

Certification Requirements: Importation of Dairy Products into Colombia

The following certification statements (made on the basis of a notarized affidavit) should be provided on a VS Form 16-4* for the exportation of dairy products, such as ice cream, milk, milk powder, yogurt, and cheese, to Colombia. Product description (product box on VS Form 16-4) should include the species of origin, as well as the nature of the product. NOTE: Required certification statements are provided in both Spanish and English since the Spanish was part of the negotiation process. * See comments regarding formatting at the end.

This office has on file a notarized affidavit from [insert company name] verifying the accuracy of the statements below:

1. Los productos fueron obtenidos de animales criados en o importados legalmente en Estados Unidos y/o producidos con ingredientes lácteos importados legalmente./*The products were obtained from animals raised in or legally imported into the United States and/or produced with dairy ingredients imported legally.*
2. La leche de la cual los productos fueron obtenidos se origino de áreas que no están bajo cuarentena oficial para enfermedades transmisible de control oficial por medio de leche pasteurizada./*The milk from which the products were obtained originated from areas not under official quarantine for animal diseases of official control transmissible through pasteurized milk.*
3. Los productos provienen de una(s) planta(s) autorizadas oficialmente para procesar leche y productos lácteos por la autoridad competente de los Estados Unidos./*The products come from a plant (s) officially authorized to process milk and milk products by the competent authority of the United States.*
4. Los productos fueron manufacturados de leche que recibió un tratamiento de pasteurización o ultra pasteurización (UHT), o los quesos elaborados con leche cruda fueron madurados por un mínimo de 60 días a 2 grados centígrados de temperatura../*The products were manufactured from milk that received a pasteurization or ultra pasteurization (UHT) treatment, or cheeses ,when manufactured with raw milk, were matured at least 60 days at a minimum temperature of 2 degrees Celsius.*
5. Los productos fueron manufacturados en condiciones higiénicas y sanitarias de acuerdo con las leyes y regulaciones de EE.UU. y no representaran un riesgo de salud a animales o humanos. Los productos se venden libremente en Estados Unidos./*The products were manufactured under hygienic and sanitary conditions in accordance with U.S. laws and regulations and are not likely to pose any health risk for humans or animals. The products are freely sold in the United States.*
6. Los productos no han sido procesados usando ultravioleta artificial o radiacion ionizante./*The products have not been processed using any type of artificial ultraviolet or ionizing radiation.*

7. Los productos han sido empacados usando contenedores y materiales de empaque nuevos con la intención de prevenir contaminación./*The products have been packaged using new containers and packaging materials in a manner intended to prevent contamination.*

8. Los productos han sido sujetos por la autoridad competente de los Estados Unidos a un esquema de vigilancia general, incluyendo pruebas de laboratorio, designadas para detectar adulteración y para validar calidad microbiana y composicional./*The products have been subjected by the competent authority of the United States to a general surveillance scheme, including laboratory tests, designed to detect adulteration and validate microbial and compositional quality.*

* **FORMATTING:** To provide the required certification statements for Colombia (and avoid typing over the USDA seal), a continuation page to the VS Form 16-4 will be needed. Exporters should include additional statements that will not fit on the VS Form 16-4 on plain bond paper such that it can be copied onto VS Area Office letterhead stationery. The affidavit line (“This office has on file a notarized affidavit from [insert company name] verifying the accuracy of the statements below:”) should precede the certification statements placed on the continuation page. Both pages of the certificate should be appropriately numbered (i.e., page 1 of 2, page 2 of 2).