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Voluntary _ Public

Date: 11/4/2015

GAIN Report Number: MO1509

Morocco

Post: Rabat

FAIRS - Dairy Products Certificate Update

Report Categories:

FAIRS Dairy and Dairy Product

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Report Highlights:

This report provides clarification of the certification requirements for U.S. dairy and dairy product exports to Morocco.

Effective January 7, 2015, the Moroccan Food Safety Authority, Office National de Sécurité Sanitaire des Produits Alimentaires (ONSSA) began accepting the below USDA Agricultural Marketing Service Sanitary Certificate for Milk and Milk Products for Human Consumption to Morocco.

This is the only sanitary certificate required by ONSSA for U.S. dairy and dairy product exports to Morocco

Agricultural Marketing Service (Sanitary Certificate for Milk and Milk Products for Human Consumption to Morocco)

 			
UNITED STATES OF AMERICA SANITARY CERTIFICATE FOR MILK AND MILK PRODUCTS FOR HUMAN CONSUMPTION TO MOROCCO			
Country of Origin: United States of America			
1. Consignor/Exporter [ConsignorName] [ConsignorAddr]	2. Certificate Number [CertNo] 3. Competent Authority FDA 4. Certifying Body AMS		
5. Consignee/Importer [ConsigneeName] [ConsigneeAddr]			
6. Country of Origin UNITED STATES OF AMERICA	ISO Code US		
7. Country of Destination [MOROCCO]	ISO Code [MA]		
8. Origin of Product (Information Supplied by the Manufacturer or Exporter) [OriginName] [OriginCity] Plant Number: [OriginNo]			
9. Product Destination (Information Supplied by the Manufacturer or Exporter) Origin: [DestName] [DestAddr] Destination: [Destination] Method of Transport: [Transport]			
10. Identification of Food Products As Described Below			
Description [Description]	Type of Packaging [PkgType]	Number of Packages [NumberUnits]	Net Weight [NetWt] [NetWtUnit]
Condition or Kind of Treatment [Condition]		Required Temperature, Storage and Transportation [ReqTemp]	
Production Date [ProductionDate]		Validity Date (Shelf Life) [ShelfLife]	
11. Sanitary Certification			
I, the undersigned, the responsible government official, do hereby certify that milk and milk products designated above comply with the following sanitary and public health requirements:			
1. The milk and milk products contained in this consignment have been produced under a U.S. safety system that is intended to ensure the safety of these products.			
2. The milk and milk products contained in this consignment have been processed to destroy pathogenic organisms, including heat treatment to ensure absence of viable pathogenic organisms.			
3. The products in this consignment were prepared, packed, held and transported prior to export under a system of regulations intended to ensure good hygienic practice and an effective food safety control system implemented in accordance with HACCP systems where appropriate and that meets or exceeds with the provisions of the Codex Code of Hygienic Practice for Milk and Milk Products.			
4. The milk and milk products are manufactured under a system of regulations and inspections designed to ensure that the milk is free of color and food additives known to be harmful to human health.			
5. a) The products in this consignment have been produced under a system of U.S. food safety controls to ensure that residues of natural toxins, including Aflatoxin M1, pesticides, antibiotics, estrogenic or hormonal substances of a natural or synthetic origin, other therapeutic drugs, and heavy metals do not present unacceptable risk to public health.			
b) The United States has put in place a system for risk assessment and management as well as a monitoring plan for the rapid detection and prevention of contamination from PCBs and dioxins, and data from these programs demonstrate and data from these programs demonstrate that demonstrate milk and milk products do not exceed acceptable threshold limits of PCBs or dioxins.			
c) Data derived from the U.S. Food and Drug Administration compliance program, "Toxic Elements in Food and Foodware, and Radionuclides in Food - Import and Domestic," and the "Total Diet Study" demonstrate that milk and milk products do not exceed acceptable threshold limits of radionuclides.			
6. The product was manufactured in facilities subjected to regular audits or inspections by the competent authority to ensure that the processing, storage, and transport are properly and hygienically carried out.			
7. The milk and milk products exported from the United States will be accompanied by certification that the products are manufactured in approved establishments in good regulatory standing with the competent			

authority.

8. The milk and milk products were transported and stored in a U.S. food safety system in which the industry practice is to transport and store at a temperature not exceeding -20°C (for ice cream) or -15°C (for frozen butter).

12. Certifying Officer

Name

(In Capital Letters)

Done At (place)

[Certifying Official]

[Place]

Official Position

[Title]

In (date)

[SignDate]

Official Stamp

Signature