

AVA'S REQUIREMENTS FOR IMPORT OF PROCESSED EGG AND POULTRY MEAT PRODUCTS FROM HIGHLY PATHOGENIC AVIAN INFLUENZA (HPAI) AFFECTED COUNTRIES

In order to ensure that processed egg and poultry meat products imported into Singapore are safe for human consumption, the Agri-Food and Veterinary Authority of Singapore requires the exporting country affected with HPAI to follow the OIE guidelines as stated below, for the inactivation of HPAI virus that may be present on these products.

a) Processed Egg Products

	Temperature (°C)	Time
Whole egg	60	188 seconds
Whole egg blends	60	188 seconds
Whole egg blends	61.1	94 seconds
Liquid egg white	55.6	870 seconds
Liquid egg white	56.7	232 seconds
10% salted yolk	62.2	138 seconds
Dried egg white	67	0.83 days
Dried egg white	54.4	21.38 days

b) Poultry Meat

The poultry meat shall be subjected to the following heat treatment to reach an internal core temperature of 70°C for a minimum of 3.5 seconds.

	Temperature (°C)	Time
Poultry meat	60	507 seconds
	65	42 seconds
	70	3.5 seconds
	73.9	0.51 seconds

c) Health Certification

The pasteurization of processed egg products as well as the core temperature and duration of heat treatment of poultry meat products are to be stated on the health certificate that accompanies each consignment of the products imported into Singapore.