

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				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"/>				I.22. For transit through Member State(s) <input type="checkbox"/>		
Country	ISO Code			Country	ISO Code	
EU Exit Authority	BCP code					
EU Entry Authority	BCP 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		

II. Health information		
<p>Part II: Certification</p> <p>Part II: Health Declaration</p> <p>I (the undersigned certifying officer) hereby certify that to the best of my knowledge and belief:</p> <ol style="list-style-type: none"> 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: <ol style="list-style-type: none"> 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. <ol style="list-style-type: none"> 1. Whole egg liquid: <ul style="list-style-type: none"> <input type="checkbox"/> 64 °C for 2 minutes 30 seconds or <input type="checkbox"/> Equivalent heat treatment <input type="checkbox"/> seconds 2. Liquid white: <ul style="list-style-type: none"> <input type="checkbox"/> 55.6°C for 870 seconds or <input type="checkbox"/> 56.7°C for 232 seconds or <input type="checkbox"/> Equivalent heat treatment <input type="checkbox"/> seconds 3. Liquid yolk: <ul style="list-style-type: none"> <input type="checkbox"/> 62.2°C for 138 seconds or <input type="checkbox"/> Equivalent heat treatment <input type="checkbox"/> seconds 4. Whole egg powder: <ul style="list-style-type: none"> <input type="checkbox"/> 60°C for 188 seconds or <input type="checkbox"/> Equivalent heat treatment <input type="checkbox"/> seconds) 5. Egg white powder: <ul style="list-style-type: none"> <input type="checkbox"/> 67°C for 20 hours or <input type="checkbox"/> 54.4°C for 50.4 hours or <input type="checkbox"/> 51.7°C for 73.2 hours or <input type="checkbox"/> Equivalent heat treatment <input type="checkbox"/> hours 6. Yolk powder: <ul style="list-style-type: none"> <input type="checkbox"/> 63.5°C for 3.5 minutes or 		

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				

ACCEPTANCE