

Trasmissione elettronica
N.
prot. DGISAN in Docsa/PEC



Ministero della Salute

DIPARTIMENTO DELLA SALUTE UMANA, DELLA
SALUTE ANIMALE E DELL'ECOSISTEMA (ONE HEALTH)
E DEI RAPPORTI INTERNAZIONALI
DIREZIONE GENERALE DELL'IGIENE E DELLA
SICUREZZA ALIMENTARE
Ex Ufficio 2
Via Giorgio Ribotta 5- 00144 - Roma

Alle Regioni e Province autonome
Assessorati sanità – Servizi veterinari

Alle Associazioni di categoria
settore carne, latte e uova

Oggetto: Corea del Sud: nuovi certificati di esportazione armonizzati (prodotti a base di carne sterilizzata, prodotti lattiero-caseari e prodotti a base di uova)

A seguito di una intensa attività di negoziazione tra la Commissione europea e il Ministero coreano per la sicurezza alimentare e dei farmaci (MFDS) sono stati concordati tre nuovi modelli di certificati armonizzati dell'UE per l'esportazione in Corea del Sud, per i seguenti prodotti:

1. Prodotti a base di carne sterilizzata
2. Prodotti lattiero-caseari
3. Prodotti a base di uova

Si trasmettono in allegato i modelli dei tre certificati di esportazione armonizzati che saranno anche pubblicati sul sito dello scrivente Ministero in versione editabile.

È stato concordato con il MFDS che l'uso dei tre certificati di esportazione armonizzati dell'UE può iniziare a partire dal 1° febbraio 2025, almeno in versione cartacea. È stato inoltre concordato che il sistema di certificazione elettronica e l'uso dei tre certificati di esportazione armonizzati in formato elettronico saranno completati entro la fine del 2025.

In pratica, gli Stati membri possono iniziare a utilizzare i certificati di esportazione armonizzati a partire dal 1° febbraio 2025 ma si tratterà di un periodo di transizione durante il quale potranno essere utilizzati sia il "nuovo" certificato armonizzato dell'UE, sia i "vecchi" certificati bilaterali, al fine di consentire di familiarizzare con i nuovi certificati ed evitare eventuali interruzioni commerciali.

Questo periodo di transizione terminerà con l'implementazione della versione elettronica del certificato armonizzato dell'UE, cioè entro la fine del 2025 (la data esatta deve ancora essere confermata e sarà successivamente comunicata), a partire da tale data potranno essere utilizzati solo i certificati armonizzati dell'UE.

IL DIRETTORE DELL'UFFICIO
*Dr. Pietro Noè

Responsabile del procedimento: Dr.ssa Rosalba Matassa

[*firma autografa sostituita a mezzo stampa, ai sensi dell'art.3, comma 2, del D.Lgs. n. 39/1993](#)

Part I : Details of consignment	I.1. Consignor Name Address Country		ISO Code		I.2. IMSOC Reference Specimen not to be used for exports from EU I.2.a. Local Reference	
	I.5. Consignee Name Address Country		ISO Code		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		I.10. Region of destination	
	I.11. Place of Dispatch Name Address Approval Number Country		ISO Code		I.12. Place of destination Name Address Approval Number Country	
					ISO Code	
	I.13. Place of Loading Name Address Approval Number Country		ISO Code		I.14. Date and time of departure	
	I.15. Means of Transport Mode		International transport document		I.16 Entry Point	
		Identification				
I.18. Transport conditions Frozen <input type="checkbox"/> Chilled <input type="checkbox"/> Ambient <input type="checkbox"/> Controlled temperature <input type="checkbox"/>				I.17. Accompanying documents Document Type Accompanying document reference Date of Issue Country Place of issue		
I.19. Container Number / Seal Number						
I.20. Certified as Animal Feedingstuff <input type="checkbox"/> Technical use <input type="checkbox"/> Human consumption <input type="checkbox"/> Other <input type="checkbox"/>						
I.21. For transit through a third country <input type="checkbox"/>				I.22. For transit through Member State(s) <input type="checkbox"/>		
Country _____ ISO Code _____				Country _____ ISO Code _____		
EU Exit Authority _____ BCP code _____						
EU Entry Authority _____ BCP code _____						
I.23. Total number of packages		I.25. Total net weight		I.25. Total gross weight		
I.28. Description of consignment 1. 04 DAIRY PRODUCE; BIRDS' EGGS; NATURAL HONEY; EDIBLE PRODUCTS OF ANIMAL ORIGIN, NOT ELSEWHERE SPECIFIED OR INCLUDED 0407 Birds' eggs, in shell, fresh, preserved or cooked						
#1.	Commodity	Cold store	Manufacturing plant	Net weight	Package count	
	Species	Date of production	Expiration Date	Product Description		

Part II: Certification	II. Health information		
	<p>Part II: Health Declaration</p> <p>I (the undersigned certifying officer) hereby certify that to the best of my knowledge and belief:</p> <ol style="list-style-type: none"> 1. Manufacture, processing, packing, distribution, handling and storage of the exported egg products have been performed in a sanitary manner and these products have been handled and shipped to the Republic of Korea in a manner avoiding re-contamination. 2. The exported egg products were manufactured with raw materials that are derived from animals found to be healthy and that are suitable for human consumption. The raw materials used in the manufacture of such products was periodically controlled and examined by the official controls of the competent authority in accordance with EU legislation. 3. The egg products comply with standards and specifications laid down in EU-regulations on chemical residues and pathogenic microorganisms and indicators hereof that can cause public health risks. 4. Containers or packaging materials for the exported egg products are hygienically sound and are made of materials that are clean and harmless to humans. 5. The exported egg products are suitably labelled to show the product name, manufacturer and date of manufacture (or use-by date). 6. The manufacturing establishment/processing plant complies with the following requirements: <ol style="list-style-type: none"> a. The establishment is approved or registered and controlled by the country's competent authorities and in accordance with European Union regulations and is also registered with the Korean government. b. The establishment has a food safety control program, such as HACCP and GMP and maintains the relevant records for a sufficient period of time beyond the shelf life of the product for traceability purposes, for the regular revision of the procedures by the food business operator and to allow the competent authority to audit the HACCP-based procedures. c. The water used in processing and treatment of the exported egg products is suitable for human consumption. d. The establishment has a document which describes recall procedures and methods and the exported products can be traceable from production to final sale. 7. Type of Heat Treatment: Tick(V) to applicable box. Temperature conditions for heat treatment should be specified in detail by product type. <ol style="list-style-type: none"> 1. Whole egg liquid: <ul style="list-style-type: none"> <input type="checkbox"/> 64 °C for 2 minutes 30 seconds or <input type="checkbox"/> Equivalent heat treatment <input type="checkbox"/> seconds 2. Liquid white: <ul style="list-style-type: none"> <input type="checkbox"/> 55.6°C for 870 seconds or <input type="checkbox"/> 56.7°C for 232 seconds or <input type="checkbox"/> Equivalent heat treatment <input type="checkbox"/> seconds 3. Liquid yolk: <ul style="list-style-type: none"> <input type="checkbox"/> 62.2°C for 138 seconds or <input type="checkbox"/> Equivalent heat treatment <input type="checkbox"/> seconds 4. Whole egg powder: <ul style="list-style-type: none"> <input type="checkbox"/> 60°C for 188 seconds or <input type="checkbox"/> Equivalent heat treatment <input type="checkbox"/> seconds) 5. Egg white powder: <ul style="list-style-type: none"> <input type="checkbox"/> 67°C for 20 hours or <input type="checkbox"/> 54.4°C for 50.4 hours or <input type="checkbox"/> 51.7°C for 73.2 hours or <input type="checkbox"/> Equivalent heat treatment <input type="checkbox"/> hours 6. Yolk powder: <ul style="list-style-type: none"> <input type="checkbox"/> 63.5°C for 3.5 minutes or 		

Part II: Certification	II. Health information				
	<input type="checkbox"/> Equivalent heat treatment	□	minutes		
	7. Heated egg product:				
	<input type="checkbox"/> 90°C for 20 minutes or				
<input type="checkbox"/> Equivalent heat treatment	□	minutes			
8. Other treatment at		°C for	minutes/ seconds		
Remarks:					
Certifying Officer					
Name (in capital letters)			Qualification and title		
Date			Signature		
Stamp					

ACCEPTANCE

Part I : Details of consignment	I.1. Consignor Name Address Country		ISO Code		I.2. IMSOC Reference Specimen not to be used for exports from EU I.2.a. Local Reference		
	I.5. Consignee Name Address Country		ISO Code		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		I.10. Region of destination		
	I.11. Place of Dispatch Name Address Approval Number Country		ISO Code		I.12. Place of destination Name Address Approval Number Country		
					ISO Code		
	I.13. Place of Loading Name Address Approval Number Country		ISO Code		I.14. Date and time of departure		
	I.15. Means of Transport Mode		International transport document	Identification		I.16 Entry Point	
	I.18. Transport conditions Frozen <input type="checkbox"/> Chilled <input type="checkbox"/> Ambient <input type="checkbox"/> Controlled temperature <input type="checkbox"/>				I.17. Accompanying documents Document Type Accompanying document reference Date of Issue Country Place of issue		
I.19. Container Number / Seal Number							
I.20. Certified as Animal Feedingstuff <input type="checkbox"/> Technical use <input type="checkbox"/> Human consumption <input type="checkbox"/> Other <input type="checkbox"/>							
I.21. For transit through a third country <input type="checkbox"/>			I.22. For transit through Member State(s) <input type="checkbox"/>				
Country	ISO Code		Country	ISO Code			
EU Exit Authority	BCP code						
EU Entry Authority	BCP code						
I.23. Total number of packages		I.25. Total net weight		I.25. Total gross weight			
I.28. Description of consignment 1. 04 DAIRY PRODUCE; BIRDS' EGGS; NATURAL HONEY; EDIBLE PRODUCTS OF ANIMAL ORIGIN, NOT ELSEWHERE SPECIFIED OR INCLUDED 0401 Milk and cream, not concentrated nor containing added sugar or other sweetening matter							
#1. Commodity	Cold store	Manufacturing plant	Net weight	Package count			
Species	Date of production range	Expiration Date	Product Description				

	II. Health information								
Part II: Certification	<p>Part II: Health Declaration</p> <p>I (the undersigned certifying officer) hereby certify that to the best of my knowledge and belief:</p> <ol style="list-style-type: none"> 1. Milk collection, manufacture, processing, packing, distribution, handling and storage of the exported dairy products have been performed in sanitary manner and these products have been handled and shipped to the Republic of Korea in a manner avoiding re-contamination. 2. The exported dairy products were manufactured with raw materials that are derived from animals found to be in a good general state of health, subject to official controls that ensure that only healthy animals are used for milk production and the animals were clinically healthy at the time the milk was obtained. The raw milk used in the manufacture of such products was periodically controlled and examined by the official controls of the country of origin.' 3. In accordance with EU requirements, the exported dairy products were produced in such a way that prevents contamination by chemical residues (antimicrobial agents, agricultural chemicals, hormones, heavy metals and radioactive materials) and pathogenic microorganisms (Salmonella, Staphylococcus aureus, Clostridium perfringens, Listeria monocytogenes, Enterohemorrhagic Escherichia coli and others) that may cause public health risks. 4. Containers or packaging materials for the exported dairy products are hygienically sound and made of materials that are clean and harmless to humans. 5. The exported dairy products are suitably labelled to show the product name, manufacturer and date of manufacture or best-before-date. 6. The manufacturing establishment/processing plant complies with the following requirements: <ol style="list-style-type: none"> a. The establishment is approved or registered and controlled by the competent authorities and in accordance with European Union regulations and is also registered with the Korean government. b. The establishment has a food safety control program, such as HACCP and GMP and maintains the relevant records for a sufficient period of time beyond the shelf life of the product for traceability purposes, for the regular revision of the procedures by the food business operator and to allow the competent authority to audit the HACCP-based procedures. c. The water used in processing and treatment of the exported dairy product(s) is suitable for human consumption. d. The establishment has a document which describes recall procedures and methods and the exported products can be traceable from production to final sale in accordance with EU legislation. 7. Type of Heat Treatment: Tick(<input type="checkbox"/>) to applicable box. <ul style="list-style-type: none"> <input type="checkbox"/> LTLT : 63-65\square for 30minutes(1,800 seconds) or equivalent heat treatment <input type="checkbox"/> LTLT : 65-68\square for 30minutes(1,800 seconds) or equivalent heat treatment (only to milk creams) <input type="checkbox"/> LTLT : 68.5\square for 30minutes(1,800 seconds) or equivalent heat treatment (only to ice creams and ice cream mix) <input type="checkbox"/> HTST : 72-75\square for 15-20 seconds or equivalent heat treatment <input type="checkbox"/> HTST : 74-76\square for 15-20 seconds or equivalent heat treatment (only to milk creams) <input type="checkbox"/> UHT : 130-150\square for 0.5-5 seconds or equivalent heat treatment <input type="checkbox"/> Other : 2\square or higher for cured cheese aged over 60 days or \square for \square seconds (minutes) <p>Countries not recognized as a FMD free country by WOAH :</p> <ul style="list-style-type: none"> <input type="checkbox"/> HTST (\square seconds) or <input type="checkbox"/> UHT (\square seconds) <input type="checkbox"/> and if pH of raw milk is 7.0 or higher, 2 times of HTST <p>Remarks:</p>								
	<table style="width: 100%; border: none;"> <tr> <td style="width: 50%; border: none;">Certifying Officer</td> <td style="width: 50%; border: none;"></td> </tr> <tr> <td style="border: none;">Name (in capital letters)</td> <td style="border: none;">Qualification and title</td> </tr> <tr> <td style="border: none;">Date</td> <td style="border: none;">Signature</td> </tr> <tr> <td style="border: none;">Stamp</td> <td style="border: none;"></td> </tr> </table>		Certifying Officer		Name (in capital letters)	Qualification and title	Date	Signature	Stamp
Certifying Officer									
Name (in capital letters)	Qualification and title								
Date	Signature								
Stamp									

Part I : Details of consignment	I.1. Consignor Name Address Country		ISO Code		I.2. IMSOC Reference Specimen not to be used for exports from EU I.2.a. Local Reference	
	I.5. Consignee Name Address Country		ISO Code		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		I.10. Region of destination	
	I.11. Place of Dispatch Name Address Approval Number Country		ISO Code		I.12. Place of destination Name Address Approval Number Country	
					ISO Code	
	I.13. Place of Loading Name Address Approval Number Country		ISO Code		I.14. Date and time of departure	
I.15. Means of Transport			I.16 Entry Point			
Mode	International transport document	Identification				
I.18. Transport conditions Frozen <input type="checkbox"/> Chilled <input type="checkbox"/> Ambient <input type="checkbox"/> Controlled temperature <input type="checkbox"/>			I.17. Accompanying documents Document Type Accompanying document reference Date of Issue Country Place of issue			
I.19. Container Number / Seal Number						
I.20. Certified as Animal Feedingstuff <input type="checkbox"/> Technical use <input type="checkbox"/> Human consumption <input type="checkbox"/> Other <input type="checkbox"/>						
I.21. For transit through a third country <input type="checkbox"/>			I.22. For transit through Member State(s) <input type="checkbox"/>			
Country	ISO Code			Country	ISO Code	
EU Exit Authority	BCP code					
EU Entry Authority	BCP code					
I.23. Total number of packages		I.25. Total net weight		I.25. Total gross weight		
I.28. Description of consignment 1. 02 MEAT AND EDIBLE MEAT OFFAL 0201 Meat of bovine animals, fresh or chilled						
#1. Commodity	Cold store	Manufacturing plant	Net weight	Package count		
Species	Date of production	Product Description	Expiration Date			

Part II: Certification	II. Health information		
	<p>Part II: Health Declaration</p> <p>I (the undersigned certifying officer) hereby certify that to the best of my knowledge and belief:</p> <ol style="list-style-type: none"> 1. Slaughtering, manufacture, processing, packing, distribution, handling and storage of the exported sterilized meat products have been performed in a sanitary manner and these products have been handled and shipped to the Republic of Korea in a manner avoiding re-contamination. 2. The exported sterilized meat products were manufactured with materials that are derived from animals found to be healthy, subject to inspection under supervision of the official veterinarians, and that are suitable for human consumption. 3. In accordance with EU requirements, the exported sterilized meat products were produced in such a way that prevents contamination by chemical residues (antimicrobial agents, agricultural chemicals, hormones, heavy metals and radioactive materials) and pathogenic microorganisms (Salmonella, Staphylococcus aureus, Clostridium perfringens, Listeria monocytogenes, Enterohemorrhagic Escherichia coli and others) that may cause public health risks. 4. Containers or packaging materials for the exported sterilized meat products are hygienically sound and made of materials that are clean and harmless to humans and sterilized products are placed in air tight containers or packages. 5. The exported sterilized meat products are suitably labeled to show the product name, manufacturer and date of manufacture. 6. The manufacturing establishment/processing plant has a food safety control system such as a HACCP or GMP and is periodically inspected/controlled by the competent authority. 7. Type of Heat Treatment: Tick(V) to applicable box. <ul style="list-style-type: none"> <input type="checkbox"/> Heat sterilisation through maintaining a core temperature of 120 °C for 4 minutes or other equivalent method <input type="checkbox"/> The exported products have been subject to a sterilization process to ensure a sterilisation value of $F_0 \geq 3$ <input type="checkbox"/> The product was subjected to an effective heat treatment to inactivate pathogenic microorganisms () for () minutes. <input type="checkbox"/> Heat treatment such that they reached a core temperature of at least 121 ° for 15-20 minutes, 115 ° for 35 minutes or equivalent method (moist heat treatment), or 160-170 ° for 1-2 hours or equivalent method (dry heat treatment) (In case of ruminant origin) <p>Remarks:</p>		
<p>Certifying Officer</p> <p>Name (in capital letters)</p> <p>Date</p> <p>Stamp</p>		<p>Qualification and title</p> <p>Signature</p>	
<div style="text-align: center; font-size: 48px; opacity: 0.2; transform: rotate(-30deg); pointer-events: none;">ACCEPTANCE</div>			