

## EXPORT OF EGG PRODUCTS TO SINGAPORE

### NOTES FOR GUIDANCE OF THE OFFICIAL VETERINARIAN AND EXPORTER

#### **IMPORTANT**

1. These notes provide guidance to the Official Veterinarian (OV) and the exporter. The NFG should have been issued to you together with its related export health certificate. The NFG should not be read as a standalone document but in conjunction with the health certificate. We strongly suggest that exporters obtain full details of the importing country's requirements from the veterinary authorities in the country concerned, or their representatives in the UK, in advance of each consignment.

#### 2. **SCOPE OF THE CERTIFICATE**

Export health certificate 8740EHC may be used for the export of processed egg products from the UK to Singapore.

#### 3. **CERTIFICATION BY AN OFFICIAL VETERINARIAN (OV)**

This certificate may be signed by an Official Veterinarian appointed by the Department for Environment, Food and Rural Affairs (Defra), The Scottish Government, The Welsh Government, or an authorised Private Veterinary Practitioner (aPVP) with the appropriate qualifications and appointed by the Department of Agriculture, Environment and Rural Affairs - Northern Ireland (DAERA). OVs/AVIs should sign and stamp the health certificate with the OV/AVI stamp in any colour **OTHER THAN BLACK**.

The OV/AVI should keep a copy for his/her own records.

#### 4. **PROCEDURES FOR LISTING EGG PROCESSING ESTABLISHMENTS FOR EXPORT TO SINGAPORE**

Any establishments producing the product for export to Singapore, or processing egg ingredients to go into the product, are required to be listed by the Singapore Food Agency (SFA). SFA does not require the exporter to be listed by SFA as long as there are no processing activities conducted at the site.

Establishments must also be approved under under Reg. 852/2004 and 853/2004. Further details on approved establishments can be seen at <https://www.food.gov.uk/business-guidance/approved-food-establishments>

GB establishments should apply to APHA ([exports@apha.gov.uk](mailto:exports@apha.gov.uk)) in order to be listed by SFA, and NI establishments should apply to DAERA. The following details must be provided:

- Establishment name
- Establishment number (as approved by FSA/FSS/Local Authority, as appropriate)
- Address
- GPS coordinates of establishment (in decimal degrees)
- Type of establishment (e.g. cooked egg products processing plant/ liquid egg plant/ powdered egg plant, etc)
- Sales contact details (telephone/email address)
- Type of products intended for export (e.g. cooked egg products/ liquid eggs/ powdered eggs)

Department for Environment, Food and Rural Affairs (DEFRA) will recommend to SFA the export of egg products from processing establishments from the

UK. Defra will apply to SFA for the listing with an official letter stating that the establishments comply with SFA's prelisting conditions. There is no need for the individual establishment to submit application dossiers for SFA's evaluation.

5. **NOTIFIABLE DISEASE CLEARANCE**

Paragraph IV a) can be certified as HPAI is a notifiable disease in the UK.

For Paragraph IV b), one of (i), (ii) and (iii) must be certified, with the two unused options to be deleted.

Official Veterinarians may certify either part (i) or (ii) on behalf of the Department provided written authority to do so has been obtained from the issuing office on form 618NDC.

**Requirements for treated products**

IV b) (iii) is applicable for sufficiently treated products. It can be certified if the product has been treated to ensure the inactivation of avian influenza virus as in accordance with WOAH guidelines as per Article 10.4.23 of the WOAH Terrestrial Code.

The following time/temperature combinations are suitable for the inactivation of high pathogenicity avian influenza viruses present in egg products:

	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	50.4 hours
Dried egg white	51.7	73.2 hours

\*These time/temperature combinations are indicative of a range that achieves a 7-log<sub>10</sub> reduction of avian influenza virus infectivity. These are examples for a variety of egg products but, when supported by scientific evidence, variations of these time/temperature combinations may be used, and they may be used for other egg products, if they achieve equivalent inactivation of the virus.

6. Paragraphs IV. c), d) and e) refer. The OV must certify this paragraph on the basis of his/her personal knowledge and observations at the premises. Official veterinarians should ensure that all packaging is new or appropriately sanitised. If necessary, the OV may consult the establishment's trading and manufacturing records, and/or ask for a written statement from the management of the establishment.

7. Paragraph IV. (f) refers. The certifying OV can certify this paragraph after checking the company HACCP procedure for egg processing, pasteurization temperature/ time, and additionally might request the batch sampling results as a verification of effective pasteurization. The OV must do checks they consider appropriate to be satisfied that the egg processing of the exported product eliminates the microbiological hazards or to reduce them to an acceptable level.

8. **DISCLAIMER**

This certificate is provided on the basis of information available at the time and may not necessarily comply fully with the requirements of the importing country. It is the exporter's responsibility to check the certificate against any relevant import permit or any advice provided by the competent authority in the importing country. If these do not match, the exporter should contact the Centre for International Trade - Carlisle, via the link below:

<http://www.gov.uk/government/organisations/animal-and-plant-health-agency/about/access-and-opening#centre-for-international-trade-carlisle>