

${\bf VETERINARY\ HEALTH\ CERTIFICATE} \\ {\bf for\ export\ of\ poultry\ egg\ products\ }^{(1)}\ from\ Finland\ to\ the\ Republic\ of\ Korea}$

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			I.4 Competent local authority issuing this certificate			
Finnish Food Authority						
I.5 Country of dispatch and ISO Code			I.6 Country of destination and ISO Code			
FINLAND FI			REPUBLIC OF KOREA KR			
I.7 Consignor/exporter			I.8 Consignee/importer			
Name			Name			
Address			Address			
Email address			Email address			
I.9 Place and date of loading			I.10 Place of destination			
I.11 Means of transport and identification of transport (including name of vessel/ aircraft)			I.12 Required storage condition (room tem	perature / chilled/frozen)		
			1110	11631		
I.13 Number of packages			1,14 Gross weight	I.15 Net weight		
1.16	Container number(s) / Seal number(s)					
11 1	[]-46-4					
	dentification of the product(
#	II.1 Eggs of animal species (scientific name)	II.2 Country of origin of eggs used for the egg product and ISO code	II.3 Egg processing plant (name, address and approval number)	II.4 Type and name of the product		
1			^^			
#	II.5 Type of heat treatment of the egg	II.6 Date(s) of processing (start date	II.7 Date(s) of packing (start date	II.8 Best before date(s)		
"	product (temperature and time as	and end date of the processing	and end date of the packing period)			
1	defined in attestation 3)	period)				
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III .	Attes	tatio
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- I, the undersigned Official Veterinarian, do hereby certify that:
- 1. the poultry eggs, from which the egg products were produced, originate from Finland or have been imported to Finland from another country eligible for export of poultry eggs to Korea;
- 2. the egg products were manufactured with raw materials that are derived from animals found to be healthy in testing and examination in accordance with EU and national legislation and that are suitable for human consumption;
- 3. the egg products have been heat treated according to the following conditions or equivalent heat treatment with the core temperature in heat processing conditions by product type as specified below or equivalent:

Whole egg liquid: 64 °C for at least 2 minutes 30 seconds

Liquid white: 55.6 °C for at least 870 seconds or 56.7 °C for 232 seconds

Liquid yolk: 62.2 °C for at least 138 seconds

Whole egg powder: 60 °C for at least for 188 seconds

Egg white powder: 67 °C for at least 20 hours or 54.4 °C for at least 50.4 hours or 51.7 °C for at least 73.2 hours

Yolk powder: 63.5 °C for at least 3.5 minutes

Others: Name of raw material: ______ Treated at ______ °C for _____ minutes/seconds (2)

Sterilized heated egg product: 90 °C for at least 20 minutes

Non-sterilized heated egg products (3);

- 4. the egg processing plant is approved in accordance with the legislation of EU and Finland, periodically inspected and controlled by the competent authority of Finland and registered by Korea; and
- 5. the egg products are handled, packaged, stored and controlled in a sanitary manner until they are shipped for export to Korea. Transporting and handling of egg products is conducted in a manner of avoiding re-contamination.

Done at (place)	Date	Official stamp ⁽⁴⁾
Signature of the official ve	terinarian ⁽⁴⁾	
Name clarification and official pos	ition in capital letters	

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⁽¹⁾ Poultry eggs mean eggs from chickens, ducks and quails for human consumption and poultry egg products mean products made from such eggs.

⁽²⁾ The applied temperature/time combination is appropriate to inactivate avian influenza virus.

⁽³⁾ Raw egg material used for non-sterilized heated egg products must be heat treated using the above-mentioned heat treatments. Non-sterilized heated egg products must be labelled and distributed as non-sterilized products.

⁽⁴⁾ Signature and stamp must be in a different colour to that of the printed certificate.