

**MINISTRY OF AGRICULTURE AND ENVIRONMENT OF VIETNAM
NATIONAL AUTHORITY FOR AGRO-FORESTRY-FISHERY QUALITY, PROCESSING AND MARKET DEVELOPMENT
(NAFIQPM) CENTER 2**

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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		YBXXXX/25/CH/NZ			
	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		<input type="checkbox"/> Aeroplane <input type="checkbox"/> Ship	10. Temperature of commodities for transport	<input type="checkbox"/> Frozen <input type="checkbox"/> Chilled <input type="checkbox"/> 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	NAFIQPM CENTER 2	Certificate reference number	YBXXXX/25/CH/NZ
	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 (HAACP) programmes.			
(2) The product was processed at premises that are approved for export of aquatic animal products.			
SPECIFIC REQUIREMENTS			
(3) Non-salmonid fish products commercially packaged for direct retail sale			
<i>(Delete product category if it is not applicable to the consignment)</i>			
(a) The product is derived from a fish species that does not belong to the family Salmonidae.			
(b) Each package has a net content of:			
(i) Not more than 1.0 kg or 1.0 litre <i>(delete where not applicable)</i> ; or			
(ii) More than 1.0 kg or 1.0 litre <i>(delete where not applicable)</i> <i>[Note: The importer must have an import permit for this option.]; or</i>			
(iii) 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 <i>(delete where not applicable)</i> <i>[Note: The importer must have an import permit for this option.]</i>			
(4) Heat-treated non-salmonid fish products			
<i>(Delete product category if it is not applicable to the consignment)</i>			
(a) The product is derived from a fish species that does not belong to the family Salmonidae.			
(b) The product has been heat treated to one of the following time/temperature parameters:			
(i) Heat treated to a minimum core temperature of 85°C for a period of not less than 15 minutes <i>(delete where not applicable)</i> ; or			
(ii) Heat treated to a minimum core temperature of 90°C for a period of not less than 10 minutes <i>(delete where not applicable)</i> .			
(5) Dried non-salmonid fish products			
<i>(Delete product category if it is not applicable to the consignment)</i>			
(a) The product is derived from a fish species that does not belong to the family Salmonidae.			
(b) The product is eviscerated fish.			
The product was mechanically dried at a minimum core temperature of 100°C for a period of not less than 30 minutes.			
(6) Non-salmonid fish skin-off and skin-on fish fillets			
<i>(Delete product category if it is not applicable to the consignment)</i>			
(a) The product is derived from a fish species that does not belong to the family Salmonidae, and			
(i) Has been frozen to a minimum core temperature of -20°C for a period of not less than 168 hours prior to transport <i>(delete where not applicable)</i> ; and/or			
(ii) Will be frozen to a minimum core temperature of -20°C for a period of not less than 168 hours during transport <i>(delete where not applicable)</i> <i>(bill of lading or data logs of temperature records of the refrigerated container must be submitted to MPI for biosecurity clearance)</i> . or			
(b) The product is derived from _____ <i><write the full scientific name of the fish species></i> that belongs to the family _____ <i><write the name of the fish family></i> , which is listed in Schedule 7 of New			

(7) Low-risk, non-salmonid fish products

(Delete product category if it is not applicable to the consignment)

- (a) 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.
- (b) 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
- (i) 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
- (ii) 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).
- (c) 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
- (i) 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
- (ii) 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).

(8) Crustacean products commercially packaged for direct retail sale

(Delete product category if it is not applicable to the consignment)

- (a) Each package has a net content of:
- (i) Not more than 1.0 kg or 1.0 litre (delete where not applicable); or
- (ii) More than 1.0 kg or 1.0 litre (delete where not applicable) [Note: The importer must have an import permit for this option.]
- (iii) 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.]

(9) Heat-treated crustacean products

(Delete product category if it is not applicable to the consignment)

- (a) 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
- (i) Was heat treated to a minimum core temperature of 100°C for a period of not less than one minute (delete where not applicable); or
- (ii) Was heat treated to a minimum core temperature of 90°C for a period of not less than 10 minutes (delete where not applicable).
- (b) 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).

(10) Frozen crustacean products

(Delete product category if it is not applicable to the consignment)

- (a) 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)*.
- (b) 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)*.

(11) Haliotis spp. (abalone) products

(Delete product category if it is not applicable to the consignment)

- (a) The product is meat derived only from *Haliotis* spp. (abalone).
- (b) The shells of the *Haliotis* spp. (abalone) have been removed.
- (c) 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.

(12) Mollusc products other than Haliotis spp. (abalone)

(Delete product category if it is not applicable to the consignment)

- (a) The product is derived from a mollusc species that is not a *Haliotis* spp. (abalone).
- (b) The mollusc meat is cooked, dried, or frozen *(delete the inapplicable processing options)*.
- (c) For mollusc species that have an external shell, the shell has been removed *(delete where not applicable)*; or:
 - (i) 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]*.

(13) Aquatic animal meal / aquatic animal oil

(Delete product category if it is not applicable to the consignment)

- (a) The product is derived only from aquatic animal species.
- (b) The product was heat treated at a minimum core temperature of 80°C for a period of no less than 20 minutes.

ADDITIONAL DECLARATION *(delete where not applicable)*

- (a) The above mentioned products are fit for human consumption.
- (b) The product exported on this certificate was produced exclusively from product imported into Viet Nam from New Zealand certificate NZL202X/XXXXX/XXXX

Note: Certifying official signature and stamp to be applied to all pages

Certifying Official		Certifying Official signature, Official stamp, and date
Signature		
Date		