

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 6

CX/MMP 02/12- Add.1
February 2002

JOINT FAO/WHO FOOD STANDARD PROGRAMME CODEX COMMITTEE ON MILK AND MILK PRODUCTS

Fifth Session
Wellington, New Zealand, 8-12 April 2002

COMMENTS SUBMITTED IN RESPONSE TO CL 2001/10- MMP IN ORIGINAL LANGUAGE

Governments and interested international organisations comments submitted in response to CL 2001/10- MMP are given below. The comments are presented in original language. They are arranged by countries followed by international organisations in alphabetical order.

Argentina

Proyecto de un Certificado Sanitario para la Exportación de Leche Cruda,

Leche Tratada Térmicamente, Productos Lácteos y Productos Lácteos Compuestos

País de envío:.....

Autoridad/Ministerio Reglamentador Competente:.....

Autoridad Reglamentadora¹ :.....
NOMBRE Y DIRECCIÓN

Especie Animal:.....

Número de Serie del Certificado:.....

1.- Identificación de las Mercaderías:

1.1.- Naturaleza de las Mercaderías (Sistema Armonizado – Código HS²):.....

1.2.- Nombre Genérico Real de la Mercadería:.....

1.3.- Características conformes a las medidas de control de salud pública a las cuales se sometieron las mercaderías:

Descripción del Producto	Pasteurización* (tiempo/temp)	Tratamiento U.H.T.*		Esterilización*	Otras Medidas de Control**
		Aséptico	No Aséptico		
		Aséptico	No Aséptico		+ deshidratación + pH menor a 6 durante 1 hora

*especificar relación tiempo/temperatura

** especificar medidas de control para productos lácteos crudos, sin tratamiento térmico o tratados de otra manera, o con tratamiento complementario al proceso térmico.-

1 Complete esta línea en caso de que la autoridad reglamentadora competente haya delegado su autoridad a un organismo reconocido oficialmente.-

2 La World Customs Organization (WCO), con sede en Bruselas (Bélgica) ha coordinado el desarrollo de un Sistema Armonizado (HS) que establece una nomenclatura descriptiva y una identidad numérica para todas las mercaderías que son objeto de comercio internacional.-

1.4.- Número y tipo de envases y unidades:.....

1.5.- Número de Lote:.....

1.6.- Fecha de Elaboración y/o vencimiento:.....

1.7.- Peso Neto:.....

1.8.- Modo de Conservación del Producto durante el transporte:.....

1.9.- Marca:.....

2.- Origen de la Mercadería:

Nombre(s) y Dirección(es) de la(s) empresa(s) elaboradora(s) y registro nacional o número(s) de licencia:

.....

Cuando el Certificado incluya más de un tipo de producto, indique en el casillero los detalles relativos a los productos adicionales:

1.- Identificación de las mercaderías:

1.1.- Naturaleza de las mercaderías (Sistema Armonizado Código HS¹):.....

.....

1.2.- Características conformes a las medidas de control de salud pública a las cuales se sometieron las mercaderías:

Descripción del Producto	Pasteurización* (tiempo/temp)	Tratamiento U.H.T.*		Esterilización*	Otras Medidas de Control**
		Aséptico	No Aséptico		
					+ deshidratación + pH menor a 6 durante 1 hora

*especificar relación tiempo/temperatura

** especificar medidas de control para productos lácteos crudos, sin tratamiento térmico o tratados de otra manera, o con tratamiento complementario al proceso térmico.-

1 La World Customs Organization (WCO), con sede en Bruselas (Bélgica) ha coordinado el desarrollo de un Sistema Armonizado (HS) que establece una nomenclatura descriptiva y una identidad numérica para todas las mercaderías que son objeto de comercio internacional.-

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1.4.- Números de Lote:.....

1.5.- Fechas de Elaboración y/o vencimiento:.....

1.6.- Peso Neto:.....

1.7.- Modo de Conservación de los Productos durante el Transporte:.....

1.8.- Marcas:.....

2.- Origen de la Mercadería:

Nombre(s) y Dirección(es) de la(s) empresa(s) elaboradora(s) y registro nacional o número(s) de licencia:

.....

3.- Destino de las Mercaderías:

Las mercaderías se expiden

Desde:.....

(Lugar de expedición / Puerto de Carga)

Países en tránsito o en tránsito por:.....

Nombre y dirección del Exportador:.....

.....

Hacia:.....

Lugar y país de destino / Puerto de Descarga)

Nombre y dirección del Destinatario/Importador:.....

.....

por los siguientes medios de transporte:.....

.....

Fecha Firma del Fabricante/Exportador Aval del Servicio Sanitario

Número de Serie del Certificado:.....

4.- Certificación:

4.1. Salud Animal

4.1.1.- El funcionario veterinario certifica que la leche cruda o la leche cruda utilizada para la producción de productos lácteos se ha obtenido a partir de:

- A. animales que se sometieron a inspecciones veterinarias regulares, incluyendo el control sanitario de la ubre (por ejemplo, evaluación en base a contenido de células somáticas), sin que se presentaran evidencias específicas de enfermedades animales zoonóticas y de declaración obligatoria con el objetivo de garantizar que la leche se obtuvo a partir de animales:
- cuyo estado general sanitario no corresponde a ninguna afección visible.-
 - que no sufren de una mastitis identificable.-
- B. animales inspeccionados por la autoridad veterinaria competente, que se criaron en una explotación
- exenta de brucelosis (por ejemplo provocada por *B.melitensis* o *B. Abortus*), excepto cuando esté involucrado un queso de leche o de leche de cabra con un tiempo de maduración de 2 meses como mínimo, o haya sido sometida a un tratamiento térmico equivalente a la pasteurización (ver definición de F.I.L.) que garantice una determinación de fosfatasa alcalina negativa.-
 - reconocida oficialmente como exenta de tuberculosis (excepto para ovejas y cabras, a condición de que éstas últimas no hayan sido criadas junto con vacas, y para productos elaborados a partir de leche sometida a tratamiento térmico)
 - que no estén sujetos a cualesquiera de las restricciones debidas a la fiebre aftosa o a la peste bovina.-

C. animales

- que se críen en una zona que haya estado exenta de fiebre aftosa o peste bovina *durante 12 meses como mínimo* y en la cual no se hayan efectuado vacunaciones contra las mencionadas enfermedades durante el período en cuestión.-

4.1.2. Si la zona no cumple con las exigencias que se estipulan en el punto 4.1.1. punto C con respecto a la fiebre aftosa, se certifica la siguiente declaración:

- La leche con tratamiento térmico/el producto derivado de la leche tratada térmicamente/el producto de leche compuesto tratado térmicamente se ha sometido a los siguientes tratamientos:
 - a) esterilización (consultar la definición de la F.I.L.)
ó
 - b) un tratamiento térmico inicial que produzca al menos el mismo efecto térmico que la pasteurización (consultar la definición de la F.I.L.), seguido por:
 - i) un segundo tratamiento térmico que produzca al menos el mismo efecto térmico que el primero.-
ó
 - ii) en caso de leche en polvo o productos de leche en polvo, un segundo tratamiento térmico que produzca, al menos, el mismo efecto que el tratamiento térmico de i).-
ó
 - iii) un proceso de acidificación que asegure que el pH se reduzca y mantenga por debajo de 6 durante una hora como mínimo.-

Emitido en..... en fecha.....

lugar

fecha

.....
Firma del Veterinario Oficial

sello oficial

.....
nombre en mayúscula, cualificaciones y nombre oficial

Numero de serie del certificado:.....

4.2 Salud Pública:

El firmante certifica por la presente que las mercaderías mencionadas en éste Certificado:

- cumplen con el nivel de protección de la salud pública, exigido por (nombre del país exportador)
- cumplen con el nivel de protección de la salud pública, exigido por el país importador en base al acuerdo SPS.-

y fueron elaboradas a partir de leche,

- obtenida, recogida, enfriada, almacenada y transportada conforme a las condiciones de higiene específicas que se estipulan en el Código de Prácticas de Higiene de la Leche y los Productos Lácteos del Códex Alimentarius, y
- cumple con las normas microbiológicas y de contenido de células somáticas que se estipulan en el [Código de Prácticas de Higiene para la Leche y los Productos L Lácteos del Códex Alimentarius]

y fueron producidas, transportadas, almacenadas y procesadas conforme a lo estipulado en las secciones pertinentes del Código Internacional Recomendado de Disposiciones Higiénicas – Principios Generales de Higiene Alimentaria, en particular:

- desde la producción de la materia prima hasta el punto de consumo, los productos se han sometido a una combinación de medidas de control que han demostrado que cumplen con el nivel apropiado de protección de la salud pública, y
- las mercancías no contienen niveles de residuos de sustancias farmacológicamente activas, contaminantes medioambientales, incluyendo sustancias radioactivas, plaguicidas o microorganismos que puedan presentar riesgos para la salud.-
- el establecimiento elaborador ha sido registrado y está supervisado por el sistema de inspección oficial o reconocido oficialmente de..... (nombre del país importador/exportador). Este sistema incluye, como corresponde, verificaciones regulares efectuadas por los servicios de inspección, muestreo y análisis, evaluación de procedimientos de garantía de calidad vinculados a la conformidad, con exigencias específicas, y las inspecciones específicamente requeridas para la expedición de éste Certificado.-
- los productos lácteos a granel fueron transportados exclusivamente en contenedores que cumplen con las exigencias de higiene oficiales del país exportador para el transporte de comestibles.-

4.3. Certificaciones adicionales, en caso de requerirse (por ejemplo, por exigencias religiosas):

.....

Por consiguiente, a nuestro conocimiento, estas mercaderías son en todos sus aspectos aptas para el consumo humano.-

Expedido en..... en fecha.....

lugar

fecha

.....
 Firma del Veterinario Oficial

sello oficial

.....
 nombre en mayúscula, cualificaciones y nombre oficial

Australia

CL 2001/20 MMP, para 6 invites comments on the approach thought most appropriate for the elaboration of model export certificates for milk products, with points considered to include objectives, scope, specific definitions required and general principles and criteria.

CAC adopted in July 2001 at Step 8 the CCFICS "Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates".

It is assumed that CCMMP will develop guidelines for a model export certificate for milk and milk products, which will mirror the format used in the CCFICS Guidelines.

Objectives:

In addition to the objectives outlined in the CCFICS Guidelines, CCMMP model export certificate should aim to:

Give an increased certainty to exporters (and importers) that their products will not be held by authorities in an importing country due to sudden (and sometimes unannounced) changes in their certification requirements Promote the adoption of Codex standards by including, where possible, declarations, which certify compliance with relevant Codex standards Facilitate the adoption of electronic certification.

Scope:

The CCMMP model export certificate should cover all dairy products for human consumption traded internationally. There should also be capability to use this certificate to certify dairy products not for human consumption, where this is required,

Definitions:

Relevant Codex definitions should be either referred to or repeated in the CCMMP model export certificate guidelines:

- Definitions relating to certification from the CCFICS Guidelines for Generic official Certificate Formats and the Production and Issuance of Certificates
- Definitions relating to food safety adopted by Codex Committee on Food Hygiene
- Definitions relating to animal health, adopted by the OIE
- Definitions relating to correct products trade description adopted by Codex, namely those in the General Standard for the Use of Dairy Terms.

General Principles:

The following principles should suffice for CCMMP guidelines for model export certificates:

- The principles outlined In Section 5 - Principles of CCFICS Guidelines
- Requirements under relevant national export legislation
- The principles adopted by relevant national veterinary registration bodies
- OIE veterinary ethics and certification for international trade requirements

General Criteria:

In addition to criteria outlined in Section 6 - Criteria of the CCFICS Guidelines, CCMMP model export certificate should also deal with animal health declarations and:

- reflect OIE principles
- only include those declarations, which cannot be ascertained through other channels (e.g. Information about OIE List A diseases is available through OIE),

Canada

Canada strongly supports that work proceed on the development of a model export certificate for milk products. The following suggestions are offered to assist in the development of a discussion paper:

Objective and Scope:

To produce ONE internationally acceptable certificate for the export of milk and milk products which covers both public health and animal health concerns relating to food safety.

(Consideration will have to be given whether the scope should include composite milk products. The definition for composite milk products in the Codex General Standard for the Use of Dairy Terms may not be precise enough to differentiate milk products from food products (e.g. cheese (20%) pizza) and concerns for public health may vary.

Definitions:

Internationally accepted definitions (Codex and OIE) should be used as much as possible. If they are not utilised the variance from them should be explained (e.g. not precise enough).

Principles and Criteria:

- Utilise the CCFICS guidelines relative to export certificates.
- Utilise the principles within CCFH relative to food safety and more specifically the draft Code of Hygienic Practice for Milk and Milk products.
- Utilise recommendations from OIE relative to animal health attestations related to protecting human health from the specific milk and milk products on the certificate.
- Statements/attestations must be scientifically sound, technically based and meaningful for the products being certified.
- The certificate must be able to account for different public health and animal health concerns relating to food safety, if applicable, for products from different animal species.
- Decide whether systems of control (e.g. inspection, recognised plants, etc.) in place by the competent authority are a component for the certificate.
- Keep the certificate simple and concise but meaningful.

Cuba

Nuestro país se manifestó en relación con el Anteproyecto de Directrices para la forma de presentación de certificados genéricos oficiales y para la preparación y expedición de certificados, estando de acuerdo con el documento como formato general. En lo que se refiere a la leche y los productos lácteos nos pronunciaremos en la medida en que poseamos más información al respecto.

Czech Republic

VETERINARY/ HEALTH CERTIFICATE

Goods Skimmed milk powder spray ADPI EXTRA GRADE, Czech origin, 1,25% Fat, fresh production

gross weight	net weight
numbers of bags	Factory code
Production date	Truck number
packing	4 ply paper bags with poly innerliner of 25 kgs net
Name and address of producer	
Consignee and destination	Buyer

We, the undersigned, herewith certify in connection with the above mentioned, that:

The goods meets the specification in every aspect and was subjected to this effect to laboratory examination with satisfactory results.

The goods are without reservation fit for human consumption.

The Goods comes from a plant registered and under control of the official. veterinary service.

The goods were made from. milk, which comes from healthy cows from Czech Republic where is free from foot and mouth disease, rinderpest, infectious pleuropneumonia and other contagious diseases during last 7months and which is free of bovine spongiform encephalopathy, scrapie, Rift Valley fever and exotic Virus ,from American continent and according the norms of the International Epizootic Organisation is free of brucellosis, tuberculosis and bovine leukosis and from the regions free the last 3 years of african swine fever and sheep pox.

The product was prepared from clean and fresh cows milk, which was pasteurised, before the production, heating has been taken place at min.71,7 degrees Celsius during 15 sec. a comparable heat treatment .

The good was packed in a manner as to prevent its contamination or spoilage.

The good does not contain any phosphates and is free from Salmonella and PCB.

These dairy products are conform to regulation 93/210/6EC of the committee of 7th .April 1993 with regard to importation of certain living and products of same, of origin of certain European countries, with regard to foot and mouth disease.

place	date	signature	stamp
-------	------	-----------	-------

Goods Fresh pasteurised sweet cream butter, unsalted, frozen, Czech origin, fresh production

gross weight	net weight
numbers of cartons	Factory code
Production date	Truck number

Conditions of storing and transportation

Name and address of producer

Consignee and place of delivery	Buyer
---------------------------------	-------

We, the undersigned, herewith certify in connection with the above mentioned, that:

The good meets the specification in every aspect and was subjected to this effect to laboratory examination with satisfactory results.

The good are without reservation fit for human consumption.

The good comes from a plant registered and under control of the official. veterinary service.

The goods were made from. milk, which comes from healthy cows from Czech Republic where is free from foot and mouth disease, rinderpest, infectious pleuropneumonia and other contagious diseases during last 7months and which is free of bovine spongiform encephalopathy, scrapie, Rift Valley fever and exotic Virus ,from American continent and according the norms of the International Epizootic Organisation is free of brucellosis, tuberculosis and bovine. leukosis and from the regions free the last 3 years of african swine fever and sheep pox.

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place	date	signature	stamp
-------	------	-----------	-------

Denmark

Denmark welcomes the initiative to start work with the objective of developing a Model Export certificate for Milk Products.

Objectives:

The purpose of a certificate should be as follows:

- to facilitate trade by reducing the paper work associated with international trade at authority level, at exporters level and at importers level.
- to provide official assurance of the origin of a product and that it has been manufactured in accordance with appropriate safety and health rules.
- to integrate relevant animal health matters into one commodity specific certificate.

At the same time the certificate should be easy to use and manage for exporters and public authorities. This can be obtained by making references to appropriate internationally agreed texts, as for instance Codex standards, guidelines and Codes of Practice and the OIE International Animal Health Code.

In addition to developing a model certificate, there may be a need also to develop supplementary guidelines for the application of the certificate and/or supplementary certificates for use in identified specific situations.

There is a need for close liaison with OIE on how to address animal health aspects.

Scope:

The certificate should be used for all milk and milk products. However, it should be considered if the certificate should also be used for all products which contains milk, i.e., with less than 50% milk component. It should contain information that the product is fit for human consumption according to intended use and/or for production of food intended for human consumption. It should also contain information with regard to products which need be further processed before they are fit for human consumption (as included in the revised draft Code of Ethics).

Further, it should address animal health aspects of milk products (i.e. animal diseases transferable through milk products, such as FMD).

Definitions:

It would be appropriate to use the definitions already known within OIE and the Codex system; for instance definitions established by CCMMP, CCFICS, CCFH, and OIE.

General principles and criteria:

The format should follow the newly adopted Codex Guidelines for Generic Certificate Formats. Electronic certification should be considered.

Germany

The Federal Republic, being a member of the drafting group, has taken the view that it is important to prepare the elaboration of a Model Export Certificate for Milk as early as today. In doing so, special attention should be paid to the results achieved in other Codex Committees (CCFICS, CCM etc.).

The elaboration process should take account of the following general principles:

- summary of aspects relating to food law and animal health
- reconciliation of importer and exporter interests, and
- anticipation of possible crisis situations (RSF, FNM),

The certificate should include the following points in particular: - origin of the milk/milk product, indicating the competent certifying body - identification of the goods: trade name, animal species, type of treatment/processing/manufacture, place and time of production, volume of goods and/or number of container/packages, type of transport (e.g. chilled transport), identification of means of transport -traceability: origin of goods, name and address of holding, approval number - destination of goods: shipping of the product from - to, name and address of the receiver - epidemiological situation in the exporting country and/or the region of origin - whenever appropriate, specifications relating to: microbiological criteria, residues of veterinary medicines, residues of environmental contaminants (e.g. pesticides, aflatoxins, biphenyles).

Ireland

With regard to the elaboration of a model export certificate for milk products, this should be done using the guidelines set out in the PROPOSED DRAFT GUIDELINES FOR GENERIC OFFICIAL CERTIFICATE FORMATS AND THE PRODUCTION AND ISSUANCE OF CERTIFICATES At Step 5 contained in Codex document ALINORM 01/30. However the following should be included: - a provision to allow the certifying authority of the issuing country to decide that attestations of

processing details for milk and milk products may be signed by relevant competent certifying officers who may not be official veterinarians.

India

The guidelines for generic Official Certificate format has been approved by the CAC in its last Session held during 2-7 July, 2001 at Step 8. The approved generic certificate includes all the necessary provisions required for Export and Import of dairy products. Therefore, it is not necessary to prepare a model certificate specifically for milk and milk products. The Generic certificate which is already approved by the CAC can very well serve the purpose.

New Zealand

Approach:

New Zealand agrees that the drafting group should follow the *Guidelines for Generic Certificate Formats and the Production and Issuance of Certificates*, produced by the CCFICS and adopted by the Commission at its 24th session in July.

Attestations in the certificate should be based on the proposed *Code of Hygienic Practice for Milk and Milk Products*, being developed by the CCFH.

Objectives:

The overall objective of a model export certificate should be to facilitate international trade in milk and milk products by providing importing countries, when necessary, with official assurance that these products have been produced in accordance with appropriate standards to protect consumers' health.

The certification procedure should be simplified whenever possible, by:

- referring to the relevant Codex codes concerning food safety;
- using electronic certification;
- avoiding a separate certificate for each type of product; and
- using harmonised attestations.

New Zealand believes that electronic certification should be particularly encouraged, as it avoids the fraudulent usage and loss that can occur with paper certificates.

Scope:

The certificate should be used for all dairy products covered by the *Code of Hygienic Practice for Milk and Milk Products*, currently under development.

The certificate template should allow for the inclusion of animal health attestations, as per current practice, where both public health and animal health are often addressed in a single export certificate for a milk product.

Definitions:

Established Codex definitions should be used wherever possible, e.g. those in the *General Standard for the Use of Dairy Terms* and the *Code of Hygienic Practice for Milk and Milk Products*.

General principles and criteria:

The principles and criteria outlined in the *Guidelines for Generic Certificate Formats and the Production and Issuance of Certificates* should be followed.

Singapore

Singapore is of the view that it may be more appropriate for the elaboration of a model export certificate for milk products to be considered by the Codex Committee on Food Import and Export Certification Systems (CCFICS) and the International Office of Epizootics (OIE), for food safety and animal health attestations.

USA

The United States appreciates the opportunity to provide comments on the approach thought most appropriate for the Elaboration of a Model Export Certificate as requested in CL 2001/10-MMP. We respectfully submit the comments below.

Objective:

The objective of a model export certificate is to facilitate international trade in milk and milk products by providing importing countries with official assurance that the products have been produced in accordance with appropriate Standards to protect public and animal health.

Scope:

This health certificate should be used for the exportation of all dairy products. The certificate should be a stand-alone document with all relevant Information included in the document. It should harmonise essential international certification requirements in relation to public and animal health attestations.

Definitions:

Adopt internationally established definitions in the elaboration of this certificate, where appropriate. In particular the definitions established by the following:

- Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS)
- Codex Committee on Food Hygiene (CCFH)
- Codex General Standard for the Use of Dairy Terms (GSUDT)

General Principles and Criteria:

Align with the principles and criteria detailed in the CCFICS's General Official Formats and the Production and Issuance of Certificates. In addition, adhere to the OIE recommendations cited in the Veterinary Ethics and Certification for International Trade.

IDF

Objectives:

The overall objective of a model export certificate should be to facilitate international trade in milk and milk products by providing importing countries, when necessary, with official assurance that these products have been produced in accordance with appropriate standards to protect public and animal health. In addition, a uniform international export certificate would reduce the administrative work required and lead to a significant reduction of costs and time from both exporters and the authorities responsible for supervising these documents.

In order to achieve this goal:

- Export certificates should be used only when adequate information on prevailing conditions in exporting country is not available. For instance, certificates should not be used between countries having an agreement on the equivalence of their sanitary measures with regard to milk and milk products.
- The certification procedure should be simplified whenever possible:
 - by referring to international standards concerning food safety (Codex International Code of Practice – General Principles of Food Hygiene and Code of Hygienic Practice for Milk and Milk Products), and concerning animal health (OIE International Animal Health Code).
 - by using electronic certification.

Scope:

The certificate should be used for all dairy products covered by the Codex Code of Hygienic Practice for Milk and Milk Products, currently under development.

Also, it should deal with product safety and animal health matters, since both aspects are usually addressed in current export certificates for milk and milk products.

Definitions:

When available, internationally established definitions should preferably be used, in particular:

- Definitions established by the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS), e.g. certification, inspection, official inspection systems and official certification systems, officially recognised inspection systems and officially recognised certification systems, requirements and equivalence.
- Definitions established by the Codex Committee on Food Hygiene (CCFH), e.g. establishment, food safety, food hygiene, HACCP and primary production.
- Definitions established by OIE (international animal health organisation), e.g. animal health status, free zone, infected zone and veterinary authority.
- The definitions of dairy products in the Codex General Standard for the Use of Dairy Terms (GSUDT), e.g. milk, milk product and composite milk product.

General principles and criteria:

The principles and criteria as defined in the proposed draft Codex Guidelines for Generic Certificate Formats and the Production and Issuance of Certificates should be adhered to. These were developed by CCFICS and recently adopted at Step 8 by the Codex Alimentarius Commission.

In addition, as far as animal health attestations are concerned, the recommendations of OIE with regard to Veterinary Ethics and Certification for International Trade, in the International Animal Health Code should be taken into account.