



Schweiz / Suisse / Svizzera / Switzerland

Health certificate for the exportation of cheese (other than raw milk cheese) for human consumption to Australia

Part I: Details of dispatched consignment	I.1. Consignor: Name: Address:		I.2. Certificate reference number*:			
			I.3. a. Central competent authority: Federal Food Safety and Veterinary Office FSVO			
			I.3. b. Cantonal competent authority ⁽¹⁾ :			
	I.4. Consignee Name: Address:					
	I.5. Country of origin: Switzerland ISO Code: CH			I.6. Country of destination: Australia ISO Code: AU		
	I.7. Manufacturing establishment ⁽²⁾ : Name: Address: Approval number of establishment:			I.8. Treatment and/or processing establishment(s) ⁽²⁾ : Name: Address: Approval number(s) of establishment(s):		
	I.9. Country/zone of origin of raw materials (milk):			I.10. Date of manufacture as appears on the packaging:		
	I.11. Place of packaging:			I.12. Expected border post ⁽³⁾ :		
	I.13. Means of transport (if available): Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/> Identification ⁽³⁾ :			I.14. Temperature of product: Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/> I.15. Identification of container/seal number ⁽³⁾ :		
	I.16. Commodities intended for use as: Human consumption <input type="checkbox"/>				I.17. Purchase Order N°:	
I.18. Identification of dairy products ⁽⁴⁾ :						
Nature of Commodity (HS code) ⁽³⁾ :		Species (scientific name):	Type of packaging:	Number of packages:	Net weight	Import permit number:

(1) This certificate is valid only if issued by an officer authorised by the Cantonal Competent Authority of the issuing Swiss Canton.

(2) Establishment(s) approved by the competent authority.

(3) If applicable.

(4) If necessary, extra tables can be attached as annex by the consignor and should be approved and stamped by the cantonal competent authority.

Switzerland	Cheese (other than raw milk cheese)
II. Sanitary information	Certificate reference number*:
Part II: Sanitary information	<p><u>Cheese (other than raw milk cheese)¹</u></p> <p>The undersigned official veterinarian certifies that for the dairy products described above:</p> <ol style="list-style-type: none"> 1. The milk from which the cheese was made is of bovine, caprine, and/or ovine origin only. 2. The milk from which the cheese was made does not contain colostrum. 3. The milk from which the cheese was made originated only from animals resident in: <ol style="list-style-type: none"> 3.1. _____ [insert name/s of country/countries], a country/countries which is/are approved by the Australian Director of Biosecurity as free from foot-and-mouth disease (FMD)² AND/OR 3.2. _____ [insert name/s of country/countries], a country/countries which is/are listed in the Appendix - Exclusion dates for dairy products due to disease outbreaks. 4. The milk from which the cheese was made was sourced from healthy animals. 5. The goods and the dairy ingredients within the goods were manufactured only in: <ol style="list-style-type: none"> 5.1. _____ [insert name/s of country/countries], a country/countries which is/are approved by the Australian Director of Biosecurity as free from foot-and-mouth disease (FMD)² AND/OR 5.2. _____ [insert name/s of country/countries], a country/countries which is/are listed in the Appendix - Exclusion dates for dairy products due to disease outbreaks. <p><i>[Manufacturing includes all steps prior to certification. This includes, but is not limited to processing, labelling, and storage]</i></p> 6. The goods and the dairy ingredients within the goods were produced under documented quality assurance programs³ for dairy primary production, collection, transportation and processing. 7. All facilities involved in manufacture (other than labelling and storage) of the goods and the dairy ingredients within the goods are either registered, approved, or recognised as required for food safety by the relevant national authority. 8. <i>[Select the option(s) that applies]:</i> <ul style="list-style-type: none"> <input type="checkbox"/> The packaging or immediate container of the goods is stamped with the date of manufacture. <input type="checkbox"/> A consignment specific manufacturer's declaration with the date of manufacture for each batch or lot number for the goods was provided to the official veterinarian. <p><i>[for cheese, the date of manufacture is the date the curd was set, or later]</i></p> 9. Required if the goods were manufactured in, and/or contain dairy ingredients sourced from and/or manufactured in a country/ies listed in the Appendix - Exclusion dates for dairy products due to disease outbreaks⁴: <p>A statement that the goods or the dairy ingredients within the goods which were sourced from and/or manufactured in a country/ies listed in the Appendix - Exclusion dates for dairy products due to disease outbreaks were either fully finished and packaged for export from _____ [insert country] on _____ [insert date] or were exported from _____ [insert country] on _____ [insert date]. This date is prior to _____ [insert country's] exclusion period on _____ [insert date].</p> <p><i>[Note: This attestation is required for each applicable country listed in the appendix referenced above]</i></p>

¹ This certificate does not apply to raw milk cheese, as defined in Australian legislation in the Imported Food Control Order 2019 (legislation.gov.au/Series/F2019L01233)

² As specified in the FMD-free Country List prepared by the Director of Biosecurity and published on the Department of Agriculture, Fisheries and Forestry website (agriculture.gov.au/biosecurity-trade/policy/legislation/fmd-free-countrylist)

³ Documented quality assurance programs may include food safety programs and Hazard Analysis and Critical Control Point (HACCP) programs that manage the risk of contamination within the product, from raw ingredients to the finished packaged product.

⁴ The appendix 'Exclusion dates for dairy products due to disease outbreaks' is included in the Australian Import permit for the product being certified.

Switzerland	Cheese (other than raw milk cheese)
II. Sanitary information	Certificate reference number*:
<p>10. The milk from which the cheese was made was subjected to one of the following heat treatments <i>[select the option(s) that applies]</i>:</p> <p><input type="checkbox"/> HTST pasteurisation at a temperature of no less than 72°C for a minimum of 15 seconds.</p> <p><input type="checkbox"/> Batch (or LTLT) pasteurisation at a temperature of no less than 63°C for a minimum of 30 minutes.</p> <p><input type="checkbox"/> UHT at a temperature of no less than 132°C for a minimum of 1 second.</p> <p><input type="checkbox"/> Thermisation</p> <p style="padding-left: 40px;">i. Held at a temperature of no less than 64.5°C for a minimum of 16 seconds,</p> <p style="padding-left: 40px;">ii. Product is stored at a temperature of no less than 7°C for a minimum of 90 days from the date the curd was set.</p> <p><input type="checkbox"/> High temperature curd cook</p> <p style="padding-left: 40px;">i. Heated to a temperature of no less than 48°C</p> <p style="padding-left: 40px;">ii. Product has a moisture content of less than 39%, after being stored at a temperature of no less than 10°C for a minimum of 120 days from the date the curd was set.</p> <p><input type="checkbox"/> The milk or dairy ingredients underwent an alternative heat treatment as stated on the Australian import permit:</p> <p>Minimum temperature: _____</p> <p>Minimum time retained at this temperature: _____</p>	

Switzerland	Cheese (other than raw milk cheese)
III. Signature	Certificate reference number*:
Part III: Signature	<p>Official veterinarian:</p> <p>Full name and address: _____ Official position: _____</p> <p>Date: _____ Stamp and signature ⁽⁵⁾: _____</p>

(5) This certificate is valid only if stamped and signed by an officer authorised by the Cantonal Competent Authority of the issuing Swiss Canton. The signature and the stamp must be in a different colour to that of the printing of the certificate.