**CENTER 6**

 *Address:* No.386C Cach Mang Thang Tam street, Bui Huu Nghia Ward, Binh Thuy District, Can Tho City, Viet Nam

Tel: (84-292) 3883257; E-mail: tonghop.nafi6@mard.gov.vn

**HEALTH CERTIFICATE FOR PRAWNS AND PRAWN MEAT FOR HUMAN CONSUMPTION**

Certificate reference number:**YK00000/24/CH**

|  |
| --- |
| 1. **CERTIFICATE DETAILS**
 |
| Exporting country | VIET NAM | Seal number |  |
| Competent Authority | NATIONAL AUTHORITY FOR AGRO-FORESTRY-FISHERY QUALITY, PROCESSING AND MARKET DEVELOPMENT (NAFIQPM) | Container number |  |
| Inspection department | NATIONAL AUTHORITY FOR AGRO-FORESTRY-FISHERY QUALITY, PROCESSING AND MARKET DEVELOPMENT CENTER 6 (NAFIQPM CENTER 6) | Place of shipment |  |
| Destination country | AUSTRALIA | Date of departure |  |
| 1. **IDENTIFICATION OF PRAWNS FOR EXPORT TO AUSTRALIA**
 |
| Species (list all common and scientific name(s)): |
| Product name/description: |
| Product country of harvest (if different to the country of export):  |
| Batch definition applied[[1]](#footnote-1)**:** |
| Batch identifying number/s: |
| Number of cartons per batch: |
| Net weight of prawns for export (Kg): |
| 1. **PROCESSING FACILITY**
 |
| Name: |
| Address: |
| Competent Authority approval number/I.D: |
| 1. **EXPORTER DETAILS**
 |
| Name: |
| Address: |
| Transport type (air, ship): |
| 1. **IMPORTER DETAILS**
 |
| Name: |
| Address: |
| Port of import: |
| 1. **POST PROCESSING TESTING LABORATORY DETAILS (Not applicable for uncooked highly processed prawns or cooked prawns)**
 |
| Name of laboratory: |
| Address: |
| Testing report number: |
|  |

|  |
| --- |
| Certificate reference number: **YK00000/24/CH** |
| 1. **HEALTH ATTESTATIONS**
 |
| I, the undersigned, certify that the prawns or prawn meat products for human consumption (tick as appropriate) are:🞎 **7.1 Uncooked prawns** **frozen with the head and shell removed (the last shell segment and tail fans permitted) and deveined;**1. The uncooked prawns are frozen and have had the head and shell removed (the last shell segment and tail fans permitted);
2. The uncooked prawns have been deveined (removal of the digestive tract to at least the last shell segment);
3. The uncooked prawns have been processed, inspected, and graded in a premises approved by and under the control of the Competent Authority;
4. The uncooked prawns are free from visible signs of infectious diseases;
5. Product from each batch has been found post-processing to be free of white spot syndrome virus and yellow head virus genotype 1 based on a sampling and testing method recognised by the World Organisation for Animal Health (WOAH) for demonstrating absence of disease;
6. The uncooked prawns are fit for human consumption;
7. Each package is marked with the words “*for human consumption only-not to be used as bait or feed for aquatic animals*”.

🞎 **7.2 Uncooked highly processed prawns\* which have had the head and shell removed (the last shell segment and tail fans permitted);**1. The uncooked highly processed prawns have been processed, inspected and graded in premises approved by and under the control of the Competent Authority;
2. The uncooked highly processed prawns are free from visible signs of infectious diseases;

\* Uncooked highly processed prawns include prawns whereby the raw prawn meat is processed into dumpling, spring roll, samosa, roll, ball or dim sum-type product🞎 **7.3 Breaded, battered or crumbed prawns which have had the head and shell removed (the last shell segment and tail fans permitted) and are par-cooked;**1. The breaded, battered and crumbed prawns are frozen and have been processed, inspected and graded in premises approved by and under the control of the Competent Authority;
2. The prawns are free from visible signs of infectious diseases prior to coating;
3. The breaded, battered and crumbed prawns have undergone a par-cooking step (for example, pre-frying or baking) after the prawns have been coated, to solidify and adhere the coating to the prawn.

🞎 **7.4 Cooked prawns;** 1. The cooked prawns are frozen and have been cooked in premises approved by and under the control of the Competent Authority, have achieved a core temperature of at least 65°C and appear fully cooked;
2. The cooked prawns are fit for human consumption.
 |
| 1. **CERTIFYING GOVERNMENT OFFICIAL DETAILS**
 |
| Name (print): **Vo Quoc Van** |
| Position: **Deputy Director** |
| Issued at (location): Can Tho City, Viet Nam |
| Phone: 84-292-3883257 |
| Fax: 84-292-3884697 |
| E-mail: tonghop.nafi6@mard.gov.vn |
| Office Address: No. 386C Cach Mang Thang Tam street, Bui Huu Nghia Ward, Binh Thuy District, Can Tho City, Viet Nam |
| Signature: |
| Date: 02 MAY, 2024 |
| Official stamp: |

1. A batch may be defined by one of the following (to be determined by the competent authority) but in any case, a batch cannot be greater than 1 shipping container:

• product from a single line in a single processing run

• product harvested from a single aquaculture pond

• one species of prawn wild caught during one continuous fishing period [↑](#footnote-ref-1)