



FEDERATIVE REPUBLIC OF BRAZIL
MINISTRY OF AGRICULTURE, LIVESTOCK AND SUPPLY - MAPA
SECRETARIAT OF AGRICULTURAL DEFENSE - SDA
DEPARTMENT OF INSPECTION OF PRODUCTS OF ANIMAL ORIGIN - DIPOA
CONTROL AND EVALUATION COORDINATION - CGCOA
EQUIVALENCE EVALUATION DIVISION - DIEQ

PUBLIC HEALTH REQUIREMENTS FOR IMPORTS OF MILK AND DAIRY PRODUCTS

Milk and dairy products destined for Brazil must be accompanied by a health certificate, issued in the official language of the exporting country and in Portuguese, signed by a veterinarian of the Official Veterinary Service of the exporting country, certifying the following minimum conditions, in addition to those defined by Department of Animal Health:

1. The products were obtained from milk that meets the physico-chemical and microbiological parameters contained in Brazilian legislation.
2. The products come from an establishment officially approved by the Competent Authority of the exporting country, subjected to regular official inspections.
3. The products do not contain neither they have been added any substance harmful to human health.
4. Only additives that are in accordance with the guidelines of the *Codex Alimentarius* Commission were used in the products to be exported to Brazil.
5. The products have been processed in establishments subjected to the official control program of residues of veterinary drugs, pesticides and environmental contaminants, which is planned and implemented following the recommendations of *Codex Alimentarius*.
6. The milk or milk for the dairy products have been submitted to pasteurization or to any combination of measures with equivalent performance described in the *Codex Alimentarius* – Code of Hygienic Practice for Milk and Dairy Products, which guarantee the safety of the product.
7. In case of cheeses made with milk not subjected to pasteurization or other heat treatment to ensure negative residual phosphatase, they underwent maturation process at a higher temperature to 5°C, for a time not less than 60 days.
8. The products were obtained in hygienic conditions in establishments that implemented the Good Manufacturing Practices (GMP), Sanitation Standard Operating Procedures (SSOP) and Hazard Analysis and Critical Control Points Programs (HACCP), following the recommendations of *Codex Alimentarius*, with systematic verification of the Official Veterinary Service.
9. The products were not submitted to any radiation treatment.
10. The products are fit for human consumption.
11. The products were manufactured, packaged and labeled in accordance with the composition, manufacturing process and labels registered in the Department of Inspection of Animal Products (DIPOA), of Brazilian Ministry of Agriculture, Livestock and Supply (MAPA).
12. The products packaging meets the hygienic-sanitary requirements established by the Competent Authority of the exporting country.
13. The vehicle or transport equipment is in proper conditions of hygiene and maintenance and, if products are to be kept under refrigeration, has the appropriate cold generation equipment to maintain the temperature of the products during the transport.