Export Health Certificate

	I.1. Versender				I.2. IMSOC-Bezugsnummer		
	Name				I.2.a. Lokale Bezugsnummer		
	Adresse Land ISO-						
	Lanu		Länderco	de			
	I.5. Empfänger				I.3. Zentrale zuständige Behörde		
	Name				I.4. Zuständige örtliche Behörde		
	Adresse						
	Land		ISO- Länderco	de			
	I.7. Ursprungsland ISO-Ländercode			ISO-Ländercode	I.9. Bestimmungsland ISO-Länderco	de	
Teil I							
Ĕ	I.8. Ursprungsregi	on		Code	I.10. Region des Bestimmungsorts		
	I.11. Versandort				I.12. Bestimmungsort		
	Name				Name		
	Adresse Zulassungsnu				Adresse Zulassungsnu		
	mmer		160		mmer		
	Land		ISO- Länderco	de	Land ISO- Ländercode		
	I.13. Ladeort				I.14. Datum und Uhrzeit des Abtransports		
	Name						
	Adresse Zulassungsnu						
	mmer Land		ISO-				
	Lanu		Länderco	de			
	I.15. Transportmit	tel			I.16 Entry Point		
	Тур	Dokument	Identifikation	L			
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	I 10. Defindence abedingungen				I.17. Begleitdokumente		
	I.18. Beförderungsbedingungen Gekühlt Controlled Umgebungstemp Gefroren temperature eratur			mp Gefroren	Document Type Bezugsnummer des		
					Begleitdokuments Ausstellungsdatum		
					Land		
					Ausstellungsort		
		nmer/Plombennun	nmer				
	I.20. Waren zertifi						
	Menschlicher Verz	zenr 🗀					
	I.21. Für die Durch	fuhr durch ein Dr	ittland []	I.22. Für die Durchfuhr durch Mitgliedstaaten		
	Country		ISO- Ländercode		Country ISO- Ländercode		
	EU Exit		BCP code				
	Authority EU Entry		BCP code				
	Authority		-	25 Notes ::			
	I.24. Gesamtmenge			.25. Nettogesamtgewich	ht I.25. Bruttogesamtgewicht		
	0	versendeten Sendi	0				
				EBSTOFFE; ENZYME	musteinen die mehr als 00 CUT Mallammeteine bei erste 6 P		
		enthalten), Albumi		re Albuminderivate	nproteinen, die mehr als 80 GHT Molkenproteine, bezogen auf die		
	#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;	rogramme based on the HACC	P principles in accordance			
	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;	I.1.5. have been marked with an identification mark in accordance with Section I of Annex 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 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)					
	(1)either \circ [II.2.4.1 The egg yolk powder has been heat tre than 3.5 minutes;]	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 the past 12 months, the egg yolk powder has been heat treated to a core temperature of 60°C for no less the 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 in a set is set in a set					()00
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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		
ion	(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		
			e Newcastle disease (ND) has been p g products below have been heat tre		during the past 12 months,
	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	
	(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	
	(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	