I Details of dispatched consignment				
I.1. Competent ministry in Finland		I.2. Certificate number (No)		
Ministry of Agriculture and Forestry				
I.3. Central competent authority in Finland				
Finnish Food Authority		and a second sec	i i i i i i i i i i i i i i i i i i i	
·		SUOMI		
1.4. Local competent authority issuing this certific	I.4. Local competent authority issuing this certificate		FINLAND	
		1		
I.5. Consignor/exporter				
Name		VETEDINA DV HE		
Address		VETERINARY HEALTH CERTIFICATE		
Auticss		for export of milk and milk products for		
		human consumption from Finland to South		
Tel. No		Α	frica	
I.6. Consignee/importer		I.7. Approval number(s) of treatment/processing establishment(s)		
Name		approved for export		
Address	Address			
Tel. No				
I.8. Country of export	I.9. ISO code	I.10. Country of destination	I.11. ISO code	
Finland	FIN	South Africa	SAF	
I.12. Physical address at final destination of products		I.13. Means of transport Identification, document reference		
I.14. South African Veterinary Import Permit number		1.15. Date of loading		
I.16. Container number		I.17. Seal number(s)		
II Identification of the products ⁽¹⁾				
II.1. Animal species from which Lot identifier/date coding				
milk originates				
		-		
Type of packaging		Number of packaging units	Net weight	
	r/date coding			
milk originates	•			
Type of packaging		Number of packaging units	Net weight	
II.3. Animal species from which Lot identifie	r/data acdina			
milk originates	r/date coding			
Type of packaging		Number of packaging units	Net weight	
1 JP OF PROMUEINE		- amor or paraging units		
II.4. Animal species from which Lot identifier/date coding			1	
milk originates	-			
Type of packaging		Number of packaging units	Net weight	

Certificate number (No)

III Attestation					
I, an official veterinarian, authorised thereto by the Veterinary Authority of Finland hereby certify that the milk or milk products mentioned overleaf comply with the					
following conditions:					
1.		nilk and/or milk products (delete as 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;			
	1.2	OR were legally imported into the exporting country, from	(country authorized for Republic of South Africa ⁽²⁾)		
2.	In the case of milk or milk products derived from ovine and/or caprine origin, the milk and milk products come from Scrapie free establishments				
2.		iding the farm of origin).	ink and mink products come nom berapic nee establishments		
3.					
4.					
	4.1 In the case of milk and/or milk 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 Pasteurised at 72°C for 15 seconds or 60°C for 30 minutes; and/or			
	4.1.3 Heat sterilised 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 milk and/or milk 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 achieve	d by pasteurisation 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 pasteurisation, UHT or sterilisation, 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				
			the phosphatase test, followed by a drying/dessication process; or		
	(iii) An acidification process such that the pH value is lowered and kept below 6 for at least one hour.				
5.		e case of cheese sourced from unpasteurised / raw milk, the country must be free fro			
	comp	lied with (delete this clause if not applicable):			
	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				
	5.0	(conté, cantal, Roquefort, Parmigiano Reggiano, Grana Padano, Provolone etc.)			
	5.2 5.3	An acidification process such that the pH value was lowered and kept below 6 for a The following matters were monitored during cheese production:	t least one hour.		
	5.5	5.3.1 pH during the acidification process,			
		5.3.1 privating the actimization process, 5.3.2 salt concentration,			
		5.3.3 moisture content			
	5.4 After ripening for a period of at least 60 days, the product was tested for <i>Listeria monocytogenes</i> , with negative results.				
6.	6. The milk and/or milk products:				
	6.1	do not contain any products derived from animals other than milk or milk products;			
	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.				
P	1				
Don	e at (pla	ace) Date of issue	Official stamp ⁽³⁾		
Signature of the official veterinarian ⁽³⁾					

Printed name and title of the official veterinarian

Email address and Tel. No of the official veterinarian

 $^{\left(1\right) }$ Continue if necessary on an attachment signed and stamped by the official veterinarian.

⁽²⁾ Authorised 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) ⁽³⁾ The signature and stamp must be in a different colour to that of the printing.