Export Health Certificate

	I.1. Versender				I.2. IMSOC-Bezugsnumm	ner	
	Name				I.2.a. Lokale Bezugsnum	mer	
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	Land		ISO- Ländere	code			
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	I.5. Empfänger				I.3. Zentrale zuständige		
	Name Adresse				I.4. Zuständige örtliche I	Behörde	
	Land		ISO-				
			Länder	code			
	I.7. Ursprungsland	1		ISO-Ländercode	I.9. Bestimmungsland		ISO-Ländercode
<u>Teil I</u>							
F	I.8. Ursprungsregi	on		Code	I.10. Region des Bestimn	nungsorts	
	I.11. Versandort				I.12. Bestimmungsort		
	Name				Name		
	Adresse				Adresse		
	Zulassungsnu mmer				Zulassungsnu mmer		
	Land		ISO- Ländere	ahor	Land	ISO- Ländercode	
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	I.13. Ladeort				I.14. Datum und Uhrzeit	des Abtransports	
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	Land		ISO- Ländere	code			
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	I.18. Beförderungs	sbedingungen			I.17. Begleitdokumente		
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		temperature 🗆	eratur 🗆		Bezugsnummer des Begleitdokuments		
					Ausstellungsdatum		
					Land		
					Ausstellungsort		
	I.19. Containernur	nmer/Plombennun	nmer				
	I.20. Waren zertifi	iziert für/als					
	Menschlicher Verz	zehr 🗆					
	L21. Für die Durch	nfuhr durch ein Dri	ittland		I.22. Für die Durchfuhr (durch Mitgliedstaaten	
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	Country		Ländercode		Country	Ländercode	
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	EU Entry		BCP code				
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	I.24. Gesamtmeng			I.25. Nettogesamtgewich	11	I.25. Bruttogesamtgewicht	
	-	versendeten Sendu	-				
	1. 04 MILCH UND GENANNT NOCH 1		SE; VOGELEI	ER; NATURLICHER HON	IG; GENIESSBARE WAREN	N TIERISCHEN URSPRUNGS, AN	IDERWEIT WEDER
			h, haltbar gei	nacht oder gekocht			
	#1. Erzeugnis		Menge		Nettogewicht	Bruttogewicht	

	II. Gesundheitsinformationen					
	The egg products:					
	I.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)					
ificati	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					
Part II: Certification	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					
Par	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 pawith Regulation No 852/2004;	I.1.1. come from (an) establishments(s) implementing a programme based on the HACCP principles in accordance vith Regulation No 852/2004;				
	II.1.2. have been produced from raw material which meet to Regulation No 853/2004;	s the requirements of Section	X, Chapter II (II) of Annex 3			
	II.1.3. have been manufactured in compliance with the hy of Annex 3 to Regulation No 853/2004;	giene requirements laid dowr	n in Section X, Chapter II (III)			
	II.1.4. satisfy the analytical specifications in Section X, Cha the relevant criteria in Regulation No 2073/2005 on microl					
	.5. have been marked with an identification mark in accordance with Section I of Annex 2 and Section X, Chapter V) of Annex 3 to Regulation No 853/2004;					
	II.1.6. satisfy the guarantees covering live animals and pro accordance with Directive 96/23/EC, and in particular Arti		e residue plans submitted in			
	II.1.7. have been produced according to the EU regulations pathogenic organism Salmonella is not detected in 25g.	/2005, are pasteurised and				
	II.2.					
	II.2.1. are eligible for intra-Union trade without restriction	1.				
	II.2.2. have been obtained, prepared and/or subjected to h requirements during the preparation according to EU legi		ompliance with sanitary			
	1) 🗆 [II.2.3. For whole egg powder(3)					
	(1)either \circ [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 \circ [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 \circ [60°C for no less than 9.1 minutes;]					
	(1)or \circ [61°C for no less than 6.7 minutes;]					
	(1)or \circ [62°C for no less than 5 minutes;]					
	(1)or \circ [63°C for no less than 3.7 minutes;]					
	(1)or \circ [64°C for no less than 2.7 minutes.]]]					
	(1) \Box [II.2.4. For egg yolk powder(3)					
	at least 60°C for no less					
(1)or \circ [II.2.4.1 Where high pathogenicity avian influenza (HPAI) has been present in the country or zone dur the past 12 months, the egg yolk powder has been heat treated to a core temperature of 60°C for no less than 4 minutes to inactivate HPAI;]						

I. Gesundbeidsdormationen (1) \Box [III.2.5. For egg albumen powder has been heat treated to a core temperature of at least: (1) \Box [III.2.5. For egg albumen powder has been heat treated to a core temperature of at least: (1) \Box [III.2.6. For liquid egg(2) (1) \Box [III.2.6. For liquid egg (2) (1) \Box [III.2.6. For liquid egg (2) (1) \Box [III.2.6. For liquid egg (2) (1) \Box [III.2.6. For liquid egg product has been heat treated as described in the table below. 11 apuid egg Retention Minimum holding time requirements in minutes product temperature re to be less than (2) \bigcirc [III.2.6.1 The liquid egg product has been heat treated as described in the table below. 11 apuid egg Retention Minimum holding time requirements in minutes product temperature re to be less than at a set is set is a set is a set is a set is a set i					()00
The egg albumen powder has been heat treated to a core temperature of at least: (1) The open set of the past 12 months.]] (1) The open set of the past 12 months.]] (1) The open set of the past 12 months.]] (1) The past 12 months.]] <td< td=""><td>II. Gesundheit</td><td>sinformationer</td><td>1</td><td></td><td></td></td<>	II. Gesundheit	sinformationer	1		
The egg albumen powder has been heat treated to a core temperature of at least: (1) [54.4° C for no less than 7 days;] (1) [1] [1] (1) [1] [1] (1) [1] [1] (1) [1] [1] (1) [1] [1] (1) [1] [1] (1) [1] [1] (1) [1] [1] (1) [1] [2] (1) [1] [2] (1) [2] [3] [1] [2] [3] [1] [2] [3] [1] [2] [3] [1] [3] [4] [1] [3] [4] [1] [3] [4] [1] [3] [4] [1] [3] [4] [1] [3] [4] [1] [4] [5] [1] [4] [5] [1]	 (1) □ [1] ?	5. For egg a	lbumen powder(3)		
(i)either • [54.4°C for no less than 7 days] (i)either • [67: C for no less than 20 hours (this parameter cannot be used where ND has been present in the cou zone during the past 12 months)] (i) [III.2.6. For ilquid egg 2) (i) [III.2.6.1 The liquid egg product has been heat treated as described in the table below. (i) [III.2.6.1 The liquid egg product has been heat treated as described in the table below. (i) [III.2.6.1 The liquid egg product has been heat treated as described in the table below. (i) [III.2.6.1 The liquid egg product has been heat treated as described in the table below. (i) [III.2.6.1 The liquid egg product has been heat treated as described in the table below. (i) [III.2.6.1 The liquid egg product has been heat treated as described in the table below. (i) [III.2.6.1 The liquid egg product has been heat treated as described in the table below. (i) [III.2.6.1 The liquid egg product has been heat treated as described in the table below. (i) [III.2.6.1 The liquid egg product has been heat treated as described in the table below. (i) [III.2.6.1 The liquid egg product has been heat treated as described in the table below. [III.2.6.1 The liquid egg product has been heat treated has been heat treated as described in the table below. [III.2.6.1 The liquid egg product has been heat treated h				emperature of at least:	
(1)or 0 [67°C for no less than 20 hours (this parameter cannot be used where ND has been present in the cou (1)or 1 [01.2.6 The liquid egg(2) (1)or 1 [01.2.6 The liquid egg coduct has been heat treated as described in the table below. Liquid egg Retention Minimum holding time requirements in minutes reto be less than (1) o [20] [20] [21] (1) o [20] [22] [23] [24] [24] [25] [24] [25] [26] [26] [24] [24] [24] [24] [24] [24] <td></td> <td></td> <td></td> <td>I</td> <td></td>				I	
image: constraint the part 12 months).]				nnot be used where ND has be	een present in the country or
Product re to be less than (°C)Product re to be less than (°C)Product 		g the past 1	2 months).]]		
Product re to be less than (°C)Product re to be less than (°C)Product re to be less than (°C) $(1) \circ$ mode egg blends 60 3.5 $(1) \circ$ with less than 2% added -6.2 Whole egg blends vith less than 2% added -6.2 Non-egg ingredient s to -16.1 -6.2 $(1) \circ$ s to -16.1 -6.2 $(1) \circ$ s to -16.1 -6.2 $(1) \circ$ s to -16.1 -6.2 $(1) \circ$ s to -16.1 -6.2 (24.38%) solids, 2^{-1} added to -16.2 -3.5 (24.38%) solids, 2^{-1} added solids, 2^{-1} -6.2 (24.38%) solids, 2^{-1} added solids, 2^{-1} -6.2 (24.38%) solids, 2^{-1} added solids, 2^{-1} -6.2 (24.38%) solids, 2^{-1} (24.38%) -6.2 $(1) \circ$ solids, 2^{-1} (24.38%) -6.2 (24.38%) solids, 2^{-1} -6.2 (24.38%) solids, 2^{-1} -6.2 (24.38%) <td>(1) 🗆 [II.2.</td> <td></td> <td></td> <td></td> <td></td>	(1) 🗆 [II.2.				
product re to be less than (°C)product 	¶(1)either ○	[II.2.6.1 Th	e liquid egg product has been heat t	reated as described in the tab	le below.
$ \begin{array}{cccccccccccccccccccccccccccccccccccc$	법 product	temperatu re to be less than		nts in minutes	
Whole egg $\Box 64$ 2.5(1) \circ $\Box 60$ $\circ 6.2$ Whole egg $\Box 610$ $\circ 6.2$ Whole egg $\Box 610$ $\Box 610$ Non-egg $\Box 611$ $\circ 3.5$ (1) \circ $\Box 61.1$ 6.2 Fortified $\Box 61.1$ 6.2 Whole egg $\Box 61.1$ 6.2 Survey $\Box 61.1$ 6.2 Fortified $\Box 61.1$ 6.2 Value $\Box 61.1$ 6.2 Survey $\Box 61.2$ 6.2 Survey $\Box 61.2$ 6.2 Salted $\Box 61.3$ 3.5 (1) \circ $\Box 62.2$ 6.2 Salted $\Box 63.3$ 3.5 (1) \circ $\Box 60$ 6.2 Survey $\Box 61.3$ 3.5 (1) \circ $\Box 60$ 6.2 Survey $\Box 61.3$ 3.5 (1) \circ $\Box 60$ 6.2 Survey $\Box 61.3$ 3.5 (1) \circ $\Box 60$ 6.2 Survey $\Box 61.3$ 3.5 (1) \circ $\Box 60$ 6.2 Survey $\Box 61.3$ 3.5 (1) \circ $\Box 60$ 6.2 Survey $\Box 61.3$ 3.5 (1) \circ $\Box 60$ 6.2 Survey $\Box 61.3$ 3.5 (1) \circ $\Box 60$ 6.2 Survey $\Box 61.3$ 3.5 (1) \circ $\Box 60$ 6.2 Survey $\Box 61.3$ 3.5 (1) \bullet $\Box 60$ 6.2 Survey $\Box 61.3$ $\Box 61.3$ Survey $\Box 61.3$ $\Box 6$			9.5		
$ \begin{array}{ c c c c } (1) \circ & \Box & 60 & -6.2 \\ \hline Whole egg \\ blends \\ with less \\ than 2% \\ added \\ non-egg \\ ingredient \\ s \\ \hline & \Box & 61.1 & -3.5 \\ (1) \circ & \Box & 61.1 & 6.2 \\ \hline Fortified \\ whole egg \\ blends \\ (24-38% \\ solids, 2- \\ 12\% \\ added \\ non-egg \\ ingredient \\ s) \\ \hline & \Box & 62.2 & 3.5 \\ (1) \circ & \Box & 62.2 & 6.2 \\ \hline Salted \\ whole egg \\ with 2\% \\ or more \\ salt added \\ \hline & \Box & 63.3 & 3.5 \\ (1) \circ & \Box & 60 & 6.2 \\ \hline Sugared \\ whole egg \\ with 2- \\ \hline \end{array} $		□ 60	3.5		
Whole egg blendswith less than 2% addedaddednon-egg ingredients \Box 61.1of 1.1of 1.1 <td></td> <td>□ 64</td> <td>2.5</td> <td></td> <td></td>		□ 64	2.5		
$ \begin{array}{cccccccccccccccccccccccccccccccccccc$	Whole egg blends with less than 2% added non-egg ingredient	60	~6.2		
Fortified whole egg blends (24-38% solids, 2- 12% added non-egg ingredient s) $\Box 62.2$ 3.5 (1) $\circ \Box 62.2$ 6.2 Salted whole egg with 2% or more salt added $\Box 63.3$ 3.5 (1) $\circ \Box 60$ 6.2 Sugared whole egg with 2-		□ 61.1	~3.5		
(1) \circ \Box 62.2 6.2 Salted whole egg with 2% or more salt added \Box 63.3 3.5 (1) \circ \Box 60 6.2 Sugared whole egg with 2-	Fortified whole egg blends (24-38% solids, 2- 12% added non-egg ingredient	0 61.1	6.2		
Salted whole egg with 2% or more salt added \Box 63.3 3.5 (1) \circ \Box 60 6.2 Sugared whole egg with 2-					
(1) \circ \Box 60 6.2 Sugared whole egg with 2-	Salted whole egg with 2% or more	∟ 62.2	6 .2		
Sugared whole egg with 2-		□ 63.3	3.5		
added	Sugared whole egg with 2- 12% sugar	□ 60	6.2		
\Box 61.1 3.5		□ 61.1	3.5		

_					(INZ) Lgg FIOUUCIS		
	II. Gesundheit	sinformationer	1				
	(1) ○ Plain yolk	60	3.5				
noi	(1) ○ Salted yolk with 2-12% salt	□ 62.2	6.2				
		□ 63.3	3.5				
Part II. Certification	(1) ○ Sugared yolk with 2% or more	□ 62.2	6.2				
ſ	sugar added						
]	□ 63.3	3.5				
	(1)or ○ [II the past 12	.2.6.2 Where months, the	e high pathogenicity avian influenz e specified liquid egg products belov	a (HPAI) has been present in t w have been heat treated to in	he country or zone during activate HPAI.		
	Liquid egg product	Retention temperatu re to be less than (°C)	Minimum holding time requireme	nts in minutes			
	(1) ∘ Egg albumen	55	14.5				
	(1) ○ Plain yolk l	60	4.8				
		(1)or \circ [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 temperatu re to be less than (°C)	Minimum holding time requireme	nts 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				
		\Box 64	2.7				
	(1) ○ Plain yolk	□ 60	6.02				
		□ 61.1	3.5				
	(1) ○ Salted	□ 62.2	7				

(NZ)]	Egg	Pro	ducts
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	II. Gesundheit	sinformationer	n		
	yolk with 2-12% salt added				
		□ 63.3	6.09		
t II: Certification	 (1) ○ Sugared yolk with 2% or more sugar added 	□ 62.2	7.7		
Par		□ 63.3	7		
]]				
	(1) 🗆 [II.2	.7. For prod	ucts containing up to 100% egg		
	The produc	ct has been [heat treated to a core temperature	of at least:	
	(1)either 🛛	60°C for n	o less than 3.5 minutes;]		
	(1)or 0[64	l°C for no le	ss than 2.7 minutes;]		
	(1)or 0[70)°C for no le	ss than 2 minutes.]]		
	Notes:				
	This health	l certificate	is for veterinary purposes only.		
			e presented in English or have an E	-	-
			ate has been issued, all pages have	paper based alternative secur	ity features.
	(1) Doloto a	is appropria	ite		
	(2) For the	purposes of	this certificate, liquid egg means li	quid pasteurised egg.	
	(2) For the (3) The terr	purposes of m 'powder'		quid pasteurised egg.	
	(2) For the (3) The terr ^{Certifying Offi}	purposes of m 'powder' : icer	this certificate, liquid egg means li		
	(2) For the (3) The tern Certifying Offi Name (in capi Datum der Un	purposes of m 'powder' icer ital letters)	this certificate, liquid egg means li	quid pasteurised egg. Qualification and title Unterschrift	
	(2) For the (3) The tern Certifying Offi Name (in capi	purposes of m 'powder' icer ital letters)	this certificate, liquid egg means li	Qualification and title	
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	(2) For the (3) The tern Certifying Offi Name (in capi Datum der Un	purposes of m 'powder' icer ital letters)	this certificate, liquid egg means li	Qualification and title	
	(2) For the (3) The tern Certifying Offi Name (in capi Datum der Un	purposes of m 'powder' icer ital letters)	this certificate, liquid egg means li	Qualification and title	
	(2) For the (3) The tern Certifying Offi Name (in capi Datum der Un	purposes of m 'powder' icer ital letters)	this certificate, liquid egg means li	Qualification and title	
	(2) For the (3) The tern Certifying Offi Name (in capi Datum der Un	purposes of m 'powder' icer ital letters)	this certificate, liquid egg means li	Qualification and title	
	(2) For the (3) The tern Certifying Offi Name (in capi Datum der Un	purposes of m 'powder' icer ital letters)	this certificate, liquid egg means li	Qualification and title	