

Commission Regulation (EU) No 605/2010 of 2 July 2010 laying down animal and public health and veterinary certification conditions for the introduction into the European Union of raw milk and dairy products intended for human consumption (Text with EEA relevance)

*Article 4*

**Imports of certain dairy products from third countries or parts thereof listed in column C of Annex I**

1 Member States shall authorise the importation of consignments of dairy products derived from raw milk of cows, ewes, goats or buffaloes from the third countries or parts thereof at risk of foot-and-mouth disease listed in column C of Annex I, provided that such dairy products have undergone, or been produced from raw milk which has undergone, a heat treatment involving:

- a a sterilisation process, to achieve an  $F_0$  value equal to or greater than three;
- b an ultra high temperature (UHT) treatment at not less than 135 °C in combination with a suitable holding time;
- c (i) a high temperature short time pasteurisation treatment (HTST) at 72 °C for 15 seconds applied twice to milk with a pH equal to or greater than 7.0 achieving, where applicable, a negative reaction to an alkaline phosphatase test, applied immediately after the heat treatment; or  
(ii) a treatment with an equivalent pasteurisation effect to point (i) achieving, where applicable, a negative reaction to an alkaline phosphatase test, applied immediately after the heat treatment;
- d a HTST treatment of milk with a pH below 7.0; or
- e a HTST treatment combined with another physical treatment by either:
  - (i) lowering the pH below 6 for one hour, or
  - (ii) additional heating equal to or greater than 72 °C, combined with desiccation.

2 Member States shall authorise the importation of consignments of dairy products derived from raw milk of animals other than those referred to in paragraph 1, from the third countries or parts thereof at risk of foot-and-mouth disease listed in column C of Annex I, provided that such dairy products have undergone, or been produced from raw milk which has undergone a treatment involving:

- a a sterilisation process, to achieve an  $F_0$  value equal to or greater than three; or
- b an ultra high temperature (UHT) treatment at not less than 135 °C in combination with a suitable holding time.