

**SWEDEN****Export Certificate**

Part I: Details of dispatched consignment	I.1. Consignor (name, address, country)			I.2. Certificate reference number		
				I.3 Central competent authority		
				I.4. Local competent authority		
	I.5. Consignee (name, address, country)					
	I.6. Country of origin		ISO code	I.7. Region of origin		
				I.8. Country of destination		ISO-code
						I.9 Region of destination
	I.10. Place of origin (name, approval number, address, postal code/Region)			I.11 Place of destination (name, approval number, address and postal code/Region)		
	I.12. Place of loading (name, postal code/Region)			I.13. Date and time of departure		
I.14. Means of transport			I.15. Entry BIP			
Aeroplane		Ship	Railway wagon			
Road vehicle		Other				
Identification Number(s)						
I.16. Description and name of commodity			I.17 Commodity code (HS code)			
			I.18. Quantity (kg)			
I.19. Temperature of the product			I.20. Number of packages			
Ambient		Chilled	Frozen			
I.21. Seal/Container No.			I.22. Type of packaging			
I.23. Commodities certified for:						
Human consumption						

**SWEDEN**

**Heat treated egg products for export to South Korea (KR)**

I.24. Identification of the commodities						
Species (scientific name)	Nature of commodities	Approval number (Est. No), name and address of processing plant	Net weight	Date of processing	Expiry date	Batch number

<b>Part II: Certification</b>	<b>II. Health information</b>		II.a. Certificate reference number
	<p>I, the undersigned official veterinarian, hereby certify that:</p> <ol style="list-style-type: none"> <li>1. Manufacture, processing, packing, distribution, handling and storage of the exported egg products have been performed in a sanitary manner. The exported egg products have been handled and shipped to the Republic of Korea in a manner avoiding re-contamination.</li> <li>2. The exported egg products were manufactured with raw materials derived from clinically healthy animals and are suitable for human consumption.</li> <li>3. The exported egg products comply with the relevant criteria of standards and specifications regarding food processing in the Republic of Korea on chemical residues (antimicrobial agents, agricultural chemicals, hormones, heavy metals and radioactive materials) and pathogenic microorganisms (<i>Salmonella</i>, <i>Staphylococcus aureus</i>, <i>Clostridium perfringens</i>, <i>Listeria monocytogenes</i>, <i>Enterohemorrhagic Escherichia coli</i> and others) that cause public health risks<sup>(2)</sup>.</li> <li>4. There has been no reported outbreak of Newcastle disease within 10 km radius from the egg production farm for at least two months before export and no symptom of Newcastle disease within 60 days before export;</li> <li>5. The production farm of edible eggs is free from Salmonellosis caused by <i>Salmonella enteritidis</i> and <i>Salmonella typhimurium</i> for at least 90 days prior to export;</li> <li>6. The production farm of edible eggs shall comply with EU control regulations and be subject to disease control administered by the government.</li> <li>7. The production farm of edible eggs is physically separated from the other facilities that breed or hold birds and display no symptoms of contagious avian diseases in the veterinary testing by the government at least within 60 days prior to export;</li> <li>8. The packages of the egg products are new and clean;</li> <li>9. The egg products have not come into contact with other grade egg, poultry and poultry products during the transportation from Sweden to the Republic of Korea.</li> <li>10. The egg products were heat treated/pasteurised at the core temperature equivalent with the following conditions or at an equivalent time- and temperature combination according to WOAH's guidelines:             <ul style="list-style-type: none"> <li>- whole egg liquid at least 64°C for min 150 seconds,</li> <li>- liquid egg white at least 55.6°C for min 870 seconds or at least 56.7°C for min 232 seconds,</li> <li>- liquid egg yolk at least 62.2°C for min 138 seconds,</li> <li>- whole egg powder at least 60°C for min 188 seconds,</li> <li>- dried albumin/egg white powder at least 67°C for min 20 hours, or at least 54.4°C for min 50.4 hours, or at least 51.7°C for 73.2 hours,</li> <li>- yolk powder at least 63.5°C for min 3.5 minutes,</li> <li>- others: name of raw material: ..... treated at ..... °C for ..... minutes/seconds. It was treated with equal or higher conditions compared to the above.</li> </ul> </li> </ol>		
Official veterinarian ..... Name (in capital) ..... Qualification and title ..... ..... Date ..... Place ..... ..... Stamp <sup>(1)</sup> ..... Signature <sup>(1)</sup> .....			

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<sup>(1)</sup> The signature and stamp must be of a different colour to that of the print  
<sup>(2)</sup> Product meeting the requirements in European Union considered to meet the requirements of the Republic of Korea