



Import Health Standard

Egg Products

EGGPRODS.GEN

23 January 2018

TITLE

Import Health Standard: Egg Products

COMMENCEMENT

This Import Health Standard comes into force on 23 January 2018

ISSUING AUTHORITY

This Import Health Standard is issued under section 24A of the Biosecurity Act 1993.

Dated at Wellington this 23rd day of January 2018

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Introduction

This introduction is not part of the Import Health Standard (IHS), but is intended to indicate its general effect.

Purpose

This IHS specifies the minimum requirements that must be met when importing egg products into New Zealand.

The identified risk organisms associated with the heat treated egg products that are managed by the requirements of Part 3 of this IHS are:

- Group 1 avian adenoviruses associated with Angara disease [fowl adenoma virus 4 (FAdV-4)].
- Highly pathogenic avian influenza viruses.

The general processing requirements of Part 2 of this IHS manage other biosecurity risk organisms associated with egg products.

Background

The Biosecurity Act 1993 (the Act) provides the legal basis for excluding, eradicating and effectively managing pests and unwanted organisms.

Import health standards issued under the Act set out requirements to be met to effectively manage biosecurity risks associated with importing goods. They include requirements that must be met in the exporting country, during transit, and during importation, before biosecurity clearance can be given.

A guidance document accompanies this IHS providing information on how the requirements may be met.

Guidance boxes are also included within this IHS for explanatory purposes. The guidance included in these boxes is for information only and has no legal effect.

Who should read this Import Health Standard?

This IHS applies to importers of egg products.

Why is this important?

It is the importer's responsibility to ensure the requirements of this IHS are met. Consignments that do not comply with the requirements of this IHS may not be cleared for entry into New Zealand and/or further information may be sought from importers. Consignments that do not comply with the requirements of this IHS may be re-shipped or destroyed under the Act or tested/treated in accordance with this IHS prior to biosecurity clearance. Importers are liable for all associated expenses.

The costs to MPI in performing functions relating to the importation of egg products will be recovered in accordance with the Act and any regulations made under the Act. All costs involved with documentation, transport, storage and obtaining a biosecurity clearance must be covered by the importer or agent.

See guidance document for more information about importer responsibilities.

Equivalence

The Chief Technical Officer (CTO) may issue a direction under section 27(1)(d) of the Act, that measures different from those set out in this IHS may be applied to effectively manage risks associated with the importation of these goods. If an equivalent measure is approved an import permit may be issued under section 24D(2) of the Act, if the Director-General considers it appropriate to do so.

See guidance document for more information about equivalence.

Biosecurity clearance

A biosecurity clearance, under section 26 of the Act, may be issued when the egg products meets all the requirements of this IHS, provided the applicable requirements of section 27 in the Act are met.

Document History

Refer to Schedule 1.

Other information

This is not an exhaustive list of compliance requirements and it is the importer's responsibility to be familiar with and comply with all New Zealand laws.

Food Act 2014 and Animal Products Act 1999

Consignments of food imported into New Zealand intended for sale for human consumption must comply with relevant requirements of the Food Act 2014, and the Australia New Zealand Food Standards Code and the Animal Products Act 1999. It is the responsibility of the importer of processed egg products to ensure that consignments of processed egg products imported into New Zealand comply with the requirements in the Australia New Zealand Food Standards Code, including the microbiological limit for *Salmonella* in processed egg products (i.e. *Salmonella* not detected in 25g), specified in Schedule 27.

See guidance document for more information about the Food Act 2014 and Animal Products Act 1999 and for information about inspection and verification of consignments.

Part 1: Requirements

1.1 Application

- (1) This IHS applies to all imports of egg products of the kind specified in Part 2 of this IHS from all countries into New Zealand.

1.2 Incorporation by reference

- (1) The following international standards are incorporated by reference in this IHS under section 142M of the Act:
 - a) The most recent version of the OIE *Terrestrial Animal Health Code* (the *Code*), available at the OIE Website: <http://www.oie.int/international-standard-setting/terrestrial-code/access-online/>.

1.3 Definitions

- (1) For the purposes of this IHS terms used that are defined in the Act have the meanings set out there. The Act is available at the following website: <http://www.legislation.govt.nz/>.
- (2) See Schedule 2 for additional definitions that apply.

1.4 Requirements for clearance

- (1) In order to obtain biosecurity clearance, egg products must:
 - a) Meet the requirements of clause 1.6 and Part 2; and
 - b) Be accompanied by a manufacturer's declaration as required by clause 1.8.2; and
 - c) Be accompanied by an import permit where required by clause 1.7 that meets the requirements of clause 1.8.4.
- (2) To obtain biosecurity clearance for egg products described in clause 2.4, the egg products must also:
 - a) Be imported from a country that the CTO is satisfied meets the export country systems and certification requirements of clause 1.5; and
 - b) Meet the requirements of Part 3; and
 - c) Be accompanied by a veterinary certificate that meets the requirements of clause 1.8.3.

1.5 Exporting country systems and certification

- (1) Importers may import egg products described in clause 2.4 of this IHS only if a CTO is satisfied, on the basis of evidence, that the Veterinary Services of the exporting country are capable of ensuring that commodity imported from that country are capable of ensuring that egg products imported from that country can meet the requirements of this IHS.
- (2) The evidence must include details about all of the following, that the CTO considers applicable to the commodity from that exporting country:
 - a) The ability of the exporting country's Competent Authority to verify the animal health status of poultry populations in the exporting country, zone or compartment, with respect to the risk organisms identified in Part 3 of this IHS.
 - b) The adequacy of the national systems and/or programmes and standards in the exporting country for regulatory oversight of the poultry industry.

- c) The capability of the exporting country's Competent Authority to support the issue of veterinary certificates as required by this IHS.
- (3) Importers may not import from a country where a CTO has determined that the Veterinary Services of the exporting country are no longer capable of ensuring that egg products imported from that country can meet the requirements of this IHS.

Guidance for exporting country systems and certification

- The evidence will be obtained during evaluation of the Veterinary Services of the Competent Authority of the exporting country in accordance with section 3 of the Code.
- Once the CTO is satisfied with the exporting country's evidence for exporting systems and certification, MPI and the Competent Authority may commence negotiation of country-specific veterinary certification.
- In order to be satisfied with the evidence provided an in-country or desk-top audit may be carried out at any time, including prior to the first shipment of egg products.
- See guidance document for more information about exporting country systems and certification, and for a list of currently approved countries and country-specific veterinary certificates.

1.6 Packaging

- (1) Consignments of egg products must be clearly identified and the identifier must be stated on the veterinary certificate and manufacturer's declaration, where applicable.
- (2) Packaging containing the egg products must be clean, secure, and free of any organic contaminants.
- (3) Egg product for export to New Zealand must be sealed at the time of manufacture in tamper-proof packaging.

1.7 Import permit

- (1) An import permit under section 24D of the Act is required if a CTO has issued a direction under section 27(1)(d) prior to import for a measure that is different from that set in this IHS that may be applied to effectively manage risks.
- (2) An import permit is not required where a CTO has issued a direction under section 27(1)(d) for a measure that is different from that set in this IHS during negotiation of a country-specific veterinary certificate and the equivalent measure is incorporated into that certificate.

Guidance for import permits

- Completed applications can be submitted to Animal Imports animal.imports@mpi.govt.nz
- Application forms can be found on the MPI website at: <http://mpi.govt.nz/dmsdocument/3124-permit-to-import-animal-products>
- See guidance document for more information about applying for a permit, equivalence and country specific veterinary certificates.

1.8 The documentation that must accompany goods

1.8.1 Documents

- (1) The consignment must arrive in New Zealand with the following documentation as specified in clauses 1.8.2 to 1.8.4 below.
- (2) All documents must be original and, unless otherwise stated.

- a) Accompany the imported goods.
- b) Be in English or have an English translation that is clear and legible.
- c) Be endorsed on every page by the Official Veterinarian with their original stamp, signature and date or be endorsed in the space allocated and all pages have paper based alternative security features.

1.8.2 Manufacturer's declaration

- (1) A manufacturer's declaration must accompany the following egg products:
 - a) Processed egg products derived from chicken eggs, specifically:
 - i) Shelf-stable spray-dried whole egg powder/crystal.
 - ii) Shelf-stable spray-dried egg yolk powder/crystal.
 - iii) Shelf-stable spray-dried egg albumen powder/crystal.
 - iv) Liquid pasteurised egg products.
 - v) Products containing no more than 5% egg ingredients where the percentage of egg is not clearly stated on the label.
 - b) Products that contain more than 5% egg ingredients and less than 21% egg ingredients as specified in clause 2.3 of Part 2.
 - c) Products containing from 5% to 100% egg as specified in clause 2.4.4 (including products that are not shelf-stable, and those that are composed entirely of egg but excluding those that meet the description and requirements in clauses 2.1, 2.2 or 2.3 of Part 2), such as whole cooked chilled or frozen eggs, non-shelf stable items like omelettes or chilled and frozen baked goods).
 - d) Specified shelf-stable products containing egg, specifically:
 - i) Mooncakes.
 - ii) Non-alcoholic drinks (such as eggnog) containing more than 5% egg yolk.
 - iii) Retorted products and equivalent heat processed products.
 - iv) Mayonnaise and salad dressing that no more than 10% egg ingredient, where the percentage of egg ingredient is not clearly stated on the product label.
- (2) A manufacturer's declaration must:
 - a) Include statements that the correct processing and heat treatment for the commodity as required by Part 2 and Part 3 of this IHS have been complied with.
 - b) Be prepared by the manufacturer on letterhead paper.
 - c) Be signed and dated by the quality manager or equivalent.
 - d) Must be endorsed by the competent authority for products described in Part 2, clause 2.1(1)(i)(ii)

1.8.3 Veterinary certification

- (1) A veterinary certificate issued by the Competent Authority of the exporting country must accompany the following consignments of egg products derived from chicken eggs:
 - a) Shelf-stable spray-dried whole egg.
 - b) Shelf-stable spray-dried egg yolk powder/crystal.
 - c) Shelf-stable spray-dried egg albumen powder/crystal.
 - d) Liquid pasteurised egg products.
 - e) Products containing from 5% to 100% chicken egg (including products that are not shelf-stable, and those that are composed entirely of egg but excluding those that meet the description and requirements in clauses 2.1, 2.2 or 2.3 of Part 2), such as whole cooked chilled or frozen eggs, non-shelf stable items like omelettes or chilled and frozen baked goods).
- (2) A veterinary certificate must :
 - a) State that the general processing requirements and specified requirements set out in Part 2 and Part 3 respectively of this IHS have been met.
 - b) Be completed by the exporting country's Official Veterinarian.

- c) Be certified on every page by the Official Veterinarian with their original stamp, signature and date or be certified in the space allocated and have paper based alternative security features for all pages.
- d) Include the following information:
 - i) A unique consignment identifier.
 - ii) The description, source species, and amount of product.
 - iii) Name and address of the importer (consignee) and exporter (consignor).
 - iv) Name, signature and contact details of the Official Veterinarian.

Guidance for veterinary certification

- Statements in the veterinary certificate regarding the general processing requirements in Part 2 of the IHS and specified requirements in Part 3 of the IHS may be covered by reference to the manufacturer's declaration.
- Where equivalent measures have been negotiated and agreed with MPI, and a CTO has, prior to import, issued a direction under section 27(1)(d) of the Act that is different from those in this standard in the form of a negotiated veterinary certificate, a country-specific veterinary certificate must accompany the consignment.

1.8.4 Import Permit

- (1) If an import permit is required (refer to clause 1.7), a copy of the import permit issued by the Director-General (MPI) must accompany the consignment. The importer must supply the following information to obtain a permit:
 - a) Name and address of exporter.
 - b) The product type.
 - c) Name and address of New Zealand importer.
 - d) Date of proposed importation.

Part 2: General processing requirements

2.1 Specified shelf-stable products containing egg

- (1) The following products may be imported from any country provided they are shelf-stable and meet the additional requirements set out in this clause:
- a) Alcoholic drinks (including egg liqueur, advocaat, avocat or advokat) containing chicken egg yolk that contain at least 14% alcohol.
 - b) Alkalised duck or chicken eggs ('Century' or '100 year old eggs').
 - c) Baked confectionery, bread, biscuits, cakes, crackers and puddings containing egg ingredients.
 - d) Dietary protein supplements containing egg ingredients.
 - e) Pasta and noodles containing egg.
 - f) Mayonnaise and salad dressing containing no more than 10% egg ingredient, where the percentage egg is stated on the product label or an accompanying manufacturer's declaration.
 - g) Mooncakes containing whole egg must be accompanied by a manufacturer's declaration stating that:
 - i) The product does not contain meat or meat product filling; and
 - ii) The product reached a core temperature of at least 60°C for at least 3.5 minutes or 70°C for 2 minutes.
 - h) Non-alcoholic drinks (such as eggnog) containing greater than 5% egg yolk must be accompanied by a manufacturer's declaration stating the egg achieved a core temperature of at least:
 - i) 69°C for at least 30 minutes; or
 - ii) 80°C for at least 25 seconds; or
 - iii) 83°C for at least 15 seconds.
 - i) Products that have been either;
 - i) Subjected to a retort process of F₀₃ or greater measured at the core as declared in an accompanying manufacturer's declaration; or
 - ii) Subjected to an equivalent thermal process of F₀₃ or greater (see Schedule 3) as declared in an accompanying Competent Authority endorsed manufacturer's declaration.

2.2 Specified products containing no more than 5% egg

- (1) Products (other than those specified in clauses 2.1, 2.3 and 2.4 of this IHS) containing no more than 5% egg ingredients may be imported from any country provided all the following requirements are met:
- a) The product is commercially prepared and packaged.
 - b) The product is in the original sealed packaging on arrival.
 - c) The product is:
 - i) Accompanied by a manufacturer's declaration which states that the product contains no more than 5% egg ingredients; or
 - ii) Contained in the original commercial packaging which states the product contains no more than 5% egg ingredients.

Guidance for specified products

- Note: Other ingredients contained in these products must meet the requirements of the applicable IHS. See the IHS EDIPROIC.ALL for requirements for products that also contain less than 5% fish, dairy or meat ingredients.

2.3 Specified products containing more than 5% egg and less than 21% egg ingredients

- (1) Products containing pasteurised egg in quantities more than 5% and less than 21% may be imported from any country provided that:
 - a) The product(s) is accompanied by a manufacturer's declaration specifying that at any stage of the manufacturing process the product or the egg ingredients were heat treated and have reached one of the following time temperature parameters:
 - i) At least 60°C for at least 60 minutes; or
 - ii) At least 80°C for at least 10 minutes; or
 - iii) At least 100°C for at least 5 minutes.

Guidance for specified products

- Note: Other ingredients contained in these products must meet the requirements of the applicable IHS. See the IHS EDIPROIC.ALL for requirements for products that also contain less than 5% fish, dairy or meat ingredients.

2.4 Processed egg products derived from chicken (*Gallus gallus*) eggs

- (1) The products described in this clause may be imported from any country provided that the requirements of this clause are met and subject also to compliance with clauses 1.5 (exporting country systems and certification), 1.8.3 (requirement for veterinary certificate) and the requirements of Part 3.
- (2) For shelf-stable spray-dried whole egg powder/crystal, shelf-stable spray-dried egg yolk powder/crystal or shelf-stable spray-dried albumen powder/crystal, and liquid pasteurised egg products the following general processing requirements apply and compliance with these requirements must be stated on a manufacturer's declaration and certified by the Competent Authority.
 - a) The eggs used to manufacture the product were from chickens (*Gallus gallus*) and were inspected by the manufacturer prior to being broken and found to be intact, free from dirt, blood, faecal contamination and other foreign matter.
 - b) The egg products contain no more than 100 mg/kg of eggshell remains, egg membrane and other particles.
 - c) The egg products comply with relevant national standards of the exporting country for hygienic processing of egg products.
 - d) The product for export to New Zealand was sealed in tamper-proof packaging as part of the manufacturing process and has remained separated from non-processed product not of equivalent health status.
 - e) During manufacturing quality control measures were in place to prevent contamination of egg products.
- (3) Processed egg products derived from chicken eggs must also meet the general heat treatment requirements specified in clauses 2.4.1, 2.4.2, 2.4.3 and 2.4.4 below, and any applicable requirements for specified risk organisms listed in Part 3 of this IHS.

Guidance for products requiring veterinary certification

- See guidance document for more information about countries with approved export systems.

2.4.1 For shelf-stable spray-dried whole egg and egg yolk powder/crystals

- (1) The product must be heat treated and have reached a core temperature of at least 60°C for at least 3.5 minutes.

2.4.2 For shelf-stable spray-dried egg albumen powder/crystals

- (1) The product must be heat treated and have reached core temperature of at least 54.4°C for at least 7 days.

2.4.3 For liquid pasteurised egg

- (1) The products must have been heat treated in accordance with the parameters in the table below:

Liquid Egg Product	Retention temperature to be no less than (°C)	Minimum holding time requirements in minutes
Albumen (without the use of chemicals)	55	9.5
Whole egg	60	3.5
	64	2.5
Whole egg blends (less than 2% added non-egg ingredients)	61.1	3.5
	60.0	6.2
Fortified whole egg blends (24-38% solids, 2-12% added non-egg ingredients)	62.2	3.5
	61.1	6.2
Salted whole egg (with 2% or more salt added)	63.3	3.5
	62.2	6.2
Sugared whole egg (with 2% or more salt added)	61.1	3.5
	60.0	6.2
Plain yolk	60.0	3.5
Sugared yolk (2% or more sugar added)	63.3	3.5
	62.2	6.2
Salted yolk (2-12% salt added)	63.3	3.5
	62.2	6.2

2.4.4 For other products containing from 5% to 100% chicken egg

- (1) Products (other than those specified in clauses 2.1, 2.2 and 2.3 of this IHS) containing 5% to 100% chicken egg (including products that are not shelf-stable, and those that are composed entirely of egg, such as whole cooked chilled or frozen eggs, non-shelf stable items like omelettes or chilled and frozen baked goods) must be accompanied by a manufacturer's declaration that states:
- a) The egg ingredient or the whole product is heat treated and has reached a core temperature of at least:
- i) 60°C for at least 3.5 minutes; or
 - ii) 64°C for at least 2.5 minutes; or
 - iii) 70°C for at least 2 minutes.

Guidance for other products

- Note: The heat treatment may be applied at any stage of the manufacturing process, such as pasteurisation of the egg product prior to inclusion in the final product, or as a heat treatment applied to the whole product.
- Other ingredients contained in these products must meet the requirements of the applicable IHS.

Part 3: Specified Requirements for Identified Risk Organisms

3.1 Angara disease [caused by fowl adenoma virus- type 4(FAdV-4)]

- (1) Egg products listed in clause 2.4 of this IHS must comply with the following Angara disease measures.
- a) An official veterinarian of the Competent Authority of the exporting country must certify that the egg products originated from flocks in a country, zone or compartment where Angara disease has not been recognised (i.e. no cases reported); or
 - b) If disease freedom is not certified, the Competent Authority of the exporting country must certify that they have no reason to doubt the veracity of the manufacturer's declaration that the product or the egg ingredients were heat treated and have reached a core temperature of:
 - i) At least 60°C for at least 60 minutes; or
 - ii) At least 80°C for at least 10 minutes; or
 - iii) At least 100°C for at least 5 minutes.

Guidance for Angara disease

- If the product is liquid pasteurised egg, only option a) applies.

3.2 High pathogenicity avian influenza

- (1) Shelf-stable spray-dried egg albumen powder/crystal and liquid pasteurised egg albumen must comply with the following high pathogenicity avian influenza measures:
- a) An official veterinarian of the Competent Authority of the exporting country must certify that the product was derived from eggs originating from flocks in a country, zone or compartment which is free from high pathogenicity avian influenza in poultry as described in the *Code*; or
 - b) If disease freedom is not certified, the Competent Authority of the exporting country must certify that they have no reason to doubt the veracity of the manufacturer's declaration that:
 - i) For shelf-stable spray dried egg albumen powder/crystal
 - 1) The product has been processed to ensure the inactivation of avian influenza viruses in accordance with the *Code*; or
 - 2) The product has been heat treated and has reached a core temperature of at least 60°C for at least 10 days.
 - ii) For liquid pasteurised egg albumen, the product has been processed to ensure the inactivation of avian influenza viruses in accordance with the *Code*.

Schedule 1 – Document History

Date First Issued	Title	Shortcode
23 January 2018	Import Health Standard: Egg Products	EGGPRODS.GEN
Date of Issued Amendments	Title	Shortcode

Schedule 2 – Definitions

Alkalised duck or chicken egg

Also known as pidan, century egg, preserved egg, hundred-year egg, thousand year egg and millennium egg. These are preserved eggs which have been transformed in an alkaline salt to gradually raise the pH of the egg to around 9-12 during the curing process.

Chicken eggs

Eggs derived from domestic hens (*Gallus gallus*).

Compartment

An animal subpopulation contained in one or more establishments under a common biosecurity management system with a distinct health status with respect to a specific disease or specific diseases for which required surveillance, control and biosecurity measures have been applied for the purpose of international trade.

Competent Authority

The Veterinary or other Governmental Authority of an OIE Member, that has the responsibility and competence for ensuring or supervising the implementation of animal health and welfare measures, international veterinary certification and other standards and recommendations in the *Code* in the whole territory.

Director-General

The chief executive of the Ministry for Primary Industries.

Egg products

The contents of an egg derived from poultry in any form including egg pulp, dried egg, liquid egg white and liquid egg yolk.

F₀₃

Sterilisation defined by F₀₃ (equivalent to heating for 3 minutes at 121°C) to achieve twelve log reductions in the population of *Clostridium botulinum* present in food. Foods subjected to such treatment are stable at ambient temperatures and therefore considered commercially sterile.

Import permit

A permit issued by the Director General of MPI pursuant to section 24D(2) of the Act.

Manufacturer's declaration

An original document that has been prepared by the manufacturer on letterhead paper and is signed by the quality manager or equivalent. It must contain the correct statement/s as required by the import conditions. For commercial consignments it must be specific to the product and consignment.

See guidance document for a model manufacturer's declaration.

MPI

Ministry for Primary Industries, New Zealand.

Official Veterinarian

A veterinarian authorised by the Competent Authority of the country to perform certain designated official tasks associated with animal health and/or public health and inspections of commodities and, when appropriate, to certify in conformity with the provisions of the OIE Code Chapter for certification procedures.

OIE

The World Organisation for Animal Health.

Poultry

Means all domesticated birds, including backyard poultry, used for the production of meat or eggs for consumption.

Retorted

Means heated in an unopened hermetically sealed container. Retorted goods may be in cans, jars or pouches.

Shelf-stable

A product is shelf-stable if all the following matters apply:

- a) The product has been commercially manufactured.
- b) The product has been packaged by the manufacturer.
- c) The product is in that package.
- d) The package has not been opened or broken.
- e) The product:
 - i) Is able to be stored in the package at room or ambient temperature; and
 - ii) Does not require refrigeration or freezing before the package is opened.

The Code

The OIE Terrestrial Animal Health Code as found on the OIE website.

Veterinary Certificate

A certificate, issued in conformity with the provisions of the *Code* Chapter for certification procedures, describing the animal health and/or public health requirements which are fulfilled by the exported commodities.

Zone

Means a clearly defined part of a territory containing an animal subpopulation with a distinct health status with respect to a specific disease for which required surveillance, control and biosecurity measures have been applied for the purpose of international trade.

Schedule 3 – Equivalent Time and Temperature Parameters

- (1) Equivalent time and temperature parameters to 121° C for 3 minutes (Fo3) require the product has been processed to or greater than one of the following minimum core temperature and time parameters:

Temperature	Time	Temperature	Time
110°C	40 minutes	124° C	3 minutes
111°C	32 minutes	125° C	2 minutes
112°C	25 minutes	126° C	1 minute
113°C	20 minutes	127° C	46 seconds
114°C	16 minutes	128° C	37 seconds
115°C	13 minutes	129° C	29 seconds
116°C	11 minutes	130° C	23 seconds
117°C	9 minutes	131° C	18 seconds
118°C	7 minutes	132° C	15 seconds
119°C	6 minutes	133° C	12 seconds
120°C	5 minutes	134° C	9 seconds
121°C	3 minutes	135° C	7 seconds
122°C	3 minutes	136° C	6 seconds
123°C	3 minutes		