



Certificate No.:

C. Cheese (other than raw milk cheese¹)

The undersigned official veterinarian certifies that for the cheese products described above:

1. The milk from which the cheese was made is of bovine, caprine, and/or ovine origin only.
2. The milk from which the cheese was made does not contain colostrum.
3. The milk from which the cheese was made originated only from animals resident in*):
 - 3.1. _____ *[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)²

AND/OR

- 3.2. _____ *[insert name/s of country/countries]*, a country/countries which is/are listed in the Appendix – Exclusion dates for dairy products due to disease outbreaks³.
4. The milk from which the cheese was made was sourced from healthy animals.
5. The goods and the dairy ingredients within the goods were manufactured only in*):
 - 5.1. _____ *[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)².

AND/OR

- 5.2. _____ *[insert name/s of country/countries]*, a country/countries which is/are listed in the Appendix - Exclusion dates for dairy products due to disease outbreaks³.

[Manufacturing includes all steps prior to certification. This includes, but is not limited to processing, labelling, and storage]

6. The goods and the dairy ingredients within the goods were produced under documented quality assurance programs⁴ for dairy primary production, collection, transportation and processing.
7. All facilities involved in manufacture (other than labelling and storage) of the goods and the dairy ingredients within the goods are either registered, approved, or recognised as required for food safety by the relevant national authority.
8. *[Select the option(s) that applies]:*
 - ☐ The packaging or immediate container of the goods is stamped with the date of manufacture.
 - ☐ A consignment specific manufacturer's declaration with the date of manufacture for each batch or lot number for the goods was provided to the official veterinarian.

[for cheese, the date of manufacture is the date the curd was set, or later]

9. Required if the goods were manufactured in, and/or contain dairy ingredients sourced from and/or manufactured in a country/ies listed in the Appendix - Exclusion dates for dairy products due to disease outbreaks³:

A statement that the goods or the dairy ingredients within the goods which were sourced from and/or manufactured in a country/ies listed in the Appendix - Exclusion dates for dairy products due to disease outbreaks³ were either fully finished and packaged for export from *[insert country]* on *[insert date]* or were exported from *[insert country]* on *[insert date]*. This date is prior to *[insert country's]* exclusion period on *[insert date]*.

[Note: This attestation is required for each applicable country listed in the appendix referenced above]

10. The milk from which the cheese was made was subjected to one of the following heat treatments *[select the option(s) that applies]*:

- ☐ 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.
- ☐ Thermisation
 - i. Held at a temperature of no less than 64.5°C for a minimum of 16 seconds,
 - ii. Product is stored at a temperature of no less than 7°C for a minimum of 90 days from the date the curd was set.
- ☐ High temperature curd cook
 - i. Heated to a temperature of no less than 48°C
 - ii. Product has a moisture content of less than 39%, after being stored at a temperature of no less than 10°C for a minimum of 120 days from the date the curd was set.
- ☐ The milk or dairy ingredients underwent an alternative heat treatment as stated on the Australian import permit:

Minimum temperature: _____

Minimum time retained at this temperature: _____

Signature

Official Veterinarian:

Full name and address:

Official Position:

Date:

Stamp and signature⁵

*) Delete as appropriate

1. This certificate does not apply to raw milk cheese, as defined in Australian legislation in the Imported Food Control Order 2019 ([legislation.gov.au/Series/F2019L01233](https://www.legislation.gov.au/Series/F2019L01233))
2. As specified in the FMD-free Country List prepared by the Director of Biosecurity and published on the Department of Agriculture, Fisheries and Forestry website ([agriculture.gov.au/biosecurity-trade/policy/legislation/fmd-free-country-list](https://www.agriculture.gov.au/biosecurity-trade/policy/legislation/fmd-free-country-list))
3. The appendix 'Exclusion dates for dairy products due to disease outbreaks' is included in the Australian Import permit for the product being certified.
4. 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.
5. This certificate is valid only if stamped and signed by an officer authorised by the competent authority. The signature and the stamp must be in a different colour to that of the printing of the certificate.