Export Health Certificate

	I.1. Versender				I.2. IMSOC-Bezugsnumm	ner		
	Name				I.2.a. Lokale Bezugsnum	mer		
	Adresse							
	Land		ISO- Ländero	code				
	1.0. D					D.1."1.		
	I.5. Empfänger				I.3. Zentrale zuständige			
	Name Adresse				I.4. Zuständige örtliche H	Behörde		
	Land		ISO-					
			Ländero	code				
ц	I.7. Ursprungsland	l		ISO-Ländercode	I.9. Bestimmungsland			ISO-Ländercode
Teil I								
H	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- Ländero	ahor	Land		ISO- Ländercode	
			Lander	Joue				
	I.13. Ladeort				I.14. Datum und Uhrzeit	des Abtranspo	orts	
	Name Adresse							
	Zulassungsnu							
	mmer		100					
	Land		ISO- Ländero	code				
	I.15. Transportmit	tel			I.16 Entry Point			
	Тур	Dokument	Identifikatio	n				
	I.18. Beförderungs				I.17. Begleitdokumente			
	Gekühlt 🛛	Controlled temperature 🗆	Umgebungs eratur	temp Gefroren 🗆	Document Type			
					Bezugsnummer des Begleitdokuments			
					Ausstellungsdatum Land Ausstellungsort			
	I 19 Containernur	nmer/Plombennun	ımer		Ausstellungsont			
	I.20. Waren zertifi							
	Menschlicher Verz	zenr 🗀						
	I.21. Für die Durch	nfuhr durch ein Dri	ittland		I.22. Für die Durchfuhr d	durch Mitglied	staaten 🗌	
	Country		ISO- Ländercode		Country	I	SO- Ländercode	
	EU Exit		BCP code			1	landercode	
	Authority							
	EU Entry Authority		BCP code					
	I.24. Gesamtmenge	е		I.25. Nettogesamtgewich	it	I.25. Bruttoge	samtgewicht	
	I.28. Angaben zur	versendeten Sendu	ing					
	1. 21 VERSCHIEDE	ENE LEBENSMITTE	LZUBEREITU	NGEN				
	2106 Lebensmit	telzubereitungen,	anderweit w	eder genannt noch inbeg	riffen			
	#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					
	II.1.5. have been marked with an identification mark in ac II (V) of Annex 3 to Regulation No 853/2004;	ccordance with Section I of An	nex 2 and Section X, Chapter			
	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 852/2004, 853/2004 and 2017/2005, are pasteux pathogenic organism Salmonella is not detected in 25g.						
	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 p the whole egg powder has been heat treated to the followi 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 ○ [63°C for no less than 3.7 minutes;]						
	(1)or \circ [64°C for no less than 2.7 minutes.]]]					
(1) 🗆 [II.2.4. For egg yolk powder(3)						
	(1)either \circ [II.2.4.1 The egg yolk powder has been heat tre than 3.5 minutes;]	eated to a core temperature of	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 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;]						

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 a set in a set is set in a set in a set is set in a set is set in a set is set in a set					()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 to -6.2 -6.2 (24.38%) solids, 2^{-1} -16.2 -6.2 $(1) \circ$ solids, 2^{-1} -16.3 -6.2 $(1) \circ$ solids, 2^{-1} -16.3 -6.2 $(1) \circ$ solids, 2^{-1} -16.3 -6.2 $(1) \circ$ solids, 2^{-1} -16.4 -6.2 $(1) \circ$ solids, 2^{-1} -16.4 -6.2 $(1) \circ$ solids, 2^{-1} -16.4 -6.2 $(1) \circ$ solids, 2^{-1} -6.2	(1) 🗆 [II.2.				
product re to be less than (°C)product re to be less than (°C)(1) \circ lbument1603.5(1) \circ mode egg642.5(1) \circ mode egg603.5(1) \circ mode egg642.5(1) \circ mode egg606.2Whole egg blends with less than 2% added non-egg ingredient61.16.2(1) \circ s mode egg61.16.2(1) \circ s mode egg61.16.2(1) \circ s mode egg61.16.2(1) \circ s mode egg62.23.5(1) \circ s mode egg62.23.5(1) \circ s mode egg62.23.5(1) \circ s mode egg62.23.5(1) \circ s mode egg62.36.2(1) \circ s mode egg6.26.2(1) \circ s mode egg6.26.2(1) \circ s mode egg6.26.2(1) \circ s mode egg6.26.2(1) \circ s mode egg6.26.2(1) \circ s mode egg6.26.2(1) \circ mode egg6.2(1) \circ suprationt6.36.2(2) \circ suprationt6.3(3) \circ suprationt6.2(3) \circ suprationt6.2(3) \circ suprationt6.2(3) \circ suprationt6.2(3) \circ suprationt6.2(3) \circ suprationt6.2(3) \circ suprationt6.2 <tr< td=""><td>¶(1)either ○</td><td>[II.2.6.1 Th</td><td>e liquid egg product has been heat t</td><td>reated as described in the tab</td><td>le below.</td></tr<>	¶(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				
Dart II. Contification	(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	
	(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	
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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	
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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	