Annexure-I

HEALTH CERTIFICATE FOR IMPORT OF MILK AND MILK PRODUCTS INTO INDIA

Country of dispatch:							
1. Consignor/exporter			2. Certificate number:				
Name			3. Competent Authority and its contact details:				
Addre	ss:				1		
Tel. no	:	*					
4. Consignee/importer:							
Name:							
Address:							
Tel. no.:							
5. Cou	ntry of origin:		ISO code:				
6. Cou	ntry of destination:		ISO code:				
7. Plac	e of loading						
8. Means of transport:			9. Declared point of entry:				
10. Conditions for transport/storage:			11. Total quantity:				
12. Inv	roice no. & Date						
13. Identification of food products as described below (multiple lines may be used for multiple products):							
a)	Description of the food including HS code:		Intended purpose				
b)	Producer/ manufacturer (name and address):	Approval number/s of	s of establishment/s (Number/ Date/ Validity):				
c)	Name of the product	Lot no./Batch no.	Type of packaging	Number of packages	Net weight:		
- 15							
d)	Date of manufacture or Packaging:	Best before*		Date of Expiry			

14.	Temperature required during storage and transportation:						
15. At	testations **						
	ndersigned Authorised Offici ement:	al certifies that the	product(s) described	above satisfies the following			
I.	General conditions:						
a)	The source animals shall not be fed with feed containing meat or bone meal including internal organs, blood meal and tissues of bovine or porcine origin materials except milk and milk products.						
b)	Has/have not been manufactured using animal rennet.						
11.	Sanitary/Food Safety related:						
a)	were manufactured at (an) establishment(s) that has/have been approved by, or otherwise determined to be in good regulatory standing with the Competent Authority in the exporting country.						
b)	complies with the standards of milk and milk products as specified under the Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011.						
c)	prepared, packed, held and transported prior to export under good hygienic conditions and an effective food safety control system, implemented within the context of HACCP systems where appropriate and in accordance with the requirements specified in Schedule 4, as applicable, of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 (India) and such other guidelines as specified from time to time under the provisions of the Food Safety and Standard Act, 2006.						
d)	conforms to the microbiological requirements specified in Appendix 'B' of Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011. The milk had been processed to a temperature, which ensures destruction of organisms causing Tuberculosis, Listeriosis, Para tuberculosis, Q fever and Brucellosis.						
e)	does not contain drug/ antibiotics/mycotoxins/pesticides/heavy metal residues etc., above the limits prescribed by the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011.						
f)	contains only those food additives as specified in Appendix 'A' of Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011 within the limits specified.						
g)	regular inspection/monitoring of checks in accordance with FSS Act, 2006, rules and Regulations made thereunder and as per the criteria specified by FSSAI.						
16. Authorised official:							
Name:			Designation:	Designation:			
Date:			Signature:				
Official stamp:							

* If any.

** Where it is not applicable, strikethrough the requirement.

This certificate is valid for 90 days from the date of issue.