



חטיבת בריאות הציבור
שרות המזון הארצי
Food Control Service

משרד
הבריאות
לחיים בריאים יותר

27th March 2024
Ref: 100446524

**To: Le Ba Anh- Deputy Director General of NAFIQPM,
The National Authority for Agro-Forestry-Fishery Quality,
Processing and Market Development (NAFIQPM),
Ministry of Agriculture and Rural Development of Viet Nam**

The MOH wishes to express its highest appreciation, to the full attention given to the appropriate filling of the Health Certificate for Israeli market.

The MOH has received some inquires indicating the need to clarify how to fill the "Treatment type/ storage temperature" column in the table. The explanation detailed here below:

Treatment type: Described by one of this: Raw, Treated, or Processed:

- a. **Raw**- Raw Fish, undergone physical preparations such as- cutting to portions or fillet, cleaned washed, glazed, frozen, chilled and finally packed.

Nutritional content, if tested for the raw fish will be in line with (web or literature) published nutritional values accepted for this specific raw Fish.
- b. **Treated**- Fish undergone use of food additives, including immersing in salt solution. Treated fish products, most probably would present nutritional content (sodium, protein ect.) different from the accepted published nutritional values of the specific Fish.
- c. **Processed**- Composed Fish product undergone substantial processes, altering the protein structure of the fish (Denaturation). Such examples- Dried, Smoked, Cooked, Fried, marinated, heated, steamed, bleached or any other thorough substantial processes.

Storage temperature- Frozen or chilled or ambient temperature- please specifically indicate- (-18)°C, (0-25)°C, (0-4)°C or any other range the producer has set as appropriate for the product.

- Here for illustrative purpose only, some examples to describe "treatment type/ storage temperature" in the table:
 - Raw *Pangasius* frozen fish- would be indicated as- **Raw/ (-18)°C**
 - *Pangassius* treated with salt or food additives frozen - **Treated /(-18)°C**



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- Smoked *Pangasius* frozen – processed/(-18)°C
- Dried *Pangasius* fish chilled – Processed/ (0-4)°C

In reply to the Official Letter ref. no. 472/CCPT-ATTP dated 18th March 2024 sent by the National Authority for Agro-Forestry-Fishery Quality, Processing and Market Development (NAFIQPM). The MOH appreciates and approves the corrections incorporated into the notes of the Health Certificate and the List of approved personnel at the NAFIQPM branches. With courtesy, can the NAFIQPM be kind enough to send us a colored copy of the template with logo and other authentic signs?

I stay tuned to any additional clarifications might needed, on behalf of the Veterinary Division in the Ministry of Health of Israel (MOH).

Warm regards,

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