

**MODEL HEALTH CERTIFICATE FOR PRAWNS AND PRAWN MEAT FOR HUMAN CONSUMPTION**

<b>1. CERTIFICATE DETAILS</b>			
Certificate reference number		Seal number	
Exporting country		Container number	
Competent Authority		Place of shipment	
Inspection department		Date of departure	
Destination country	AUSTRALIA		
<b>2. IDENTIFICATION OF PRAWNS FOR EXPORT TO AUSTRALIA</b>			
Species (list all common and scientific name(s)):			
Product name/description:			
Product country of harvest (if different to the country of export):			
Batch definition applied <sup>1</sup> :			
Batch identifying number/s:			
Number of cartons per batch:			
Net weight of prawns for export (Kg):			
<b>3. PROCESSING FACILITY</b>			
Name:			
Address:			
Competent Authority approval number/I.D:			
<b>4. EXPORTER DETAILS</b>			
Name:			
Address:			
Transport type (air, ship):			
<b>5. IMPORTER DETAILS</b>			
Name:			
Address:			
Port of import:			

<sup>1</sup> 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

**6. POST PROCESSING TESTING LABORATORY DETAILS** (Not applicable for uncooked highly processed prawns or cooked prawns)

Name of laboratory:

Address:

Testing report number:

**7. HEALTH ATTESTATIONS**

I, the undersigned, certify that 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 (OIE) 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 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 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 have been cooked\* in premises approved by and under the control of the Competent Authority and as a result of the cooking process, all the protein in the prawn meat has coagulated and no raw prawn meat remains;
2. The cooked prawns are fit for human consumption.

\* For example, cooking to a minimum 70°C core temperature for at least 11 seconds is considered to achieve coagulation of all proteins in prawns and prawn products.

**8. CERTIFYING GOVERNMENT OFFICIAL DETAILS**

Name (print):

Position:

Issued at (location):

Phone:

Fax:

E-mail:

Office Address:

Signature:

Date:

Official stamp:

