

Part I : Details of consignment	I.1. Consignor		I.2. IMSOC Reference	
	Name		I.2.a. Local Reference	
	Address			
	Country		ISO Code	
	I.5. Consignee		I.3. Central competent authority	
	Name		I.4. Local competent authority	
	Address			
	Country		ISO Code	
	I.7. Country of origin		I.9. Country of destination	
			ISO Code	
I.8. Region of origin		<del>I.10. Region of destination</del>		
Code				
I.11. Place of Dispatch		I.12. Place of destination		
Name		Name		
Address		Address		
Approval Number		Approval Number		
Country		Country		
		ISO Code		
I.13. Place of Loading		I.14. Date and time of departure		
Name				
Address				
Approval Number				
Country				
		ISO Code		
I.15. Means of Transport		I.16 Entry Point		
Mode	International transport document	Identification		
I.18. Transport conditions		I.17. Accompanying documents		
Chilled <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Frozen <input type="checkbox"/> Ambient <input type="checkbox"/>		Commercial document reference		
		Date of issue		
		Country		
		Place of issue		
I.19. Container No / Seal No				
I.20. Certified as				
Human consumption <input type="checkbox"/>				
I.21. For transit through a third country <input type="checkbox"/>		I.22. For transit through Member State(s) <input type="checkbox"/>		
Country	ISO Code	Country	ISO Code	
EU Exit Authority	BCP code			
EU Entry Authority	BCP code			
I.23. Total number of packages		I.25. Total net weight	I.25. Total gross weight	
I.28. Description of consignment				
<b>1. 35 ALBUMINOIDAL SUBSTANCES; MODIFIED STARCHES; GLUES; ENZYMES</b> <b>3502</b> Albumins (including concentrates of two or more whey proteins, containing by weight more than 80   % whey proteins, calculated on the dry matter), albuminates and other albumin derivatives <b>350220</b> Milk albumin, including concentrates of two or more whey proteins Other: <b>35022091</b> Dried (for example, in sheets, scales, flakes, powder)				
Commodity	Product Description	Date of production range	Package count	
Identification mark				

Part II: Certification	II. Health information		
	I, the undersigned State/official veterinarian certify that:		
	1.	Eggs used for processing the egg products were obtained from poultry originating from premises in which highly pathogenic avian influenza and Newcastle disease have not been present within the last 30 days prior to the time of collection of the eggs; and) (1)	
		○ either	
	(2)	1.1.2 the establishment was:	
	i)	[within a 10 km radius of which, including, where appropriate, the territory of a neighbouring country, there has been no outbreak of highly pathogenic avian influenza for at least the previous 30 days.]	
		○ or	
	ii)	[the egg products were processed:	
		○ either [liquid egg white was heat treated:	
		○ either [with 55.6 °C for 870 seconds.]	
		○ or [with 56.7 °C for 232 seconds.]	
		○ or [dried egg white was heat treated:	
		○ either [with 67 °C for 20 hours.]	
		○ or [with 54.4 °C for 504 hours.]	
		○ or [with 51.7 °C for 73.2 hours.]	
		○ or [whole eggs were at least heat treated:	
		○ either [with 60°C for 188 seconds.]	
		○ or [completely cooked.]	
		○ or [whole egg blends were at least heat treated]:	
		○ either [with 60 °C for 188 seconds.]	
		○ or [with 61.1°C for 94 seconds.]	
		○ or [10 % salted egg yolk was at least heat treated]:	
		[with 62.2°C for 138 seconds.]	
		○ or [plain or pure egg yolk was at least heat treated]:	
		[with 60°C for 288 seconds.]	
		○ or [Equivalent treatment according the OIE Terrestrial Animal Health Code which may also be suitable to achieve the inactivation of the virus.]	
	and	○ either	
	(2)	1.1.3 the establishment was:	
	i)	[within a 10 km radius of which, including, where appropriate, the territory of a neighbouring country, there has been no outbreak of Newcastle disease for at least the previous 30 days.]	
		○ or	
	ii)	[the egg products were processed:	
		○ either [liquid egg white was heat treated:	
		○ either [with 55 °C for 2278 seconds.]	
		○ or [with 57 °C for 986 seconds.]	
		○ or [with 59 °C for 301 seconds.]	
		○ or [dried egg white was heat treated:	
		[with 57 °C for 50.4 hours.]	

**EUROPEAN UNION**

<b>Part II: Certification</b>	<p>II. Health information</p> <p style="margin-left: 40px;">○ or [whole eggs were at least heat treated:</p> <p style="margin-left: 80px;">○ either [with 55°C for 2521 seconds.]</p> <p style="margin-left: 80px;">○ or [with 57°C for 1596 seconds.]</p> <p style="margin-left: 80px;">○ or [with 59°C for 674 seconds.]</p> <p style="margin-left: 80px;">○ or [completely cooked.]</p> <p style="margin-left: 40px;">○ or [10 % salted egg yolk was at least heat treated]:</p> <p style="margin-left: 80px;">[with 55°C for 176 seconds.]</p> <p>After treatment all necessary measures were taken to avoid contact of goods with potential sources of Avian influenza disease virus and Newcastle disease virus.</p> <p>2. Egg powder, mixture, albumin and other processed egg products from poultry exported to the Republic of Moldova:</p> <ul style="list-style-type: none"> <li>- are recognised as fit for human consumption;</li> <li>- are not treated with chemical colouring substances, ionization or UV rays which are prohibited according to EU legislation.</li> </ul> <p>3. Microbiological, chemical-toxicological and radiological characteristics of egg powder, mixture, albumin and other processed egg products from poultry comply with veterinary–sanitary rules and requirements of the EU.</p> <p>4. Single-use and intact containers and packaging material correspond to hygienic requirements of the EU.</p> <p>5. The means of transport comply with the requirements of the EU.</p> <p>Notes:</p> <p>Part I:</p> <p>Box I.19: Indicate total gross weight and total net weight</p> <p>Box I.21: Either seal- or container number or both is to be indicated in this box.</p> <p>Part II:</p> <p>(1) Administrative territories, zones and time periods may be modified with a mutual agreement of the Parties according to the OIE Terrestrial Animal Health Code recommendations.</p> <p>(2) Delete as appropriate.</p> <p><b>Signature and stamp must be different color that in the printed certificate.</b></p>								
<p>Certifying Officer</p> <table style="width:100%; border: none;"> <tr> <td style="width: 50%; border: none;">Name (in capital letters)</td> <td style="width: 50%; border: none;">Qualification and title</td> </tr> <tr> <td style="border: none;">Date of signature</td> <td style="border: none;">Signature</td> </tr> <tr> <td style="border: none;">Stamp</td> <td style="border: none;"></td> </tr> </table>				Name (in capital letters)	Qualification and title	Date of signature	Signature	Stamp	
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