

Land/product:	Zuid-Afrika, bakkerijproducten				
Code:	DPDLH-167	Versie:	1.0.1	Datum:	20 december 2020
Eigenaar:	NVWA O&O, Team Import en Export				

Versie-geschiedenis		
Versie	Datum	Wijziging ten opzichte van vorige versie
1.0.0	09-03-2016	Met Zuid-Afrika zijn afspraken gemaakt over de export van bakkerijproducten. Deze instructie en het bijgevoegde certificaat vormen de weerslag van deze afspraken.
1.0.1	20-12-2019	De instructie is geactualiseerd. Het gaat om niet-inhoudelijke aanpassingen zoals naamswijzigingen en de werkzaamheden van de NCAE worden nu verricht door het COKZ.

1 DOEL EN TOEPASSINGSGBIED

Deze instructie geldt voor het exporteren van bakkerijproducten naar Zuid-Afrika. De instructie beschrijft de voorwaarden die gelden voor de invoer in Zuid-Afrika, de controles die de NVWA hiervoor moet uitvoeren, en de gegevens die het bedrijfsleven moet aanleveren aan de NVWA.

Over de certificeringseisen die gelden voor de export van bakkerijproducten naar Zuid-Afrika zijn officiële bilaterale afspraken gemaakt. Deze afspraken zijn bindend, van deze afspraken kan dus niet worden afgeweken.

2 WETTELIJKE BASIS

2.1 EU-regelgeving

- Verordening (EG) nr. 852/2004
- Verordening (EG) nr. 853/2004
- Verordening (EG) nr. 854/2004

2.2 Nationale wetgeving

- Gezondheid- en welzijnswet voor dieren, artikel 79
- Wet dieren

2.3 Overige

- Bilaterale afspraken tussen Zuid-Afrika en Nederland.

3 DEFINITIES

COKZ : Controle Orgaan Kwaliteitszaken

4 WERKWIJZE

De export van bakkerijproducten naar Zuid-Afrika is toegestaan.

- *Certificaat: zie bijlage*

Toelichting bij het certificaat:

Algemeen:

- Raadpleeg vooraf de instructie Tijdelijke Maatregelen Derde Landen (TMDL-01) op mogelijke exportbeperkingen. Als in de TMDL-01 informatie staat die in strijd is met een landeninstructie dan is de informatie vermeld in de TMDL-01 leidend.
- De certificering van eieren en eiproducten verloopt in samenwerking met het COKZ. Het COKZ geeft voorcertificaten af op basis waarvan de NVWA kan certificeren. Deze voorcertificaten kunnen betrekking hebben op de volgende aspecten: verklaringen ten aanzien van de volksgezondheid, verklaringen ten aanzien van bacteriologische onderzoeken en verklaringen ten aanzien van de origine van de eieren. Voorcertificaten moeten aangevraagd worden bij het COKZ via e-mail: ecertificaten@cokz.nl).
Zie ook DPEAH-04: Procedure voor certificering van consumptie-eieren en eiproducten door het COKZ.
- In e-CertNL moet bij 'Diersoort van de grondstof' Rund, Kip of Pluimvee geselecteerd worden.

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Verklaring 1:

The dairy and/or egg products were processed at an establishment/facility officially approved for export by the Veterinary Authorities of the exporting country;

Deze verklaring kan na controle worden afgegeven. Belanghebbende moet aantonen dat zowel de melkproducten, eiproducten als de bakkerijproducten in Nederland geproduceerd zijn door bedrijven met de juiste erkenning of registratie.

Verklaring 2.1:

For the dairy/dairy-based products used:

Were derived from animals kept in herds in the country of origin and export which were not under any veterinary restrictions for diseases which the species are susceptible to and which can be transmitted through the milk of that species;

OR

Were legally imported into the country, from facilities in the European Union registered for trade within the Union (complying with all the relevant European Union Directives).

Het bedrijf moet aantoonbaar maken uit welk land de melk afkomstig is. Hiermee wordt bedoeld in welk land de koeien hebben gestaan. Als dit Nederland is, dan is deel 2.1.1 van toepassing. Is de melk afkomstig uit een andere EU-lidstaat dan is de deel 2.1.2 van toepassing. De melk mag niet afkomstig zijn uit een derde land.

Verklaring 2.2:

In the case of dairy or dairy products derived from ovine and/or caprine origin, the dairy and dairy products come from Scrapie free establishments (including the farm of origin);

Deze verklaring is momenteel niet relevant daar de zuivel alleen afkomstig is van runderen. Deze verklaring kan dan ook standaard worden doorgehaald. Als er belangstelling voor producten met zuivel van schapen of geiten zou zijn, dan moet aan de hier gestelde eisen voldaan worden.

Verklaring 2.3:

The products have been processed as follows (delete as appropriate):

2.3.1* *In the case of dairy and/or dairy-based products originating from areas where no outbreak of foot and mouth disease has occurred within the last 12 months and where vaccination against foot and mouth disease have not been carried out in the last 12 months:*

2.3.1.1 *Ultra high temperature treatment at 132°C for 1 second; and/or*

2.3.1.2 *Pasteurised at 72°C for 15 seconds or 60°C for 30 minutes; and/or*

2.3.1.3 *Heat sterilised for 30 minutes at a pressure of 15 lbs (100kPa); and/or*

2.3.1.4 *An acidification process such that the pH value is lowered and kept below 6 for at least one hour.*

OR

2.3.2* *In the case of dairy and/or dairy-based products originating from areas where an outbreak of foot and mouth disease has occurred within the last 12 months or which have carried out vaccination against foot and mouth disease in the last 12 months:*

2.3.2.1 *The product is not a raw-milk cheese; and*

2.3.2.2 *Ultra high temperature treatment at 132°C for at least 1 second; and/or*

2.3.2.3 *An initial heat treatment having an effect at least equivalent to that achieved by pasteurisation at a temperature of at least 72°C for 15 seconds, so as to produce a negative reaction to the phosphatase test, followed by:*

(i) *A second heat treatment involving high-temperature pasteurisation, UHT or sterilisation, so as to produce a negative reaction to the peroxidase test; or*

(ii) *In the case of milk powder or a dry milk-based product, a second heat treatment having an effect at least equivalent to that achieved by the first heat treatment, so as to produce a negative reaction to the phosphatase test, followed by a drying/dessication process; or*

(iii) *An acidification process such that the pH value is lowered and kept below 6 for at least one hour.*

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Deze verklaring kan na controle van het verhittingsproces worden afgegeven. Zo lang het herkomstland van de melk en/of het melkproduct 12 maanden vrij is van mond-en-klauwzeer (zonder vaccineren) dan is 2.3.1 van toepassing en kan 2.3.2 in zijn geheel worden doorgehaald. Wanneer het herkomstland van de melk en/of het melkproduct niet vrij is van mond-en-klauwzeer dan is 2.3.2 van toepassing en moet 2.3.1 in zijn geheel worden doorgehaald. Belanghebbende moet aantonen welke behandeling onder 2.3.1 of 2.3.2 de zuivelgrondstof heeft ondergaan.

Omdat het melkproduct in Nederland geproduceerd moet zijn is 2.3.1 van toepassing zolang Nederland 12 maanden vrij is van mond-en-klauwzeer zonder vaccineren.

Verklaring 2.4:

In the case of cheese sourced from unpasteurised / raw milk, the country must be free from foot and mouth disease and the following controls need to be complied with:

- 2.4.1 *The cheese was stored at an appropriate temperature for a period of not less than 90 days from the date of manufacture for long-extended life cheese (conté, cantal, Roquefort, Parmigiano Reggiano, Grana Padano, Provolone etc.);*
- 2.4.2 *An acidification process such that the pH value was lowered and kept below 6 for at least one hour;*
- 2.4.3 *The following matters were monitored during cheese production:*
 - (i) *pH during the acidification process;*
 - (ii) *salt concentration;*
 - (iii) *moisture content.*
- 2.4.4 *Raw dairy-based products after the ripening for a period of minimum 60 days were tested and demonstrated to have no detected levels of Listeria monocytogenes;*

Deze verklaring is alleen van toepassing op rauwmelkse kaas en is momenteel niet relevant; deze verklaring kan doorgehaald worden. Als er toch belangstelling voor producten met rauwmelkse kaas zou zijn, dan moet aan de hier gestelde eisen voldaan worden.

Verklaring 3.1:

The egg products used were:

Produced from eggs derived from poultry, which have been raised in the EU and complies with EU legislation on herd health management;

De eieren moeten door een hiervoor erkend Nederlands bedrijf verwerkt zijn tot grondstof voor de bakkerijproducten. Het COKZ moet daarom door middel van een 'voorcertificaat' aan de NWWA verklaren dat de eieren uit de EU afkomstig zijn.

Verklaring 3.2:

The egg products used were:

Produced from eggs:

- 3.2.1 *Originating from a country free from highly pathogenic avian influenza;*
- OR
- 3.2.2 *Have been processed to ensure the destruction of avian influenza virus in accordance with the recommendations of the World Organisation for Animal Health (OIE) Terrestrial Animal Health Code:*
 - a *Whole egg: 60°C (140°F) for 188 seconds;*
 - b *Whole egg blends: 60°C (140°F) for 188 seconds OR 61.1°C (142°F) for 94 seconds;*
 - c *Liquid egg whites: 55.6°C (132°F) for 870 seconds OR 56.7°C (134°F) for 232 seconds;*
 - d *10% salted yolk: 62.2°C (144°F) for 138 seconds;*
 - e *Dried egg yolk: 67°C (143.96 °F) for 20 hours OR 54.4°C (131°F) for 513 hours;*
- AND
- 3.2.3 *The necessary precautions were taken to avoid contact of the commodity with any source of avian influenza virus;*

Optie 3.2.1 van toepassing zolang het herkomstland van de eieren vrij van HPAI is. Zo niet, dan moeten de eigroundstoffen een van de verhittingen genoemd bij 3.2.2 hebben ondergaan. Het COKZ moet door middel van een 'voorcertificaat' aan de NWWA verklaren dat de eieren uit EU-landen komen die officieel vrij zijn van HPAI of verklaren welke verhitting is toegepast.

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Verklaring 3.3:

Produced from eggs

3.3.1 *Originating and packaged in a Newcastle disease free country or zone, as defined by the OIE Terrestrial Animal Health Code;*

OR

3.3.2 *Were processed to ensure the destruction of Newcastle disease virus in accordance with the recommendations of the World Organisation for Animal Health (OIE) Terrestrial Animal Health Code:*

- a *Whole egg 55°C (131°F) for 2,521 seconds (42 min); 57 °C (134.6 °F) for 1,596 sec (26.6 min); or 59°C (138.2°F) for 674 seconds (11.23 min);*
- b *Liquid egg whites: 55°C – 131°F for 2,278 sec (37.97 min); 57°C (134.6°F) for 986 seconds (14.4 min); 59°C – 138.2°F for 301 seconds (5 min);*
- c *10% salted yolk 55°F (134.6°F) for 176 seconds (2.9 min);*
- d *Dried egg white 57°C (134.6) for 50.4 hours (2.1 days);*

Zolang het herkomstland van de eieren vrij is van NCD dan is optie 3.3.1 van toepassing. Zo niet, dan moeten de eigrondstoffen een van de verhittingen genoemd bij 3.3.2 hebben ondergaan. Het COKZ moet door middel van een 'voorcertificaat' aan de NWWA verklaren dat de eieren uit EU-landen komen die officieel vrij zijn van NCD of verklaren welke verhitting is toegepast.

Verklaring 3.3.3:

AND

The necessary precautions were taken to avoid contact of the egg products with any source of Newcastle disease virus;

Deze verklaring moet worden afgegeven door het COKZ en door middel van een 'voorcertificaat' van het COKZ aan de NWWA worden voorverklaard.

Verklaring 3.4:

The egg products used were subject to a pasteurisation process, such that each particle of egg product was subject to heat or other treatments to destroy harmful viable micro-organisms, including Salmonella;

Deze verklaring moet door het COKZ worden afgegeven en in geval van Nederlandse eiprodukten door middel van een 'voorcertificaat' aan de NWWA worden voorverklaard.

Verklaring 3.5:

The product was manufactured at facilities inspected and approved for export by the competent Veterinary Authority. The facilities are subjected to regular audits or inspections carried out by an official veterinarian, who is satisfied that:

- a. *the process is properly and hygienically carried out, to produce a product that is fit for human consumption;*
- b. *a system of segregation is in place which is sufficient to guarantee the origin of the imported materials;*
- c. *a system of traceability is in place to guarantee legal importation of the whole eggs from agreed upon EU Member States (if applicable);*
- d. *all imported materials are legally imported and released in compliance with EU legislation (if applicable);*

Deze verklaring moet door het COKZ worden afgegeven en door middel van een 'voorcertificaat' aan de NWWA worden voorverklaard. Omdat de autoriteiten in Zuid-Afrika niet hebben aangegeven uit welke EU-lidstaten de eieren mogen komen, wordt er vanuit gegaan dat er geen EU-lidstaten zijn uitgesloten.

Verklaring 4:

The product does not contain any harmful additives and were unconditionally passed fit for human consumption;

Deze verklaring kan (voor een bakkerijproduct afkomstig van een geregistreerd of erkend bedrijf) worden afgegeven op basis van EU- en nationale regelgeving.

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Verklaring 5:

The dairy and egg products do not constitute any danger of introducing infectious or contagious diseases into South Africa, in accordance with EC and national legislation;

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving.

Verklaring 6:

The product was not exposed to contamination after processing;

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving.

Verklaring 7:

The product does not contain any other products derived from animals, other than dairy or egg.

Deze verklaring kan worden afgegeven op basis van een grondstoffenlijst, aan te leveren door belanghebbende.

5 BEVOEGDHEDEN EN VERANTWOORDELIJKHEDEN

De NWWA-dierenarts is bevoegd en verantwoordelijk voor het afgeven van het certificaat.

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Bijlage 1: certificaat producten met zuivel en ei

VETERINARY HEALTH CERTIFICATE FOR PRODUCTS CONTAINING DAIRY AND EGG FOR HUMAN CONSUMPTION TO THE REPUBLIC OF SOUTH AFRICA

I. IDENTIFICATION OF THE PRODUCTS

Product no.	Name of the product	Origin product

Product no.	Production date	Packing	Nett weight	Gross weight

Marks :
 Container number :
 Seal number :
 R.S.A. import permit no :

II. ORIGIN OF THE PRODUCTS

Product no.	Name and number of approved establishment	Address

Address of exporter :
 Dispatched from :
 Date of shipment :

III. DESTINATION OF THE PRODUCTS

Means of conveyance :
 Identification of the means of conveyance :
 Name and address consignee :
 Place of destination :

IV. HEALTH ATTESTATION

I, the undersigned official veterinarian, authorized thereto by the veterinary authority of the Netherlands, hereby certify that the products containing dairy and egg mentioned above comply with the following:

1. The dairy and/or egg products were processed at an establishment/facility officially approved for export by the Veterinary Authorities of the exporting country;
2. For the dairy/dairy-based products used:
 - 2.1 Delete as appropriate:
 - 2.1.1 Were derived from animals kept in herds in the country of origin and export which were not under any veterinary restrictions for diseases which the species are susceptible to and which can be transmitted through the milk of that species;
 - OR
 - 2.1.2 Were legally imported into the country, from facilities in the European Union registered for trade within the Union (complying with all the relevant European Union Directives).
- 2.2 In the case of dairy or dairy products derived from ovine and/or caprine origin, the dairy and dairy products come from Scrapie free establishments (including the farm of origin);
- 2.3 The products have been processed as follows (delete as appropriate):
 - 2.3.1* In the case of dairy and/or dairy-based products originating from areas where no outbreak of foot and mouth disease has occurred within the last 12 months and where vaccination against foot and mouth disease have not been carried out in the last 12 months:
 - 2.3.1.1 Ultra high temperature treatment at 132°C for 1 second; and/or
 - 2.3.1.2 Pasteurised at 72°C for 15 seconds or 60°C for 30 minutes; and/or
 - 2.3.1.3 Heat sterilised for 30 minutes at a pressure of 15 lbs (100kPa); and/or
 - 2.3.1.4 An acidification process such that the pH value is lowered and kept

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below 6 for at least one hour.

OR

2.3.2* In the case of dairy and/or dairy-based products originating from areas where an outbreak of foot and mouth disease has occurred within the last 12 months or which have carried out vaccination against foot and mouth disease in the last 12 months:

2.3.2.1 The product is not a raw-milk cheese; and

2.3.2.2 Ultra high temperature treatment at 132°C for at least 1 second; and/or

2.3.2.3 An initial heat treatment having an effect at least equivalent to that achieved by pasteurisation at a temperature of at least 72°C for 15 seconds, so as to produce a negative reaction to the phosphatase test, followed by:

- (i) A second heat treatment involving high-temperature pasteurisation, UHT or sterilisation, so as to produce a negative reaction to the peroxidase test; or
- (ii) In the case of milk powder or a dry milk-based product, a second heat treatment having an effect at least equivalent to that achieved by the first heat treatment, so as to produce a negative reaction to the phosphatase test, followed by a drying/dessication process; or
- (iii) An acidification process such that the pH value is lowered and kept below 6 for at least one hour.

2.4 In the case of cheese sourced from unpasteurised / raw milk, the country must be free from foot and mouth disease and the following controls need to be complied with:

2.4.1 The cheese was stored at an appropriate temperature for a period of not less than 90 days from the date of manufacture for long-extended life cheese (conté, cantal, Roquefort, Parmigiano Reggiano, Grana Padano, Provolone etc.);

2.4.2 An acidification process such that the pH value was lowered and kept below 6 for at least one hour;

2.4.3 The following matters were monitored during cheese production:

- (i) pH during the acidification process;
- (ii) salt concentration;
- (iii) moisture content.

2.4.4 Raw dairy-based products after the ripening for a period of minimum 60 days were tested and demonstrated to have no detected levels of *Listeria monocytogenes*;

3. The egg products used were:

3.1 Produced from eggs derived from poultry, which have been raised in the EU and complies with EU legislation on herd health management;

3.2 Produced from eggs:

3.2.1 Originating from a country free from highly pathogenic avian influenza;

OR

3.2.2 Have been processed to ensure the destruction of avian influenza virus in accordance with the recommendations of the World Organisation for Animal Health (OIE) Terrestrial Animal Health Code:

a Whole egg: 60°C (140°F) for 188 seconds;

b Whole egg blends: 60°C (140°F) for 188 seconds OR 61.1°C (142°F) for 94 seconds;

c Liquid egg whites: 55.6°C (132°F) for 870 seconds OR 56.7°C (134°F) for 232 seconds;

d 10% salted yolk: 62.2°C (144°F) for 138 seconds;

e Dried egg yolk: 67°C (143.96 °F) for 20 hours OR 54.4°C (131°F) for 513 hours;

AND

3.2.3 The necessary precautions were taken to avoid contact of the commodity with any source of avian influenza virus;

3.3 Produced from eggs

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OR

- 3.3.2 Were processed to ensure the destruction of Newcastle disease virus in accordance with the recommendations of the World Organisation for Animal Health (OIE) Terrestrial Animal Health Code:
- a Whole egg 55°C (131°F) for 2,521 seconds (42 min); 57 °C (134.6 °F) for 1,596 sec (26.6 min); or 59°C (138.2°F) for 674 seconds (11.23 min);
 - b Liquid egg whites: 55°C – 131°F for 2,278 sec (37.97 min); 57°C (134.6°F) for 986 seconds (14.4 min); 59°C – 138.2°F for 301 seconds (5 min);
 - c 10% salted yolk 55°F (134.6°F) for 176 seconds (2.9 min);
 - d Dried egg white 57°C (134.6) for 50.4 hours (2.1 days);

AND

- 3.3.3 The necessary precautions were taken to avoid contact of the egg products with any source of Newcastle disease virus;
- 3.4 The egg products used were subject to a pasteurisation process, such that each particle of egg product was subject to heat or other treatments to destroy harmful viable micro-organisms, including Salmonella;
- 3.5 The product was manufactured at facilities inspected and approved for export by the competent Veterinary Authority. The facilities are subjected to regular audits or inspections carried out by an official veterinarian, who is satisfied that:
- a. the process is properly and hygienically carried out, to produce a product that is fit for human consumption;
 - b. a system of segregation is in place which is sufficient to guarantee the origin of the imported materials;
 - c. a system of traceability is in place to guarantee legal importation of the whole eggs from agreed upon EU Member States (if applicable);
 - d. all imported materials are legally imported and released in compliance with EU legislation (if applicable);
4. The product does not contain any harmful additives and were unconditionally passed fit for human consumption;
 5. The dairy and egg products do not constitute any danger of introducing infectious or contagious diseases into South Africa, in accordance with EC and national legislation;
 6. The product was not exposed to contamination after processing;
 7. The product does not contain any other products derived from animals, other than dairy or egg.

* (delete as appropriate)