



VETERINARY HEALTH CERTIFICATE FOR EXPORTS OF  
MILK AND DAIRY PRODUCTS EXCLUDING CHEESE AND BUTTER  
INTENDED FOR HUMAN CONSUMPTION  
OR FOR PRODUCTION OF PRODUCTS FOR HUMAN CONSUMPTION  
TO THE AUSTRALIA

NORWAY

Original <input type="checkbox"/>				Replacement <input type="checkbox"/>				
I.1. Consignor Name, Address, Country, Telephone				I.2. Certificate reference No		I.2.a Reference to original certificate if replacement		
				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> Tél.: +47 22400000				
				I.4. Local competent authority NORWEGIAN FOOD SAFETY AUTHORITY, DISTRICT OFFICE				
I.5. Consignee Name, Address, Country, Telephone				I.6. Transporter (if relevant)				
I.7. Country of origin	ISO code	I.8. Region (if relevant)	Code	I.9. Country of destination	SO code	I.10.		
Norway	NO			Australia	AU			
I.11. Place of origin Name, Address				Approval no.		I.12. Place of destination Name, Address		
I.13. Place of loading, Address					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"/> Identification Documentation references				I.16. Entry point in AU				
I.18. Description of commodity				I.17.				
				I.19. Commodity code (HS code)				
				I.20. Total quantity				
I.21. Temperature of product Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>				I.22. Number of packages				
I.23. Seal and container no.				I.24. Type of packaging				
I.25. Commodities certified for human consumption <input type="checkbox"/>								
I.26.				I.27.				

Part I: Details of dispatched consignment



Original  Replacement

II. Health information	II.a. Certificate reference No	II.b. Reference to original certificate if replacement
<p><b>II.1. Public health attestation</b></p> <p>I, the undersigned, declare that I am aware of the relevant provisions of Regulation (EC) No 178/2002, (EC) 852/2004, (EC) No 853/2004, (EC) 854/2004 and (EC) 2073/2005 and certify that the milk and dairy products described above were produced and inspected in accordance with those requirements, in particularly that:</p> <ul style="list-style-type: none"> <li>- they are unconditionally fit for human consumption;</li> <li>- the plant of origin of the dairy products is approved for exportation by the competent sanitary authorities, and is regularly inspected from the Norwegian Food Safety Authority;</li> <li>- they come from (an) establishment(s) implementing a program based on the HACCP principles in accordance with Regulation (EC) No 852/2004;</li> <li>- they have been treated and are in compliance with the hygiene requirements laid down in section IX, chapters I and II of annex III to Regulation (EC) No 853/2004;</li> <li>- they are under a surveillance scheme that secure the quality, safety and the health standards laid down in the criteria in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs and section IX, chapters I and II of annex III to Regulation (EC) No 853/2004 on criteria for milk;</li> <li>- they have been packaged and labeled in compliance with section IX, chapters III to V of annex III to Regulation (EC) No 853/2004 and Regulation (EC) nr. 1169/2011;</li> <li>- they have satisfactorily undergone the official controls laid down in Regulation (EC) 882/2004 and Regulation (EC) No 854/2004;</li> <li>- they have been produced from milk or cream that has been subjected to a heat treatment according to one of the following processes: <ul style="list-style-type: none"> <li><input type="checkbox"/> i. A sterilization process at a minimum temperature of at least 132° C for at least 1 second (Ultra High Temperature [UHT]), or;</li> <li><input type="checkbox"/> ii. A pasteurization process at a minimum temperature of at least 72° C for at least 15 seconds (high pasteurization), if the pH in the milk is &lt; 7, or;</li> <li><input type="checkbox"/> iii. A high pasteurization applied twice if the pH in the milk is &gt; 7;</li> </ul> </li> <li>- they do not contain any non-approved substance or additive or colorant;</li> <li>- they are according to regulations in force and to surveillance and control plans in the country of origin: <ul style="list-style-type: none"> <li>i. No forbidden treatment, or treatment generating detectable residues above the limits in force, has been effected on the animals from which the milk has been sourced;</li> <li>ii. The milk or the exported milk products do not contain, at levels above the allowed norms, residues of medications, pesticides and environmental contaminants, including PCBs and dioxins;</li> <li>iii. The milk and the exported milk products comply with the limits of accumulated radioactivity of Caesium 134 and 137, i.e. a maximum of 370 Bq/kg, a criterion which makes the products fit for human consumption;</li> </ul> </li> <li>- they have until loading been treated in such a way to avoid any risk of contamination. Processing and packaging have been executed by means of approved and clean material. Means of transportation are in compliance with admissible international norms;</li> <li>- the packaging bears the identification mark documenting that the milk or the exported dairy products come from approved establishments if an approval is required according to the regulation;</li> <li>- they have been transported and stocked at a temperature not exceeding -20° C (for ice cream) and -15° C (for frozen butter);</li> <li>- in case of infant formula, substituted vegetable fat has been produced in establishments which are subject to regulations in force on food hygiene and are controlled by the competent authorities.</li> </ul> <p>Date of manufacture (indicate the option that applies) :</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> The packaging or immediate container is stamped with the date of manufacture, OR</li> <li><input type="checkbox"/> A consignment specific manufacturer's declaration is provided with the date of manufacture for each batch or lot number.</li> </ul>		

Part II: Certification

Original

Replacement

## II.2 Animal health attestation for origin of milk

The milk and dairy products diver from milk of the following origin :

Bovine

Caprine

Ovine

### II.2.1.

The dairy farms are subject to supervision and inspection from the Norwegian Food Safety Authority to assure that the farm are in accordance with the regulation and follows good farming practice as milking animals that show no clinical signs of contagious diseases nor mastitis. The animals were clinically healthy at the time the milk was obtained.

### II.2.2.

I, the undersigned official veterinarian certify that the above mentioned milk and dairy products comply with the following conditions:

- The milk and dairy products originate from Norway that is declared free from Brucellosis (B. abortus, B. melitensis), Tuberculosis and Bovine leucosis in accordance with the relevant OIE Standard by the competent authority of Norway :
  - o where the relevant diseases are notifiable to the competent authority and reports of suspicion of infection of the relevant disease must be immediately investigated by the competent authority;
  - o all introduction of species susceptible to the relevant diseases come from an area declared free from disease, and ;
  - o species susceptible to the relevant diseases are not vaccinated against relevant diseases;
  - o where there are a surveillance scheme to control these disease.
- The milk and dairy products come from herds free from tuberculosis and brucellosis.
- The milk and dairy products originate from Norway that have been declared by OIE as free from food and mouth disease since 1952. The milk and dairy products come from herds that are not infected with food and mouth disease nor under the suspicion of being infected at the time of milk collection and are not vaccinated. The product was processed in a foot and mouth disease-free country, without vaccination.
- The milk or the milk from which the dairy product was made originated from a country recognized by the OIE as free from Lumpy skin disease.

Part II: Certification

Official veterinarian

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

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

Official Stamp

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

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

The color of the stamp and signature must be different to that of the other particulars in the certificate.