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

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Competent Authority | | **Organismo Nacional de Sanidad Pesquera (SANIPES)**  **Ministerio de la Producción**  **PERU** | | | | | COUNTRY | | |
| **PERU** | | |
| **Part 1: Details of dispatched consignment** | 1. Consignor (Exporter) | | | | | 2. Certificate reference number | | | |
| Name | | {ce\_eno} | | | {codigo} | | | |
| Address | | {ce\_edi} | | |
| 3. Consignee (Importer) | | | | | | | | |
| Name | | {ce\_nde} | | | | | | |
| Address | | {ce\_dde} | | | | | | |
| 4. Country of origin | | Peru | | | | | | |
| 5. Country of destination | | New Zealand | | | | | | |
| 6. Processor | | | | | | | | |
| Name | | {ce\_emp} | | | | | | |
| Address | | {ce\_dir} | | | | | | |
| Establishment Number | | {ce\_aut} | | | | | | |
| 7. Place of dispatch | | {ce\_ori} | 8. Date of departure | | | | {ce\_anx2} | |
| 9. Means of transport | | □ Aeroplane  ☒ Ship | 10. Temperature of commodities for transport | | | | {ce\_tpt} | |
| 11. Product name | | 12. Name of aquatic animal species in the product if required | | 13. Number of packages | | | 14. Net weight (kg) | 15. HS Code |
| {ce\_anx1} | | *{ce\_esp}* | | {ce\_nem} | | | {ce\_pne} | {ce\_nco} |
|  | |  | |  | | |  |  |
| 16. Container number: | | {ce\_anx22} | | 17. Seal number, if applicable: | | | {ce\_anx22} | |

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Part 2: Health Information** | Competent Authority | | **Organismo Nacional de Sanidad Pesquera (SANIPES)**  **Ministerio de la Producción**  **PERU** | | Certificate reference number | **{codigo2}** |
| 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. 2. 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** (cross-out if not applicable):    1. The product is derived from a fish species that does not belong to the family Salmonidae.    2. The net content of each package is not more than 1.0 kg or 1.0 litre (cross-out if not applicable); or    3. The net content of each package is more than 1.0 kg or 1.0 litre (cross-out if not applicable) [*Note: The importer must have an import permit for this option*], or    4. 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 (cross-out if not applicable) [*Note: The importer must have an import permit for this option.*] 2. **Heat-treated non-salmonid fish products** (cross-out if not applicable):    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 (cross-out if not applicable); or       2. Heat treated to a minimum core temperature of 90°C for a period of not less than 10 minutes (cross-out if not applicable). 3. **~~Dried non-salmonid fish products~~** ~~(cross-out if not applicable):~~    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.~~ 4. **Non-salmonid fish skin-off fish fillets** (cross-out if not applicable):    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 (cross-out if 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 (cross-out if 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 (*cross-out if not applicable). 5. **Low-risk, non-salmonid fish products** (cross-out if not applicable):    1. The product is derived from \_\_\_\_\_\_\_\_\_\_\_\_\_\_ <*write the full scientific name of the fish species*>, which is listed in *Schedule 4* of New Zealand’s *Import Health Standard: Aquatic Animal Products* (cross-out if not applicable).    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* (cross-out if 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 (cross-out if 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 (cross-out if 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* (cross-out if 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 (cross-out if 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 (cross-out if not applicable) (*bill of lading or data logs of temperature records of the refrigerated container must be submitted to MPI for biosecurity clearance*). 6. **Crustacean products commercially packaged for direct retail sale** (cross-out if not applicable):    1. The net content of each package is not more than 1.0 kg or 1.0 litre (cross-out if not applicable); or    2. The net content of each package is more than 1.0 kg or 1.0 litre (cross-out if not applicable) [*Note: The importer must have an import permit for this option.*]; or    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 (cross-out if not applicable)  [*Note: The importer must have an import permit for this option.*] 7. **Heat-treated crustacean product**s (cross-out if not applicable):    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* (cross-out if not applicable), and       1. Was heat treated to a minimum core temperature of 100°C for period of not less than one minute (cross-out if not applicable); or       2. Was heat treated to a minimum core temperature of 90°C for a period of not less than 10 minutes (cross-out if not applicable); or    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 (cross-out if not applicable). 8. **Frozen crustacean products** (cross-out if not applicable):    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 (cross-out if not applicable); or    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 (cross-out if not applicable). 9. ***~~Haliotis~~* ~~spp. (abalone) products~~** ~~(cross-out if not applicable):~~    1. ~~The product is meat derived only from~~ *~~Haliotis~~* ~~spp. (abalone).~~    2. ~~The shells of the~~ *~~Haliotis~~* ~~spp. (abalone) have been removed completely.~~    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.~~ 10. **Mollusc products other than *Haliotis* spp. (abalone)** (cross-out if not applicable):     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.     3. The mollusc shells have been removed completely and not included in the consignment (cross-out if not applicable); or   The shells were removed then cleaned and sanitised, and the mollusc meat put back on to the cleaned and sanitised shells (cross-out if not applicable). *[Note: The importer must have an import permit for this option.]*   1. **Aquatic animal meal / aquatic animal oil** (cross-out if not applicable):    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**: | | | Certifying Official signature, Official stamp, and date | | |
| Signature |  | |
| Name |
| Designation |
| Address | Calle Amador Merino Reyna N° 267, piso 12  San Isidro - Lima - Perú | |
| Email | certificaciones@sanipes.gob.pe | |
| Date | {ce\_fec} | |