

## Egg Shells (for Human Consumption)

This protocol is intended to cover heat-treated egg shells for human consumption being exported to Korea. Egg shells that are not heat-treated as noted below are not eligible for importation into Korea.

Exporters are advised to follow the general instructions provided on the [Korea page](#) of the International Regulations for Animal Products (IREGs) website. NOTE: Export certificates MUST be endorsed PRIOR to shipping. If the date on the shipping documents precedes the date of endorsement of the export certificate, Korea will refuse entry.

### General Instructions for Exporters

1. Use the fillable version of the VS Form 16-4 “Export Certificate for Animal Products” which can be accessed through the home page of the IREGs [website](#).
2. Prepare a notarized affidavit with the required certification statements noted under the notarized affidavit line in the “Export Certification Requirements” below. If assistance is needed in preparing a proper notarized affidavit, please contact the [local VS Service Center](#) that will be endorsing the export certificates.
3. Complete the “Additional Declarations” section of the VS Form 16-4 using the guidance provided below.
4. Complete all other applicable sections of the VS Form 16-4, following the general instructions as previously reference on the main page and the Korean main page of the IREGs. If assistance is needed, please contact the local VS Service Center that will be endorsing the export certificates.

### VS Form 16-4: Guidance for Additional Declarations

Heat-treated egg shells that are imported into Korea for human consumption must be certified by APHIS Veterinary Services (VS) with the following statements in the “Additional Declarations” section of the VS Form 16-4.

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

The egg shells have been subjected to a pasteurization/heat treatment of [*insert the pertinent processing statement*]: [a minimum core temperature of 64°C for a minimum of 4.5 minutes] [a minimum core temperature of 60°C for a minimum of 5 minutes] [a minimum core temperature of 55°C for a minimum of 15 minutes] [a minimum core temperature of 75°C for a minimum of 2 minutes] [a minimum core temperature of 80°C for a minimum of one minute].

The egg shells have been handled in a manner post-processing to prevent contamination by and/or transmission of animal disease pathogens.