collection of the milk:
    - 4.1.1. Ultra high temperature treatment at 132°C for 1 second; and/or
    - 4.1.2. Pasteurized at 72°C for 15 seconds or 60°C for 30 minutes; and/or
    - 4.1.3. Heat sterilized for 30 minutes at a pressure of 15 lbs. (100kPa); and/or
    - 4.1.4. An acidification process such that the pH value is lowered and kept below 6 for at least one hour.
  - OR**
  - 4.2 In the case of dairy and/or dairy-based products originating from areas where an outbreak of foot-and-mouth disease has occurred within the last 12 months prior to collection of the milk or which have carried out vaccination against foot-and-mouth disease in the last 12 months prior to collection of the milk:
    - 4.2.1. The product is not a raw-milk cheese
    - 4.2.2. Ultra high temperature treatment at 132°C for at least 1 second; and/or
    - 4.2.3. An initial heat treatment having an effect at least equivalent to that achieved by pasteurization at a temperature of at least 72°C for 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/desiccation process; or
      - iii. An acidification process such that the pH value is lowered and kept below 6 for at least one hour.
5. In the case of cheese sourced from unpasteurized/raw milk, the country must be free from foot-and-mouth disease and the following controls need to be complied with (delete this clause if not applicable):

Original Replacement 

II.a. Certificate reference No

II.b. Reference to original certificate if replacement

Part II: Certification

5.1 The cheese was stored at an appropriate temperature for a period of not less than 90 days from the date of manufacture for long-extended life cheese (conté, cantal, Roquefort, Parmigiano Reggiano, Grana Padano, Provolone etc.)

5.2 An acidification process such that the pH value was lowered and kept below 6 for at least one hour.

5.3 The following matters were monitored during cheese production:

- i. pH during the acidification process,
- ii. salt concentration,
- iii. moisture content

5.4 After ripening for a period of at least 60 days, the product was tested for *Listeria monocytogenes*, with negative results.

6. The dairy and/or dairy-based products:

6.1 do not contain any products derived from animals other than dairy or dairy-based products; **AND**

6.2 do not contain any harmful additives and is unconditionally passed as fit for human consumption; **AND**

6.3 do not, to the best of my knowledge and belief, constitute any danger of introducing infectious or contagious diseases into South Africa.

**IMPORTANT NOTES:**

1. Authorized countries include: Argentina, Brazil, Uruguay, Chile, Canada, USA, New Zealand, Australia, Israel, Zimbabwe, Swaziland, Botswana, Namibia, Mozambique, Singapore, Latvia, Saudi Arabia (only UHT milk and milk powder), Kenya, Malaysia, Thailand, Norway, Switzerland, Ukraine and European Union member states (only facilities registered for trade within the Union and complying with all the relevant European Union Directives).
2. The certificate number must appear on all pages of the certificate.
3. The certificate must be stamped and signed in a color different to the printing.

Official veterinarian

\_\_\_\_\_  
(Place)

\_\_\_\_\_  
(Date)

Official Stamp

\_\_\_\_\_  
(Signature)

\_\_\_\_\_  
(Name, qualifications and title in capital letters)