

**ORIGINAL**

**DEPARTMENT OF LIVESTOCK DEVELOPMENT
MINISTRY OF AGRICULTURE AND CO-OPERATIVES, THAILAND**

OFFICIAL CERTIFICATE FOR MILK PRODUCTS FROM CLOVEN-HOOFED ANIMALS

Date**Certificate reference No : AC**

1. Name and address of consignor :		3. Name and address of producer (Establishment number) :	
2. Name and address of consignee :		4. Date of Manufacturing:	
5. Mean of transport : <input type="checkbox"/> Ship <input type="checkbox"/> Aeroplane <input type="checkbox"/> Truck <input type="checkbox"/> Other Name of ship / Flight No.:		7. Port of loading :	9. Country of Origin :
6. Container / Seal Number :		8. Port of destination :	10. Date of departure:

11. Type of products (e.g. Cheese, Butter):**12. Animal species of dairy ingredients:****13. Purpose of use:** Human consumption Animal consumption (cloven-hoofed animals / others animal / pet food) To be determined (likely to use for cloven-hoofed animal consumption) Other (.....)**14. Marks****15. Number and kind
of packages****16. Description of goods****17. Net Weight (Kgs.)**

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18. Certification

I, the undersigned official veterinarian, hereby certify that:

- 1. Milk products to be exported to Japan have been produced from raw milk obtained from clinically healthy animals, and it must be prohibited to use raw milk obtained from animals infected with animal infectious diseases as an ingredient according to legislation of the exporting country.
- 2. Raw milk used in the production of milk products to be exported to Japan has originated from herds which were not infected or suspected of being infected with FMD at the time of milk collection.
- 3. A FMD virus inactivation treatment of milk products has been carried out in any stage of production by any of the following methods
 [NOT intended for cloven-hoofed-animals consumption]
 (a) a minimum temperature of 132°C for at least one second in liquid form (UHT)
 (b) if the milk has pH less than 7.0, a minimum temperature of 72°C for at least 15 seconds in liquid form (HTST)
 (c) if the milk has pH 7.0 or greater, HTST applied twice
 (d) a process maintaining a pH less than 6 for at least one hour
 [Intended for cloven-hoofed-animals consumption (or likely to use for this purpose)]
 (a) HTST applied twice
 (b) HTST combined with another physical treatment, maintaining a pH less than 6 for at least one hour or additional heating to at least 72°C combined with desiccation
 (c) UHT combined with another physical treatment referred to in (b) above
 Name of country where 3 was carried out (if not in Thailand).....
- 4. Milk products to be exported to Japan have been produced, packaged and stored from raw milk collection to shipment of final products to Japan without contamination by pathogens of animal infectious diseases or commingling with milk products which do not meet Articles 1 to 3 in Animal Health Requirements for milk products to be exported to Japan from countries other than Listed countries.
- 5. Packages and containers such as carton boxes for milk products to be exported to Japan have been clean and hygienic.
- 6. Processing or production of the products was carried out in a sanitary manner based on equal criteria of Japan

Official veterinarian / Official inspector

Place of issue:

Date:

.....

Signature of the official veterinarian

Official Stamp

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Name and position in capital letters