



DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS
SCOTTISH GOVERNMENT
WELSH GOVERNMENT
DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS
- NORTHERN IRELAND

No:.....

EXPORT OF HEAT-TREATED MEAT PRODUCTS IN CANS OR HERMETICALLY SEALED
CONTAINERS TO NEW ZEALAND

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM

FOR COMPLETION BY: OFFICIAL VETERINARIAN

I. Identification of the products

(a) Description of product (including species name):

(b) Type and number of packages:

(c) Net Weight of consignment:

(d) Shipping marks:

(e) Container/Serial Numbers:

II. Origin of the product

(a) Name, address and approval number of the slaughterhouse/processing
plant:

(b) Name and address of exporter:

III. Destination of the product

(a) The product was despatched from the United Kingdom to:

(country and place of destination)

(b) Name and address of consignee:

(c) Means of transportation:

(d) Date of departure:

IV. Health Certification:

I, the undersigned, certify that the canned or hermetically sealed meat products described above meet the following requirements:-

(a) The product has been heat-treated in a hermetically sealed container to an F0 value of 3 or more. The manufacturer's declaration confirming this must accompany the product to New Zealand;

(b) * Products containing beef derived from *Bos taurus* or *B. indicus* are derived from cattle born and continuously raised in:

I. * a country, zone or compartment posing a negligible BSE risk;

a. The cattle from which the meat products were derived passed ante-and post-mortem inspections; and

b. Where there have been indigenous cases of BSE in the country of export, the meat products were derived from cattle that were born after the date from which the ban on the feeding of ruminants with meat-and-bone meal and greaves derived from ruminants had been effectively enforced;

or

II. * a country, zone or compartment posing a controlled BSE risk;

a. The cattle from which the meat products were derived passed ante-and post-mortem inspections; and

b. The cattle were not subjected to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process, and

c. The fresh meat and meat products were produced and handled in a manner which ensures that such products do not contain and are not contaminated with:

i. The tonsils or distal ileum of cattle of any age; and

ii. The brains, eyes, spinal cord, skull and vertebral column and mechanically separated meat from the skull and vertebral column from cattle over 30 months of age.

* Delete as appropriate

Official Stamp

Signed RCVS
Official Veterinarian

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Name in block letters

Date.....

Address.....
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