

Part I : Details of consignment

I.1. Consignor Name _____ Address _____ Country _____ ISO Code _____			I.2. IMSOC Reference Specimen not to be used for exports from EU I.2.a. Local Reference _____																	
I.5. Consignee Name _____ Address _____ Country _____ ISO Code _____			I.3. Central competent authority I.4. Local competent authority _____																	
I.7. Country of origin _____ ISO Code _____		I.9. Country of destination _____ ISO Code _____																		
I.8. Region of origin _____ Code _____		I.10. Region of destination																		
I.11. Place of Dispatch Name _____ Address _____ Approval Number _____ Country _____ ISO Code _____			I.12. Place of destination Name _____ Address _____ Approval Number _____ Country _____ ISO Code _____																	
I.13. Place of Loading Name _____ Address _____ Approval Number _____ Country _____ ISO Code _____			I.14. Date and time of departure _____																	
I.15. Means of Transport <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 20%;">Mode</td> <td style="width: 20%;">International transport document</td> <td style="width: 60%;">Identification</td> </tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> </table>			Mode	International transport document	Identification													I.16 Entry Point _____		
Mode	International transport document	Identification																		
I.18. Transport conditions Frozen <input type="checkbox"/> Chilled <input type="checkbox"/> Ambient <input type="checkbox"/> Controlled temperature <input type="checkbox"/>			I.17. Accompanying documents Document Type _____ Accompanying document reference _____ Date of Issue _____ Country _____ Place of issue _____																	
I.19. Container Number / Seal Number _____																				
I.20. Certified as Animal Feedingstuff <input type="checkbox"/> Technical use <input type="checkbox"/> Human consumption <input type="checkbox"/> Other <input type="checkbox"/>																				
I.21. For transit through a third country <input type="checkbox"/> Country _____ ISO Code _____ EU Exit Authority _____ BCP code _____ EU Entry Authority _____ BCP code _____			I.22. For transit through Member State(s) <input type="checkbox"/> Country _____ ISO Code _____																	
I.23. Total number of packages _____		I.25. Total net weight _____		I.25. Total gross weight _____																
I.28. Description of consignment 1. 04 DAIRY PRODUCE; BIRDS' EGGS; NATURAL HONEY; EDIBLE PRODUCTS OF ANIMAL ORIGIN, NOT ELSEWHERE SPECIFIED OR INCLUDED 0407 Birds' eggs, in shell, fresh, preserved or cooked																				
#1.	Commodity	Cold store	Manufacturing plant	Net weight	Package count															
	Species	Date of production	Expiration Date	Product Description																

Part II: Certification

II. Health information

Part II: Health Declaration

I (the undersigned certifying officer) hereby certify that to the best of my knowledge and belief:

1. Manufacture, processing, packing, distribution, handling and storage of the exported egg products have been performed in a sanitary manner and these products have been handled and shipped to the Republic of Korea in a manner avoiding re-contamination.
2. The exported egg products were manufactured with raw materials that are derived from animals found to be healthy and that are suitable for human consumption. The raw materials used in the manufacture of such products was periodically controlled and examined by the official controls of the competent authority in accordance with EU legislation.
3. The egg products comply with standards and specifications laid down in EU-regulations on chemical residues and pathogenic microorganisms and indicators hereof that can cause public health risks.
4. Containers or packaging materials for the exported egg products are hygienically sound and are made of materials that are clean and harmless to humans.
5. The exported egg products are suitably labelled to show the product name, manufacturer and date of manufacture (or use-by date).
6. The manufacturing establishment/processing plant complies with the following requirements:
 - a. The establishment is approved or registered and controlled by the country's competent authorities and in accordance with European Union regulations and is also registered with the Korean government.
 - b. The establishment has a food safety control program, such as HACCP and GMP and maintains the relevant records for a sufficient period of time beyond the shelf life of the product for traceability purposes, for the regular revision of the procedures by the food business operator and to allow the competent authority to audit the HACCP-based procedures.
 - c. The water used in processing and treatment of the exported egg products is suitable for human consumption.
 - d. The establishment has a document which describes recall procedures and methods and the exported products can be traceable from production to final sale.
7. Type of Heat Treatment: Tick(V) to applicable box.
Temperature conditions for heat treatment should be specified in detail by product type.
 1. Whole egg liquid:

☐ 64 °C for 2 minutes 30 seconds or
 ☐ Equivalent heat treatment ☐ seconds
 2. Liquid white:

☐ 55.6°C for 870 seconds or
 ☐ 56.7°C for 232 seconds or

☐ Equivalent heat treatment ☐ seconds
 3. Liquid yolk:

☐ 62.2°C for 138 seconds or

☐ Equivalent heat treatment ☐ seconds
 4. Whole egg powder:

☐ 60°C for 188 seconds or

☐ Equivalent heat treatment ☐ seconds)
 5. Egg white powder:

☐ 67°C for 20 hours or
 ☐ 54.4°C for 50.4 hours or
 ☐ 51.7°C for 73.2 hours or

☐ Equivalent heat treatment ☐ hours
 6. Yolk powder:

☐ 63.5°C for 3.5 minutes or
 ☐ Equivalent heat treatment ☐ minutes

Part II: Certification

II. Health information			
<input type="checkbox"/> Equivalent heat treatment	<input type="checkbox"/>	minutes	
7. Heated egg product:			
<input type="checkbox"/> 90°C for 20 minutes or			
<input type="checkbox"/> Equivalent heat treatment	<input type="checkbox"/>	minutes	
8. Other treatment at	°C for	minutes/ seconds	
Remarks:			
Certifying Officer		Qualification and title	
Name (in capital letters)		Signature	
Date			
Stamp			
<div>ACCEPTANCE</div>			