

Certificate reference number: _____

MODEL HEALTH CERTIFICATE FOR PRAWNS AND PRAWN MEAT FOR HUMAN CONSUMPTION

1. CERTIFICATE DETAILS			
Certificate reference number		Seal number	
Exporting country		Container number	
Competent Authority		Place of shipment	
Inspection department		Date of departure	
Destination country	AUSTRALIA		
2. IDENTIFICATION OF PRAWNS FOR EXPORT TO AUSTRALIA			
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 ¹ :			
Batch identifying number/s:			
Number of cartons per batch:			
Net weight of prawns for export (Kg):			
3. PROCESSING FACILITY			
Name:			
Address:			
Competent Authority approval number/I.D:			
4. EXPORTER DETAILS			
Name:			
Address:			
Transport type (air, ship):			
5. IMPORTER DETAILS			
Name:			
Address:			
Port of import:			

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

Certificate reference number: _____

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:
<input type="checkbox"/> 7.1 Uncooked prawns frozen with the head and shell removed (the last shell segment and tail fans permitted) and deveined;
<ol style="list-style-type: none">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 <i>"for human consumption only-not to be used as bait or feed for aquatic animals"</i>.
<input type="checkbox"/> 7.2 Uncooked highly processed prawns* which have had the head and shell removed (the last shell segment and tail fans permitted);
<ol style="list-style-type: none">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 <u>dumpling, spring roll, samosa, roll, ball or dim sum-type product</u>
<input type="checkbox"/> 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;
<ol style="list-style-type: none">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.

Certificate reference number: _____

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: