



DEPARTMENT OF VETERINARY SERVICES
MINISTRY OF AGRICULTURE AND AGRO-BASED INDUSTRY
MALAYSIA



VETERINARY HEALTH CERTIFICATE

COUNTRY:

Part I: Details of dispatched consignment	I.1. Consignor :		I.2. Certificate Reference Number :				
	Name:		I.3. Veterinary Authority:				
	Address :						
	I.4. Consignee:						
	Name:						
	I.5. Country of Origin:			I.6. Country of Destination:			
	(ISO code) :			(ISO code) : Japan			
	I.7. Zone or Compartment of Origin:						
	I.8. Place of Origin :						
	Name:						
	Address :						
	I.9. Place of Loading :			I.10. Date of Export :			
	I.11. Mode of Transport :			I.12. Entry Point :			
	Identification :			I.13. CITES Permit No(s) /:			
	I.14. Identification of Container / Seal Number :			I.15. Temperature of Product :			
	I.16. Type of packaging:			I.17. Commodities Intended for Use As:			
	I.18. Identification of commodities:						
	Animal Type:	Nature of Commodity	Approval Number of Establishments	Treatment Type	Batch Number	Production Date	Number of Packages
	Dairy product	VHM no: Name: Address:					
TOTAL							

COUNTRY: MALAYSIA

II.a. Certificate Reference Number :

II. The undersigned Official Veterinarian certifies that the products described above satisfy(ies) the following requirements :

A. Kind of processing treatment:

A foot-and-mouth disease (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 degrees Celsius for at least one second in liquid (UHT)
- b) (pH less than 7.0) a minimum temperature of 72 degrees Celsius for at least 15 seconds in liquid form (HTST)
- c) (pH 7.0 or greater) HTST applied twice
- d) 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 degrees Celsius combined with desiccation
- c) UHT combined with another physical treatment, maintaining a pH less than 6 for at least one hour or additional heating to at least 72 degrees Celsius combined with desiccation

B. Certification:

- 1) The milk products to be exported to Japan have been produced from raw milk obtained from clinically healthy animals, and it is 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) 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.
- 4) The inactivation pathogen of treatment have been carried out at the -----.
- 5) The products have been subjected to standard pasteurization heat treatment in accordance with Malaysian Food Regulations, which are equivalent to Japan regulations.
- 6) The establishment in Malaysia is under the supervision of the Department of Veterinary Services Malaysia and has been found to be in full compliance with all the Good Manufacturing Practices (GMP) and Hazard Analysis and Critical Point (HACCP) requirements laid down.

Packages and containers such as carton boxes for milk products to be exported to Japan have been clean and hygienic

Issued at :

Name of Official Veterinarian:

Official position :

Official Stamp :

Date :

Signature :