

Teil I	I.1. Versender Name Adresse Land <span style="float:right">ISO-Ländercode</span>			I.2. IMSOC-Bezugsnummer I.2.a. Lokale Bezugsnummer		
	I.5. Empfänger Name Adresse Land <span style="float:right">ISO-Ländercode</span>			I.3. Zentrale zuständige Behörde		
				I.4. Zuständige örtliche Behörde		
	I.7. Ursprungsland <span style="float:right">ISO-Ländercode</span>			I.9. Bestimmungsland <span style="float:right">ISO-Ländercode</span>		
	I.8. Ursprungsregion <span style="float:right">Code</span>			<del>I.10. Region des Bestimmungsorts</del>		
	I.11. Versandort Name Adresse Zulassungsnummer Land <span style="float:right">ISO-Ländercode</span>			I.12. Bestimmungsort Name Adresse Zulassungsnummer Land <span style="float:right">ISO-Ländercode</span>		
	I.13. Ladeort Name Adresse Zulassungsnummer Land <span style="float:right">ISO-Ländercode</span>			I.14. Datum und Uhrzeit des Abtransports		
	I.15. Transportmittel			I.16 Entry Point		
	Typ	Dokument	Identifikation			
I.18. Beförderungsbedingungen Gekühlt <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Umgebungstemperatur <input type="checkbox"/> Gefroren <input type="checkbox"/>			I.17. Begleitdokumente Document Type Bezugsnummer des Begleitdokuments Ausstellungsdatum Land Ausstellungsort			
I.19. Containernummer/Plombennummer						
I.20. Waren zertifiziert für/als Menschlicher Verzehr <input type="checkbox"/>						
I.21. Für die Durchfuhr durch ein Drittland <input type="checkbox"/> Country _____ ISO-Ländercode _____ EU Exit Authority _____ BCP code _____ EU Entry Authority _____ BCP code _____			I.22. Für die Durchfuhr durch Mitgliedstaaten <input type="checkbox"/> Country _____ ISO-Ländercode _____			
I.24. Gesamtmenge		I.25. Nettogesamtgewicht		I.25. Bruttogesamtgewicht		
I.28. Angaben zur versendeten Sendung <b>1. 21 VERSCHIEDENE LEBENSMITTELZUBEREITUNGEN</b> <b>2106 Lebensmittelzubereitungen, anderweit weder genannt noch inbegriffen</b>						
#1.	Erzeugnis	Menge	Nettogewicht	Bruttogewicht		

Part II: Certification	II. Gesundheitsinformationen		
	<p>The egg products:</p> <p>II.1.</p> <p>Comply with the relevant European Union standards and requirements, specifically in accordance with:</p> <p>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)</p> <p>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</p> <p>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</p> <p>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</p> <p>And,</p> <p>II.1.1. come from (an) establishments(s) implementing a programme based on the HACCP principles in accordance with Regulation No 852/2004;</p> <p>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;</p> <p>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;</p> <p>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;</p> <p>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;</p> <p>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;</p> <p>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.</p> <p>II.2.</p> <p>II.2.1. are eligible for intra-Union trade without restriction.</p> <p>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.</p> <p>(1) <input type="checkbox"/> [II.2.3. For whole egg powder(3)</p> <p>(1)either <input type="checkbox"/> [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;]</p> <p>(1)or <input type="checkbox"/> [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;</p> <p>(1)either <input type="checkbox"/> [60°C for no less than 9.1 minutes;]</p> <p>(1)or <input type="checkbox"/> [61°C for no less than 6.7 minutes;]</p> <p>(1)or <input type="checkbox"/> [62°C for no less than 5 minutes;]</p> <p>(1)or <input type="checkbox"/> [63°C for no less than 3.7 minutes;]</p> <p>(1)or <input type="checkbox"/> [64°C for no less than 2.7 minutes.] ]</p> <p>(1) <input type="checkbox"/> [II.2.4. For egg yolk powder(3)</p> <p>(1)either <input type="checkbox"/> [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;]</p> <p>(1)or <input type="checkbox"/> [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;] ]</p>		

II. Gesundheitsinformationen			
<b>Part II: Certification</b>	(1) <input type="checkbox"/> [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 <input type="checkbox"/> [54.4°C for no less than 7 days;]		
	(1)or <input type="checkbox"/> [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) <input type="checkbox"/> [II.2.6. For liquid egg(2)		
	(1)either <input type="checkbox"/> [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 (°C)	Minimum holding time requirements in minutes
	(1) <input type="checkbox"/> Egg albumen	55	9.5
	(1) <input type="checkbox"/> Whole egg	<input type="checkbox"/> 60	3.5
		<input type="checkbox"/> 64	2.5
	(1) <input type="checkbox"/> Whole egg blends with less than 2% added non-egg ingredients	<input type="checkbox"/> 60	~6.2
		<input type="checkbox"/> 61.1	~3.5
	(1) <input type="checkbox"/> Fortified whole egg blends (24-38% solids, 2-12% added non-egg ingredients)	<input type="checkbox"/> 61.1	6.2
		<input type="checkbox"/> 62.2	3.5
	(1) <input type="checkbox"/> Salted whole egg with 2% or more salt added	<input type="checkbox"/> 62.2	6.2
	<input type="checkbox"/> 63.3	3.5	
(1) <input type="checkbox"/> Sugared whole egg with 2-12% sugar added	<input type="checkbox"/> 60	6.2	
	<input type="checkbox"/> 61.1	3.5	

II. Gesundheitsinformationen				
<b>Part II: Certification</b>	(1) <input type="radio"/> 60	3.5		
	Plain yolk			
	(1) <input type="radio"/> <input type="checkbox"/> 62.2	6.2		
	Salted yolk with 2-12% salt			
	<input type="checkbox"/> 63.3	3.5		
	(1) <input type="radio"/> <input type="checkbox"/> 62.2	6.2		
	Sugared yolk with 2% or more sugar added			
	<input type="checkbox"/> 63.3	3.5		
	]			
	(1)or <input type="radio"/> [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 (°C)	Minimum holding time requirements in minutes		
(1) <input type="radio"/> Egg albumen	55	14.5		
(1) <input type="radio"/> Plain yolk	60	4.8		
]				
(1)or <input type="radio"/> [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 (°C)	Minimum holding time requirements in minutes		
(1) <input type="radio"/> Egg albumen	<input type="checkbox"/> 55	37.9		
	<input type="checkbox"/> 56	19.2		
	<input type="checkbox"/> 57	16.4		
(1) <input type="radio"/> Whole egg	<input type="checkbox"/> 60	9.1		
	<input type="checkbox"/> 61	6.7		
	<input type="checkbox"/> 62	5		
	<input type="checkbox"/> 63	3.7		
	<input type="checkbox"/> 64	2.7		
(1) <input type="radio"/> Plain yolk	<input type="checkbox"/> 60	6.02		
	<input type="checkbox"/> 61.1	3.5		
(1) <input type="radio"/> Salted	<input type="checkbox"/> 62.2	7		

<b>Part II: Certification</b>	<p>II. Gesundheitsinformationen</p>		
	<p>yolk with 2-12% salt added</p> <p style="padding-left: 40px;"><input type="checkbox"/> 63.3      6.09</p> <p>(1) <input type="radio"/> <input type="checkbox"/> 62.2      7.7</p> <p>Sugared yolk with 2% or more sugar added</p> <p style="padding-left: 40px;"><input type="checkbox"/> 63.3      7</p> <p>]]</p> <p>(1) <input type="checkbox"/> [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 <input type="radio"/> [60°C for no less than 3.5 minutes;] (1)or <input type="radio"/> [64°C for no less than 2.7 minutes;] (1)or <input type="radio"/> [70°C for no less than 2 minutes. ] ]</p> <p>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.</p>		
	<p>Certifying Officer Name (in capital letters) Datum der Unterzeichnung Stempel</p>	<p>Qualification and title Unterschrift</p>	