

SUOMI



FINLAND

ANIMAL HEALTH CERTIFICATE
for export of processed egg products⁽¹⁾ from Finland to Singapore

I General information

I.1 Certificate number	I.2 Competent ministry of exporting country Ministry of Agriculture and Forestry of Finland
I.3 Competent central authority of exporting country Finnish Food Authority	I.4 Competent local authority issuing this certificate
I.5 Country of dispatch and ISO Code Finland FI	I.6 Country of destination and ISO Code Singapore SG
I.7 Consignor/exporter Name Address Email address	I.8 Consignee/importer Name Address Email address
I.9 Place of loading	I.10 Place of destination
I.11 Means of transport	I.12 Required temperature during storage and transportation
I.13 Gross weight	I.14 Net weight
I.15 Container number(s) / Seal number(s)	

II Identification of the product(s)

#	II.1 Egg processing establishment (name, address and approval number)	II.2 Type and name of product	II.3 Egg product of animal species (scientific names)	II.4 Type of processing	II.5 Dates of processing
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III Attestation

I, the undersigned Official Veterinarian, do hereby certify that:

1. infection with high pathogenicity avian influenza (HPAI) is a notifiable disease in Finland;
2. country has been free from HPAI for the past twelve (12) months prior to export or the past 28 days following a stamping out policy in accordance with WOAH Terrestrial Animal Health Code;
OR
the egg products were not derived from birds originating from areas within the 10 km surveillance zone(s) established around a HPAI-affected farm;
OR
the egg products have been subjected to heat treatment that is sufficient for inactivation of HPAI in accordance with WOAH Terrestrial Animal Health Code;
3. the egg products come from eggs laid in _____, an EU member state, approved for export of eggs to Singapore;
4. the eggs used for processing have been cleaned using an automated egg washer;
OR
the eggs used for processing had a fully developed shell and were clean and dry before they were broken;
5. the egg products have been subjected to heat treatment and have been free of pathogenic micro-organisms, especially salmonella;
6. additives and/or colouring matters injurious to health have not been added;
7. the egg products have been handled and packed in a hygienic manner and are free from contaminants; and
8. retort processed egg products (e.g. canned products) have been heat treated (sterilizing process with sterilising value of not less than F03) to commercial sterility in hermetically sealed containers and are shelf stable at ambient temperatures.

Done at (place)

Date

Official stamp ⁽²⁾

Signature of the official veterinarian ⁽²⁾

Name clarification and official position in capital letters

⁽¹⁾ Processed egg products refer to powdered / liquid pasteurised eggs (e.g. egg white, egg yolk, blends of whites/yolks) and whole egg products (e.g. hard boiled eggs, whole egg omelettes) made of eggs of poultry or quail

⁽²⁾ Signature and stamp must be in a different colour to that of the printed certificate