

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			ISO Code		
	I.8. Region of origin			I.10. Region of destination		
	Code					
	I.11. Place of Dispatch			I.12. Place of destination		
Name			Name			
Address			Address			
Approval Number			Approval Number			
Country			Country			
ISO Code			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			
Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Frozen <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			Country			
ISO Code			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						
1. 21 MISCELLANEOUS EDIBLE PREPARATIONS						
2106 Food preparations not elsewhere specified or included						
Commodity	Species	Manufacturing plant	Cold store	Package count		
Net weight			Identification mark			

Part II: Certification	II. Health information		
	II.1 Animal health attestation I, the undersigned official veterinarian, hereby certify that egg products (1) imported into Ukraine are:		
<ul style="list-style-type: none"> ○ (2) either II.1.1 produced from eggs obtained from birds originating from the territory of a country free from highly pathogenic avian influenza and Newcastle disease in accordance with OIE Terrestrial Animal Health Code. ○ (2) or II.1.2 produced from eggs obtained at the establishments where and within a 10 km radius of which, including, where appropriate, the territory of a neighbouring country, at least for the past 30 days prior to the collection of eggs there has been no outbreak of highly pathogenic avian influenza virus. ○ (2) or for destruction of highly pathogenic avian influenza virus disease virus were processed: <ul style="list-style-type: none"> ○ (2) either liquid egg white was treated: <ul style="list-style-type: none"> ○ (2) with 55,6 °C for 870 seconds ○ (2) or either with 56,7 °C for 232 seconds ○ (2) or 10% salted yolk was treated at 62.2 °C for 138 seconds ○ (2) or dried egg white was treated: <ul style="list-style-type: none"> ○ (2) either with 67 °C for 20 hours. ○ (2) or with 54,4 °C for 513 hours. ○ (2) or whole eggs were at least treated: <ul style="list-style-type: none"> ○ (2) either with 60 °C for 188 seconds. ○ (2) or completely cooked. ○ (2) or whole eggs blends were at least treated: <ul style="list-style-type: none"> ○ (2) either with 60 °C for 188 seconds. ○ (2) or with 61,1 °C for 94 seconds. ○ (2) either II.1.3 produced from eggs obtained at the establishments where and within a 10 km radius of which, including, where appropriate, the territory of a neighbouring country, at least for the past 30 days prior to the collection of eggs there has been no outbreak of Newcastle disease. ○ (2) or for destruction of Newcastle disease virus the egg products were processed: <ul style="list-style-type: none"> ○ (2) either liquid egg white was treated: <ul style="list-style-type: none"> ○ (2) with 55 °C for 2 278 seconds ○ (2) or either with 57 °C for 986 seconds ○ (2) or with 59 °C for 301 seconds ○ (2) or 10% salted yolk was treated with 55 °C for 176 seconds ○ (2) or dried egg white was treated with 57 °C for 50.4 hours ○ (2) or whole eggs were treated: <ul style="list-style-type: none"> ○ (2) either with 55 °C for 2 521 second ○ (2) or with 57 °C for 1 596 seconds ○ (2) or with 59 °C for 674 seconds ○ (2) or completely cooked 			

Part II: Certification	II. Health information								
	<p>II.2 Public health attestation</p> <p>I, the undersigned official veterinarian, hereby certify that egg products (1) imported into Ukraine meet the following requirements:</p> <p>II.2.1 it comes from (an) establishment(s) which has/have been approved by the Competent Authority of the EU Member State for supplying their production for intra-EU trade and operating under its supervision;</p> <p>II.2.2 it comes from (an) establishment(s) implementing a programme, based on the HACCP principles in accordance with the Ukrainian law on safety and specific quality parameters of food, in particular, the Law of Ukraine “On basic principles and requirements for safety and quality of food products”(№ 771/97) or in compliance with equivalent requirements of Regulation (EC) No 852/2004 (4);</p> <p>II.2.3 produced in accordance with hygienic requirements in accordance with the Ukrainian law on safety and specific quality parameters of food, in particular, the Law of Ukraine “On basic principles and requirements for safety and quality of food products”(№ 771/97) or in compliance with equivalent requirements of Regulation (EC) No 852/2004 (4);</p> <p>II.2.4 comply with the Microbiological criteria for establishment indicators of safety of food products, approved by the Order of Ministry of Health of Ukraine № 548 of 19.07.2012 or in compliance with equivalent requirements of Regulation (EC) No 2073/2005 (4);</p> <p>II.2.5 have an identification mark in accordance with Ukrainian law on safety and specific quality parameters of food, in particular, the Law of Ukraine “On basic principles and requirements for safety and quality of food products”(№ 771/97) or in compliance with equivalent requirements of Regulation (EC) No 853/2004 (4);</p> <p>II.2.6 comply with the guarantees on the absence and/or non-exceeding of the maximum permitted levels of veterinary drugs and contaminants residues under approved national plans for the monitoring of residues of veterinary drugs and contaminants in accordance with legislation of Ukraine or in compliance with equivalent requirements of Directive 96/23/EC (4)</p>								
<p>Notes</p> <p>Part I:</p> <ul style="list-style-type: none"> - Box I.11: Name, address and approval number of the establishment of dispatch. - Box 1.15: Indicate the registration number(s) of railway wagons and lorries, the names of ships, if known, the flight numbers of aircraft. In the case of transport in containers or boxes, the total number of these in box I.20 and their registration and where there is a serial number of the seal it has to be indicated in box I.21. - Box I.19: use the appropriate Harmonized System (HS) code of the World Customs Organisations: 04.07, 04.08, 35.02 or 21.06. - Box I.25: Nature of commodity: specify the egg content percentage. <p>Part II:</p> <p>(1) ‘egg products’ means processed products resulting from the processing of eggs, or of various components or mixtures of eggs, or from the further processing of such processed products;</p> <p>(2) Keep as appropriate;</p> <p>(3) The signature and the stamp must be in a different colour that of the text.</p> <p>(4) For reference to equivalent EU requirement pls look here: Export library</p> <p>The certificate must be issued in Ukrainian and at least in the language of the EU Member State of origin.</p>									
<p>Certifying Officer</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%;">Name (in capital letters)</td> <td style="width: 50%;">Qualification and title</td> </tr> <tr> <td>Date of signature</td> <td>Signature</td> </tr> <tr> <td>Stamp</td> <td></td> </tr> </table>				Name (in capital letters)	Qualification and title	Date of signature	Signature	Stamp	
Name (in capital letters)	Qualification and title								
Date of signature	Signature								
Stamp									
<div style="border: 1px solid black; height: 60px;"></div>									