

Part I : Details of consignment	I.1. Consignor Name Address Country ISO Code		I.2. IMSOC Reference I.2.a. Local Reference		
	I.5. Consignee Name Address Country ISO Code		I.3. Central competent authority		
			I.4. Local competent authority		
	I.7. Country of origin ISO Code		I.9. Country of destination ISO Code		
	I.8. Region of origin Code		I.10. Region of destination		
	I.11. Place of Dispatch Name Address Approval Number Country ISO Code		I.12. Place of destination Name Address Approval Number Country ISO Code		
	I.13. Place of Loading Name Address Approval Number Country ISO Code		I.14. Date and time of departure		
	I.15. Means of Transport		I.16 Entry Point		
	Mode	International transport document			Identification
	I.18. Transport conditions Frozen <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Ambient <input type="checkbox"/> Chilled <input type="checkbox"/>		I.17. Accompanying documents Accompanying document reference Date of issue Country Place of issue		
	I.19. Container No / Seal No				
	I.20. Certified as Pharmaceutical use <input type="checkbox"/> Other <input type="checkbox"/> Slaughter <input type="checkbox"/> Relaying <input type="checkbox"/> Artificial reproduction <input type="checkbox"/> Fattening <input type="checkbox"/> Production <input type="checkbox"/> Breeding <input type="checkbox"/> Production of petfood <input type="checkbox"/> Breeding and production <input type="checkbox"/> Animal Feedingstuff <input type="checkbox"/> Human consumption <input type="checkbox"/> Technical use <input type="checkbox"/>				
	I.21. For transit through a third country <input type="checkbox"/> Country _____ ISO Code _____ EU Exit Authority _____ BCP code _____ EU Entry Authority _____ BCP code _____		I.22. For transit through Member State(s) <input type="checkbox"/> Country _____ ISO Code _____		
I.23. Total number of packages	I.24. Total quantity	I.25. Total net weight	I.25. Total gross weight		
I.28. Description of consignment 1. 35 ALBUMINOIDAL SUBSTANCES; MODIFIED STARCHES; GLUES; ENZYMES 3502 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					
#1.	Commodity	Quantity	Net weight	Package count	
	Species	Identification number	Identification system		

Part II: Certification	II. Health information		
	<p>II.1 Animal health attestation</p> <p>I, the undersigned official veterinarian, hereby certify that the egg products described in this certificate were produced from eggs coming from (an) establishment(s) in which highly pathogenic avian influenza and Newcastle disease as defined in Regulation (EC) No 798/2008 have not been present within the last 30 days prior to the time of collection of eggs; and</p> <p>(1) either <input type="radio"/> 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.]</p> <p>[II.1.1</p> <p>(1) or <input type="radio"/> the egg products were processed:</p> <p>[II.1.1</p> <p>(1) either <input type="radio"/> [liquid egg white was treated:</p> <p>(1) either <input type="radio"/> [with 55.6 °C for 870 seconds.]</p> <p>(1) or <input type="radio"/> [with 56.7 °C for 232 seconds.]]</p> <p>(1) or <input type="radio"/> [10% salted yolk was treated with 62.2 °C for 138 seconds.]</p> <p>(1) or <input type="radio"/> [dried egg white was treated:</p> <p>(1) either <input type="radio"/> [with 67 °C for 20 hours.]</p> <p>(1) or <input type="radio"/> [with 54.4 °C for 513 hours.]]</p> <p>(1) or <input type="radio"/> [whole eggs were at least treated:</p> <p>(1) either <input type="radio"/> [with 60 °C for 188 seconds.]</p> <p>(1) or <input type="radio"/> [completely cooked.]]</p> <p>(1) or <input type="radio"/> [whole egg blends were at least treated:</p> <p>(1) either <input type="radio"/> [with 60 °C for 188 seconds.]</p> <p>(1) or <input type="radio"/> [with 61.1 °C for 94 seconds.]</p> <p>(1) or <input type="radio"/> [completely cooked.]]]</p> <p>(1) either <input type="radio"/> 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.]</p> <p>[II.1.2</p> <p>(1) or <input type="radio"/> with respect to the presence of Newcastle disease the egg products were processed:</p> <p>[II.1.2</p> <p>(1) either <input type="radio"/> [liquid egg white was treated:</p> <p>(1) either <input type="radio"/> [with 55 °C for 2,278 seconds.]</p> <p>(1) or <input type="radio"/> [with 57 °C for 986 seconds.]</p> <p>(1) or <input type="radio"/> [with 59 °C for 301 seconds]]</p> <p>(1) or <input type="radio"/> [10% salted yolk was treated with 55 °C for 176 seconds.]</p> <p>(1) or <input type="radio"/> [dried egg white was treated with 57 °C for 50.4 hours.]</p> <p>(1) or <input type="radio"/> [whole eggs were at least treated:</p> <p>(1) either <input type="radio"/> [with 55 °C for 2,521 seconds.]</p> <p>(1) or <input type="radio"/> [with 57 °C for 1,596 seconds.]</p> <p>(1) or <input type="radio"/> [with 59 °C for 674 seconds.]</p> <p>(1) or <input type="radio"/> [completely cooked.]]]</p> <p>II.2. Public health attestation</p> <p>I, the undersigned, official veterinarian/official inspector declare that I am aware of the relevant provisions of Regulations (EC) Nos 178/2002, 852/2004 and 853/2004 and hereby certify that the egg products described in this certificate have been obtained in accordance with those requirements, and in particular that:</p> <p>II.2.1 they come from (an) establishments(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;</p> <p>II.2.2 they have been produced from raw material which meets the requirements of Section X,</p>		

Part II: Certification	II. Health information	
	Chapter II (II) of Annex 3 to Regulation (EC) No 853/2004;	
	II.2.3	they have been manufactured in compliance with the hygiene requirements laid down in Section X, Chapter II (III) of Annex 3 to Regulation (EC) No 853/2004;
	II.2.4	they satisfy the analytical specifications in Section X, Chapter II (IV) of Annex 3 to Regulation (EC) No 853/2004 and the relevant criteria in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;
	II.2.5	they have been marked with an identification mark in accordance with Section I of Annex 2 and Section X, Chapter II (V) of Annex 3 to Regulation (EC) No 853/2004;
	II.2.6	the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled.
	Notes	
	References to European Union legislation within this certificate are references to direct EU legislation which has been retained in Great Britain (retained EU law as defined in the European Union (Withdrawal) Act 2018) and can be viewed on the UK legislation website (legislation.gov.uk).	
	References to Great Britain in this certificate include Channel Islands and Isle of Man.	
	Part 1:	
—	Box reference I.8:	Provide the code for the zone or the compartment of origin, if necessary, as defined under code of column 2 as set out in a document relating to ‘poultry and poultry products’ published on gov.uk , in accordance with Regulation (EC) No 798/2008.(2)
—	Box reference I.11:	Name, address, and approval number of establishment of dispatch.
—	Box reference I.15:	Indicate the registration number(s) of railway wagons and lorries, the names of ships and, if known, the flight numbers of aircraft. In the case of transport in containers or boxes, the total number of these and their registration and where there is a serial number of the seal it has to be indicated in box I.23.
—	Box reference I.19:	Use the appropriate Harmonised System (HS) code of the World Customs Organisation 04.07, 04.08, 21.06, 35.02 or 35.07.
—	Box I.28:	Nature of commodity: specify the egg content percentage.
Part II		
(1)	Keep as appropriate.	
(2)	A document relating to ‘poultry and poultry products’ for EU and EFTA states published by the Secretary of State, with the consent of the Scottish and Welsh Ministers, may be found here: EU and EFTA countries approved to export animals and animal products to Great Britain - data.gov.uk	
Certifying Officer		
Name (in capital letters)		Qualification and title
Date of signature		Signature
Stamp		