

Phụ lục 1

(Kèm theo công văn số 381/QLCL-CL1 ngày 16/3/2017 của Cục QLCL NLS&TS)





Heating Condition of shrimp for exemption of Health Certificate



Disease	Heating condition
Infection with Yellow Head Virus Genotype 1 (YHV-1)	<p>a. heat sterilized hermetically sealed crustacean products (i.e. a heat treatment at 121°C for at least 3.6 minutes or equivalent);</p> <p>b. cooked crustacean products that have been subjected to heat treatment at 60°C for at least 15 minutes (or any time/temperature equivalent which has been demonstrated to inactivate YHV1);</p> <p>c. pasteurized crustacean products that have been subjected to heat treatment at 90°C for at least ten minutes (or any time/temperature equivalent which has been demonstrated to inactivate YHV1);</p>
Infectious Hypodermal and Haematopoietic Necrosis (IHHN)	<p>a. heat sterilized hermetically sealed crustacean products (i.e. a heat treatment at 121°C for at least 3.6 minutes or any time/temperature equivalent);</p> <p>b. cooked crustacean products that have been subjected to heat treatment at 90°C for at least 20 minutes (or any time/temperature equivalent which has been demonstrated to inactivate IHHNV);</p>
Infectious Myonecrosis (IMN)	<p>a. heat sterilized hermetically sealed crustacean products (i.e. a heat treatment at 121°C for at least 3.6 minutes or any time/temperature equivalent);</p> <p>b. cooked crustacean products that have been subjected to heat treatment at 60°C for at least three minutes (or any time/temperature equivalent which has been demonstrated to inactivate IMNV);</p>
Taura syndrome (TS)	<p>a. heat sterilized hermetically sealed crustacean products (i.e. a heat treatment at 121°C for at least 3.6 minutes or any time/temperature equivalent);</p> <p>b. cooked crustacean products that have been subjected to heat treatment at 70°C for at least 30 minutes (or any time/temperature equivalent which has been demonstrated to inactivate TSV);</p> <p>c. pasteurized crustacean products that have been subjected to heat treatment at 90°C for at least ten minutes (or any time /temperature equivalent which has been demonstrated to inactivate TSV);</p>





Disease	Heating condition
White Spot Disease (WSD)	<ul style="list-style-type: none"> a. heat sterilized hermetically sealed crustacean products (i.e. a heat treatment at 121°C for at least 3.6 minutes or any time/temperature equivalent); b. cooked crustacean products that have been subjected to heat treatment at 60°C for at least one minute (or any time/temperature equivalent which has been demonstrated to inactivate WSSV); c. pasteurized crustacean products that have been subjected to heat treatment at 90°C for at least ten minutes (or any time/temperature equivalent which has been demonstrated to inactivate WSSV);



※ The above heating conditions of shrimp are based on Section 9 in OIE Aquatic Animal Health Code

**Processing type of Frozen/Chilled shrimp to be required
Health Certificate**

NO	Figures	Processing type	Health Certificate	
			Yes	No
1		Head-On Shell-On(HOSO) Frozen/Fresh shrimp	<input type="radio"/>	
2		Headless Shell-On(HLSO) Frozen/Fresh shrimp	<input type="radio"/>	
3		Head-On Shell-Off Frozen/Fresh shrimp	<input type="radio"/>	
4		Head Frozen/Fresh shrimp	<input type="radio"/>	

NO	Figures	Processing type	Health Certificate	
			Yes	No
9		Cooked Sushi Ebi Frozen/Fresh shrimp		<input type="radio"/>
10		Sushi Ebi Frozen/Fresh shrimp		<input type="radio"/>
11		Cooked Head on Shell on Frozen/Fresh shrimp		<input type="radio"/>
12		Torpedo(Breaded) Frozen shrimp		<input type="radio"/>

NO	Figures	Processing type	Health Certificate	
			Yes	No
5		Peeled and Deveined Tail-on(PDTO) Frozen/Fresh shrimp meat		<input type="radio"/>
6		Cooked Peeled and Deveined(CPDTO) Tail-On Frozen/Fresh shrimp meat or Cooked Peeled and Undeveloped(CPUTO) Tail-On Frozen/Fresh shrimp meat		<input type="radio"/>
7		Peeled and Deveined(PND) Frozen/Fresh shrimp meat or Peeled and Undeveloped(PNU) Frozen/Fresh shrimp meat		<input type="radio"/>
8		Cooked Peeled and Deveined(CPND) Frozen/Fresh shrimp meat or Cooked Peeled and Undeveloped(CPNU) Frozen/Fresh shrimp meat		<input type="radio"/>

NO	Figures	Processing type	Health Certificate	
			Yes	No
13		Seasoned Frozen/Fresh shrimp		<input type="radio"/>
14		Frozen mixed seafood(shrimp meat, Cuttle fish)		<input type="radio"/>