



Australia's proposed combined health attestations for cheese (other than raw milk cheese¹) for human consumption for export to Australia from countries not on Australia's FMD-Free Country List

The undersigned official veterinarian certifies that for the dairy 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 was sourced from healthy animals.
4. Manufacturing process declaration:
 - 4.1. The goods and the dairy ingredients within the goods were produced under documented quality assurance programs² for dairy primary production, collection, transportation and processing.
 - 4.2. 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.
 - 4.3. *[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]
5. The milk from which the cheese was made was *[complete option 5.1 and/or 5.2 as applicable]*:
 - 5.1. Pasteurised milk *[must meet conditions in i and ii]*:
 - i. The milk from which the cheese was made was subjected to the following heat treatments *[select at least one option 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.
 - ☐ 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: _____
 - ii. The cheese has:
 - a. Attained a pH of 5.2 or less throughout the product prior to and after being ripened.
 - b. Been ripened at a temperature of no less than 4°C for a minimum of 30 days from the date the curd was set.

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. 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.

5.2. Unpasteurised milk [*must meet conditions in i and ii*]:

- i. The milk from which the cheese was made was subjected to the following heat treatments [*select at least one option that applies*]:
- ☐ Thermisation – held at a temperature of no less than 64.5°C for a minimum of 16 seconds
 - ☐ High temperature curd cook – heated to a temperature of no less than 48°C
 - ☐ 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: _____

- ii. The cheese has:
- a. Attained a pH of 5.2 or less throughout the product prior to and after being ripened.
 - b. Been ripened at a temperature of no less than 7°C for a minimum of 120 days from the date the curd was set.

Signature

Official Veterinarian:

Full name and address:

Official Position:

Date:

Stamp and signature³:

3. 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.