

SWEDEN**Health certificate for milk and milk products
intended for export to New Zealand (NZ)**

Part I: Details of dispatched consignment	I.1. Consignor (Name, address)			I.2. Certificate reference number	
	I.3. Consignee (Name, address)			I.4. Competent authority	
	I.5. Exporting country Sweden			I.6. Place of loading (name, postal code/region)	
	I.7. Entry BIP (Port of disembarkation)			I.8. Country of destination New Zealand	
	I.9. Name of milk or milk product <input type="checkbox"/> Pasteurised, UHT, or sterilised milk products <input type="checkbox"/> Thermised cheeses <input type="checkbox"/> Raw milk (unpasteurised) cheeses <input type="checkbox"/> Other raw milk (unpasteurised) products excluding raw fresh drinking milk and products from colostrum			I.10. Origin of product (name, approval number)	
I.11. Identification of product					
No. of packages	Nature of packaging	Nature of the product	Species product derived from (scientific name)	Net weight (kg):	Production date
I.12 Number of container(s) and container seal number(s):					

Signature of the official inspector⁽¹⁾Stamp⁽¹⁾

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Part II: Certification	II. Health information	II.a. Certificate reference number						
	<p>I, the undersigned, hereby certify that: The animal products herein described, comply with the relevant European Community animal health/public health standards and requirements which have been recognised as equivalent to New Zealand standards and requirements as prescribed in Council Decision 97/132/EC as last amended.</p>							
<p>III. Additional Declaration(s)/Guarantee(s):</p> <p>I, the undersigned, hereby certify that:</p> <p>a) The animal product is eligible for intra-Community trade without restriction.</p> <p>AND</p> <p>b) The animal product is pasteurised.⁽²⁾</p> <p>OR</p> <p>c) The thermised cheese has a moisture content of less than 39% and pH less than 5.6. The milk used to produce this cheese was rapidly heated to at least 64.5°Celsius for 16 seconds. The cheese was stored at not less than (greater than) 7°Celsius for 90 days.⁽²⁾</p> <p>OR</p> <p>d) The hard raw milk cheese has undergone a curd heat treatment of no less than 48°Celsius and has a moisture content of less than 36%, and has been stored at no less than 10°Celsius for at least 6 months (including transit time).⁽²⁾</p> <p>OR</p> <p>e) The milk products listed below are raw milk (unpasteurised) products.⁽²⁾ Product name (list products):</p>								
<p>Official inspector:</p> <table border="0" style="width: 100%;"> <tr> <td style="border-top: 1px dotted black; width: 50%;">Name (in capital)</td> <td style="border-top: 1px dotted black; width: 50%;">Qualification and title</td> </tr> <tr> <td style="border-top: 1px dotted black;">Date</td> <td style="border-top: 1px dotted black;">Place</td> </tr> <tr> <td style="border-top: 1px dotted black;">Stamp⁽¹⁾</td> <td style="border-top: 1px dotted black;">Signature⁽¹⁾</td> </tr> </table>			Name (in capital)	Qualification and title	Date	Place	Stamp ⁽¹⁾	Signature ⁽¹⁾
Name (in capital)	Qualification and title							
Date	Place							
Stamp ⁽¹⁾	Signature ⁽¹⁾							

⁽¹⁾ The signature and stamp must be of a different colour to that of the print

⁽²⁾ Delete as appropriate