

IMPORT REQUIREMENTS OF COUNTRIES

	Lesotho	Product/s	Issued i.t.o. the following authority & reference	Information
■	Dairy products must be derived from herds that are free from any contagious or infectious disease at the time of milking.	Dairy products	Lesotho Government Form A.V. 65 January 2011	
■	Dairy products must be processed in a factory or processing plant that is approved by the Government Authorities for export.		Lesotho Government Form A.V. 65 January 2011	
■	The dairy products must be wholesome and fit for human consumption:		Lesotho Government Form A.V. 65 January 2011	
	- Was subject to ultra high temperature treatment at 145°C for one second, and/or			
	- Was pasteurized for 15 seconds at 72°C or 30 minutes at 60°C, and/or			
	- Was heat sterilized for 30 minutes at a pressure of 15 lbs (100kPa), and/or			
	- Was brought to an acidity of pH 4,7 or lower, through the process of manufacturing, and/or			
	- The milk from which the product was derived was pasteurized as above.			
■	The dairy products must be packed in well-sealed containers that may not allow contamination from outside, and must have a suitable seal mark placed by an authorized officer in the country of origin.		Lesotho Government Form A.V. 65 January 2011	On 08.11.2011, Dr Rajput (DAFF) reported to the Export Certification Work Group of Milk SA that DAFF was trying to have the sealing requirements removed for products that are in tamperproof packaging.

■	The exporter / importer has been informed to undertake to inform the Lesotho Government Veterinary Officer nearest to the point of destination of the arrival of the products so that he could unseal and check the consignment.		Lesotho Government Form A.V. 65 January 2011	
■	The permit is valid for one consignment and 30 days from the date of issue.		Lesotho Government Form A.V. 65 January 2011	
	Tanzania	Product/s	Issued i.t.o. the following authority & reference	Information
■	Tanzania supply the SA Exporter (Manufacturer) with an IDF & TZDAR no. which then needs to be quoted to Intertek to do the inspection. Only once they received copies of the original shipping documents do they apply for an import permit. They do not forward the permit to us. The permit only gets issued once they have proof that the goods were shipped.		Uwe Kessel, Parmalat 17 September 2013	
	Malawi	Product/s	Issued i.t.o. the following authority & reference	Information
■	The product originates from areas where there have not been any cases of FMD and Contageous Bovine Pleuropnuemonia for the last six months, or	Milk	Malawi Government Form Ref. No. 15/3/32/111010929 February 2013	On 08.11.2011, Dr Rajput (DAFF) reported to the Export Certification Work Group of Milk SA that this requirement has been changed to read "The product originates from areas where there have not been any cases of FMD, Rinderpest or any notifiable diseases of cattle, pigs, sheep, goats and other

				domestic animals." This must be ascertained.
■	The product is processed under the following conditions:	Milk	Malawi Government Form Ref. No. 15/3/32/111010929 February 2013	
	- A sterilization process applying a minimum temperature of 132°C for at least one second (ultra high temperature [UHT]), or			
	- If the milk has a Ph less than 7,0 a sterilization process applying a minimum temperature of 72°C for at least 15 seconds (high temperature - short time pasteurization [HTST]), or	Milk		
■	- If the milk has a pH of 7,0 or over, the HTST process applied twice.	Milk	Malawi Government Form Ref. No. 15/3/32/111010929 February 2013	On 08.11.2011, Dr Rajput (DAFF) reported to the Export Certification Work Group of Milk SA that DAFF was in the process of negotiating removal of this requirement.
■	The product is processed in registered and licenced dairy factories which are subjected to regular inspection by a qualified state veterenarian.	Milk	Malawi Government Form Ref. No. 15/3/32/111010929 February 2013	
■	A sanitary certificate from Government veterinary authorities in South Africa must be produced at the point of entry into Malawi.	Milk	Malawi Government Form Ref. No. 15/3/32/111010929 February 2013	
■	The permit is valid for one consignment only and for one month from the date of issue.	Milk	Malawi Government Form Ref. No. 15/3/32/111010929 February 2013	

■	The product originates from areas where there have not been any cases of FMD, Rinderpest or any notifiable diseases of cattle, pigs, sheep, goats and other domestic animals.	Cheese	Ministry of Agriculture: Malawi Letter dated 14 September 2010	
■	The products are processed in registered and licenced dairy factories which are subjected to regular inspection by qualified Dairy Quality Control Technologists.	Cheese		On 08.11.2011, the Export Certification Work Group of Milk SA requested that DAFF clarify "qualified Dairy Quality Control Technologists".
■	The products are transported under sanitary frozen (4 °C) conditions in refrigerated trucks.	Cheese		On 08.11.2011, the Export Certification Work Group of Milk SA requested that DAFF clarify " sanitary frozen (4 °C) conditions in refrigerated trucks". On the same date, Dr Rajput (DAFF) sais that it was being negotiated to have the exporter sign a declaration stating that the products are transported under sanitary frozen (4,0 °C) conditions in refrigerated trucks.
	Zambia	Product/s	Issued i.t.o. the following authority & reference	Information
■	The baby milk powder from herds / flocks which were either not subjected to any restrictions due to Foot and Mouth Disease and Rift Valley Fever or have been kept in FMD free zone.	Baby milk powder	Republic of Zambia Department of Veterinary Services Form 2m L.500 4/91 June 2012	
■	The baby milk powder has been procesd to ensure	Baby milk	Republic of Zambia Department	

	destruction of the infectious micro-organisms including Foot and Mouth Disease, Rift Valley Fever Viruses, Brucellosis and Tuberculosis.	powder	of Veterinary Services Form 2m L.500 4/91 June 2012	
■	The necessary precautions were taken after processing to avoid contact of the products with any potential source of infectious agents.	Baby milk powder	Republic of Zambia Department of Veterinary Services Form 2m L.500 4/91 June 2012	
■	The baby milk powder must be wholesome and fit for human consumption.	Baby milk powder	Republic of Zambia Department of Veterinary Services Form 2m L.500 4/91 June 2012	
■	A veterinary health certificate shall be issued by the authorized Government veterinarian attesting to the above conditions.	Baby milk powder	Republic of Zambia Department of Veterinary Services Form 2m L.500 4/91 June 2012	
■	The exporter shall undertake to seal the consignments and provide information on seals requested on the attached SEAL FORM.	Baby milk powder	Republic of Zambia Department of Veterinary Services Form 2m L.500 4/91 June 2012	On 08.11.2011, Dr Rajput (DAFF) reported to the Export Certification Work Group of Milk SA that DAFF was trying to have the sealing requirements removed for products that are in tamperproof packaging. DAFF was requested to submit information to Milk SA on the "attached SEAL FORM".
■	The permit is valid for one consignment only of the quantity indicated.	Baby milk powder	Republic of Zambia Department of Veterinary Services Form 2m L.500 4/91 June 2012	

■	The milk powder originated from herds / flocks which were either not subjected to any restrictions due to FMD or have been kept in FMD free zones.	Milk powder	Information provided by DAFF on 23.10.2010	
■	The milk powder has been processed to ensure destruction of the infectious micro-organisms including Brucellosis and Tuberculosis.	Milk powder	Information provided by DAFF on 23.10.2010	
■	The necessary precautions were undertaken after processing to avoid contact of the products with any potential source of infectious agents.	Milk powder	Information provided by DAFF on 23.10.2010	
■	The milk powder must be wholesome and fit for human consumption.	Milk powder	Information provided by DAFF on 23.10.2010	
■	A veterinary health certificate shall be issued by the authorized Government veterinarian attesting to the above conditions.	Milk powder	Information provided by DAFF on 23.10.2010	
■	The exporter shall undertake to seal the consignments and provide information on seals requested on the attached SEALS FORM.	Milk powder	Information provided by DAFF on 23.10.2010	On 08.11.2011, Dr Rajput (DAFF) reported to the Export Certification Work Group of Milk SA that DAFF was trying to have the sealing requirements removed for products that are in tamperproof packaging. DAFF was requested to submit information to Milk SA on the "attached SEAL FORM".
■	The permit is valid for one consignment only of the quantity indicated.	Milk powder	Information provided by DAFF on 23.10.2010	

	Zimbabwe	Product/s	Issued i.t.o. the following authority & reference	Information
	Health Certificate			
	An authorized veterinarian of the Government of the RSA must certify that the milk / dairy products as stipulated:			
■	<p>Were produced and processed in the RSA only and originate from animals kept in areas which are not under any veterinary or quarantine restrictions; or</p> <p>Were legally imported into the exporting country from one or more of the following countries: New Zealand, Australia, Switzerland, Uruguay, United States of America and Canada; and satisfy the regulations for importation into the RSA.</p>	Milk / Dairy products	Zimbabwe Dept of Livestock & Veterinary Services Form DAIRYPRODS/12/99 April 2013	
■	Were processed at a manufacturing plant approved by the veterinary services department and is under official veterinary supervision.	Milk / Dairy products	Zimbabwe Dept of Livestock & Veterinary Services Form DAIRYPRODS/12/99 April 2013	
■	Were subjected to at least one of the following processes:	Milk / Dairy products	Zimbabwe Dept of Livestock & Veterinary Services Form DAIRYPRODS/12/99 April 2013	
	- Pasteurized milk at not less than 60°C for 30 minutes or not less than 72°C for 15 seconds.			
	- Sterilized milk at not less than 121°C for 30 minutes.			
	- UHT milk at no less than 132°C for not less than 3			

	seconds.			
	- Skimmed milk powder at not less than 120°C for one minute and spray dried at 200°C.			
	- Were acidified by bringing to pH of 4,7 or lower during manufacturing.			
■	Do not contain any harmful additives and are unconditionally passed fit for human consumption.	Milk / Dairy products	Zimbabwe Dept of Livestock & Veterinary Services Form DAIRYPRODS/12/99 April 2013	
■	Do not to the best belief and knowledge of the veterinarian, constitute any risk of introducing infectious or contagious diseases into Zimbabwe.	Milk / Dairy products	Zimbabwe Dept of Livestock & Veterinary Services Form DAIRYPRODS/12/99 April 2013	
	Mozambique	Product/s	Issued i.t.o. the following authority & reference	Information
■	Presenting the official certificate from where the animals came from, along with their product, sub products and grass area not suffering from any disease and are not coming from areas infected by contagious diseases.	De Leite em pó	Governo Da Provincia De Maputo Permit April 2013	
■	The animals, their products and grass must be accompanied with the original health licence passed by the official veterinarian when they are entering into the national territory.	De Leite em pó	Governo Da Provincia De Maputo Permit April 2013	
■	Official health re-inspection it's entering into the national territory.	De Leite em pó	Governo Da Provincia De Maputo Permit April 2013	

	Botswana	Product/s	Issued i.t.o. the following authority & reference	Information
	The official veterinarian authorized by the Veterinary Administration of South Africa must certify that:			
■	The products emanate from factories where approved pasteurization is carried out and	Cheese and Butter	Botswana Government Health Attestation September 2010	
■	To the best of his / her knowledge and belief, the importation of the products will not constitute potential danger of introducing infectious / contagious diseases in Botswana.	Cheese and Butter	Botswana Government Health Attestation September 2010	
	OR			
■	Where the products were imported by from (the third country), a copy of the certified Health Certificate from (the third country) is attached to state that the products emanate from a facility approved for export, by the Veterinary Administration of (third country).	Cheese and Butter	Botswana Government Health Attestation September 2010	
■	The farm(s) of origin of the milk is / are under monitoring by the state veterinary services of the exporting country and is / are certified to produce milk for human consumption.	Skimmed and Low fat milk	Botswana Government Health Attestation September 2010	
■	The bovine animals from which the product is derived originated from an area which has been free from foot and mouth disease for the preceding 6 months.	Skimmed and Low fat milk	Botswana Government Health Attestation September 2010	

■	The bovine animals from which the product is derived have been certified free from tuberculosis and brucellosis.	Skimmed and Low fat milk	Botswana Government Health Attestation September 2010	On 08.11.2011, the Export Certification Work Group of Milk SA recommended that it be adjusted to "The bovine animals from which the product is derived have been tested negative for TB and CA and declarations should be provided by State Veterinarians".
■	The pasteurized milk has been collected from an approved milk pasteurizing plant.	Skimmed and Low fat milk	Botswana Government Health Attestation September 2010	
	Namibia	Product/s	Issued i.t.o. the following authority & reference	Information
	A veterinarian authorized thereto by the Veterinary Administration of South Africa must certify that the milk / milk products:		Namibia Government Health Attestation September 2010	
■	Are from a certain animal species.	Milk / Milk products	Namibia Government Health Attestation September 2010	
■	Originate from herds / flocks which were born and reared in South Africa, or that the product was unconditionally imported into South Africa.	Milk / Milk products	Namibia Government Health Attestation September 2010	
■	Originate from herds / flocks which were not subject to any restrictions due to Foot and Mouth Disease at the time of milk collection.	Milk / Milk products	Namibia Government Health Attestation September 2010	
■	Was processed at an officially approved processing	Milk / Milk	Namibia Government	

plant and subjected to one of the following processes before being introduced into Namibian territory:	products	Health Attestation September 2010	
<p>• In the case of milk or milk based products originating from areas where no outbreaks of foot and mouth disease has occurred in the previous 12 months and where no vaccination against foot and mouth disease was carried out in the previous 12 months:</p>			
<p>- Ultra High Temperature (UHT) (UHT - minimum temperature of 132°C for at least one second; or</p>			
<p>- Pasteurized 72°C for at least 15 seconds or 60°C for 60 minutes or</p>			
<p>- Heat sterilized for 30 minutes at a pressure of 100 Kpa and/or</p>			
<p>- an acidification process such that the pH value is lowered and kept below 6 for at least one hour.</p>			
<p>• In the case of milk or milk based products originating from areas where an outbreak of foot and mouth disease has occurred in the previous 12 months and where vaccination against foot and mouth disease was carried out in the previous 12 months:</p>			
<p>- Ultra High Temperature (UHT) (UHT - minimum temperature of 132°C for at least one second, and / or</p>			
<p>- An initial heat treatment having an effect at least equivalent to that achieved by pasteurization at 72 °C for at least 15 seconds so as to produce a negative phosphatase test followed by a second heat treatment involving high temperature pasteurization, UHT, or sterilization, so as to give a negative reaction to the peroxidase test; or:</p>			

	<p>• in the case of milk powder or a dry milk based product, a second heat treatment having an effect at least equivalent to that achieved by the first heat treatment, so as to produce a negative reaction to the phosphatase test, followed by a drying process, or an acidification process such as that the pH value is lowered and kept below 6 for at least one hour.</p>			
	<p>• In the case of milk based products such as butter, the milk was thermized at 66 °C - 68 °C for 15 seconds and the cream pasteurized at least 90 °C for at least one second before entering the processing plant.</p>	Milk / Milk products	Namibia Government Health Attestation September 2010	
■	<p>Have been processed, wrapped and packed in an establishment approved for export and stored and transported in a hygienic manner after processing taking necessary precautions to avoid contact of the products with any potential sources of FMD virus.</p>	Milk / Milk products	Namibia Government Health Attestation September 2010	
■	<p>Are considered not to contain any harmful additives and are unconditionally passed fit for human consumption.</p>	Milk / Milk products	Namibia Government Health Attestation September 2010	
■	<p>The consignment was loaded in clean vehicles / containers / suitable for the product.</p>	Milk / Milk products	Namibia Government Health Attestation September 2010	
	Swaziland	Product/s	Issued i.t.o. the following authority & reference	Information
	An official veterinarian must certify that the milk / milk based products:			
■	Were produced from either:	Milk or Milk	Swaziland Government	

		based products	Health Attestation September 2010	
	<ul style="list-style-type: none"> • Milk or milk based products derived from animals kept in herds in the country mentioned on the attestation which were not under restrictions due to foot and mouth disease or rinderpest; or 			
	<ul style="list-style-type: none"> • Milk or milk based products, legally imported into the country, from facilities in the European Community registered for trade within the Community (complying with all the relevant European Community Directives), or Norway, New Zealand which were not under restrictions due to foot and mouth disease or rinderpest; 			
	<ul style="list-style-type: none"> ■ Was processed at an officially approved manufacturing plant and subjected to one of the following processes before being introduced into Swaziland territory: 	Milk or Milk based products	Swaziland Government Health Attestation September 2010	
	<ul style="list-style-type: none"> • In the case of milk or milk based products originating from areas where no outbreak of foot and mouth disease has occurred within the last 12 months and where vaccination against foot and mouth disease have been carried out in the last 12 months: 			
	- Ultra high temperature treatment at 132 °C for one second; and / or			
	- Pasteurized at 72 °C for 15 seconds or 60 °C for 30 minutes; and / or			
	- Heat sterilized for 30 minutes at pressure of 15 lbs (100 kPa); and / or			

	- An acidification process such that the pH value is lowered and kept below 6 for at least one hour.			
■	Do not , to the best of his / her knowledge or belief, constitute any danger of introducing infectious or contagious diseases into Swaziland.	Milk or Milk based products	Swaziland Government Health Attestation September 2010	
■	Are considered to be free from drug residues and harmful additives and are unconditionally passed fit for human consumption.	Milk or Milk based products	Swaziland Government Health Attestation September 2010	
■	Have been processed, packed under hygiene conditions in an establishment (no.) approved for export to Swaziland.	Milk or Milk based products	Swaziland Government Health Attestation September 2010	
■	Description of the product must include:	Milk or Milk based products	Swaziland Government Health Attestation September 2010	
	⓪ Cheese from animal species			
	⓪ Type of product			
	⓪ Type of packaging			
	⓪ Number of packaging units			
	⓪ Net weight (Kg)			
	⓪ Name and number of approved establishment			
	⓪ Name and address of consignor			
	⓪ Nature and identification of means of transport			

	Kenya	Product/s	Issued i.t.o. the following authority & reference	Information
	<i>Animal Health Attestation:</i>			On 08.11.2011, Dr Rajput (DAFF) reported to the Export Certification Work Group of Milk SA that she had asked for confirmation whether imports from South Africa would be allowed if an export health certificate accompanying a consignment, complies with all the requirements.
	The official veterinary surgeon must certify, to the best of his knowledge and belief, the following concerning the milk and milk products:	Milk and milk products		
■	The area within a 10 Km radius of the farms of origin has been free from any disease to which cattle are susceptible and which are notifiable to the veterinary authorities of the country of origin for the previous three months.	Milk and milk products	Ministry of livestock development, Kenya Form dated 10-6-2010	
■	There has been no outbreak of Foot and Mouth Disease, Lumpy Skin or Contagious Bovine Pleuropneumonia within 50 km of the farms of origin within the previous three months.	Milk and milk products	Ministry of livestock development, Kenya Form dated 10-6-2010	
■	There has been no Foot and Mouth Disease Types SAT1, SAT3 or ASIA 1 or Rinderpest or Vesicular stomatitis recorded in the country origin within the previous four years.	Milk and milk products	Ministry of livestock development, Kenya Form dated 10-6-2010	

■	That the milk or milk products originate from animals that have passed the following tests within 30 days prior to the exports:	Milk and milk products	Ministry of livestock development, Kenya Form dated 10-6-2010	On 08.11.2011, concern was expressed at the Export Certification Work Group of Milk SA that this requirement is impractical.
	• Single comparative intradermal Tuberculin Test for Tuberculosis applied and interpreted according to the standards of WHO / OIE / FAO.	Milk and milk products	Ministry of livestock development, Kenya Form dated 10-6-2010	
	• Serum Agglutination Test for Brucellosis interpreted with regard to any previous vaccination according to the standards of WHO / OIE / FAO.			
	• Complement Fixation test for Johnes Disease (Paratuberculosis).			
■	Do not constitute any danger of introducing infectious or contagious diseases such as vibriosis, leptospirosis, Trichomoniasis, Brucellosis, Johnes Disease and Bovine Leucosis. In the case of Brucellosis, the herds have been free for 2 years and in the case of Bovine Leucosis and Johnes Disease for 5 years.	Milk and milk products	Ministry of livestock development, Kenya Form dated 10-6-2010	
■	Having been prepared from raw milk derived from animals, not showing clinical signs of a disease that can be transmitted through milk / milk products and that the raw milk was produced, handled and kept hygienically and subjected to preliminary qualitative tests including Resazurin test, adulteration tests, organoleptic tests, etc and found to be of good quality before processing.	Milk and milk products	Ministry of livestock development, Kenya Form dated 10-6-2010	
	<i>Public Health Attestation</i>			
■	Was / were manufactured in establishments approved	Milk and milk	Ministry of livestock	

	for the purposes of processing milk / milk products intended for export by a competent Health / Veterinary authority and are under constant supervision by the same authority.	products	development, Kenya Form dated 10-6-2010	
■	The products were subjected to an initial treatment having an effect at least equivalent to that achieved by pasteurization at a temperature of at least 72 °C for at least 15 seconds so as to produce a negative reaction to the phosphatase test, followed by:	Milk and milk products	Ministry of livestock development, Kenya Form dated 10-6-2010	
	• A second heat treatment involving high temperature pasteurization, UHT or Sterilization, so as to produce a negative reaction to the peroxidase test; or			On 08.11.2011, it was suggested at the Export Certification Work Group of Milk SA that DAFF be requested to clarify this requirement.
	• In the case of milk powder or a dry milk based product, a second heat treatment having an effect at least equivalent to that achieved by the first treatment, so as to produce a negative reaction to phosphatase test, followed by a drying process, or			
	• An acidification process such as that the pH value is lowered and kept at below 6 for at least one hour.			
■	The products do not contain any harmful additives and is unconditionally passed safe and fit for human consumption, and are permitted to circulate and be distributed in Kenya.	Milk and milk products	Ministry of livestock development, Kenya Form dated 10-6-2010	
■	Do not contain foreign substances including toxins (microbial or otherwise) or chemical residues in concentrations injurious to health.	Milk and milk products	Ministry of livestock development, Kenya Form dated 10-6-2010	

■	The products have not been exposed to radio-active contamination and have a radio - activity level not exceeding 21 BQ per kg. Calculated on CS 137.	Milk and milk products	Ministry of livestock development, Kenya Form dated 10-6-2010	
■	Have been processed, handled, packed, stored, and transported or shipped hygienically and all necessary precautions taken to prevent contamination and that they are sound prior to dispatch.	Milk and milk products	Ministry of livestock development, Kenya Form dated 10-6-2010	
■	Was / were subjected to necessary quality control including laboratory tests and found to be of good quality and free from pathogenic organisms including coliforms, listeria, etc.	Milk and milk products	Ministry of livestock development, Kenya Form dated 10-6-2010	
■	Was / were manufactured from milk derived from animals reared within the country of origin.	Milk and milk products	Ministry of livestock development, Kenya Form dated 10-6-2010	
■	Is not of inferior quality than otherwise specified under the various Kenyan standards.	Milk and milk products	Ministry of livestock development, Kenya Form dated 10-6-2010	
	<i>Notes:</i>			
■	The milk / milk products shall be consigned direct to Kenya without transhipment.	Milk and milk products	Ministry of livestock development, Kenya Form dated 10-6-2010	
■	The original copy of the import permit with a certificate indicating compliance together with other required certificates shall be presented to all the relevant authorities (e.g. Port Health Officials, Customs Officials, Veterinary Officials) at the point of entry.	Milk and milk products	Ministry of livestock development, Kenya Form dated 10-6-2010	

■	At the direction of the Health / Veterinary Officials at entry point, samples of imported milk / milk products may be taken and subjected to various tests as may be deemed necessary at the expense of the importer.	Milk and milk products	Ministry of livestock development, Kenya Form dated 10-6-2010	
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