**CENTER 6**

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**Health Certificate for Export of Non-salmonid Aquatic Animal Products to New Zealand**

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| --- | --- | --- |
| **Part 1: Details of dispatched consignment** | **1. Consignor (Exporter)** | **2. Certificate reference number** |
| Name |  | **YK00000/24/CH** |
| Address |  |
| **3. Consignee (Importer)** |
| Name |  |
| Address |  |
| **4. Country of origin\*** | VIET NAM |
| **5. Country of destination** | NEW ZEALAND |
| **6. Processor** |
| Name |  |
| Address |  |
| Establishment Number |  |
| **7. Port dispatched from** |  | **8. Date of departure** |  |
| **9. Means of transport** | 🞎 Aeroplane | **10. Temperature of commodities for transport** | 🗹 Frozen |
| 🗹 Ship | 🞎 Chilled |
| 🞎 Ambient |
| **11. Product name** | **12. Name of aquatic animal species in the product\*** | **13. Number of packages** | **14. Net weight (kg)** | **15. HS Code\*** |
|  |  |  |  |  |
|  |  |  |  |  |
| **16. Container number:** |  | **17. Seal number\*:** |  |

\*Optional

|  |  |  |  |
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| **Part 2: Health Information** | **NAFIQPM CENTER 6** | **Certificate reference number** | **YK00000/24/CH** |
| I, the undersigned Certifying Official, certify that the products described below satisfy the following requirements: |
| **GENERAL REQUIREMENTS** |
| 1. The product was processed at premises that follow Good Manufacturing Practice (GMP) and Hazard Analysis and Critical Control Point (HACCP) programmes.
 |
| 1. The product was processed at premises that are approved for export of aquatic animal products.
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| **SPECIFIC REQUIREMENTS** |
| 1. **Non-salmonid fish products commercially packaged for direct retail sale**

*(Delete product category if it is not applicable to the consignment)** 1. The product is derived from a fish species that does not belong to the family Salmonidae.
	2. Each package has a net content of:
		1. Not more than 1.0 kg or 1.0 litre *(delete where not applicable)*; or
		2. (More than 1.0 kg or 1.0 litre *(delete where not applicable)*

*[Note: The importer must have an import permit for this option.];* or* + 1. The consignment includes packages with net content of not more than 1.0 kg or 1.0 litre and more than 1.0 kg or 1.0 litre *(delete where not applicable)*

*[Note: The importer must have an import permit for this option.]* |
| 1. **Heat-treated non-salmonid fish products**

*(Delete product category if it is not applicable to the consignment)** 1. The product is derived from a fish species that does not belong to the family Salmonidae.
	2. The product has been heat treated to one of the following time/temperature parameters:
		1. Heat treated to a minimum core temperature of 85°C for a period of not less than 15 minutes *(delete where not applicable)*; or
		2. Heat treated to a minimum core temperature of 90°C for a period of not less than 10 minutes *(delete where not applicable)*.
 |
| 1. **Dried non-salmonid fish products**

*(Delete product category if it is not applicable to the consignment)** 1. The product is derived from a fish species that does not belong to the family Salmonidae.
	2. The product is eviscerated fish.
	3. The product was mechanically dried at a minimum core temperature of 100°C for a period of not less than 30 minutes.
 |
| 1. **Non-salmonid fish skin-off fish fillets**

*(Delete product category if it is not applicable to the consignment)** 1. The product is derived from a fish species that does not belong to the family Salmonidae, and
		1. Has been frozen to a minimum core temperature of -20°C for a period of not less than 168 hours prior to transport *(delete where not applicable)*; and/or
		2. Will be frozen to a minimum core temperature of -20°C for a period of not less than 168 hours during transport *(delete where not applicable)* *(bill of lading or data logs of temperature records of the refrigerated container must be submitted to MPI for biosecurity clearance)*. or
	2. The product is derived from ………… *<write the full scientific name of the fish species>* that belongs to the family ………… *<write the name of the fish family>*, which is listed in *Schedule 7* of New Zealand’s *Import Health Standard: Aquatic Animal Products (delete where not applicable).*
 |
| 1. **Low-risk, non-salmonid fish products**

*(Delete product category if it is not applicable to the consignment)** 1. The product is derived from ………… *<write the full scientific name of the fish species>* that belongs to the family ………… *<write the name of the fish family>*, which is listed in *Schedule 4* of New Zealand’s *Import Health Standard: Aquatic Animal Products.*
	2. The product is derived from ………… *<write the full scientific name of the fish species>*, a fish species listed in *Schedule 5* of New Zealand’s *Import Health Standard: Aquatic Animal Products (delete where not applicable)*, and
		1. Has been frozen to a minimum core temperature of -18°C for a period of not less than 168 hours prior to transport *(delete where not applicable)*; or
		2. Will be frozen to a minimum core temperature of -18°C for a period of not less than 168 hours during transport *(delete where not applicable)* *(bill of lading or data logs of temperature records of the refrigerated container must be submitted to MPI for biosecurity clearance)*.
	3. The product is derived from ………… *<write the full scientific name of the fish species>*, a fish species listed in *Schedule 6* of New Zealand’s *Import Health Standard: Aquatic Animal Products (delete where not applicable)*; and
		1. Has been frozen to a minimum core temperature of -18°C for a period of not less than four months prior to transport *(delete where not applicable)*; and/or
		2. Will be frozen to a minimum core temperature of -18°C for a period of not less than four months during transport *(delete where not applicable) (bill of lading or data logs of temperature records of the refrigerated container must be submitted to MPI for biosecurity clearance)*.
 |
| 1. **Crustacean products commercially packaged for direct retail sale**

*(Delete product category if it is not applicable to the consignment)** 1. Each package has a net content of:
		1. Not more than 1.0 kg or 1.0 litre *(delete where not applicable)*; or
		2. More than 1.0 kg or 1.0 litre *(delete where not applicable) [Note: The importer must have an import permit for this option.]*
		3. The consignment includes packages with net content of not more than 1.0 kg or 1.0 litre and more than 1.0 kg or 1.0 litre *(delete where not applicable)*

*[Note: The importer must have an import permit for this option.]* |
| 1. **Heat-treated crustacean products**

*(Delete product category if it is not applicable to the consignment)** 1. The product is derived from ………… *<write the full scientific name of the crustacean species>*, which is listed in *Schedule 8* of New Zealand’s *Import Health Standard: Aquatic Animal Products (delete where not applicable)*, and
		1. Was heat treated to a minimum core temperature of 100°C for period of not less than one minute *(delete where not applicable)*; or
		2. Was heat treated to a minimum core temperature of 90°C for a period of not less than 10 minutes *(delete where not applicable)*.
	2. The product is derived from ………… *<write the full scientific name of the crustacean species>*, which is NOT listed in *Schedule 8* of New Zealand’s *Import Health Standard: Aquatic Animal Products*, and was heat-treated until the protein in the crustacean meat is coagulated *(delete where not applicable)*.
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| 1. **Frozen crustacean products**

*(Delete product category if it is not applicable to the consignment)** 1. The product is derived from ………… *<write the full scientific name of the crustacean species>*, which is listed in *Schedule 8* of New Zealand’s *Import Health Standard: Aquatic Animal Products* and has been frozen to a minimum core temperature of -20°C for a period of not less than 72 hours *(Delete where not applicable)*.
	2. The product is derived from ………… *<write the full scientific name of the crustacean species>*, which is NOT listed in *Schedule 8* of New Zealand’s *Import Health Standard: Aquatic Animal Products* and has been frozen to a minimum core temperature of -18°C for a period of not less than 12 hours *(Delete where not applicable)*.
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| 1. **Haliotis spp. (abalone) products**

*(Delete product category if it is not applicable to the consignment)** 1. The product is meat derived only from Haliotis spp. (abalone).
	2. The shells of the Haliotis spp. (abalone) have been removed.
	3. The Haliotis spp. (abalone) meat has been heat-treated to a minimum core temperature of 55°C for a period of not less than 10 minutes.
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| 1. **Mollusc products other than Haliotis spp. (abalone)**

*(Delete product category if it is not applicable to the consignment)** 1. The product is derived from a mollusc species that is not a Haliotis spp. (abalone).
	2. The mollusc meat is cooked, dried, or frozen *(delete the inapplicable processing options)*.
	3. For mollusc species that have an external shell, the shell has been removed *(delete where not applicable)*; or:
		1. The shells were removed then cleaned and sanitized, and the mollusc meat put back on to the cleaned and sanitised shells *(delete where not applicable)*

*[Note: The importer must have an import permit for this option].* |
| 1. **Aquatic animal meal / aquatic animal oil**

(Delete product category if it is not applicable to the consignment)* 1. The product is derived only from aquatic animal species.
	2. The product was heat treated at a minimum core temperature of 80°C for a period of no less than 20 minutes.
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| *Note: Certifying official signature and stamp to be applied to all pages* |
| **Certifying Official** | **Stamp** |
| **Signature** |  |
| **Date** | **MAY 02, 2024** |