日本国農林水産省

輸出檢疫証明書

EXPORT QUARANTINE CERTIFICATE

Ministry of Agriculture, Forestry and Fisheries, Japanese Government

申請者住所

検疫証明書番号

Certificate No.	Address of applicant	
発行年月日 Date of issue	氏名 Name	
する。 This is to certify that the undermention	づく検査の結果、家畜の伝染性疾病の病原体を拡散するおそれがないことを証明 oned articles are free from any evidence of disseminating causative agent quence of the inspection referred to the Domestic Animal Infectious	
物 品 の 種 類 Kind of Article		
重量、個数又はこうり数 Weight, Nos. of package or containers		
商 標 Trade Mark		
容器包装の種類 Kind of container or package		
荷 送 人 住 所 氏 名 Name & address of consignor		
荷 受 人 住 所 氏 名 Name & address of consignee		
とう載地及びとう載年月日 Date & place of shipment		
とう 載 船 舶 (航 空 機) 名 Name of ship or flight		
検査実施年月日及びその状況 Date &condition of inspection		
備 考 Remarks		

農林水産省動物検疫所 Animal Quarantine Service 家畜防疫官 Animal Quarantine Officer

氏 名
(Signature)

Attached to the export quarantine certificate for dairy products

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the u	ndersigned Animal Quarantine Officer certify that:
1.	Species of origin
	The milk from which the dairy ingredients were made is of bovine origin only.
2.	Disease status of the country of origin
	Either [select the option(s) that applies and delete the other option]:
	☐ The milk from which the dairy ingredients were made originated only from animals resident in Japan which is approved by the Australian Director of Biosecurity as free from foot-and-mouth disease (FMD)¹. AND/OR
	The milk from which the dairy ingredients were made originated only from animals resident in [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)¹ and lumpy skin disease (LSD)².
3.	Animal health
	Either [select the option(s) that applies and delete the other option]:
	 The country of origin has controls in place to ensure only healthy animals are used for milk production, or
	☐ The animals were clinically healthy at the time the milk was obtained.
4.	Disease status of the country of manufacture
	The goods were manufactured only in [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) ¹ .
	[Manufacturing includes all steps prior to certification. This includes, but is not limited to processing, labelling, and storage]
5.	Manufacturing in Japan:
	5.1 Documented quality assurance programs ³ for dairy primary production, collection, transportation, and processing are implemented in Japan. AND
	5.2 All facilities in Japan involved in manufacture (other than labelling and storage) are either registered, approved, or recognised as required by the relevant national authority, AND
	5.3 Either [select the option(s) that applies and delete the other option]:The packaging or immediate container of products is stamped with the date of manufacture.OR
	☐ A consignment specific manufacturer's declaration with the date of manufacture for each batch or lot number was provided to the official veterinarian.

6. Heat treatment

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option	· · ·	
	HTST pasteurisation at a temperature of no less than 72°C for a minimum of 15 seconds.	
	Batch (or LTLT) pasteurisation at a temperature of no less than 63°C for a minimum of 30 minutes.	
	UHT at a temperature of no less than 132°C for a minimum of 1 second.	
	The milk or dairy ingredients underwent an alternative heat treatment as stated on the Australian import permit:	
	Ingredient/s that underwent heat treatment:	
	Minimum time retained at this temperature:	
	Signature:	
	Name:	
	Animal Quarantine Service	
	Ministry of Agriculture, Forestry and Fisheries, Japan	
	Animal Quarantine Officer	

The dairy ingredients, or milk from which the dairy ingredients were made, was subjected to one of the following heat treatments [select the option(s) that applies and delete the other

¹ As specified in the FMD-Free Country List prepared by the Director of Biosecurity and published on the Agriculture Department's website (https://www.agriculture.gov.au/biosecurity-trade/policy/legislation/fmd-free-country-list)

² As specified in the LSD-Free Country List prepared by the Director of Biosecurity and published on the Agriculture Department's website (https://www.agriculture.gov.au/biosecurity-trade/policy/legislation/lsd-free-country-list)

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.