Teil I

I.1. Versender
Name
Adresse
Land ISO-Ländercode

I.2. IMSOC-Bezugsnummer
I.2.a. Lokale Bezugsnummer

I.5. Empfänger
Name
Adresse
Land ISO-Ländercode

I.3. Zentrale zuständige Behörde
I.4. Zuständige örtliche Behörde

I.7. Ursprungsland ISO-Ländercode

I.9. Bestimmungsland ISO-Ländercode

I.8. Ursprungsregion Code

~~I.10. Region des Bestimmungsorts~~

I.11. Versandort
Name
Adresse
Zulassungsnummer
Land ISO-Ländercode

I.12. Bestimmungsort
Name
Adresse
Zulassungsnummer
Land ISO-Ländercode

I.13. Ladeort
Name
Adresse
Zulassungsnummer
Land ISO-Ländercode

I.14. Datum und Uhrzeit des Abtransports

I.15. Transportmittel

Typ	Dokument	Identifikation

I.16 Entry Point

I.18. Beförderungsbedingungen
Gekühlt ☐ Controlled temperature ☐ Umgebungstemperatur ☐ Gefroren ☐

I.17. Begleitdokumente
Document Type
Bezugsnummer des Begleitdokuments
Ausstellungsdatum
Land
Ausstellungsort

I.19. Containernummer/Plombennummer

I.20. Waren zertifiziert für/als
Menschlicher Verzehr ☐

I.21. Für die Durchfuhr durch ein Drittland ☐
Country ISO-Ländercode
EU Exit Authority BCP code
EU Entry Authority BCP code

I.22. Für die Durchfuhr durch Mitgliedstaaten ☐
Country ISO-Ländercode

I.24. Gesamtmenge	I.25. Nettogesamtgewicht	I.25. Bruttogesamtgewicht

I.28. Angaben zur versendeten Sendung

1. 04 MILCH UND MILCHERZEUGNISSE; VOGELEIER; NATÜRLICHER HONIG; GENIESSBARE WAREN TIERISCHEN URSPRUNGS, ANDERWEIT WEDER GENANNT NOCH INBEGRIFFEN

0407 Vogeleier in der Schale, frisch, haltbar gemacht oder gekocht

#1.	Erzeugnis	Menge	Nettogewicht	Bruttogewicht

Part II: Certification

II. Gesundheitsinformationen		

The egg products:

II.1.

Comply with the relevant European Union standards and requirements, specifically in accordance with:

Regulation (EU) 2016/429 of the European Parliament and of the Council of 9 March 2016 on transmissible animal diseases and amending and repealing certain acts in the area of animal health (Animal Health Law)

Commission Delegated Regulation (EU) 2020/687 of 17 December 2019 supplementing Regulation (EU) 2016/429 of the European Parliament and the Council, as regards rules for the prevention and control of certain listed diseases

Commission Delegated Regulation (EU) 2020/688 of 17 December 2019 supplementing Regulation (EU) 2016/429 of the European Parliament and of the Council, as regards animal health requirements for movements within the Union of terrestrial animals and hatching eggs

Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017 on official controls and other official activities performed to ensure the application of food and feed law, rules on animal health and welfare, plant health and plant protection products

And,

II.1.1. come from (an) establishments(s) implementing a programme based on the HACCP principles in accordance with Regulation No 852/2004;

II.1.2. have been produced from raw material which meets the requirements of Section X, Chapter II (II) of Annex 3 to Regulation No 853/2004;

II.1.3. have been manufactured in compliance with the hygiene requirements laid down in Section X, Chapter II (III) of Annex 3 to Regulation No 853/2004;

II.1.4. 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 No 2073/2005 on microbiological criteria for foodstuffs;

II.1.5. 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 No 853/2004;

II.1.6. satisfy 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;

II.1.7. have been produced according to the EU regulations 852/2004, 853/2004 and 2017/2005, are pasteurised and pathogenic organism Salmonella is not detected in 25g.

II.2.

II.2.1. are eligible for intra-Union trade without restriction.

II.2.2. have been obtained, prepared and/or subjected to heat treatment and stored in compliance with sanitary requirements during the preparation according to EU legislation.

(1) ☐ [II.2.3. For whole egg powder(3)

(1)either ○ [II.2.3.1 The whole egg powder has been heat treated to a core temperature of at least 60°C for no less than 3.5 minutes;]

(1)or ○ [II.2.3.1 Where Newcastle disease (ND) has been present in the country or zone during the past 12 months, the whole egg powder has been heat treated to the following core temperature and time conditions to inactivate ND;

(1)either ○ [60°C for no less than 9.1 minutes;]

(1)or ○ [61°C for no less than 6.7 minutes;]

(1)or ○ [62°C for no less than 5 minutes;]

(1)or ○ [63°C for no less than 3.7 minutes;]

(1)or ○ [64°C for no less than 2.7 minutes.]]]

(1) ☐ [II.2.4. For egg yolk powder(3)

(1)either ○ [II.2.4.1 The egg yolk powder has been heat treated to a core temperature of at least 60°C for no less than 3.5 minutes;]

(1)or ○ [II.2.4.1 Where high pathogenicity avian influenza (HPAI) has been present in the country or zone during the past 12 months, the egg yolk powder has been heat treated to a core temperature of 60°C for no less than 4.8 minutes to inactivate HPAI;]]

Part II: Certification

II. Gesundheitsinformationen

(1) ☐ [II.2.5. For egg albumen powder(3)

The egg albumen powder has been heat treated to a core temperature of at least:

(1)either ○ [54.4°C for no less than 7 days;]

(1)or ○ [67°C for no less than 20 hours (this parameter cannot be used where ND has been present in the country or zone during the past 12 months).]]

(1) ☐ [II.2.6. For liquid egg(2)

(1)either ○ [II.2.6.1 The liquid egg product has been heat treated as described in the table below.

Liquid egg product	Retention temperature to be less than (ºC)	Minimum holding time requirements in minutes
(1) ○ Egg albumen	55	9.5
(1) ○ Whole egg	☐ 60	3.5
	☐ 64	2.5
(1) ○ Whole egg blends with less than 2% added non-egg ingredients	☐ 60	~6.2
	☐ 61.1	~3.5
(1) ○ Fortified whole egg blends (24-38% solids, 2-12% added non-egg ingredients)	☐ 61.1	6.2
	☐ 62.2	3.5
(1) ○ Salted whole egg with 2% or more salt added	☐ 62.2	6.2
	☐ 63.3	3.5
(1) ○ Sugared whole egg with 2-12% sugar added	☐ 60	6.2
	☐ 61.1	3.5

Part II: Certification

II. Gesundheitsinformationen

(1) ○ Plain yolk	60	3.5
(1) ○ Salted yolk with 2-12% salt	☐ 62.2	6.2
	☐ 63.3	3.5
(1) ○ Sugared yolk with 2% or more sugar added	☐ 62.2	6.2
	☐ 63.3	3.5

]

(1)or ○ [II.2.6.2 Where high pathogenicity avian influenza (HPAI) has been present in the country or zone during the past 12 months, the specified liquid egg products below have been heat treated to inactivate HPAI.

Liquid egg product	Retention temperature to be less than (ºC)	Minimum holding time requirements in minutes
(1) ○ Egg albumen	55	14.5
(1) ○ Plain yolk	60	4.8

]

(1)or ○ [II.2.6.3 Where Newcastle disease (ND) has been present in the country or zone during the past 12 months, the specified liquid egg products below have been heat treated to inactivate ND.

Liquid egg product	Retention temperature to be less than (ºC)	Minimum holding time requirements in minutes
(1) ○ Egg albumen	☐ 55	37.9
	☐ 56	19.2
	☐ 57	16.4
(1) ○ Whole egg	☐ 60	9.1
	☐ 61	6.7
	☐ 62	5
	☐ 63	3.7
	☐ 64	2.7
(1) ○ Plain yolk	☐ 60	6.02
	☐ 61.1	3.5
(1) ○ Salted	☐ 62.2	7

Part II: Certification

II. Gesundheitsinformationen

yolk with 2-12% salt added

☐ 63.3 6.09

(1) ○ ☐ 62.2 7.7

Sugared yolk with 2% or more sugar added

☐ 63.3 7

]]

(1) ☐ [II.2.7. For products containing up to 100% egg

The product has been heat treated to a core temperature of at least:

(1)either ○ [60°C for no less than 3.5 minutes;]

(1)or ○ [64°C for no less than 2.7 minutes;]

(1)or ○ [70°C for no less than 2 minutes.]]

Notes:

This health certificate is for veterinary purposes only.

The certificate must be presented in English or have an English translation that is clear and legible.

Where a paper certificate has been issued, all pages have paper based alternative security features.

(1) Delete as appropriate.

(2) For the purposes of this certificate, liquid egg means liquid pasteurised egg.

(3) The term ‘powder’ includes egg crystals.

Certifying Officer	
Name (in capital letters)	Qualification and title
Datum der Unterzeichnung	Unterschrift
Stempel	