

**MINISTRY OF AGRICULTURE AND RURAL DEVELOPMENT - SOCIALIST REPUBLIC OF VIET NAM**

**NATIONAL AGRO-FORESTRY-FISHERIES QUALITY ASSURANCE DEPARTMENT  
BRANCH 6**

Add: 386C CACH MANG THANG 8 ST., BUI HUU NGHIA WARD, BINH THUY DIST., CAN THO CITY, VIETNAM

Tel: 84-292-3883257; Fax: 84-292-3884697; E-mail: tonghop.nafi6@mard.gov.vn

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

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Part 1: Details of dispatched consignment** | **1. Consignor (Exporter)** | | | **2. Certificate reference number** | |
| Name |  | | **YK00000/23/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

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Part 2: Health Information** | **NAFIQAD - BRANCH 6** | | **Certificate reference number** | | **YK00000/23/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. | | | | |
| **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)*. | | | | |
| 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)*. | | | | |
| 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. | | | | |
| 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. | | | | |
| *Note: Certifying official signature and stamp to be applied to all pages* | | | | |
| **Certifying Official** | | | **Stamp** | |
| **Signature** |  | |
| **Date** | **JULY 15, 2023** | |