Inedible Egg Products

Egg products that are not pasteurized (heat-processed) or "sterilized" are not eligible for export to Korea. **NOTE:** APHIS/Veterinary Services only certifies inedible egg products such as spray dried egg powder which do not bear the FSIS mark of inspection. FSIS is the certifying agency for edible egg products.

Pasteurized (heat-processed) egg products:

Pasteurized egg products will be subject to quarantine inspection in Korea. Export certificates must include the following statements:

This is to certify that rinderpest, foot-and-mouth disease, classical swine fever, swine vesicular disease, African swine fever, and contagious bovine pleuropneumonia do not exist in the United States of America.

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

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

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

Sterilized egg products:

Sterilized egg products are exempt from quarantine inspection in Korea. Korea defines "sterilization" as treatment with moist heat (at 121 degrees C for 15 to 20 minutes or at 115 degrees C for 35 minutes) or with dry heat (at 160 degrees C to 170 degrees C for 1-2 hours). Temperatures are minimum core temperatures – and times are minimum requirements.

Exporters of sterilized products do not need to obtain government certification. The sterilization may be verified by either:

- US government certificate, or
- A notarized document from the manufacturer describing the manufacturing process including the appropriate information on the time/internal temperature treatment. This notarized document must be signed by a knowledgeable "company representative", e.g., President or CEO, and notarized by a notary public.