

Dairy Products also Containing Eggs

Export certificates for ice cream containing materials derived from eggs must contain heat processing statements for both the egg and dairy components. These products will be subject to quarantine in Korea.

The processing statement for the egg ingredient will vary depending on whether whole eggs were used or certain parts of the egg as follows:

Whole egg – “The whole egg ingredient in the certified product was heated to a minimum core temperature of 60 degrees C for a minimum of 188 seconds.”

While egg blends – “The whole egg blend ingredient in the certified product was heated to a minimum core temperature of 60 degrees C for a minimum of 188 seconds” OR “The whole egg blend ingredient in the certified product was heated to a minimum core temperature of 61.1 degrees C for a minimum of 94 seconds.”

Liquid egg white – “The liquid egg white ingredient in the certified product was heated to a minimum core temperature of 55.6 degrees C for a minimum of 870 seconds” OR “The liquid egg white ingredient in the certified product was heated to a minimum core temperature of 56.7 degrees C for a minimum of 232 seconds.”

Egg yolk – The egg yolk ingredient in the certified product was heated to a minimum core temperature of 62.2 degrees C for a minimum of 138 seconds.”

Dried egg white – The dried egg ingredient in the certified product was heated to a minimum core temperature of 67 degrees C for a minimum of 20 hours” OR “The dried egg ingredient in the certified product was heated to a minimum core temperature of 54.4 degrees C for a minimum of 513 hours.”

The following is APHIS/ Veterinary Services understanding on what should be included on the VS Form 16-4 for these products. No other information should be included on the VS 16-4. Exporters should have their importers verify prior to export that the issued certificates meet all of Korea’s requirements.

“This office has on file a notarized affidavit from [insert company name] verifying the accuracy of the statements below.

[Insert the pertinent egg ingredient processing statement from the above list of egg ingredients/processing alternatives.]

The dairy-origin portion of the certified product was: [insert the pertinent processing statement from below]

- A. Heated at 72 degrees C for 15 seconds or longer or treated at equivalent or higher levels; or
- B. UHT/HTST/LTLT treated at 57-68 degrees C for at least 15 seconds and then matured (limited to cheese), or fermented using lactic acid bacteria, etc.”