



**III. DESTINATION OF THE PRODUCTS**

a) The consignment was despatched from United Kingdom to:

(country and place [port of entry] of destination)

b) Name and physical address of consignee:

Tel No:

Email Address:

**IV. HEALTH INFORMATION**

I, the undersigned, an Official Veterinarian authorised thereto by the Competent Authority of the United Kingdom (UK), hereby certify the following in respect of the egg product(s) described above:

a) The egg products were **EITHER**

i) \*produced from eggs derived from clinically healthy poultry, which have been raised in the UK since hatching;

**OR**

ii) \*legally imported into the United Kingdom from the United States of America;

b) **EITHER**

i) \*The United Kingdom is free from Avian Influenza\*\*;

**OR**

ii) \*In the case of egg products legally imported into the United Kingdom from the United States of America, the United States of America was free of Avian Influenza\*\* at the time of production of the egg product;

**OR**

iii) \*The eggs have been processed to ensure the destruction of avian influenza virus in accordance with the recommendations of the World Organisation for Animal Health (OIE) Terrestrial Animal Health Code:

|                        | Core temperature (°C) | Time        |
|------------------------|-----------------------|-------------|
| Whole egg              | 60                    | 188 seconds |
| Whole egg blends       | 60                    | 188 seconds |
| Whole egg blends       | 61.1                  | 94 seconds  |
| Liquid egg white       | 55.6                  | 870 seconds |
| Liquid egg white       | 56.7                  | 232 seconds |
| Plain or pure egg yolk | 60                    | 288 seconds |
| 10% salted yolk        | 62.2                  | 138 seconds |
| Dried egg white        | 67                    | 20 hours    |
| Dried egg white        | 54.4                  | 513 hours   |
| Dried egg white        | 51.7                  | 73.2 hours  |

**OR**

In the case of dried egg yolk, have been processed to a core temperature of 63°C for 3.5 minutes;

**AND**

iv) The necessary precautions were taken to avoid contact of the commodity with any source of avian influenza virus;

c) **EITHER**

i) \*The United Kingdom is free from Newcastle disease;

**OR**

ii) \*The products were produced in a zone in the United Kingdom free from Newcastle disease as defined by the OIE Terrestrial Animal Health Code;

**OR**

iii) \*In the case of egg products legally imported into the United Kingdom from the United States of America, the United States of America was free of Newcastle disease at the time of production of the egg product;

**OR**

iv) \*In the case of egg products legally imported into the United Kingdom from the United States of America, the products were produced in a zone in the United States of America free from Newcastle disease as defined by the OIE Terrestrial Animal Health Code;

**OR**

v) \*Were processed to ensure the destruction of Newcastle disease virus in accordance with the recommendations of the World Organisation for Animal Health (OIE) Terrestrial Animal Health Code:

|                  | Core temperature (°C) | Time          |
|------------------|-----------------------|---------------|
| Whole egg        | 55                    | 2,521 seconds |
| Whole egg        | 57                    | 1,596 seconds |
| Whole egg        | 59                    | 674 seconds   |
| Liquid egg white | 55                    | 2,278 seconds |
| Liquid egg white | 57                    | 986 seconds   |
| Liquid egg white | 59                    | 301 seconds   |
| 10% salted yolk  | 55                    | 176 seconds   |
| Dried egg white  | 57                    | 50.4 hours    |

**OR**

In the case of dried egg yolk, have been processed to a core temperature of 63°C for 3.5 minutes

**AND**

vi) The necessary precautions were taken to avoid contact of the commodity with any source of Newcastle disease virus.

d) The eggs used were subject to a pasteurisation process, such that each particle of egg product was subject to heat or other treatments to destroy harmful viable micro-organisms, including *Salmonella*;

e) The product was manufactured at facilities inspected and approved for export by the competent veterinary authority. The facilities are subjected to regular audits or inspections carried out by an official veterinarian, who is satisfied that the process is properly and hygienically carried out, to produce a product that is fit for human consumption;

f) The manufacturing plant is situated in a region which is free from Avian Influenza and Newcastle Disease;

g) The product(s) does/do not contain any harmful additives and were unconditionally passed fit for human consumption;

Certificate No:

- h) The product(s) does/do not, to the best of my knowledge and belief, constitute any danger of introducing infectious or contagious diseases into South Africa;
- i) The product(s) was/were not exposed to contamination after processing;
- j) The despatch details of the product(s) are as stated in sections I, II and III above;
- k) The products were containerised and sealed under official veterinary supervision on the date below and the container(s) bear the following seal(s):
  - (a) Date containerised:
  - (b) Container No.(s):
  - (c) Seal No.(s):

Signed on .....(date) at .....(place)

Stamp:

Signed:.....RCVS

Name in block letters:.....  
Official Veterinarian

Address:.....  
.....  
.....

\*Delete as appropriate

\*\*Disease as defined in the OIE Terrestrial Animal Health Code

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