

Notice to Exporters – South Korea

This notice to exporters is intended to provide an update on the situation affecting US exports of egg products to South Korea and to update stakeholders on the status of USDA efforts to address the time and temperature requirements.

Korea's Quarantine Inspection Agency (QIA) has provided official clarification of the time and temperature requirements for U.S. egg products. According to QIA, these requirements have been in place for a long time to prevent salmonella in egg products but, since the December HPAI outbreaks in Washington and Oregon, the Government of Korea (GOK) is now requiring that all export certificates for U.S. egg products include a statement indicating the cooking temperature and time.

As it now stands, US eggs products may enter Korea only if the heat treatment statement is included on the export certificate issued by the competent authority. Korea is now enforcing the following requirements for all eggs products (all egg components have been heated at a minimum of):

- If the egg product is produced on or prior to 11/24/2014 and was shipped on or prior to 12/19/2014, needs to state on the certificate that it was “pasteurized” or “indicate the heat treatment time and temperature.” The temp/time does not need to meet the Korean heat treatment temp/time requirement for products that were produced or shipped during this time frame.
- If the egg product is produced on or after 11/25/2014 or shipped on or after 12/20/2014, it needs to be accompanied with the government certificate that certifies that the core temperature of the egg product meets the Korean temperature requirement:
 - ✓ 80° C for 1 minute;
 - ✓ 75° C for 2 minutes;
 - ✓ 64° C for 4.5 minutes;
 - ✓ 60° C for 5 minutes, or
 - ✓ 55° C for 15 minutes.
- There is no import prohibition period for processed egg products if it is certified with a government health certificate that attests to the fact that the temperature of the center portion of the product meets the Korean requirement.
- If the certificate can certify that fully cooked products containing egg ingredients have been heat treated (the internal core temperature and time has to meet the temp/time listed above for products produced on or after 11/25/2014 or shipped on or after 12/20/2014), then there is no need to get a separate heat/time certificate for the egg products that were used as an ingredient. I.e., certify the egg ingredients' temperature treatment or certify the internal core temperature treatment for the final product that contains the egg ingredients.