|  |  |
| --- | --- |
| **{%ce\_qr}** | **HEALTH CERTIFICATE FOR PRAWNS AND PRAWN MEAT FOR HUMAN CONSUMPTION**  **Certificate reference number:** **{codigo}** |
| **{ce\_docu}** |

|  |  |  |  |
| --- | --- | --- | --- |
| 1. **CERTIFICATE DETAILS** | | | |
| Certificate reference number | {codigo3} | | |
| Exporting country | PERU | Seal number | {ce\_anx2} |
| Competent Authority | Organismo Nacional de Sanidad Pesquera (SANIPES) | Container number | {ce\_anx2\_2} |
| Inspection department | Organismo Nacional de Sanidad Pesquera (SANIPES) | Place of shipment | {ce\_ori} |
| Destination country | AUSTRALIA | Date of departure | {ce\_anx2\_3} |
| 1. **IDENTIFICATION OF PRAWNS FOR EXPORT TO AUSTRALIA** | | | |
| Species (list all common and scientific name(s)):{ce\_esp} | | | |
| Product name/description: {ce\_anx1} | | | |
| Product country of harvest (if different to the country of export): ----------- | | | |
| Batch definition applied[[1]](#footnote-1): product from a single line in a single processing run | | | |
| Batch identifying number/s: {ce\_nrl} | | | |
| Number of cartons per batch: {ce\_nem} | | | |
| Net weight of prawns for export (Kg): {ce\_pne} | | | |
| 1. **PROCESSING FACILITY** | | | |
| Name: {ce\_emp} | | | |
| Address: {ce\_dir} | | | |
| Competent Authority approval number: {ce\_aut} | | | |
| 1. **EXPORTER DETAILS** | | | |
| Name: {ce\_eno} | | | |
| Address: {ce\_edi} | | | |
| Transport type (air, ship): SHIP | | | |
| 1. **IMPORTER DETAILS** | | | |
| Name: {ce\_nde} | | | |
| Address: {ce\_dde} | | | |
| Port of import: {ce\_det} | | | |
| 1. **POST PROCESSING TESTING LABORATORY DETAILS** (Not applicable for uncooked highly processed prawns or cooked prawns) | | | |
| Name of laboratory: Evaluador indica | | | |
| Address: Evaluador indica | | | |
| Testing report number: Evaluador indica | | | |

|  |
| --- |
| **Certificate reference number: {codigo2}** |
| 1. **HEALTH ATTESTATIONS** |
| ORGANISMO NACIONAL DE SANIDAD PESQUERA (SANIPES) certifies that the fishery or aquaculture products specified above:   1. Were come from the establishment approved by competent authority. 2. Are produced, packed, stored and transported under sanitary condition, which were under the supervision of competent authority. 3. Do not come from toxic species or species containing biotoxins. 4. Were inspected by competent authority and not found any pathogenic bacteria harmful substances and foreign substances regulated by destination country. 5. The prawns or prawn meat products for human consumption (tick as appropriate) are:   ☒ **7.1 Uncooked prawns** **frozen with the head and shell removed (the last shell segment and tail fans permitted) and deveined;**   1. The uncooked prawns are frozen and have had the head and shell removed (the last shell segment and tail fans permitted); 2. The uncooked prawns have been deveined (removal of the digestive tract to at least the last shell segment); 3. The uncooked prawns have been processed, inspected, and graded in a premises approved by and under the control of the Competent Authority; 4. The uncooked prawns are free from visible signs of infectious diseases; 5. Product from each batch has been found post-processing to be free of white spot syndrome virus and yellow head virus genotype 1 based on a sampling and testing method recognised by the World Organisation for Animal Health (WOAH) for demonstrating absence of disease; 6. The uncooked prawns are fit for human consumption; 7. Each package is marked with the words “*for human consumption only-not to be used as bait or feed for aquatic animals*”.   🞎 **7.2 Uncooked highly processed prawns\* which have had the head and shell removed (the last shell segment and tail fans permitted);**   1. The uncooked highly processed prawns are frozen and have been processed, inspected and graded in premises approved by and under the control of the Competent Authority; 2. The uncooked highly processed prawns are free from visible signs of infectious diseases;   \* Uncooked highly processed prawns include prawns whereby the raw prawn meat is processed into dumpling, spring roll, samosa, roll, ball or dim sum-type product  🞎 **7.3 Breaded, battered or crumbed prawns which have had the head and shell removed (the last shell segment and tail fans permitted) and are par-cooked;**   1. The breaded, battered and crumbed prawns are frozen and have been processed, inspected and graded in premises approved by and under the control of the Competent Authority; 2. The prawns are free from visible signs of infectious diseases prior to coating; 3. The breaded, battered and crumbed prawns have undergone a par-cooking step (for example, pre-frying or baking) after the prawns have been coated, to solidify and adhere the coating to the prawn.   🞎 **7.4 Cooked prawns;**   1. The cooked prawns are frozen and have been cooked in premises approved by and under the control of the Competent Authority, have achieved a core temperature of at least 65°C and appear fully cooked; 2. The cooked prawns are fit for human consumption. |
| 1. **CERTIFYING GOVERNMENT OFFICIAL DETAILS** |

|  |
| --- |
| Name: |
| Signature: |
| Official stamp: |
|  |
| Done at San Isidro on {ce\_fec} |
| (Place) (Date) |
| Office Address: Calle Amador Merino Reyna N° 267, piso 12, San Isidro - Lima - Perú |
| Phone: (051) 971 600 650 / (051) 971 596 216 |
| E-mail: certificaciones@sanipes.gob.pe |

{ce\_anx4}

1. A batch may be defined by one of the following (to be determined by the competent authority) but in any case, a batch cannot be greater than 1 shipping container:

   • product from a single line in a single processing run

   • product harvested from a single aquaculture pond

   • one species of prawn wild caught during one continuous fishing period [↑](#footnote-ref-1)