

*Attached export quarantine certificate for milk and
milk products (derived from milk produced in Japan)
to be exported to Malaysia from Japan*

Certificate number:

(1) Manufacturing Plant:

Name:

address:

Establishment number:

(2) Batch/lot number:

(3) Date of production: from dd/mm/yyyy to dd/mm/yyyy

(4) Date of expiry*: dd/mm/yyyy

* for milk and milk products in bulk forms that will undergo re-processed/re-packaging in Malaysia.

(5) Temperature of product: ☐ Ambient, ☐ Chilled, ☐ Frozen

(6) Commodities intended for uses: ☐ Human consumption, ☐ Animal feed, ☐ Further processing,
☐ Technical use

I hereby certify that the above mentioned milk and milk products meets the following requirements:

1. Japan or a part of Japan (prefecture) where the milk products were processed has been free from foot and mouth disease, rinderpest for the past twelve (12) months prior to and till the date of export.
2. For raw material of the milk or milk products were produced in Japan and;
 - (1) were derived from herds/flocks that have been kept in the Japan during the preceding twelve (12) months prior to export; and
 - (2) the farms of origin have been certified free from tuberculosis and brucellosis; and
 - (3) the animals were found to be healthy and free from any clinical sign of infectious or contagious diseases (including ectoparasites) at the time of milking.
3. The milk or milk products were processed and packed in a plant that has been approved for export by the competent authority of the Japan.
4. The milk or milk products were processed, packed and stored under sanitary condition and do not contain any preservative, colouring matter, residue or any foreign substance or harmful material injurious to health including melamine and that every precaution has been taken to prevent contamination during the processing, packing, storing and handling prior to export.
5. For the milk or cream intended for human consumption, the milk used has been treated by
 - ultra high temperature (UHT) at a minimum of 132°C for at least 1 second or
 - by simple high temperature short time pasteurisation (HTST) at 72 °C for at least 15 seconds for milk with pH less than 7.0 or
 - double HTST for milk with pH 7 or over.
6. For milk intended for animal consumption, the milk shall be subject to either
 - double HTST or
 - in case of simple HTST or UHT, this was combined with either physical treatment to maintain pH 6 for at least 1 hour or additional heating to at least 72 °C combined with desiccation.

7. Milk or milk products intended for human consumption are wholesome and fit for human consumption.
8. Necessary precaution has been taken to prevent contamination of milk or milk products with pathogens.

ANIMAL QUARANTINE SERVICE
MINISTRY OF AGRICULTURE, FORESTRY AND FISHERIES, JAPAN
ANIMAL QUARANTINE OFFICER

NAME:

SIGNATURE: _____

OFFICIAL STAMP

SAMPLE