

## Part I : Details of consignment

I.1. Consignor Name Address Country <span style="float: right;">ISO Code</span>			I.2. IMSOC Reference I.2.a. Local Reference																		
I.5. Consignee Name Address Country <span style="float: right;">ISO Code</span>			I.3. Central competent authority I.4. Local competent authority																		
I.7. Country of origin		ISO Code	I.9. Country of destination		ISO Code																
I.8. Region of origin		Code	<del>I.10. Region of destination</del>																		
I.11. Place of Dispatch Name Address Approval Number Country <span style="float: right;">ISO Code</span>			I.12. Place of destination Name Address Approval Number Country <span style="float: right;">ISO Code</span>																		
I.13. Place of Loading Name Address Approval Number Country <span style="float: right;">ISO Code</span>			I.14. Date and time of departure																		
I.15. Means of Transport <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 20%;">Mode</td> <td style="width: 20%;">International transport document</td> <td style="width: 60%;">Identification</td> </tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> </table>			Mode	International transport document	Identification													I.16 Entry Point			
Mode	International transport document	Identification																			
I.18. Transport conditions Frozen <input type="checkbox"/> Chilled <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Ambient <input type="checkbox"/>			I.17. Accompanying documents Document Type Accompanying document reference Date of Issue Country Place of issue																		
I.19. Container No / Seal No																					
I.20. Certified as <table style="width: 100%;"> <tr> <td>Other <input type="checkbox"/></td> <td>Pharmaceutical use <input type="checkbox"/></td> <td>Technical use <input type="checkbox"/></td> <td>Animal Feedingstuff <input type="checkbox"/></td> </tr> <tr> <td>Breeding and production <input type="checkbox"/></td> <td>Production <input type="checkbox"/></td> <td>Fattening <input type="checkbox"/></td> <td>Production of petfood <input type="checkbox"/></td> </tr> <tr> <td>Human consumption <input type="checkbox"/></td> <td>Relaying <input type="checkbox"/></td> <td>Artificial reproduction <input type="checkbox"/></td> <td>Breeding <input type="checkbox"/></td> </tr> <tr> <td>Slaughter <input type="checkbox"/></td> <td colspan="3"></td> </tr> </table>						Other <input type="checkbox"/>	Pharmaceutical use <input type="checkbox"/>	Technical use <input type="checkbox"/>	Animal Feedingstuff <input type="checkbox"/>	Breeding and production <input type="checkbox"/>	Production <input type="checkbox"/>	Fattening <input type="checkbox"/>	Production of petfood <input type="checkbox"/>	Human consumption <input type="checkbox"/>	Relaying <input type="checkbox"/>	Artificial reproduction <input type="checkbox"/>	Breeding <input type="checkbox"/>	Slaughter <input type="checkbox"/>			
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Country	ISO Code																				
I.23. Total number of packages		I.24. Total quantity		I.25. Total net weight																	
I.28. Description of consignment <b>1. 04 DAIRY PRODUCE; BIRDS' EGGS; NATURAL HONEY; EDIBLE PRODUCTS OF ANIMAL ORIGIN, NOT ELSEWHERE SPECIFIED OR INCLUDED</b> <b>0407 Birds' eggs, in shell, fresh, preserved or cooked</b>																					
#1.	Commodity	Quantity	Net weight	Package count																	
Species		Identification number	Identification system																		

## II. Health information

## II.1 Animal health attestation

I, the undersigned official veterinarian, hereby certify that the egg products described in this certificate were produced from eggs coming from (an) establishment(s) in which highly pathogenic avian influenza and Newcastle disease as defined in Regulation (EC) No 798/2008 have not been present within the last 30 days prior to the time of collection of eggs; and

(1) either ☐ within a 10 km radius of which, including, where appropriate, the territory of a  
[II.1.1 neighbouring country, there has been no outbreak of highly pathogenic avian influenza for at least the previous 30 days.]

(1) or ☐ the egg products were processed:  
[II.1.1

(1) either ☐ [liquid egg white was treated:

(1) either ☐ [with 55.6 °C for 870 seconds.]

(1) or ☐ [with 56.7 °C for 232 seconds.]]

(1) or ☐ [10% salted yolk was treated with 62.2 °C for 138 seconds.]

(1) or ☐ [dried egg white was treated:

(1) either ☐ [with 67 °C for 20 hours.]

(1) or ☐ [with 54.4 °C for 513 hours.]]

(1) or ☐ [whole eggs were at least treated:

(1) either ☐ [with 60 °C for 188 seconds.]

(1) or ☐ [completely cooked.]]

(1) or ☐ [whole egg blends were at least treated:

(1) either ☐ [with 60 °C for 188 seconds.]

(1) or ☐ [with 61.1 °C for 94 seconds.]

(1) or ☐ [completely cooked.]]]

(1) either ☐ within a 10 km radius of which, including, where appropriate, the territory of a  
[II.1.2 neighbouring country, there has been no outbreak of Newcastle disease for at least the previous 30 days.]

(1) or ☐ with respect to the presence of Newcastle disease the egg products were processed:  
[II.1.2

(1) either ☐ [liquid egg white was treated:

(1) either ☐ [with 55 °C for 2,278 seconds.]

(1) or ☐ [with 57 °C for 986 seconds.]

(1) or ☐ [with 59 °C for 301 seconds ]]

(1) or ☐ [10% salted yolk was treated with 55 °C for 176 seconds.]

(1) or ☐ [dried egg white was treated with 57 °C for 50.4 hours.]

(1) or ☐ [whole eggs were at least treated:

(1) either ☐ [with 55 °C for 2,521 seconds.]

(1) or ☐ [with 57 °C for 1,596 seconds.]

(1) or ☐ [with 59 °C for 674 seconds.]

(1) or ☐ [completely cooked.]]]

## II.2. Public health attestation

I, the undersigned, official veterinarian/official inspector declare that I am aware of the relevant provisions of Regulations (EC) Nos 178/2002, 852/2004 and 853/2004 and hereby certify that the egg products described in this certificate have been obtained in accordance with those requirements, and in particular that:

II.2.1 they come from (an) establishments(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;

II.2.2 they have been produced from raw material which meets the requirements of Section X,

## Part II: Certification

II. Health information			
<p>Chapter II (II) of Annex 3 to Regulation (EC) No 853/2004;</p> <p>II.2.3 they have been manufactured in compliance with the hygiene requirements laid down in Section X, Chapter II (III) of Annex 3 to Regulation (EC) No 853/2004;</p> <p>II.2.4 they satisfy the analytical specifications in Section X, Chapter II (IV) of Annex 3 to Regulation (EC) No 853/2004 and the relevant criteria in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;</p> <p>II.2.5 they have been marked with an identification mark in accordance with Section I of Annex 2 and Section X, Chapter II (V) of Annex 3 to Regulation (EC) No 853/2004;</p> <p>II.2.6 the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled.</p>			
Notes			
<p>References to European Union legislation within this certificate are references to direct EU legislation which has been retained in Great Britain (retained EU law as defined in the European Union (Withdrawal) Act 2018) and can be viewed on the UK legislation website (legislation.gov.uk).</p> <p>References to Great Britain in this certificate include Channel Islands and Isle of Man.</p>			
Part 1:			
—	Box reference I.8:	Provide the code for the zone or the compartment of origin, if necessary, as defined under code of column 2 as set out in a document relating to 'poultry and poultry products' published on gov.uk, in accordance with Regulation (EC) No 798/2008.(2)	
—	Box reference I.11:	Name, address, and approval number of establishment of dispatch.	
—	Box reference I.15:	Indicate the registration number(s) of railway wagons and lorries, the names of ships and, if known, the flight numbers of aircraft. In the case of transport in containers or boxes, the total number of these and their registration and where there is a serial number of the seal it has to be indicated in box I.23.	
—	Box reference I.19:	Use the appropriate Harmonised System (HS) code of the World Customs Organisation 04.07, 04.08, 21.06, 35.02 or 35.07.	
—	Box I.28:	Nature of commodity: specify the egg content percentage.	
Part II			
(1)	Keep as appropriate.		
(2)	A document relating to 'poultry and poultry products' for EU and EFTA states published by the Secretary of State, with the consent of the Scottish and Welsh Ministers, may be found here:  EU and EFTA countries approved to export animals and animal products to Great Britain - data.gov.uk		
Certifying Officer			
Name (in capital letters)		Qualification and title	
Date of signature		Signature	
Stamp			

Μέρος I

I.1. Αποστολέας  
Όνομα  
Διεύθυνση  
Χώρα  
Κωδικός ISO

I.2. Κωδικός αναφοράς IMSOC  
I.2.a. Local Reference

I.5. Παραλήπτης  
Όνομα  
Διεύθυνση  
Χώρα  
Κωδικός ISO

I.3. Κεντρική αρμόδια αρχή (ΚΑΑ)  
I.4. Local competent authority

I.7. Χώρα προέλευσης  
Κωδικός ISO

I.9. Country of destination  
Κωδικός ISO

I.8. Region of origin  
Κωδικός

~~I.10. Περιφέρεια προορισμού~~

I.11. Place of Dispatch  
Όνομα  
Διεύθυνση  
Αριθμός  
έγκρισης  
Χώρα  
Κωδικός ISO

I.12. Τόπος προορισμού  
Όνομα  
Διεύθυνση  
Αριθμός  
έγκρισης  
Χώρα  
Κωδικός ISO

I.13. Τόπος φόρτωσης  
Όνομα  
Διεύθυνση  
Αριθμός  
έγκρισης  
Χώρα  
Κωδικός ISO

I.14. Date and time of departure

I.15. Μέσο μεταφοράς  
Τύπος  
Έγγραφο  
Ταυτοποίηση

I.16 Entry Point

I.18. Transport conditions  
Κατεψυγμένα ☐ Σε ψύξη ☐ Controlled temperature ☐ σε θερμοκρασία περιβάλλοντος ☐

I.17. Συνοδευτικά έγγραφα  
Document Type  
Κωδικός αναφοράς του εμπορικού εγγράφου  
Ημερομηνία έκδοσης  
Χώρα  
Τόπος έκδοσης

I.19. Εμπορευματοκιβώτιο αριθ./ Σφραγίδα αριθ.

I.20. Certified as  
Άλλο ☐ Φαρμακευτική χρήση ☐ Τεχνική χρήση ☐ Κτηνοτροφές ☐  
Breeding and production ☐ Production ☐ Πάχυνση ☐ Production of petfood ☐  
Κατανάλωση από τον άνθρωπο ☐ Αναμετάδοση ☐ Τεχνητή αναπαραγωγή ☐ Breeding ☐  
Σφαγή ☐

I.21. For transit through a third country ☐  
Country \_\_\_\_\_ Κωδικός ISO \_\_\_\_\_  
EU Exit Authority \_\_\_\_\_ BCP code \_\_\_\_\_  
EU Entry Authority \_\_\_\_\_ BCP code \_\_\_\_\_

I.22. For transit through Member State(s) ☐  
Country \_\_\_\_\_ Κωδικός ISO \_\_\_\_\_

I.23. Συνολικός αριθμός δεμάτων

I.24. Συνολική ποσότητα

I.25. Συνολικό καθαρό βάρος

I.25. Συνολικό μεικτό βάρος

I.28. Description of consignment  
1. 04 ΓΑΛΑ ΚΑΙ ΠΡΟΪΟΝΤΑ ΓΑΛΑΚΤΟΚΟΜΙΑΣ. ΑΥΓΑ ΠΤΗΝΩΝ. ΜΕΛΙ ΦΥΣΙΚΟ. ΠΡΟΪΟΝΤΑ ΒΡΩΣΙΜΑ ΖΩΙΚΗΣ ΠΡΟΕΛΕΥΣΗΣ, ΠΟΥ ΔΕΝ ΚΑΤΟΝΟΜΑΖΟΝΤΑΙ ΟΥΤΕ ΠΕΡΙΛΑΜΒΑΝΟΝΤΑΙ ΑΛΛΟΥ  
0407 Αυγά πτηνών με το τσόφλι τους, νωπά, διατηρημένα ή βρασμένα

#1. Εμπόρευμα  
Είδος

Ποσότητα  
Αναγνωριστικός αριθμός

Καθαρό βάρος  
Σύστημα ταυτοποίησης

Πλήθος πακέτων

en / el

4 / 6

## II. Υγειονομικές πληροφορίες

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Certifying Officer				
Name (in capital letters)		Qualification and title		
Ημερομηνία υπογραφής		Υπογραφή		
Σφραγίδα				