

Schweiz / Suisse / Svizzera / Switzerland

Health certificate for the exportation of milk and dairy products

to Malaysia¹⁾

ıment	I.1. Consignor: Name: Address:			I.2. Certificate reference number*:					
consigr				I.3. a. Central competent authority: Federal Food Safety and Veterinary Office FSVO					
patched				I.3. b. Cantonal competent authority:					
Part I: Details of dispatched consignment	I.4. Consignee Name: Address:								
art I:	I.5. Country of origin: Switzerland ISO Code: CH			I.6. Country of destination: ISO Code:					
1	I.7. Place of origin: Name:			I.8. Place of loading:					
	Address:								
	Approval number of establishment(s) $^{2)}$:			I.9. Expected border post ²⁾ :					
	I.10. Means of transport (if available):			I.11. Temperature of the product:					
	Aeroplane □ Ship □ Road vehicle □ Other □	Railway wagon □		Ambient □	Chilled □		zen □		
	Identification ²⁾ :			I.12. Identification	of container/sea	al number ²⁷ :			
	I.13. Commodities intended for use as			I		I.14. Total r	number of		
	Human consumption □	Animal feed \square		Further processi	ng □	packages:			
	Technical use □	Cosmetic purpose □		Other					
	I.15. Identification of dairy products ³ : Nature of Commodity (HS code) ²⁾ :	Species (scientific name):	Mai	nufacturing plant:	Number of package:	Net weight	Lot ID/ Date code:		

- 1) This certificate meets the conditions of Annex I and II of Commission Regulation (EU) No 605/2010 of 2 July 2010 as amended.
- 2) If applicable
- 3) If necessary, extra tables can be attached as annex by the consignor and should be approved and stamped by the Cantonal Competent Authority.

Switzerland	Dairy products		
II. Sanitary information	Certificate reference number*:		

In accordance with the Agreement between the European Community and the Swiss Confederation on trade in agricultural products (OJ L 114, 30.4.2002, p. 132), animal health and public health conditions are equivalent. Therefore, the following applies.

II.1 Animal Health Attestation

- 1.1 Switzerland is recognised by the World Organization of Animal Health (OIE) as free from foot and mouth disease and rinderpest.
- 1.2 The dairy products described above have been manufactured from milk obtained from animals:
 - under the control of the official veterinary service,
 - subject to regular veterinary inspections to ensure that they satisfy the animal health conditions laid down in Chapter I of Section IX of Annex III to Regulation (EC) No 853/2004 and in Directive 2002/99/EC.

II.2 Public Health Attestation

2.1 The dairy products described above:

- 1) are manufactured from raw milk which:
 - a. comes from holdings registered in accordance with the Regulation (EC) No 852/2004 and checked in accordance with Article 18 of Regulation (EC) No 2017/625;
 - was produced, collected, cooled, stored and transported in accordance with the hygiene conditions laid down in Chapter I of Section IX of Annex III to Regulation (EC) No 853/2004;
 - meets the plate and somatic cell count criteria laid down in Chapter I of Section IX of Annex III to Regulation (EC) No 853/2004;
 - d. complies with the guarantees on the residues status of raw milk provided by the monitoring plans for the detection of residues or substances submitted in accordance with Council Directive 96/23/EC, and in particular, Article 29 thereof, are fulfilled:
 - e. pursuant to testing for residues of antibacterial drugs carried out by the food business operator in accordance with the requirements of Annex III, Section IX, Chapter I, Part III, point 4 of Regulation (EC) No 853/2004, it complies with the maximum residue limits for residues of antibacterial veterinary medicinal products laid down in the Annex to Regulation (EU) No 37/2010;
 - f. has been produced under conditions guaranteeing compliance with the maximum residues levels for pesticides laid down in Regulation (EC) No 396/2005, and maximum levels for contaminants laid down in Regulation (EC) No 1881/2006.
- comes from an establishment implementing a programme based on the HACCP principles in accordance with the Regulation (EC) No 852/2004,
- meets the relevant microbiological criteria laid down in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs, and
- 4) the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with the Directive 96/23/EC and in particular Article 29 thereof, are fulfilled.

either

- 5) Have undergone heat-treatment:
 - a. they have been processed, stored, wrapped, packaged and transported in accordance with the relevant hygiene conditions laid down in Annex II to Regulation (EC) No 852/2004 and Chapter II of Section IX of Annex III to Regulation (EC) No 853/2004.
 - b. they meet the relevant criteria laid down in Chapter II of Section IX of Annex III to Regulation (EC) No 853/2004

or

- have been obtained from raw milk that has not undergone any heat treatment during the manufacturing process:
 - a. they have been wrapped, packaged and labelled in accordance with Chapters III and IV of Section IX of Annex III to Regulation (EC) No 853/2004,
 - b. have been submitted to a process (i.e. for cheeses: ripening for more than 60 days) in order to avoid the presence of vegetative pathogenic microorganisms.
- 2.2 The undersigned Certifying Officer is aware of the provisions contained in Directive 2002/99/EC and in Regulations (EU) 2017/625, Regulation (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EU) No 2017/625.

	Switzerland	Dairy products
	III. Signature	Certificate reference number*:
Signature	Certifying Officer:	
Part III: Sign	Full name and address :	Official position:
	Date:	Stamp and signature: