



**Veterinary Declaration for the export of Australian origin *Gallus gallus* egg products
(5 – 100% eggs) for human consumption from Australia to New Zealand**

Veterinary Declaration

I, the undersigned, a duly qualified veterinarian in the employ of the Australian Government, have no reason to doubt the truth of the attached declaration, and certify that in regard to the egg products in this consignment (described at Attachment 1):

1. The eggs used in the manufacture of the egg products:
 - a. are of Australian origin and;
 - b. if the egg product is pasteurised liquid egg albumen:
 - i. the eggs were situated within a zone that was free of High Pathogenic Avian Influenza (HPAI) as described in the OIE Code and has been heat treated at 55°C for at least 9.5 minutes, OR
 - ii. the eggs were situated in a HPAI zone as described in the OIE Code and the product has been subjected to one the following heat treatments:
 - i. 55.6°C for at least 870 seconds (14.5 minutes) or
 - ii. 56.7°C for at least 232 seconds (3.9 minutes)
 - c. if the products are shelf-stable spray-dried egg albumen powder/crystal
 - i. the eggs were situated within a zone that was free of High Pathogenic Avian Influenza (HPAI) as described in the OIE Code and heat treated at 54.4°C for no less than 7 days, OR
 - ii. the eggs were situated in a HPAI zone as described by the OIE Code and the product has been subjected to one of the following heat treatments:
 - i. 54.4°C for at least 21.38 days or
 - ii. 60°C for at least 10 days or
 - iii. 67°C for at least 0.83 days
2. The eggs used to manufacture the product have originated from flocks in Australia where no clinical cases of Angara disease (caused by FAdV-4) have been confirmed in the last 12 months.
3. The premises of origin of the egg products are licensed for the processing of foods for human consumption.

Signed.....

Name

Designation

Date

Stamp of Veterinary Authority

Manufacturer's Declaration for the export of Australian origin *Gallus gallus* egg products (5 – 100% eggs) for human consumption from Australia to New Zealand

Importer (client) details:
Name and address of manufacturer:
Identifiers (e.g. container/seal number, invoice number)
Full description of the commodity (including heat treatment applied):

Manufacturer's Declaration

I the quality manager, or equivalent, of the manufacturing premises declare that:

1. The shells of the eggs were thoroughly cleaned to ensure all traces of faecal contamination were removed prior to shell cracking.
2. The liquid egg products have been subjected to heat treatment consisting of a minimum core temperature of:
 - a. 55°C for a minimum of 9.5 minutes for egg albumen products; or
 - b. 60°C for a minimum of 3.5 minutes for egg yolk products; or
 - c. 64°C for a minimum of 2.5 minutes OR 60°C for a minimum of 3.5 minutes for whole egg products; or
 - d. A time temperature treatment in the following table for liquid egg products with added ingredients:

Liquid egg products	Retention temperature no less than	Minimum holding time
Fortified whole egg blends (24-38% solids, 2-12% added non-egg ingredients)	62.2°C	3.5 min
	61.1°C	6.2 min
Salted whole egg (with 2% or more salt added)	63.3°C	3.5 min
	62.2°C	6.2 min
Sugared whole egg (with 2% or more salt added) OR whole egg blends (less than 2% added non-egg ingredients)	61.1°C	3.5 min
	60.0°C	6.2 min
Sugared yolk (2% or more sugar added) OR Salted yolk (2-12% salt added)	63.3°C	3.5 min
	62.2°C	6.2 min

3. If the product is liquid egg albumen / egg whites:
 - a. the eggs were situated within a zone that was free of High Pathogenic Avian Influenza (HPAI) as described in the OIE Code, OR

- b. the eggs were situated in a HPAI zone as described by the OIE Code and the product has been subjected to one the following heat treatments:
 - i. 55.6°C for at least 870 seconds (14.5 minutes) or
 - ii. 56.7°C for at least 232 seconds (3.9 minutes)
- 4. If the product is shelf-stable spray-dried whole egg or egg yolk powder/crystal, the product has been subjected to a heat treatment consisting of a minimum core temperature of 60°C for a minimum of 3.5 minutes.
- 5. If the product is shelf-stable spray-dried egg albumen powder/crystal:
 - a. The eggs were situated within a zone that was free of High Pathogenic Avian Influenza (HPAI) as defined by the OIE Code and the product has been subjected to a heat treatment consisting of a minimum core temperature of 54.4°C for a minimum of 7 days, OR
 - b. The eggs were situated in a HPAI zone as defined by the OIE and the product has been subjected to one of the following heat treatments:
 - i. 54.4°C for at least 21.38 days OR
 - ii. 60°C for at least 10 days OR
 - iii. 67°C for at least 0.83 days
- 6. For other products containing from 5% to 100% egg, the product has been subjected to a heat treatment consisting of a minimum core temperature of:
 - a. 60°C for a minimum of 3.5 minutes OR
 - b. 64°C for a minimum of 2.5 minutes OR
 - c. 70°C for a minimum of 2 minutes.
- 7. The products comply with Australia’s standards for the hygienic processing of egg products. The egg products have been tested and comply with the microbiological standards of the Australia New Zealand Food Standards Code, and no evidence of faecal contamination (in the form of coliform organisms) has been found.
- 8. The egg products contain no more than 100mg/kg of eggshell remains, egg membrane and other particles. The eggs did not contain blood.
- 9. The egg products were sealed in tamper-proof packaging as part of the manufacturing process and has remained separated from non-processed product not of equivalent health status.
- 10. During manufacturing quality control measures were in place to prevent contamination of egg products.

Name of Manufacturing Company.....

Position held in manufacturer’s company.....

Name Signature..... Date