AQUATIC ANIMAL HEALTH CERTIFICATE

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| 1. **Exporter** (name and address) **and authorization number**: | 2. **Certificate N°:** | 3. **Quality Certificate N°:** |
| 4. **Competent Authority:**Subsecretaría de Calidad e Inocuidad |
| 5. **Local Authority:**Subsecretaría de Calidad e Inocuidad | **Inspection department:** |
| 6. **Importer** (name and address): | 7. **Country of origin:** | 8. **ISO Code:** | 9. **Country of destination:** | 10. **ISO Code:** |
| 11. **Processing establishment** (name and address) **and authorization number**: | 12. **Invoice N°:** |
| 13. **Farm establishment** (name and address) **and authorization number**: |
| NAME | ADDRESS | CODE |
| NAME | ADDRESS | CODE |
| NAME | ADDRESS | CODE |
| NAME | ADDRESS | CODE |
| NAME | ADDRESS | CODE |
| 14. **Place of loading:** | 15. **Mean of transport:** | 16. **Port of entry:** | 17. **Transit Country:** |
| **Maritime** |  | **Aerial**  |   |  **Terrestrial** |  | **River** |
| 18. **Transport company:** | 19. **Transport/storage conditions:****Refrigerated Frozen Ambient**x |
| 20. **Container and seal identification:** |
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| 21. **Origin of product:**   **Fisheries X Aquaculture**   | 22. **Product brand:** | 23. **Departure date:** |
|  24. **Product certified for:** **X Human consumption Further processing Aquatic animal feed Other, specify:** |
| 25. **Treatment Product Refrigerated Frozen Processed** **X** |
| 26. **Product Identification** |
| **HS Code** | **Description** | **Species (Scientific name)** | **Batch ID** | **Number and type** **of packages** | **Net Weight (Kg):** |
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|  | **Total:** |  |  |

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|  | 26. **Quality Certificate N°:** |
|  27. **Additional Information:** |
|  28. **Health certification:**The official inspector certifies that:1. fishery and aquaculture products have been caught and handled in accordance with health and hygiene standards laid down in the National Control Plan;
2. fishery products and / or aquaculture were landed, handled, packaged, prepared, processed, frozen, stored and transported in a hygienic –sanitary way in establishments officially approved by the competent Health Authority, obeying the organoleptic, parasitological, chemical, virological or microbiological criteria of the exporting country and under conditions at least equivalent to the Standards and Codes of Practice established in the Codex Alimentarius;
3. fishery products and / or aquaculture were processed under sanitary conditions in establishments registered in the country of origin, who carried out the programs of Good Manufacturing Practices (GMP), Sanitation Standard Operating Procedures (SOPs) and the Hazard Analysis and Critical Control Point (HACCP), with systematic verification of the Health Authority of the country of origin;
4. this burden meets all quality and safety requirements stipulated by the Health Authority of the country of origin regarding to products of fisheries and aquaculture, having been submitted to the National Programs: Residue Monitoring Plan and Monitoring Environmental Pollutants Plan, organoleptic and microbiological, therefore they are fit for human consumption, free marketing in the country of origin and export in time and transport temperatures established;
5. the material used for packaging meets the hygienic-sanitary requirements established by the health authority in the country of origin;
6. the cargo to be exported has a printed identification which certifies that this burden comes from the establishment stated in this certificate and is labeled correctly.
7. transport means, as well as loading conditions, agree with the rules of sanitation and hygiene in force for these products in the country of origin.

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|  29. **Aquatic animal health certification:**The undersigned certifying official certifies that product(s) of frozen uncooked marine shrimp described above meet the I) or II) conditions:1. The country, zone, compartment or farm establishment is free of the following diseases:

⌧ Infection with Taura Syndrome Virus⌧ Infection with Infectious Myonecrosis Virus⌧ Infection with Yellow Head Virus Genotype 1🞏 Infection with Infectious Hypodermal and Hematopoietic Necrosis Virus🞏 Infection with White Spot Syndrome Virus⌧ Infection with *Hepatobacter Penaei* (Necrotising Hepatopancreatitis)⌧ Infection with Decapod Iridescent Virus 11. The frozen uncooked marine shrimp products are from a country, zone, compartment or farm establishment, which is free of the target diseases under the official surveillance program in accordance with the OIE Aquatic code. The appropriate test methods for the purpose of demonstrating freedom of the disease are those capable of detecting subclinical carriers of the pathogen, as described in the OIE Aquatic Manual.
2. Basic biosecurity conditions as defined in the OIE Aquatic Code have been applied continuously during the last two years surveillance.
3. Batch test negative for the following diseases:

 🞏 Infection with Taura Syndrome Virus🞏 Infection with Infectious Myonecrosis Virus🞏 Infection with Yellow Head Virus Genotype 1⌧ Infection with Infectious Hypodermal and Hematopoietic Necrosis Virus⌧ Infection with White Spot Syndrome Virus🞏 Infection with *Hepatobacter Penaei* (Necrotising Hepatopancreatitis)🞏 Infection with Decapod Iridescent Virus 11. No occurrence of the target disease has been reported in aquaculture facilities or catching areas at least for 6 months before export. Mass mortality of unknown cause has not occurred and the Competent Authority has not imposed any restriction with the intent of disease control.
2. The exported frozen uncooked marine shrimp products from each batch\* have been found post-processing to be free of the target diseases based on a sampling and testing methods recognized by the OIE for demonstrating the absence of diseases (the testing methods used in laboratory of the Competent Authority or laboratory approved by the Competent Authority are based on the polymerase chain reaction (PCR) methods in the current version of the OIE Aquatic Manual).
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|  30. **Requirements for transportation**The undersigned certifying official certifies that materials such as containers and equipments used for transporting the exported frozen uncooked marine shrimp products should be new, or washed and disinfected properly. Note\* A “batch” may be defined by one of the following:- product from a single line in a single processing run;- product harvested from a single aquaculture pond (i.e. shrimp harvested from different ponds are considered separate populations);- one species of shrimp caught during one continuous fishing period. |
| Certifying Official:(Place and Date) :Name:Seal of the Official Body Stamp and Signature of Certifying Official |