Food and Agriculture Organization of the United Nations

GLOBEFISH RESEARCH PROGRAMME

Veterinary controls in international fish trade

Volume 121

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by

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The GLOBEFISH Research Programme is an activity initiated by FAO's Products, Trade and Marketing Branch, Fisheries and Aquaculture Policy and Resources Division, Rome, Italy and it is partly financed by its Partners and Associate Members.

ISBN 978-92-5-109233-0

FAO. August 2016.
Veterinary controls in international fish trade, by Ruggero Urbani.
Globefish Research Programme Volume 121. Rome, Italy.

ABSTRACT

Fishery products are among the most extensively traded food commodities in the world. For this reason, and also owing to their perishable nature, most countries have strict regulations and border inspection procedures. Freshness, hygiene and packaging, as well as accompanying documentation, are rigorously checked.

The substantial variation among the standards and regimes of importing countries constitutes one of the most serious difficulties for exporters in the international market of fish and fishery products.

Layout: Silvio Alejandro Catalano and Gloria Loriente
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ABBREVIATIONS AND ACRONYMS

APEC	Asia-Pacific Economic Cooperation
AQSIQ	General Administration of Quality Supervision, Inspection and Quarantine (China)
ASEAN	Association of Southeast Asian Nations
BIP	border inspection post
CARICOM	Caribbean Community
CCC	Customs Co-operation Council
CFIA	Canadian Food Inspection Agency
CIQ	China Inspection and Quarantine Bureau
CVED	Common Veterinary Entry Document
EFSA	European Food Safety Authority
EFTA	European Free Trade Association
EU	European Union (Member Organization)
FAO	Food and Agriculture Organization of the United Nations
FDA	U.S. Food and Drug Administration
FSIS	Food Safety Inspection Service (USDA)
FSMA	Food Safety Modernization Act (USA)
GATT	General Agreement on Tariffs and Trade
HACCP	hazard analysis (and) critical control points
IATA	International Air Transport Association
ICC	International Chamber of Commerce
IPPC	International Plant Protection Convention
IUU	illegal, unreported and unregulated
JAS	Japan Agricultural Standard
Mercosur	Southern Common Market
MHLW	Ministry of Health, Labour and Welfare (Japan)
MOA	Ministry of Agriculture (China)
MOU	memorandum of understanding
MRA	mutual recognition agreement
MRL	maximum residue level
NAFTA	North American Free Trade Agreement
NGO	non-governmental organization
OIE	World Organisation for Animal Health
QMPI	Quality Management Programme for Importers (Canada)
RASFF	Rapid Alert System for Food and Feed (EU)
SPS	sanitary and phytosanitary
SPS Agreement	Agreement on the Application of Sanitary and Phytosanitary Measures
STDF	Standards and Trade Development Facility
TBT	technical barriers to trade
TRACES	Trade Control and Expert System (EU)
TTIP	Transatlantic Trade and Investment Partnership
USDA	United States Department of Agriculture
WCO	World Customs Organization
WHO	World Health Organization
WTO	World Trade Organization

1. INTRODUCTION

Fishery products are among the most extensively traded food commodities in the world. For this reason, and also owing to their perishable nature, most countries have strict regulations and border inspection procedures. Freshness, hygiene and packaging, as well as accompanying documentation, are rigorously checked.

The substantial variation among the standards and regimes of importing countries constitutes one of the most severe difficulties for exporters in the international market of fish and fishery products. Despite the existence of the World Trade Organization (WTO) Agreement on the Application of Sanitary and Phytosanitary Measures (SPS Agreement) and the WTO Agreement on Technical Barriers to Trade (TBT), aiming to reduce possible arbitrariness of decisions, differences between national standards and inspection systems continue to exist, and are commonly associated with non-tariff measures affecting trade.

Some countries have had regulations in force for many years and, over the past 20 years or so, they have issued many norms that are more detailed. Such proliferation of norms has a direct link to the implementation of various agreements to liberalize trade. It should also be borne in mind that total importation costs have also increased, owing to a reduction in the quantity of each fishery shipment. Thus, the fixed border inspection costs are now applied to many shipments of smaller quantities, and transportation costs for smaller quantities are higher. This presents additional challenges to exporters, especially from developing countries.

2. REGULATIONS REGARDING INTERNATIONAL TRADE

The SPS Agreement concerning food safety and animal and plant health regulations was implemented on 1 January 1995, jointly with the establishment of WTO.

The agreement was formulated in the 'final act' of the Uruguay Round of Multilateral Trade Negotiations, signed in Marrakesh on 15 April 1994, together with the General Agreement on Tariffs and Trade as amended (GATT 1994). It is an integral part of the treaty that established the WTO Secretariat. Private entities and non-governmental organizations (NGOs) do not participate directly in its work, but they influence it owing to their relations with their governments.

All countries undertake to maintain measures ensuring that food is safe for consumers and to prevent the spread of pests or diseases in animals and plants. These sanitary and phytosanitary (SPS) measures can take many forms, such as requiring products to come from a disease-free area, inspecting products, specifically treating or processing products, establishing maximum acceptable levels of pesticide residues or limiting the use of food additives. National sanitary (human and animal health) and phytosanitary (plant health) measures apply to domestically produced food, local animals and plants, as well as to products from other countries. Take into consideration that those standards are set at a national level, some trade restrictions may occur ensure food safety and the safeguarding of animal and plant health.

The SPS Agreement builds on previous GATT rules restricting the use of unjustified SPS measures for the purpose of protecting national trade. Its basic aim is to maintain the sovereign right of any government to provide the level of health protection it deems appropriate, but also to ensure that this sovereign right is not misused for protectionist purposes and does not result in unnecessary barriers to international trade.

2.1. HARMONIZATION OF THE INTERNATIONAL STANDARD

The SPS Agreement encourages governments to apply national measures consistent with international guidelines and recommendations for food safety. This process is called 'harmonization' and entails basing national requirements on the international standards developed by the Codex Alimentarius Commission of the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO). The Codex also contains standards for food quality, nutrition and labelling.

WTO itself does not develop these standards and guidelines.. However, most WTO member governments cooperate in developing those standards in various other international bodies, assisted by the involvement and consultation of leading scientists and government experts on health protection. International standards are generally higher than those applied in many countries, including those more industrially developed. This is partly because – although the SPS Agreement explicitly permits governments to choose their standards – if national regulations lead to an increase in trade restrictions, the importing country can legitimately be required to provide its trading partners with scientific evidence that prevailing international standards do not ensure the appropriate levels of health protection.

The SPS Agreement makes sanitary and phytosanitary measures more transparent, as they are subject to international scrutiny and review, and national governments are required to notify each other, through the WTO Secretariat, of any new or changed SPS requirements that may affect trade. A special SPS Committee was established within WTO as a forum for member governments to exchange information on all aspects of the agreement's implementation. The committee reviews country compliance, discusses national issues that may affect trade and maintains close cooperation with technical organizations in the field. If a legal dispute arises concerning a sanitary or phytosanitary measure, standard WTO procedures for settling disputes are applied and advice from appropriate scientific experts can be sought.

The SPS Agreement promotes assistance to developing countries so they can strengthen their food safety and animal and plant health protection systems. Many international organizations, including FAO, WHO, the World Organisation for Animal Health (OIE) and the World Bank, operate programmes to assist developing countries in these areas. Many countries also provide direct support, as they recognize that the best way to ensure the safety of the products they are importing is to ensure that they are produced safely, in compliance with proper agricultural or manufacturing practices.

The WTO Secretariat and FAO also provide training programmes to ensure that officials and producers in developing countries fully understand their obligations under the terms of the agreement, and that they understand how it can help them increase their exports and safeguard the health of people in their countries. Training is provided nationally or regionally in response to requests from governments. Regional training is provided in cooperation with Codex, WTO and the International Plant Protection Convention (IPPC) to ensure that governments are fully aware of the role these organizations can have in assisting countries in satisfying SPS requirements and thus enjoying the various benefits of the SPS Agreement.

The WTO Secretariat also offers online training courses on the agreement, and an intensive three-week advanced training course for officials from developing countries. In 2001, the heads of FAO, OIE, WHO, WTO and the World Bank agreed to work together to improve technical assistance in the SPS field. This led to the creation of the Standards and Trade Development Facility (STDF), which raises awareness of the importance of compliance with international SPS standards and coordinates SPS-related technical assistance.

The SPS Agreement states that food safety and animal and plant health regulations do not necessarily have to be established by the highest national governmental authorities, and that some variation among countries can be acceptable or even necessary. Nevertheless, if these variations affect international trade, they have to meet the same requirements as those established by national governments, which are responsible for implementing the SPS Agreement and for ensuring that local or provincial authorities and administrations adhere to its provisions.

The SPS Agreement specifies various types of precautions. Safety margins are routinely established to ensure that governments take adequate precautions to protect the health of consumers on the basis of acceptable risk assessments. As each country establishes its

levels of acceptable risk, it can satisfy specific national concerns regarding appropriate health precautions.

The SPS Agreement also clearly authorizes governments to take precautionary measures, either permanently or temporarily, if they find the scientific evidence insufficient for deciding whether a product or process is safe. This allows governments to act immediately in emergencies. In fact, governments have frequently banned the production, sale and importation of products because of scientific evidence that they represent an unacceptable risk to human, animal or plant life, as permitted by the terms of the SPS Agreement.

The decision to negotiate and formulate the terms of the agreement was made in 1986 when the Uruguay Round of Multilateral Trade Negotiations was initiated. The SPS negotiations were open to all 124 participating governments. Many were represented by food safety experts and animal and plant health-protection officials. The negotiators also drew on the technical expertise of international organizations such as FAO, Codex and OIE.

Developing countries participated in all aspects of the Uruguay negotiations, including the discussion of SPS measures. They were involved to an unprecedented extent both before and during the negotiations, and the GATT Secretariat assisted them in establishing effective negotiating positions.

The GATT was an intergovernmental treaty, and only the representatives of national governments participated in the Uruguay negotiations for the GATT that then led to the SPS Agreement. However, the public debate was unprecedented, and many governments consulted experts in the public and private sectors, together with NGOs, concerning various aspects of the negotiations – in the final phase of the SPS Agreement as well.

Some governments established formal channels for public consultation and debate, while in other countries this took place more spontaneously. The GATT Secretariat had considerable contact with international NGOs, as well as with the public and private sectors of many countries involved in the negotiations. The final terms of the agreement were subject to national ratification and implementation processes in most GATT member countries.

2.2. DEVELOPING COUNTRIES

Some developing countries have excellent food safety and veterinary and plant health services, but many others do not. For the latter, it is sometimes very difficult to implement the requirements of the SPS Agreement and thereby improve the health and wellbeing of their people, livestock and crops. Thus the agreement, signed in 1994, gave developing countries three years to meet all its requirements, other than those dealing with transparency (notification and the establishment of ‘enquiry points’), with a target date for conformity of 1997 – and six years for the least-developed countries, with a target date of 2000. Countries needing more time to implement certain programmes, such as improving their veterinary services or implementing certain specific obligations of the agreement, could have applied to the SPS Committee to grant them further extensions. Developing countries could also have requested an extension of deadlines or technical assistance to help them meet the requirements of importing countries (G/SPS/33/Rev.1).

Many developing countries have already adopted international standards as the basis for their own (including those of Codex, OIE and IPPC) to avoid using their scarce resources to duplicate work already done by international experts. The SPS Agreement encourages them to participate in these organizations as actively as possible, contributing towards the creation of new international standards that address their needs. Developing countries currently benefit from a six-month delay between a measure being adopted and its coming into force, which WTO members have agreed is an appropriate period.

A step-by-step procedural manual for SPS national notification authorities and national enquiry points is available at https://www.wto.org/english/res_e/booksp_e/sps_procedure_manual_e.pdf. Moreover, a 'mentoring' system of assistance with the transparency provisions of the SPS Agreement has been established to assist WTO developing country members (G/SPS/W/217). This deals particularly with the operation of SPS national notification authorities and national enquiry points.

2.3. FREE TRADE AREAS

Free trade areas have been created to facilitate liberalization of trade and the reduction or abolition of tariffs. For the fishery industry, these areas have created the right conditions for significant increases in international trade.

The most important of these areas are the EU, North American Free Trade Agreement (NAFTA), Southern Common Market (Mercosur), Asia-Pacific Economic Cooperation (APEC), Caribbean Community (CARICOM), European Free Trade Association (EFTA) and Association of Southeast Asian Nations (ASEAN).

Treaties

A number of treaties have been ratified to regulate and simplify trade in fishery products in several free trade areas, as well as between members of free trade areas and third countries.

Bilateral agreements

A wide range of bilateral treaties has been signed between single countries with the aim of simplifying, facilitating and promoting trade between them.

3. WORLD CUSTOMS ORGANIZATION

The World Customs Organization (WCO) develops and establishes international standards for customs and import associated duties and is the global focal point for support, cooperation and dialogue on customs issues. This independent intergovernmental organization based in Brussels, Belgium, was established in 1952 as the Customs Co-operation Council (CCC). It currently represents 179 customs administrations around the globe that collectively deal with approximately 98 percent of world trade.

As the global centre of customs standards and expertise, WCO speaks for the international community on this subject. It has developed a range of instruments related to the requirements of the sector, such as classifying and valuing commodities, initiating anti-smuggling and anti-corruption activities, establishing the origin of products, ensuring supply chain security and facilitating trade.

Developing countries have gradually expanded their share of world trade. South-South trade between these countries has grown, as has intraregional trade with Asia, Europe and North America. The emergence of 'global value chains' has changed the structure of production and the cross-border flow of goods.

For these chains to work efficiently, goods must cross national borders promptly and predictably. Unnecessary delays at borders damage business and trade by increasing costs and reducing competitiveness. In addition, the express cargo industry requires the prompt release of time-sensitive goods at borders. Calls by modern international business for well-coordinated relations between border agencies and business models exert pressure on customs authorities to process goods effectively and efficiently and to minimize border delays, in close cooperation with various other government agencies. All these characteristics created a close link between the work performed by WCO and WTO.

There has been much political and commercial interest in the issue of trade facilitation. In December 2013, WTO members concluded preliminary negotiations at Bali for a Trade Facilitation Agreement. The member countries then reached an agreement on an amended text on 27 November 2014, which will enter into force once two-thirds of the members have completed their domestic ratification process.

Reform and modernization of customs procedures will undoubtedly play a vital role in implementing the WTO Trade Facilitation Agreement, and they will prepare the way for it before its final entry into force. The institution of simple, standardized border measures to ensure the right conditions for encouraging business and trade is of prime importance in this implementation. Over the coming years, customs administrations will be required to become more and more actively involved in providing technical assistance and capacity-building programmes to effectively and efficiently support and facilitate international trade.

Customs administrations in many countries have an important function as the largest contributors to government tax revenue, and any reduction in customs revenues can significantly undermine national economic development and competitiveness. Thus customs administrations are given priority status by many developing countries, and there

is renewed international pressure on them to ensure that such revenue is collected fairly, effectively and efficiently.

The WCO strategic plan lists the priorities identified annually by the WCO Council and the Director-General. It is updated by the international customs and trade community and is influenced by a wide range of factors. The *Strategic Plan 2013/14–2015/16* contains seven strategic goals:

1. promote the security and facilitation of international trade, including simplification and harmonization of customs procedures (Economic Competitiveness Package);
2. promote fair, efficient and effective revenue collection (Revenue Package);
3. protect society, public health and safety (Compliance and Enforcement Package);
4. strengthen capacity-building (Organizational Development Package);
5. promote information exchange and cooperation;
6. raise the performance and profile of customs; and
7. conduct research and analysis.

4. LOGISTICS AND INCOTERMS IN FISHERIES

Rapid growth in the world market for fishery products and the need for prompt delivery require a highly efficient logistics system. This is a very competitive market and the growing economic crisis in many countries has made it necessary to pay increasing attention to economic losses caused by errors, delays or detentions in the logistical chain. The largest contributory factor to these losses is failure of products to meet health standards and/or the absence of all required accompanying documentation. Another area that can create problems is the obligatory financial documentation relating to invoices, payment methods, etc.

4.1. ROAD TRANSPORT

By far the most efficient and extensively used means of land transport is by road, followed by rail and river transport. National regulations differ for fresh products and frozen products. Fresh products and molluscs are generally kept at temperatures of 5 ºC or lower, while frozen products are kept at from -18 to -20 ºC. According to hazard analysis (and) critical control point (HACCP) norms, the temperature must be monitored by sensors in the trucks and periodically checked in person, especially during loading and unloading procedures. These norms are the fundamental basis for any quality-control system.

4.2. SEA TRANSPORT

Most fishery products are shipped by sea. This is especially true for frozen fish and fish products, but substantial quantities of fresh fish are also transported by sea when journey times are relatively short. Frozen products are transported in refrigerated containers (of 12 or 24 tonnes loaded) fitted with transponders for monitoring temperature at a distance. This system reduces disputes over responsibility for product deterioration.

To ensure good service, it is important that reliable shipping companies are used. Reliability involves furnishing containers with adequate temperature control and monitoring systems; maintaining agreed delivery schedules; and taking due care to minimize transfer times from one ship to another in hub ports. Modern transport systems use large ships for intercontinental movements and smaller, feeder ships for local movements. Thus, it is important that shipping companies use integrated systems to avoid delay and potential product damage.

Incoming fish products must be inspected for quality, freshness and integrity of packaging at any port of arrival all over the world. In addition, all relevant accompanying documentation must be carefully checked.

4.3. AIR FREIGHT

More than 5 percent of the annual world production of fish is transported by plane, particularly in the case of fresh and live fish. This is the best system of transport for ensuring that quality is maintained in the case of great distances between the catch zone and the market of destination. The cost of transportation per kilogram is very high, normally varying from US$1 to US$5, depending on factors such as distance, weight of the shipment, etc.

International airports are not always available near the destination, and thus air freight must be incorporated into an intermodal transport chain. It is important that shipments arrive at the airport on time, prior to the next transportation phase, so that the relevant veterinary, customs and airport authorities can carry out all necessary checks.

Qualified handling of perishable air cargo on arrival at the airport is just as important as rapid completion of all bureaucratic procedures and formalities. Seafood must be repackaged, re-iced and checked for compliance with the relevant health norms by veterinarians and food inspectors.

The International Air Transport Association (IATA) is a global trade association representing and serving the airline industry, both in the air and in airports. Airlines have developed specific handling techniques for chilled and frozen products, providing transporters with optimum, cost-efficient packaging methods in compliance with HACCP norms. The IATA Perishable Cargo Regulations manual is an essential reference guide for all parties involved in packaging and handling temperature-sensitive products. The expertise of major airlines and the scientific data supplied by research institutions were essential in compiling this manual, which is endorsed by the IATA Live Animal and Perishable Board.

4.4. INCOTERMS

International Commercial Terms (Incoterms) are a series of internationally recognized standard terms published by the International Chamber of Commerce (ICC) that regulate international sales contracts and trade in goods and services, as well as ensuring a clear division between vendor and buyer of the costs (of transport, insurance, loading and unloading) and risks (of theft, non-delivery, damage and deterioration) of the transportation of goods from one country to another. These optional definitions and rules of interpretation, which also serve to limit international disputes, should be specifically mentioned in contracts and invoices. Listed below are all terms commonly used, with a brief explanation of their meaning.

EXW Ex Works (*named place*)
The vendor is responsible for making the goods available to the buyer on the vendor's own premises, not cleared for export and not loaded onto any vehicle for further transportation. If the parties wish the vendor to load the goods for departure and to take on the relative risks and costs, they must clarify this by adding an explicit clause to this effect in the contract of sale. All risks pass to the buyer at the moment of delivery. This procedure can be used for all means of transport.

FCA Free Carrier (*named place of delivery*)
The vendor is responsible for safely delivering the goods, cleared for export, at a named and agreed place or point, to the carrier nominated by the buyer. The site chosen for delivery is relevant to the operations of loading and unloading the goods at that place. If delivery is to the premises of the vendor, the vendor is responsible for loading the goods onto the buyer's carrier. However, if delivery occurs at any other place, the vendor is not deemed responsible for unloading the goods and the buyer is responsible for both

unloading the goods and reloading them onto its own carrier. This procedure can be used for all means of transport, including multimodal transport.

FAS Free Alongside Ship (*named port of shipment*)
The vendor or shipper has fulfilled its obligation to deliver the goods when they are placed alongside the buyer's vessel on the quay or on another vessel at the agreed port of shipment. The buyer has to bear all costs and risks of loss or damage to the goods from that moment on. In this case, customs clearance of goods for exportation is the vendor's responsibility. However, if the parties wish the buyer to clear the goods for export, this should be made clear by adding explicit wording to this effect in the contract of sale. This procedure can only be used in the case of transport by means of sea or inland waterways.

FOB Free on Board (*named port of shipment*)
The vendor or shipper has fulfilled its obligation to deliver fishery products once they have passed the ship's gunwale for loading onto the vessel at the named port of shipment. In this case, customs clearance of goods for exportation is the vendor's responsibility. The buyer has to bear all costs and risks of loss or damage to the goods from that moment on. This procedure is particularly common in the case of fishery products, especially container shipments of frozen products, and can only be used in the case of transport by means of sea or inland waterways.

CFR Cost and Freight (*named port of destination*)
The vendor or shipper has to bear all costs involved in safely transporting the goods to the named port of destination, but the risk of loss or damage to the goods, as well as any additional costs incurred after the goods have been delivered on board ship, is transferred from the vendor to the buyer in the moment the goods pass the ship's gunwale for loading onto the vessel at the port of exportation/embarkation. In this case, also, customs clearance of goods for export is the vendor's responsibility. This procedure can only be used in the case of transport by means of sea or inland waterways. CFR should only be used for non-containerized sea freight. For all other means of transport, it should be replaced by CPT.

CIF Cost, Insurance & Freight (*named port of destination*)
The vendor has the same obligations as the term CFR above, with the addition that it has to procure marine insurance to cover the buyer's risk of loss or damage to the seafood products while in transit to the named port of destination. The vendor is required to stipulate the insurance contract and pay the insurance premium, but only with a minimum insurance cover. If the buyer wishes to have greater insurance cover, it has to agree on this with the vendor or take out its own extra insurance. Under the terms of CIF, customs clearance of goods for exportation is the vendor's responsibility. This procedure can only be used in the case of transport by means of sea or inland waterways.

CPT Carriage Paid To (*named place of destination*)
The vendor must pay the price (of freight and port) for the carriage of goods to the named place of destination. The risk of loss or damage to the goods is transferred from the vendor to the buyer in the moment the goods are delivered to the first carrier at the place of shipment in the country of export. Customs clearance of goods for exportation is the vendor's responsibility. This procedure can be used for all means of transport, including multimodal transport. It is rarely used in the case of seafood products, owing to the high

risk to the buyer, as the shipper is not responsible for delivery to the final destination (generally the buyer's facilities) or for insurance.

CIP Carriage and Insurance Paid To (*named place of destination*)
The vendor has the same obligations as under the terms of CPT but it must also stipulate an insurance contract and pay the premium to cover loss or damage to the goods while in transit. However, the vendor is only required to provide minimum insurance cover. If the buyer wishes to have greater cover, it has to agree on this with the vendor or take out its own extra insurance. Under the terms of CIP, customs clearance of goods for exportation is the vendor's responsibility. This procedure can be used for all means of transport, including multimodal transport.

DAF Delivered at Frontier (*named place of delivery*)
The vendor is responsible for safely delivering the fishery products to the buyer, cleared for exportation, but not cleared for importation – and not unloaded from the means of transport – to the agreed place at the frontier, but outside the customs border of the importing country. If the parties wish the vendor to unload the goods from the means by which it was transported to the border and to take on the relative risks and costs, they must clarify this by adding an explicit clause to this effect in the contract of sale. This procedure is primarily intended to apply in the case of goods to be transported by rail or road, but it can also be used for any other means of transport.

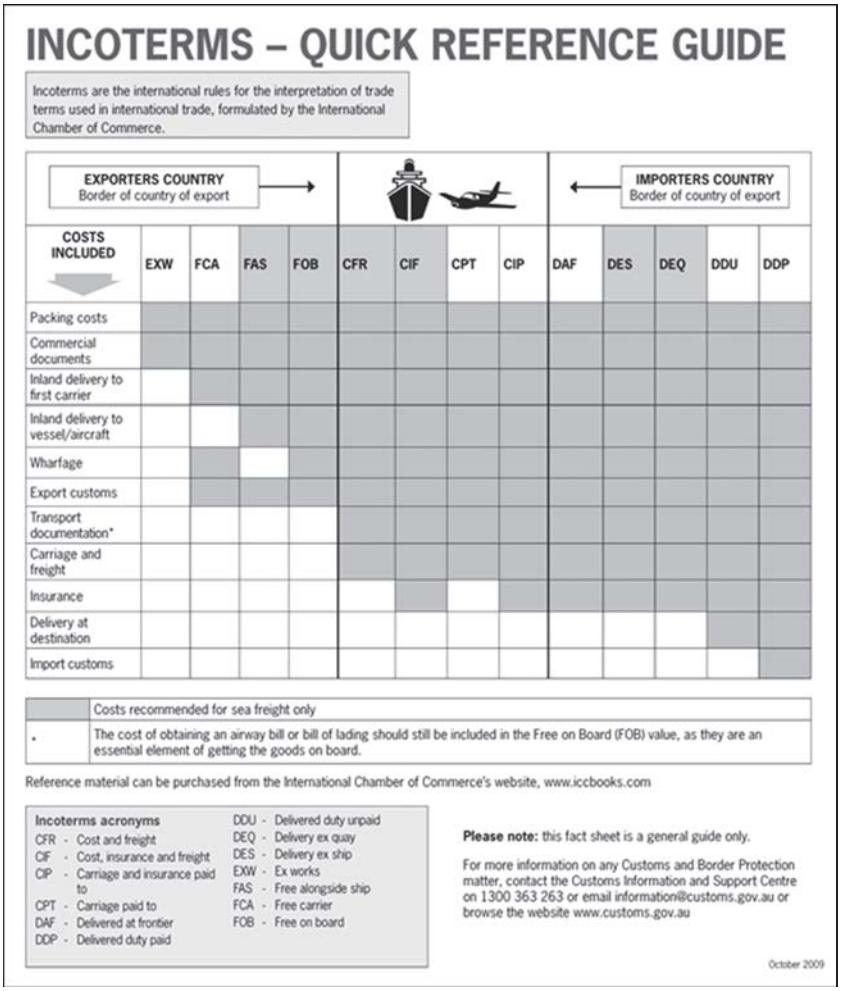
DES Delivered Ex Ship
The vendor is responsible for delivering the goods to the buyer, not cleared for importation, on board ship in the agreed port of destination. The vendor has to take on all costs and risks involved in transporting the fishery products until the ship has arrived at the named port of destination and the goods are made available for unloading to the buyer. The vendor pays the same freight and insurance costs as it would under a CIF arrangement. Unlike CFR and CIF terms, the vendor agrees to bear not just the cost, but also the risk up to the arrival of the vessel at the named port. Costs of unloading the goods and any duties, taxes, etc. are the responsibility of the buyer. This procedure can only be used in the case of transport by means of sea or inland waterways.

DDU Delivered Duty Unpaid (*named place of destination*)
The vendor is responsible for safely delivering the goods to the buyer at the named place in the importing country. The vendor has to take on the risks and costs of transportation, but not the customs duty. Unloading the goods is the buyer's responsibility, as well as paying duty and other customs clearing expenses. This procedure can be used for all means of transport.

DDP Delivered Duty Paid (*named place of destination*)
The vendor is responsible for safely delivering the goods to the buyer at the named place in the country of importation. The vendor has to take on the risks and costs, including duties, taxes and other charges, before handing over the goods, cleared for import, but the buyer is responsible for unloading the goods. This term is often used in place of the non-Incoterm 'Free In Store (FIS)'. This term places maximum obligations on the vendor and minimum obligations on the buyer, although with delivery to the named place of destination, all risks and responsibilities are transferred to the buyer. This procedure can be used for all means of transport.

DEQ Delivered Ex Quay (*named port of delivery*)
This is similar to DES, but the passing of risk does not occur until the goods have been unloaded at the port of discharge. The vendor fulfils its obligation to deliver when the goods are not cleared for import, but are available to the buyer on the quay (wharf) of the port of destination. The vendor must bear all costs and risks involved in bringing the goods to the port of destination and unloading on the quay. The buyer is responsible for clearing the goods for import and paying all formalities, duties, taxes and other charges on import goods. If the parties wish to include in the vendor's obligations all or part of the expenses related to the fact of importation, this must be made clear by adding explicit wording to this effect in the contract of sale. This procedure can be used only when the fish products must be delivered, unloaded from the ship, on the quay at the port of destination, after maritime or inland waterway or multimodal transport. (*DEQ no longer exists – it was deleted with the implementation of Incoterms® 2010.*)

Figure 1. Trade terms



5. VETERINARY BORDER CONTROLS

Veterinary barriers play an important positive role in safeguarding public health and ensuring the quality of imported products, but also a less-favourable role in blocking transportation of products and thus limiting the flow of goods in the global market. Veterinary checks raise the quality standards of imported products generally, because by means of control and sampling they restrict the movement of contaminated products that might be hazardous to the health of consumers. This has also led to significant savings in health-care costs in countries that apply these rules effectively. The unfavourable elements created by veterinary barriers include: higher costs of food, a slowdown in food marketing, limitations on foreign trade and exports, extra work and time involved in transactions, food products that do not conform to the relevant standards and thus are not imported and do not enter the market, and the risk of encouraging food adulteration (use of forbidden additives and dyes, etc.) to circumvent health checks.

Veterinary officials at national borders work together with customs officers in inspecting and clearing shipments of fish products. Shipments can only be cleared when both customs and veterinary officials are satisfied that all health, documentation and tax regulations have been met. Due to recent changes by some of the world's largest markets, such as the EU, it is no longer enough for shipments to be accompanied by an invoice and a health certificate. New regulations require catch certificates and often also declarations regarding the packaging materials used, as well as the integrity of the packaging. The term 'border case' is commonly used to cover any situation where a product is detained, rejected, destroyed, returned to sender or otherwise removed, even if only temporarily, from the trade flow. As early as 1980, there was an international drive towards reforming fish inspection systems to move away from end-product sampling and inspection into hazard analysis and preventive safety systems and quality-control procedures.

The preventive approach requires that all fishery products arriving at national borders have already adhered to general standards and principles of production, handling, transportation, etc. All fishery products must be properly treated and processed in certified plants and factories. The certification process requires that plants satisfy at least the minimum requirements in terms of layout, design, construction, hygiene and sanitation, while the industry is required to take responsibility for fish safety control and to implement in-plant quality-control programmes on the basis of HACCP norms.

A regulatory authority is in charge of certifying fish plants and establishments, approving and monitoring in-plant quality-control programmes based on HACCP norms, and certifying fish and fishery products before distribution. Where necessary, national surveillance of harvesting areas should be in place to control the threat of biotoxins and other biological and chemical pollutants.

The importing party can exercise additional controls, involving an inspection and auditing of the national system of quality control of the exporting country, in order to ensure that it meets the requirements of the importing country. This should then lead to the signing of mutual recognition agreements between trading countries.

The approach to health and veterinary checks differs in the largest world markets for fish and fishery products. Bilateral agreements exist on health and product certification to facilitate trade with major importers (China, EU, Russian Federation, etc.). A presentation follows of the major world markets for fishery products, with particular reference to their systems of control and rejection of products that do not conform to their standards.

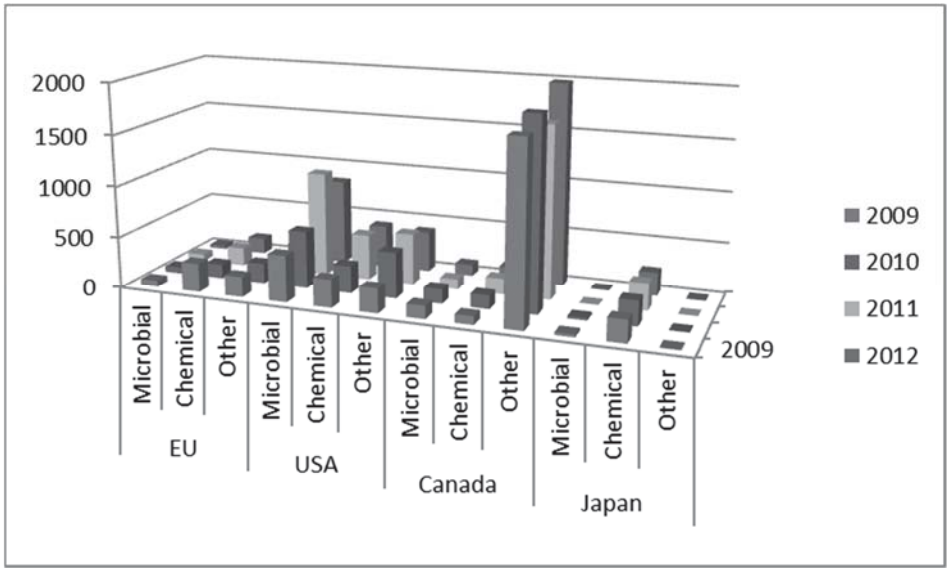
5.1. COMMON CAUSES OF DETENTION OF FISHERY PRODUCTS AT BORDERS

When fishery products are detained at international borders, the most common causes are:

- *microbiological* (*Listeria*, *Salmonella*, viruses, etc.) and *parasitological* (nematodes, cestodes, etc.);
- *chemical* (heavy metal residues, pharmaceutical traces, dioxins, etc.);
- *other causes* (absence or incomplete health certification and labelling, incomplete traceability and other documentation, IUU fishing, damaged packaging, etc.).

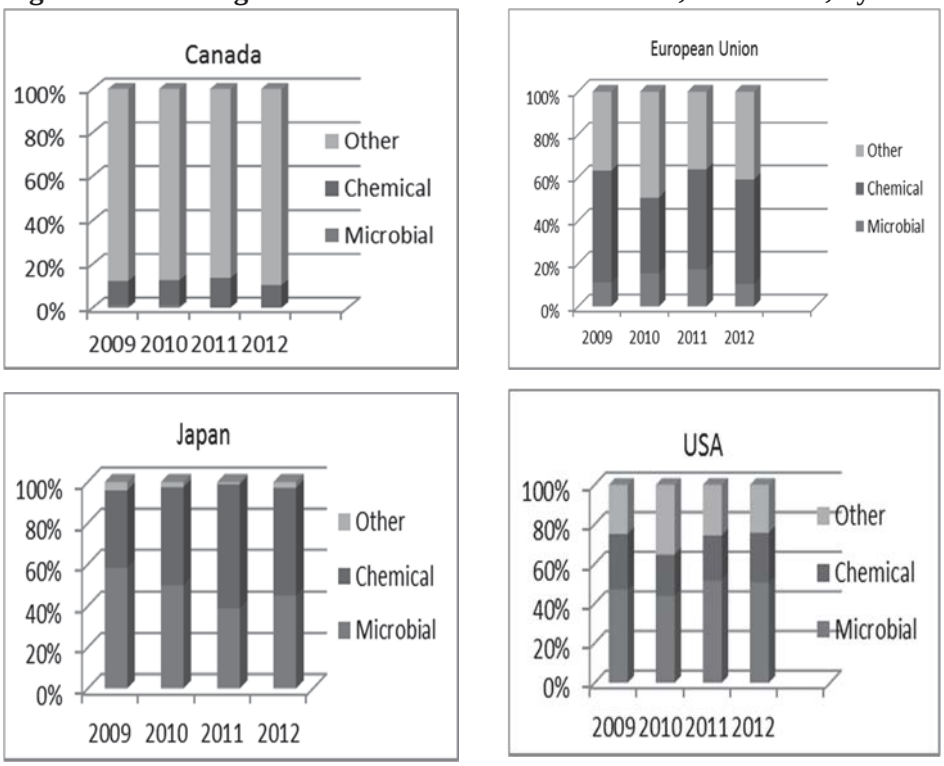
Figure 2 shows total border cases for Canada, the EU, Japan and the United States of America. We note quite a difference in the number of border cases in the various importing countries/regions and in the main causes. These highlight some important differences, even though it is not possible to determine the absolute quantities of border cases per unit weight of imports. Canada is the country with the highest number of detentions in the period examined. Here, 'other causes' gave the most problems in fish trade and accounted for about 90 percent of total detention. In the United States of America, microbial causes represent 50 percent in this period, followed by chemical (23 percent) and other causes (27 percent). In Japan, chemical causes are the highest, amounting to about 92 percent of the total.

Figure 2. Total border cases for Canada, the EU, Japan and the United States of America, 2009–2012, by cause



Other countries/regions, especially the EU, use a 'prevention-at-source' approach. The EU relies on national competent authorities in exporting countries to examine establishments and products and assess their conformity with EU requirements prior to shipment. In this way, a number of non-conformity cases are detected and stopped in exporting countries. This approach has proved to be more preventive and more cost-effective than relying only on controls at the border. Nevertheless, it can also penalize well-managed seafood companies that cannot export to the EU because they are in a country that does not have the resources or capacity to put together a competent authority that meets EU requirements. Similarly, Canada and, to some extent, Japan have also adopted a prevention-at-source approach, although less formalized and less actively than the EU. Canada has developed memoranda of understanding (MOUs) or mutual recognition agreements (MRAs) with a limited number of countries – Australia, Ecuador, Iceland, Indonesia, Japan, New Zealand, Philippines and Thailand – whereas Japanese importing companies have a long tradition of fielding quality controllers to work at exporting sites. In both cases, some non-conformity cases are eliminated before consignments are shipped. The breakdown for the four countries/regions covered in this publication is summarized in Figure 3. The differences in the profiles of each country are quite obvious, with both the EU and Japanese border cases being predominately chemical in origin, while these causes account for less than a quarter of border cases in Canada and the United States of America. The introductory sections on each country detail the types of other causes for both Canada and the United States of America.

Figure 3. Percentage of border cases in each continent, 2009–2012, by cause



For an exporter, it would be helpful if these procedures were harmonized: if they export a product, it should be treated the same way irrespective of who the importing country is. The extra costs imposed on traders by these differences may be significant, but are difficult to quantify owing to the absence of relevant data – most importantly the quantities and value of rejected products and costs of controls. It is foreseen that the number of detentions for other causes will increase in the future, because the major markets of the world are requiring more documentation on the origin, traceability, catching method, storage, etc. of fishery products.

6. CUSTOMS PROCEDURES IN THE EUROPEAN UNION FOR FISHERY PRODUCTS

As fresh, live fishery products are highly perishable, their international trade requires rapid cross-border transport. In most countries of the EU and in Canada, Japan and the United States of America, customs clearance systems are efficient and products are released quickly. This has reduced waste, economic losses and legal issues, leading to an increase in trade. Much of this improvement is the result of customs harmonization and simplification of the necessary paperwork and bureaucratic procedures.

6.1. IMPORTATION

This refers to two different categories:

- *Direct importation*: importation of fishery products transported into the customs territory of a country directly from a third country, without passing through another country other than the country flying the flag of the vessel. (
- *Indirect importation*: importation of fishery products transported into the customs territory of a country or a group of countries organized as a single customs territory (EU, United States of America, etc.) that occurs from a third country that is not the country flying the flat of the vessel.

Fishery products entering the specifically designated ports of the European Community that are *directly landed and/or trans-shipped* from a fishing vessel from outside the community must be accompanied by the appropriate catch certificates issued by the flag state of the vessel. The skipper or captain of the boat must immediately submit these certificates and documents in their original form to the local maritime authority at the time of landing and/or transshipment. That authority, according to its specific powers and adhering to the modalities of customs regulations, performs the required checks and verifications of the certificates and communicates the results to the customs office with local territorial jurisdiction that is indicated on the importation certificate.

For fisheries products transported by road, rail, air or sea (e.g. on container ships), the original certificates issued by the authorities of the exporting countries, differentiated according to the type of importation (direct or indirect), are attached to the customs declaration for importation. For indirect importation of fishery products (processed and non-processed), into the European Community, as defined by Article 14 of Council Regulation (EC) No. 1005/2008 (“Indirect importation of fishery products”), importers may submit their customs declaration only if it is accompanied by both the Common Veterinary Entry Document (CVED) and the catch certificates, as specified in Article 12 of Council Regulation (EC) No. 1005/2008. This does not replace the obligation of veterinary checks on products from exporting countries.

6.2. EXPORTATION/RE-EXPORTATION

In the context of fishery products, these terms can be defined as follows:

- *Exportation*: any movement of fishery products caught by vessels flying the flag of a country to another country, or, in the case of customs unions, to a country not belonging to the same customs territory.
- *Re-exportation*: any movement of previously imported fishery products from the country or customs territory to which they were initially imported.

The validation of catch certificates for fishery products caught by vessels under the flag of a member state and destined for export to the European Community (Article 15 of Council Regulation (EC) No. 1005/2008), and the validation of re-exportation certificates (Article 21 of Council Regulation (EC) No. 1005/2008), are carried out by the maritime authorities authorized to validate the catch and re-exportation certificates of fishery products (notably bluefin tuna), or by those further authorized by the relevant fishing ministries and, at approved establishments, by the official veterinarians of local health agencies (who transmit a copy to the marine authority under whose jurisdiction they fall). These checked and validated certificates are then attached to the customs declarations of exportation or re-exportation of the fishery products in question.

6.3. CUSTOMS CONTROLS

Fishery products are subjected to physical checks and checks of the relative documentation (after an analysis of the risk parameters indicated by the computerized customs system). Staff responsible for these checks must follow this procedure:

- examine the documentation accompanying the customs declaration, ensuring that the original copies of the catch certificates have been properly filled in;
- conduct any necessary physical verifications according to the modalities indicated by customs authorities, involving the border veterinary services when this is deemed appropriate;
- adopt the measures specified by the Code of Criminal Procedure, in the case of smuggled and illegal, unreported and unregulated (IUU) fishery products, in partnership with the frontier veterinary services, with the purpose of their approval;
- adopt the precautionary measures specified for administrative violations.

In the European Community, if a customs declaration is accompanied by a certificate relating to catches of fishing vessels under the flag of a third non-cooperating country, in consideration of the current import prohibitions as specified by Article 38 of Council Regulation (EC) No. 1005/2008, the precautionary measure of administrative seizure is applicable until the fishery products have been checked and analysed. Any transgression of the import prohibition provisions, as specified in Article 12 of Council Regulation (EC) No. 1005/2008, is punishable by a fine and detention of the fishery products. The obligations as described under the above four procedural steps do not apply to: (1) freshwater fishery products; (2) aquaculture products obtained from fry or larvae; (3) live ornamental fish; (4) live oysters; (5) live, fresh or refrigerated bivalve molluscs of the genera *Pecten*, *Chlamys* or *Placopecten*; (6) frozen mussels; (7) sea snails; (8) processed

molluscs; (9) some crustaceans; and (10) flours and meals in the form of fish pellets fit for human consumption. Categorization of the goods is made through presentation to the customs authority of a declaration validated through a series of stages:

- *Receipt and registration* of the fishery products by the customs authority that receives the declaration and enters the relative data into its computer system, which then allocates an alphanumeric registration code to the declaration. The receipt of the declaration dictates the date from which the customs payment and any additional costs are due.
- *Assessment* of the quantity, quality, value and origin of fishery products to determine the sum of customs duties owed. In this regard, the customs office may or may not proceed with verification of the declaration, or limit itself to verifying the declaration and the relative commercial and transport documentation, or subject the fishery products to verification by scanner and/or physical means, including by sending test samples to ascertain that they correspond to what has been declared. The designation of the customs declarations to be submitted to 'no control' (NC), 'documentary check' (DC), 'scanner check' (SC), or 'physical verification' (PV) is made automatically, at the moment of registration of the customs document of confirmation, by the computer system and database of the customs office, and on the basis of a thorough risk analysis.
- Any correction or modification of the declaration is subject to fines or sanctions if the evaluation of fishery products reveals that they are other than stated (no fine is applied when the importer requests the correction of the declaration after it has been registered, but before customs authorities have examined the goods and detected a discrepancy).
- *Payment* of customs duties, with a signed and dated receipt attached to the customs declaration (this is the moment in which the evaluation and verification become final).
- *Collection of fees and payments* due to customs authorities. In place of actual payment, if the exporter/importer is authorized to make a periodic and/or deferred payment, customs authorities note the fees and payments as a payable debt.

Customs duties are applied taking into account the quality of the goods and, more precisely, the classification of goods according to tariff definitions, as established by European Community regulations.

Duties are generally expressed as a percentage to be calculated on the value of the goods (*ad valorem duties*), but in particular sectors duties depend on quantity (in units, weight, volume, etc.) or relate to a fixed monetary rate (*specific duties*). Another distinction is made between *autonomous duties*, which are the result of unilateral concessions or bilateral agreements concluded by the European Community, and *conventional duties* arising from international agreements established by GATT, now WTO.

On completion of these formalities, the customs declaration is given to the person concerned, the goods are made available to the importer and they are authorized to be removed from the customs areas subject to confirmation by the border police (release of the goods).

The customs authority, or the applicant, generally within three years from the date on which the assessment becomes definitive, may request that it be reviewed if it is possible

to prove a difference in the quality, quantity, value or origin of goods from what was previously declared.

In addition to the normal procedure, which is applicable to most operators, many customs authorities allow a series of simplified procedures, which 'authorized operators' can use if they have obtained special authorization from the customs administration, permitting them to operate according to particular modalities. These procedures are intended to reduce and simplify customs procedures in certain situations. Whenever the customs regulations and provisions require the owners of goods to make a declaration, carry out certain procedures, observe specific obligations and norms, or allow them to exercise certain rights, they can act either in person or through a direct or indirect representative.

- *Indirect representation* (in one's own name and on behalf of others) can be freely delegated to any person.
- *Direct representation* (in the name of others and on their behalf) is limited to customs declarations and reserved for customs agents and assistants.

In fact, customs procedures are particularly complex, and the legislation is continually updated. Thus, customs authorities oblige owners of the goods and customs applicants to have professionally qualified agents representing them. A customs agent is a professional that carries out customs procedures on behalf of the applicant and in accordance with the current regulations. The agent acts as a representative of the owner of the goods in the latter's relations with the customs authority in the phase of presentation of the written declaration, in carrying out specific procedures, in complying with specific rules and obligations and in exercising certain rights.

7. VETERINARY CONTROLS IN THE EUROPEAN UNION

The relevant authorities in exporting countries must certify fishery products imported into the EU. The EU delegates the control of food safety to an authority in each country, which ensures that exporting farms, vessels and processors produce foodstuffs according to a system equivalent to that which exists in the EU. According to this principle of equivalence, national laws are 'harmonized' with those of the EU. Since 1 January 2010, the importation of fish products has been completely harmonized for member countries of the European Community and no fishery products can be imported solely on the basis of bilateral agreements. Council Regulation (EC) No. 178/2002 establishes the general principles and requirements of regulations on foodstuffs, lays down procedures on matters of food safety, and establishes the structure and role of the European Food Safety Authority (EFSA). It also deals with the basic concepts of equivalence and traceability. The regulation also states that non-EU countries of the European area with which the EU has concluded agreements are entitled to become members of EFSA.

With Council Regulation (EC) No. 2406/1996, EU fishery products are divided into three categories:

- saltwater fish falling under CN code 0302;
- crustaceans falling under CN code 0306, whether presented live, fresh or chilled, or cooked by steaming or by boiling in water;
- cephalopods falling under CN code 0307. The marketing standards comprise freshness and size categories.

Council Directive 97/78/EC establishes the principles governing veterinary checks on products entering the EU from non-EU countries. These rules are specifically designed to regulate official controls on foodstuffs and feed of animal origin. Decision 2007/275/CE, as modified by Council Regulation (EC) No. 28/2012 of 11/01/2012, lists all those products from third countries subject to veterinary controls at an approved border inspection post (BIP) to verify their compliance with EU legislation. Annex 4.1 of the decision details the requirements for BIPs. There are now 297 BIPs operated by national authorities within the EU. These posts are located at points of entry. Most are ports and airports, but they also include road or rail entry points, particularly at the eastern borders of the EU. Table 28 of the decision shows the status of BIPs in the EU, at which there are three main types of veterinary checks on all goods and products: documentary, identity and physical. After checking the products, a CVED must be compiled; this must accompany the products until their final destination in the EU[1]. Consignments of fishery products can then be freely imported and the relative data inserted into the Trade Control and Expert System (TRACES), which permits free circulation throughout the EU. Once an irregularity or problematic shipment has been identified at the border, that EU member state is obliged to notify all other member states regarding the reasons for the border case. This is now done through the EU's Rapid Alert System for Food and Feed (RASFF). Council Regulation (EC) No. 16/2011 lays down the rules of implementation of the RASFF. It provides the requirements for member states of the network and the procedure

[1] Council Regulation [EC] No. 136/2004.

to be followed for various types of notification to other member states, distinguishing between notifications requiring rapid action (alert notifications) and other notifications (information notifications and border rejection notifications). Council Regulation (EC) No. 1379/2013 refers to the common organization of markets in fishery and aquaculture products, including mandatory information on labelling of fishery products in the EU market. Mandatory information for the consumer consists of: (i) commercial designation of the species and its scientific name; (ii) production method, in particular using the words '… caught …' or '… caught in freshwater …' or '…farmed …'; (iii) area where the product was caught or farmed, and the category of fishing gear used in capture fisheries; (iv) whether the product has been defrosted; and (v) date of minimum durability, where appropriate. This regulation introduced important elements that improved and facilitated the traceability of fishery products. It should be borne in mind that each species of fish and fishery product has a different shelf life according to the country concerned: the method of capture and the way it is processed have an influence on the duration of shelf life. For this reason, the new regulation requires specification of the type or category of fishing gear or equipment used. This will also help improve traceability and limit illegal fishing. Knowing the catch zone and method will enable data searches to check that the catching method was registered as being used in that zone. Regarding the indication of catch area, diverse subareas are mentioned. This process was further strengthened by means of Council Regulation (EC) No. 178/2002, which lays down the general principles and requirements of food law, and in Article 18 deals with traceability. Another milestone with regard to labelling and traceability was Council Regulation (EC) No. 1005/2008 of 29 September 2008, establishing a European Community system to prevent, determine and eliminate illegal, unreported and unregulated fishing, including catch certification schemes, and indicating that no IUU fish product can enter the EU market. Council Regulation (EC) No. 1169/2011 introduced some important new norms regarding the labelling of fishery products and food products in general. These changes consist of features regarding: nutritional labelling and indication of origin; style and format of labelling; allergens; date of minimum durability/expiry; percentage of water content; specification of defrosting if this has occurred; specification of combined foodstuffs; animal or vegetable origin of oils used; the person or body with legal responsibility for any infractions; and legislative indications for sale at a distance.

Figures 4 and 5 are examples of export health certificates from the EU, the Russian Federation and Morocco.

Figure 4. European Union entry certificate

EUROPEAN COMMUNITY **The Common Veterinary Entry Document, CVED**

Part 1: Details of consignment presented

1. Consignor / Exporter

2. CVED reference number

Border Inspection Post

ANIMO Unit Number

3. Consignee

4. Person responsible for load

5. Importer

6. Country of origin + ISO code

7. Country from where consigned + ISO code

8. Delivery address

9. Arrival at BIP (estimated date)

10. Veterinary documents

Number(s)

11. Vessel name / Flight No.

Bill of Lading No./ Airway Bill No.

Wagon / Vehicle / Trailer No.

Date of issue

Establishment of origin(where relevant)

Veterinary approval number

12. Nature of goods, Number and type of packages

13. Commodity Code (CN, minimum first 4 digits)

14. Gross weight (kg)

15. Net weight (kg)

Temperature Chilled: ☐ Frozen: ☐ Ambient: ☐

16. Seal number and Container number

17. Transhipment to ☐

EU BIP ANIMO unit no.:

3rd country 3rd Country ISO code:

18. For transit to 3rd Country ☐

To 3rd Country + ISO code

Exit BIP: ANIMO unit no.:

19. Conform to EU requirements

Conforms ☐

Does NOT conform ☐

20. For re-import ☐

21. For internal market

Human consumption: ☐

Animal feedingstuff: ☐

Pharmaceutical use: ☐

Technical use: ☐

Other: ☐

22. For NON- Conforming consignments

Customs warehouse ☐ Registered No.

Free zone or Free warehouse ☐ Registered No.

Ship supplier ☐ Registered No.

Ship ☐ Name

Port

23. Declaration

I, the undersigned person responsible for the load detailed above, certify that to the best of my knowledge and belief the statements made in section I of this document are true and complete and I agree to comply with the legal requirements of directive 97/78/EC, including payment for veterinary checks, for repossession of any consignment rejected after transit across the EU to a third country (Article 11.1.c), or costs of destruction if necessary.

Place and date of declaration

Name of signatory

Signature

EUROPEAN COMMUNITY **The Common Veterinary Entry Document, CVED**

Part 2: decision on consignment

24. Previous CVED: No ☐ Yes ☐
☐ Reference number:

25. CVED Reference Number:

26. Documentary Check:
Satisfactory ☐ Not satisfactory ☐

27. Identity Check:
Seal check ☐ OR Full identity check ☐
Satisfactory ☐ Not satisfactory ☐

28. Physical Check:
Satisfactory ☐ Not satisfactory ☐
Not done
1. Reduced checks regime ☐
2. Other ☐

29. Laboratory Tests: No ☐ Yes ☐
Tested for:
Random ☐ Suspicion ☐
Results: Satisfactory ☐ Not satisfactory ☐
Released pending a result ☐

30. ACCEPTABLE for Transhipment:
EU BIP ☐ ANIMO unit no.:
3rd country ☐ 3rd Country ISO code:

31. ACCEPTABLE for Transit Procedure ☐
To 3rd Country + ISO code
Exit BIP: ANIMO unit no.:

32. ACCEPTABLE for Internal Market
For Free Circulation
Human consumption: ☐
Animal feedingstuff: ☐
Pharmaceutical use: ☐
Technical use: ☐
Other: ☐

33. ACCEPTABLE if channelled
Article 8 procedure ☐
Re-import of EU products (Article 15) ☐

34. ACCEPTABLE for Specific Warehouse Procedure(Articles 12.4 and 13)
Customs warehouse ☐
Free zone or Free warehouse ☐
Ship supplier ☐
Direct to a ship ☐

35. NOT ACCEPTABLE
1. Re-export ☐
2. Destruction ☐
3. Transformation ☐
By Date:

36. Reason for Refusal
1. Absence/Invalid certificate ☐
2. Non approved country ☐
3. Non approved establishment ☐
4. Prohibited product ☐
5. ID: Mis-match with documents ☐
6. ID: Health mark error ☐
7. Physical hygiene failure ☐
8. Chemical contamination ☐
9. Micro biological contamination ☐
10. Other ☐

37. Details of Controlled Destinations (33-35)
Approval no (where relevant):
Address:

38. Consignment Resealed
New seal no:

39. Full identification of border inspection post/competent authority and official stamp.

40. Official Veterinarian
I the undersigned official veterinarian, or designated official agent, certify that the veterinary checks on this consignment have been carried out in accordance with EU requirements.
Signature:
Name (in Capital):
Date:

41. Exit Transit BIP: Formalities of exit from the EC and checks made of transiting goods confirmed in accordance with Article 11.2(e) of Directive 97/78/EC:
Date:
Stamp

42. Customs Document Reference:

43. Subsequent CVED
Number(s):

Council Regulation (EC) No. 1333/2008 lays down rules on food additives with a view to ensuring the effective functioning of the internal market, while ensuring a high level of protection of human health and a high level of consumer protection, including protection of consumer interests and fair practices in the food trade.

A food additive may only be approved if it does not pose a safety concern to the health of consumers, if there is a reasonable technological need that cannot be achieved by other economically and technologically practicable means and if its use does not mislead the consumer.

This regulation does not apply to the following substances unless they are also used as food additives: processing aids, substances used for the protection of plants and plant products, nutrients added to food, substances used for the treatment of water, flavourings and enzymes.

The recent Council Regulation (EC) No. 538/2015 modified Annex II of the above regulation to allow an increased quantity of benzoic acids (E210-213) in cooked shrimp.

Figure 5. Russian export certificate for fishery products

1. Descrizione della partita/ Shipment description / *Описание поставки*	1.5 Certificato n./Certificate / *Сертификат №* _____
1.1 1 Nome ed indirizzo dello speditore /Name and address of consignor / *Название и адрес грузоотправителя:*	EU **Certificato veterinario per i pesci vivi, gli invertebrati e di altri animali poichilotermi acquatici, le loro uova fecondate, seme, larve esportati dall'UE verso l'Unione doganale destinati alla coltivazione produttiva, allevamento e per altri scopi eccetto il consumo umano diretto** **Veterinary certificate for live fish, invertebrates and other aquatic poikilothermic animals, their fertilized eggs, semen, larvae exported from the EU to the Customs Union intended for productive cultivation, breeding and other purposes except for direct human consumption / *Ветеринарный сертификат на экспортируемых из Европейского союза в Таможенный союз живую рыбу, беспозвоночных и других пойкилотермных водных животных, их оплодотворенную икру, сперму, личинок, предназначенных для продуктивного выращивания, племенного и иного использования, за исключением непосредственного употребления в пищу людям***
1.2 Nome ed indirizzo del destinatario /Name and address of consignee / *Название и адрес грузополучателя:*	
1.3 Mezzo di trasporto /Means of transport / *Транспорт*: (n. del vagone ferroviario, autocarro, container, volo, nome della nave */number of the railway carriage, truck, container, flight-number, name of the ship / № вагона, автомашины, контейнера, рейс самолета, название судна)*	1.6 Paese di origine delle merci /Country of origin of goods / *Страна происхождения товара*:
	1.7 Stato membro certificante nella UE /Certifying Member State in the EU / *Страна-член ЕС, выдавшая сертификат:*
	1.8 Autorità competente nella UE /Competent authority in the EU / *Компетентное ведомство ЕС:*
	1.9 Organizzazione nella UE che rilascia il presente certificato /Organization in the EU issuing the certificate / *Учреждение* EC, *выдавшее сертификат:*
1.4 Paese(i) di transito /Country (s) of transit / *Страна(ы) транзита:*	1.10 Punto di attraversamento al confine dell'Unione Doganale /Point of crossing the border of the Customs Union / *Пункт пересечения границы Таможенного союза:*
2. Identificazione delle merci /Identification of goods/ *Идентификация товара*	
2.1. Tipo di merce / (uova/seme, larve, uova deposte, riproduttori) ed il nome degli animali, compreso il nome latino. / Type of goods (Eggs/semen, larvae, spawn, spawners) and the name of the animal, including the Latin name / */Вид товара: (икра/сперма, личинки, молодь, производители) и наименование вида животного, в том числе на латинском языке* _____	
2.2 Gruppo sistematico (anfibi, pesce, crostacei, molluschi) /Systematic group (amphibian, fish, crustacean, molluscs) / *Систематическая группа (земноводные, рыбы, ракообразные, моллюски):*	
2.3 Età (anni)/Age (in years) / *Возраст (в годах)*: [ ] sconosciuto/unknown/*неизвестен*, [ ] 0+, [ ] 1+, [ ] >2+	
2.4 Peso netto (Kg) e quantità(x1000)/ (kg) Total weight (kg) and quantity (x1000) / *Общий вес (кг) или количество (тыс.):*	
2.5 Tipo d'imballaggio e numero di colli/Type of packaging and number of packages / *Тип упаковки и количество мест:*	
3. Origine delle merci /Origin of goods / *Происхождение товара*	
3.1. .(*) [Popolazione naturale/ acquacoltura*]: /*(*) [Natural populations / *Природные популяции]*(*) [aquaculture farm / *хозяйство аквакультуры]:* _____	

* conservare una delle scelte sopra menzionate, barrare se del caso/Keep one of the above-mentioned options, cross out as appropriate / *Оставить одну из вышеуказанных записей, зачеркнув ненужные*

3.2.Numero di registrazione, nome ed indirizzo dello stabilimento /Registration number, name and address of the establishment / *Регистрационный номер, название и адрес предприятия:*_____
3.3. Unità amministrativa territoriale /Administrative territorial unit / *Административно-территориальная единица:*

_____

3.4. Paese di origine /Country of origin / *Страна происхождения:* _____

4. Scopo dell'esportazione /Purpose of export / *Цель экспорта*_____

5. Informazioni sanitarie /Health Information / *Информация о здоровье*

Il sottoscritto veterinario pubblico/ufficiale certifica che: /I, the undersigned State/official veterinarian certify that: / *Я, нижеподписавшийся государственный/официальный ветеринарный врач настоящим удостоверяю следующее:*

5.1. Entro 72 ore prima della spedizione, i pesci vivi, gli invertebrati e gli altri animali poichilotermi acquatici di cui al punto 2 del presente certificato e destinati alla coltivazione produttiva, allevamento e per altri scopi sono stati sottoposti ad esame visivo dal quale non sono stati evidenziati segni di infezioni o malattie contagiose e, per quanto di mia conoscenza, senza alcun effetto pericoloso per gli animali acquatici poichilotermi, per altri animali nonchè per la salute umana /Within 72 hours prior to their shipment, live fish, invertebrates and other aquatic poikilothermic animals indicated in point 2 of this certificate and intended for productive cultivation, breeding and other purposes were subject to visual examination resulting in detecting no signs of infections or contagious diseases and, to the best of my knowledge, with no impact which might be dangerous to aquatic poikilothermic animals, other animals and human health. / *Перечисленные в пункте 2 настоящего сертификата живая рыба, беспозвоночные и другие пойкилотермные водные животные, предназначенные для продуктивного выращивания, племенного и иного использования, в течение 72 часов перед отправкой были подвергнуты визуальному осмотру, в результате которого не выявлены признаки каких-либо инфекций или контагиозных заболеваний и, насколько мне известно, не подвергались их воздействию, которое может представлять опасность для водных пойкилотермных животных, других животных или здоровья человека.*

5.2. (*) [I pesci vivi, gli invertebrati e gli altri animali poichilotermi acquatici, di cui al punto 2 del presente certificato, le loro uova fecondate, il seme, le larve per la coltivazione produttiva, l'allevamento e per altri scopi, sono stati ottenuti da popolazioni naturali o provengono da allevamenti di acquacoltura, che sono risultati indenni negli ultimi 24 mesi da malattie degli animali poichilotermi acquatici o di specie suscettibili indicate nella lista delle malattie specifiche degli animali poichilotermi acquatici o delle specie sensibili a queste, di cui al punto 5.3 del presente certificato/ (*) [Live fish, invertebrates and other aquatic poikilothermic animals, indicated in point 2 of this certificate, their fertilized eggs, semen, larvae intended for productive cultivation, breeding and other purposes, are obtained from natural populations or originate from aquaculture farms, which have been proven to be free during the last 24 months from diseases of aquatic poikilothermic animals or species susceptible to them, indicated in the list of specific diseases of aquatic poikilothermic animals or species susceptible to them specified in point 5.3 of this certificate. / *Перечисленные в пункте 2 настоящего сертификата живая рыба, беспозвоночные и другие пойкилотермные водные животные, их оплодотворенная икра, сперма, личинки, предназначенные для продуктивного выращивания, племенного и иного использования, происходят из природных популяций или хозяйств аквакультуры, признанных свободными в течение последних 24 месяцев от болезней пойкилотермных водных животных, указанных в пункте 5.3 настоящего сертификата в перечне специфических болезней пойкилотермных водных животных и чувствительных к ним видов.]*

o/or / или

(*)[Le uova di pesce fecondate, di cui al punto 2 del presente certificato, provengono da allevamenti di acquacoltura nei quali non è stato riportato, negli ultimi 24 mesi, alcun segno di Necrosi Pancreatica Infettiva del salmone (IPN) ed ogni singolo pesce da cui sono ottenute le uova è stato sottoposto, con esito negativo, ad un esame di laboratorio, le uova di pesce fecondate provengono da riproduttori che sono stati testati e risultati indenni da IPN e l'allevamento è risultato indenne negli ultimi 24 mesi da tutte le altre malattie degli animali poichilotermi acquatici o delle specie sensibili, indicati nella lista delle malattie specifiche degli animali poichilotermi acquatici o delle specie sensibili di cui al punto 5.3 del presente certificato. /
(*)[Fertilized fish eggs indicated in point 2 of this certificate originate from aquaculture farms where no clinical signs of Infectious Pancreatic Necrosis of Salmon (IPN) were reported during the last 24 months and each individual fish from which eggs was obtained were subject to a laboratory test with negative results, the fertilized fish eggs originate from broodstock that has been tested free for IPN and the farm has been proven free during the last 24 months from all other diseases of aquatic poikilothermic animals or species susceptible to them, indicated in the list of specific diseases of aquatic poikilothermic animals or species susceptible to them specified in point 5.3 of this certificate. / *Оплодотворенная икра, указанная в пункте 2 настоящего сертификата, происходит из хозяйств аквакультуры, в которых не отмечалось клинических признаков инфекционного некроза поджелудочной железы лососевых (IPN) в течение последних 24 месяцев и каждая рыба, от которой получена икра подвергнута лабораторным исследованиям на IPN с отрицательным результатом и в течение последних 24 месяцев хозяйство признано свободным от всех других болезней водных пойкилотермных животных или видов восприимчивых к ним, указанных в списке конкретных заболеваний пойкилотермных водных животных или чувствительных к ним видов, указанных в пункте 5.3 настоящего сертификата.]*

* conservare una delle scelte sopra menzionate, barrare se del caso/Keep one of the above-mentioned options, cross out as appropriate / *Оставить одну из вышеуказанных записей, зачеркнув ненужные*

o/ or / или

(*)I pesci vivi, gli invertebrati e gli altri animali poichilotermi acquatici di cui al punto 2 del presente certificato sono stati catturati dalle popolazioni naturali e sono stati messi in quarantena per un periodo non inferiore a 30 giorni ad una temperatura superiore a 12 ° C in un impianto (area) di quarantena registrato sotto la supervisione dell'autorità competente in materia veterinaria. Durante il periodo di quarantena, saranno effettuati un esame visivo di un campione rappresentativo di pesci vivi, di invertebrati e di altri animali poichilotermi acquatici e loro esami clinici al fine di diagnosticare la presenza di malattie specifiche in conformità con l'elenco di malattie specifiche degli animali poichilotermi acquatici e delle specie sensibili di cui al punto 5.3 del presente certificato./ [Live fish, invertebrates and other aquatic poikilothermic animals indicated in point 2 of this certificate have been caught from natural populations, were quarantined for a period of not less than 30 days at a temperature of more than 12 °C in a registered quarantine facility (area) under the supervision of the relevant competent authority in the veterinary area. During the quarantine period a visual examination of a representative sample of live fish, invertebrates and other aquatic poikilothermic animals and clinical examinations of them shall be carried out for diagnosing the presence of specific diseases in accordance with the List of Specific Diseases of Aquatic Poikilothermic Animals and Species Susceptible to them specified in point 5.3 of this certificate. / *Перечисленные в пункте 2 настоящего сертификата живая рыба, беспозвоночные и другие пойкилотермные водные животные добыты в природных популяциях и прошли карантин продолжительностью не менее 30 суток при температуре выше 12 °C на зарегистрированном карантинном предприятии (участке), под наблюдением соответствующего компетентного в области ветеринарии органа. Во время карантина проводился визуальный осмотр репрезентативной выборки живой рыбы, беспозвоночных и других пойкилотермных водных животных и их клинические исследования на наличие специфических заболеваний в соответствии с перечнем специфических болезней пойкилотермных водных животных и чувствительных к ним видов, предусмотренных в пункте 5.3 настоящего сертификата.]*

5.3 . L'elenco delle malattie specifiche degli animali poichilotermi acquatici e delle specie sensibili ad esse: / List of specific diseases of aquatic poikilothermic animals and species susceptible to them */ Перечень специфических болезней пойкилотермных водных животных и чувствительных к ним видов:*

Gruppo sistematico degli animali Poichilotermi acquatici /Systematic Group of Aquatic Poikilothermic Animals / *Систематическая группа пойкило-термных водных животных*	Nome delle Malattie e loro indice Internazionale (acronimi) /Name of Diseases and their International Index (Acronym) / *Наименование болезней и их международный индекс (сокращение)*	Lista delle specie sensibili alle malattie /List of Species Susceptible to Diseases / *Перечень видов, чувствительных к болезням*
Pesci/ Fish / *Рыбы*	Viremia Primaverire delle Carpe (SVC) /Spring Viraemia of Carp (SVC) / *Весенняя виремия карпа (SVC)*	Carpa comune/(*Cyprinus carpio carpio*), Koi (*Cyprinus carpio koi*), Carassio (*Carassius carassius*), pesce rosso (*Carassius auratus*), carpa d'argento (*Hypophthalmichthys molitrix*), carpa testa grossa (*Aristichthys nobilis*), carpa erbivora (*Ctenopharyngodon idella*), ide (*Leuciscus idus*), tinca (*Tinca tinca*), pesce gatto siluro/ Common carp (*Cyprinus carpio carpio*), koi (*Cyprinus carpio koi*), crucian carp (*Carassius carassius*), goldfish (*Carassius auratus*), silver carp (*Hypophthalmichthys molitrix*), bighead carp (*Aristichthys nobilis*), grass carp (*Ctenopharyngodon idella*), ide (*Leuciscus idus*), tench (*Tinca tinca*), wels catfish (*Silurus glanis*) / Карп обыкновенный (*Cyprinus carpio carpio*), карп кои (*Cyprinus carpio koi*), обыкновенный карась (*Carassius carassius*), золотой карась (*Carassius auratus*), белый толстолобик (*Hypophthalmichthy smolitrix*), пестрый толстолобик (*Aristichthys nobilis*), белый амур (*Ctenopharyngodon idella*), язь (*Leuciscus idus*), линь (*Tinca tinca*), сом обыкновенный (*Silurus glanis*)
	Virus herpetico Koi (KHVD) /Koi Herpesvirus Disease (KHVD)/ *Герпесвирусная болезнь карпа кои (KHVD)*	Carpa comune (*Cyprinus carpio carpio*), Koi (*Cyprinus carpio koi*), razze di fantasia di carpe e relativi ibridi/ Common carp (*Cyprinus carpio carpio*), /koi (*Cyprinus carpio koi*), /fancy breeds of carp and their hybrids / Обыкновенный сазан (*Cyprinus carpio carpio*), карп кои (*Cyprinus carpio koi*), декоративные породы карпа и их гибриды
	Setticemia Emorragica virale del salmone (VHS)/ Viral Hemorrhagic Septicemia of Salmon (VHS) / *Вирусная геморрагическая септицемия лососевых (VHS)*	Clupeidi/(*Clupea spp*.), Coregoninae (*Coregonus sp*.), luccio (*Esox lucius*), Asinello (*Gadus aeglefinus*), Merluzzo atlantico (*Gadus morhua*), Salmone (*Oncorhynchus*), trota iridea (*O.mykiss*), trota fario (*Salmo trutta*), rombo (*Scopthalmus maximus*), temolo (*Thymallus thymallus*)/ Clupeidae (*Clupea spp*.), Coregoninae (*Coregonus sp*.), northern pike (*Esox lucius*), haddock (*Gadus aeglefinus*), Atlantic cod (*Gadus morhua*), Pacific Salmonidae (*Oncorhynchus*), rainbow trout (*O.mykiss*), brown trout (*Salmo trutta*), turbot (*Scopthalmus maximus*), grayling (*Thymallus thymallus*) /

* conservare una delle scelte sopra menzionate, barrare se del caso/Keep one of the above-mentioned options, cross out as appropriate / *Оставить одну из вышеуказанных записей, зачеркнув ненужные*

		Сельдевые (*Clupea spp*.), сиговые (*Coregonus sp.*), обыкновенная щука (*Esox lucius*), пикша (*Gadus aeglefinus*), треска (*Gadus morhua*), тихоокеанские лососевые рыбы *Oncorhynchu*s, радужная форель (*O. mykiss*), кумжа (*Salmo trutta*), тюрбо (*Scopthalmus maximus*), хариус обыкновенный (*Thymallus thymallus*)
	Virus dela Necrosi emopoietica infettiva (IHN)/ Infectious Hematopoietic Necrosis (IHN)/ *Инфекционный некроз гемопоэтической ткани (IHN)*	Salmone (*Oncorhynchus*), Salmone Chum (*O.keta*), Salmone argentato (*O.kisutch*), Salmone mau (*O.masou*), trota iridea (*O.mykiss*), salmone del Pacifico (*O.nerka*), Salmone Chinook (*O.tshawytscha*), Salmone rosa (*O.gorbuscha*), Salmone atlantico (*Salmo salar*)/ Pacific Salmonidae (*Oncorhynchus*), chum salmon (*O.keta*), Coho salmon (*O.kisutch*), masu salmon (*O.masou*), /rainbow trout (*O.mykiss*), sockeye salmon (*O.nerka*), Chinook salmon (*O.tshawytscha*), pink salmon (*O.gorbuscha*), Atlantic salmon (*Salmo salar*) / Тихоокеанские лососевые рыбы *(Oncorhynchus),* кета *(O. keta),* кижуч *(O. kisutch),* сима *(O. masou),* радужная форель *(O. mykiss),* нерка *(O. nerka),* чавыча *(O. tshawytscha),* горбуша *(O. gorbuscha),* атлантический лосось *(Salmo salar)*
	Necrosi ematopoietica epizootica (EHN) / Epizootic Hematopoietic Necrosis (EHN) / *Эпизоотический некроз гемопоэтической ткани (EHN)*	Persico reale (*Perca fluviatilis*), trota iridea (*O.mykiss*), mosquitofish occidenatale (*Gambusia affinis)*/ European perch (*Perca fluviatilis*), rainbow trout (*O.mykiss*), mosquitofish (*Gambusia affinis*) / Обыкновенный окунь (*Perca fluviatilis*), радужная форель (*O. mykiss*), гамбузия обыкновенная (*Gambusia affinis*)
	Anemia infettiva del Samone (ISA) /Infectious Salmon Anaemia (ISA)/ *Инфекционная анемия лосося (ISA)*	trota iridea (*O.mykiss*), Salmone argentato (*O.kisutch*), Salmone atlantico(*Salmo salar*), trota fario (*Salmo trutta)*/ Rainbow trout (*O.mykiss*), Coho salmon (*O.kisutch*), Atlantic salmon (*Salmo salar*), brown trout (*Salmo trutta*) / Радужная форель (*O. mykiss*), кижуч (*O.kisutch*), семга (*Salmo salar*), кумжа (*Salmo trutta*)
	Necrosi Pancreatica infettiva del Salmone (IPN)/ Infectious Pancreatic Necrosis of Salmon (IPN) / *Инфекционный некроз поджелудочной железы лососевых (IPN*)	trota iridea (*O.mykiss*), trota fario (*Salmo trutta*), Salvelinus (*Salvelinus*), salmone del Pacifico (*O.nerka*), salmone Atlantico (*Salmo salar*), ricciola giapponese (*Seriola quinquerradiata*), rombo (*Scopthalmus maximus*),Merluzzo atlantico (*Gadus morhua)*/ Rainbow trout (*O.mykiss*), brown trout (*Salmo trutta*), Salvelinus (*Salvelinus*), sockeye salmon (*O.nerka*), /Atlantic salmon (*Salmo salar*), Japanese amberjack (*Seriola quinquerradiata*), turbot (*Scopthalmus maximus*), Atlantic cod (*Gadus morhua*) / Радужная форель (*O. mykiss*), кумжа (*Salmo trutta*), гольцы (*Salvelinus*), нерка (*O. nerka*), атлантический лосось (*Salmo salar*), желтохвост (*Seriola quinquerradiata*), тюрбо (*Scopthalmus maximus*), треска (*Gadus morhua*)
	Malattia da herpesvirus dello Storione siberiano/Siberian Sturgeon Herpesvirus Disease (SbSHVD) / *Герпесвирусная болезнь сибирского осетра (SbSHVD)*	Rappresentati della famiglia Acipenseridae /Representatives of family Acipenseridae/ Представители семейства Acipenseridae
	Malattia da iridovirus dello storione bianco (WSIV) /White Sturgeon Iridoviral Disease (WSIV) / *Иридовирусная болезнь осетровых рыб (WSIV)*	Rappresentanti della famiglia Acipenseridae /Representatives of family Acipenseridae/ Представители семейства Acipenseridae
	Malattia da Occhialone Iridovirus (RSIVD) /Red Sea Bream Iridoviral Disease (RSIVD) / *Иридовирусная болезнь красного морского леща (RSIVD)*	Obiettivio dell'acquacoltura- orata (*Pagrus major. Acanthopagrus latus*, *Evynnis japonica*), seriola e loro ibridi (*Seriola quinqueradiata, S. dumerili, S. lalandi*), cobia (*Rachycentron canadum*), cernia(*Epinephelus)*, persico spigola striato ibrido (*Morone saxatilis*), cefalo (*Mugil cephalus*)/ /Objects of sea aquaculture - sea breams (*Pagrus major. Acanthopagrus latus*, *Evynnis japonica*), seriola (*Seriola quinqueradiata, S. dumerili, S. lalandi*) and they hybrids, cobia (*Rachycentron canadum*), groupers (*Epinephelus)*, hybrids of the striped bass (*Morone saxatilis*), flathead mullet (*Mugil cephalus*) Объекты морской аквакультуры – морские лещи (*Pagrus major, Acanthopagrus latus, Evynnis japonica*), лакедры (*Seriola quinqueradiata, S. dumerili, S. lalandi*) и их гибриды, кобия (*Rachycentron canadum*), групперы (*Epinephelus*), гибриды полосатого окуня (*Morone saxatilis*), кефаль лобан (*Mugil cephalus*)

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	Sindrome ulcerativa epizootica (EUS) /Epizootic Ulcerative Syndrome (EUS)/ *Эпизоотический язвенный синдром (EUS)*	Rappresentanti dei generi Acantupagrus, famiglia Ariidae (*Ariidae*), famiglia Ciprinidi (*Cyprinidae),* ordine Perciformi (*Perciformes*), famiglia Channidae (*Channidae*), genere Clarias (*Clarias*), famiglia Mugilidae (*Mugilidae*), famiglia Clupeidi (*Clupeidae*), famiglia Ario (*Arius sp*) e altro/ /Representatives of genera Acanthopagrus, family Ariidae (*Ariidae*), family Cyprinidae (*Cyprinidae*), order Perciformes (*Perciformes*), family Channidae (*Channidae*), genera Clarias (*Clarias*), family Mugilidae (*Mugilidae*), family Clupeidae (*Clupeidae*), family Arius sp (*Arius sp*) and other Представители рода Acanthopagrus, семейство ариевых (*Ariidae*), семейство карповых (*Cyprinidae*), отряд окунеобразных (*Perciformes*), семейство змееголовых (*Channidae*), род зубаток (*Clarias*), семейство кефалевых (*Mugilidae*), семейство сельдевых (*Clupeidae*), семейство аргусовых (*Arius sp*) и другие
Molluschi/Molluscs/*моллюски*	Malattia Parassitaria causata da *Bonamia Ostreae* (Binamioz) /Parasitic Disease caused by *Bonamia Ostreae* (Binamioz) / *Паразитарное заболевание, вызываемое Bonamia ostreae (бонамиоз)*	Ostriche piatte: ostrica fango meridionale (*Ostrea angasi*), Ostra chilena (*Ostrea chilensis*), Olympia ostrica (*Ostrea conchaphila*), ostrica piatta europea (*Ostrea edulis*), ostrica Argentina (*Ostrea puelchana*), Ostrica Asiatica (*Ostrea denselammellosa*), ostrica Asiatica (*Ostrea denselammellosa*) Flat oysters: southern mud oyster (*Ostrea angasi*), tiostrea chilensis (*Ostrea chilensis*), Olympia Oyster (*Ostrea conchaphila*), European flat oyster (*Ostrea edulis*), Argentina oyster (*Ostrea puelchana*), Ostrica Asiatica (*Ostrea denselammellosa*) /Asiatic oyster (*Ostrea denselammellosa*) Плоские устрицы: австралийская (*Ostrea angasi*), чилийская (*Ostrea chilensis*), олимпии (*Ostrea conchaphila*), европейская *(Ostrea edulis*), аргентинская (*Ostrea puelchana*), азиатская устрица (*Ostrea denselammellosa*)
	Malattia parassitaria causata da *Marteilia refringens* /Parasitic Disease caused by *Marteilia refringens* (Martelioz) / *Паразитарное заболевание, вызываемое Marteilia refringens* (мартелиоз)	Ostriche piatte: ostrica fango meridionale (*Ostrea angasi*)/Ostra chilena (*Ostrea chilensis*), Olympia ostrica (*Ostrea conchaphila*), Ostrica piatta Europea (*Ostrea edulis*), Ostrica Argentina (*Ostrea puelchana*), Cozza blu(*Mutilus edulis*) e Mitilo mediterraneo (*Mutilus galloprovincialis)*/ Flat oysters: southern mud oyster (*Ostrea angasi*), tiostrea chilensis (*Ostrea chilensis*), Olympia Oyster (*Ostrea conchaphila*), European flat oyster (*Ostrea edulis*), Argentina oyster (*Ostrea puelchana*), blue mussel (*Mutilus edulis*) and Mediterranean mussel (*Mutilus galloprovincialis*)/ Плоские устрицы: австралийская (*Ostrea angasi*), чилийская (*Ostrea chilensis)*, олимпии (*Ostrea conchaphila*), европейская (*Ostrea edulis*), аргентинская (*Ostrea puelchana*), мидия съедобная (*Mutilus edulis*) и черноморская мидия (*Mutilus galloprovincialis)*
Crostacei/Crustacean / *Ракообразные*	Peste dei gamberi- malattia fungina causata da *Aphanoomyces astaci* / Crayfish Plague - fungous disease caused by *Aphanoomyces astaci* / *Чума раков – грибковое заболевание, вызываемое Aphanoomyces astaci*	Gamberi:gambero di fiume europeo (*Astacus astacus*), Gamberi artigli bianchi (*Austropotamobius pallipes*), gambero rosso di palude (*Procombarus clarkii*), Gambero segnale (*Pacifastacus leniusculus*), gambero Danubio (*Astacus leptodactylus*)/ Freshwater crayfish: broad-fingered crayfish (*Astacus astacus*), white-clawed crayfish (*Austropotamobius pallipes*), red swamp crayfish (*Procombarus clarkii*), signal crayfish (*Pacifastacus leniusculus*), Danube crayfish (*Astacus leptodactylus*) Речные раки: широкопалый (*Astacus astacus*), австралийский (*Austropotamobius pallipes*), американский (*Procombarus clarkii*), дальневосточный (*Pacifastacus leniusculus*), узкопалый (*Astacus leptodactylus*)

6. Condizioni di imballaggio e trasporto/Terms of packaging and transportation / *Условия упаковки и перевозки*

6.1. Le merci di cui al punto 2 del presente certificato sono trasportate in condizioni, compresa la qualità dell'acqua, che non compromettono il loro stato di salute./The goods indicated in point 2 of this certificate are transported under conditions, including the water quality, that do not change their health status. / *Перечисленные в пункте 2 настоящего сертификата объекты транспортируются в условиях, включая качество воды, которые не меняют состояния их здоровья.*

6.2. Le merci di cui al punto 2 del presente certificato sono state imballate in contenitori nuovi o altri imballaggi che sono stati puliti e disinfettati per distruggere gli agenti patogeni. /The goods indicated in point 2 of this certificate have been packed in new containers or other packaging which were cleaned and disinfected to destroy pathogens. / *Перечисленные в пункте 2 настоящего сертификата объекты упакованы в новые контейнеры или иную упаковку, прошедшую очистку и дезинфекцию с целью уничтожения возбудителей болезней.*

* conservare una delle scelte sopra menzionate, barrare se del caso/Keep one of the above-mentioned options, cross out as appropriate / *Оставить одну из вышеуказанных записей, зачеркнув ненужные*

6.3. Ogni singolo imballaggio è numerato ed è apposta un' etichettata sulla superficie esterna del collo che contiene i dati di cui ai punti 1.1., 1.2., e 2.2. del presente certificato (ad eccezione del trasporto dei pesci vivi effettuato da una compagnia di trasporto specializzato). /Every individual package unit is numbered and marked by a label on the outer surface of the package containing the data specified in points 1.1., 1.2., and 2.2. of this certificate (except live fish carried by specialized transportation facility). / *Каждая индивидуальная единица упаковки пронумерована и маркирована этикеткой, находящейся на поверхности упаковки и содержащей информацию, приведенную в пунктах 1.1, 1.2 и 2.2 настоящего сертификата (за исключением живой рыбы перевозимой специальным транспортом).*

Luogo Place *Место*_____	Data Date *Дата*_____	Timbro Official stamp *Печать*_____

Firma del veterinario pubblico/di stato/ Signature of the State / official veterinarian
Подпись Государственного / официального ветеринарного врача

Nome e qualifica in stampatello /Name and position in capital letters/ *Ф.И.О. и должность заглавными буквами*

Firma e timbro deve essere di colore diverso dal certificato stampato /Signature and stamp must be in a different colour to that in the printed certificate */ Подпись и печать должны отличаться цветом от бланка*

* conservare una delle scelte sopra menzionate, barrare se del caso/Keep one of the above-mentioned options, cross out as appropriate / *Оставить одну из вышеуказанных записей, зачеркнув ненужные*

Figure 6. Moroccan export certificate for fishery products

I LPL IT 01/10

CERTIFICAT SANITAIRE
Relatif à l'importation au Royaume du Maroc des produits de la pêche destinés à la consommation humaine *
***N°*……

CERTIFICATO SANITARIO
Relativo all'importazione nel Regno del Marocco di prodotti della pesca destinati al consumo umano
N°……

Pays expéditeur / Paese speditore ……..……..……
Ministère(ou Département) / Ministero (o Dipartimento) ……..……..
Service / Servizio ……...……

I-*Identification des produits* /Identificazione dei prodotti:

Nature des produit de la pêche et de l'aquaculture / Natura dei prodotti della pesca e di acquacoltura *([1])* ……..……
Espèce(nom scientifique) / Specie (nome scientifico*)*……..……..…...
Présentation commerciale / Presentazione commerciale ……..
Type de traitemet / Tipo di trattamentot([2]) ……..……
Nature de l'emballage / Natura dell'imballaggio ……..……..……
Nombre de pièces ou d'unités d'emballage / Numero di colli o imballi ……...……
……..
Températures de stockage et de transport requises / Temperature di stoccaggio e di trasporto richieste
……..……..……

Lots/Codes **Lotti/codice**	***Nombre de sacs/cartons/*** **Numero di buste/cartoni**	***Poids net/*** **Peso netto**	***Date de production/*** **Data di produzione**	***Date de péremption/*** **Data di scadenza**

II- *Origine des produits*/ Origine dei prodotti:
Pays d'origine/ Paese d'origine ……
Nom(s) et numéro(s) d'agrément officiel de l'(des) établissement(s) de provenance / Nome(i) e numero(i) di riconoscimento ufficiale dello (degli) stabilimento(i) di provenienza ……..……
……

III-*Destination des produits*/ Destinazione dei prodotti :
Les produits susvisés sont expédiés / I prodotti sopra indicati sono spediti :
De (lieu d'expédition) / Da (luogo di spedizione) ……..……
A (pays et lieu de destination) / A (luogo di destinazione)……..
Date de l'expédition / Data di spedizione ……..……..……..
Nature et identification du moyen de transport / Natura ed identificazione del mezzo di trasporto:
……

N° du scellé / N° di sigillo ……
……..……..……
Nom et adresse du destinataire / Nome ed indirizzo del destinatario :……..……
……..……
……

IV- *Renseignements sanitaires* / Informazioni sanitarie:
Je soussigné, vétérinaire officiel, certifie que les produits de la pêche ou de l'aquaculture ([1]) désignés ci-dessus / Io, sottoscritto veterinario ufficiale, certifico che i seguenti prodotti della pesca e di acquacoltura ([1]):

1) *Lorsqu'il s'agit de produits de l'aquaculture/*Nel caso di prodotti dell'acquacoltura:
- *Si les produits sont d'une espèce sensible à l'AIS* et/ou à la NHE* /* Se i prodotti sono ottenuti da una specie sensibile alla ISA* e/o alla EHN*:

(i) *ils proviennent d'une zone considérée comme indemne d'AIS ou de NHE conformément aux normes de l'OIE /* provengono da una zona considerata indenne da ISA o da EHN conformemente alle norme OIE*;*
(ii) *Ont été mis à mort et éviscérés/* Sono stati abbattui e eviscerati.
- *Si les produits sont d'une espèce sensible à la SHV* et/ou à la NHI* /* Se i prodotti sono ottenuti da una specie sensibile alla VHS* e/o alla IHN***:**
(i) *ils proviennent d'une zone considérée comme indemne de SHV ou de NHI conformément aux normes de l'OIE /* provengono da una zona considerata indenne da VHS o da IHN conformemente alle norme OIE*;*
(ii) *Ont été mis à mort et éviscérés/*Sono stati abbattuti e eviscerati.

2) *ont été capturés et manipulés a bord des navires conformément aux règles d'hygiène exigées en la matière /* sono stati catturati e manipolati a bordo delle navi nel rispetto delle norme igieniche stabilite in materia*;*

3) *ont été débarqués, manipulés, et le cas échéant, préparés, transformés, congelés, décongelés, emballés, identifiés, entreposés et transportés de façon hygiénique, dans le respect des recommandations du Codex alimentarius /* sono stati sbarcati, manipolati e, a seconda dei casi, imballati, preparati, trasformati, congelati, scongelati o immagazzinati nel rispetto delle norme igieniche di cui alle raccomandazioni del Codex Alimentarius;

4) *ont été soumis à un contrôle sanitaire officiel, conformément à la réglementation en vigueur /* sono stati sottoposti a controllo sanitario conformemente alla normativa in vigore*;*

5) *proviennent d'un établissement agréé par t'autorité compétente officielle et appliquant un programme fondé sur les principes HACCP, tels que fixés par les recommandations du Codex Alimentarius /* provengono da uno stabilimento riconosciuto dall'autorità ufficiale competente e che applica un programma basato sui principi HACCP fissati dalle raccomandazioni del Codex Alimentarius*;*

6) *ne proviennent pas d'espèces toxiques ou contenant des biotoxines /* non sono stati ottenuti da specie tossiche o contenenti biotossine*;*

7) *sont conformes aux critères organoleptiques, parasitologiques, microbiologiques et chimiques en vigueur /* rispondono ai criteri organolettici, parassitologici, chimici e microbiologici in vigore*;*

8) *ne contiennent aucune substance antiseptique ou autre additifs ou colorants non autorisés et compte tenu des plans de surveillance mis en place par les autorités sanitaires compétentes, ils ne renferment pas de contaminants dus à l'environnement, de résidus de pesticides, d' éléments radioactifs ou de médicaments, en quantité excédant les niveaux admissibles susceptibles de les rendre dangereux ou nocifs pour la santé humaine /* non contengono alcuna sostanza antisettica o altri additivi o coloranti non autorizzati. Tenuto conto dei piani di sorveglianza adottati dalle autorità sanitarie competenti, non contengono contaminanti ambientali, residui di pesticidi, di elementi radioattivi o di medicinali in quantità superiori ai limiti ammissibili tali da renderli pericolosi o nocivi per la salute umana;

9) *ont satisfait à des épreuves permettant de vérifier leur stabilité (pour les conserves) /* sono stati sottoposti, con esito favorevole, a esami intesi a verificarne la stabilità (per le conserve) *([1]) ;*

10) *sont sains et propres à la consommation humaine /* sono sani ed idonei al consumo umano*;*

11) *ne font l'objet d'aucune restriction de police sanitaire et sont en vente libre dans le pays d'origine /* non sono oggetto di alcuna restrizione di polizia sanitaria e sono in libera vendita nel paese di origine **.**

Fait à/Fatto a……..*le*/il ……..……
(*lieu*/luogo) (*date*/data)

Sceau officiel/Sigillo ufficiale [3]

(Nom et prénom en lettres capitales du vétérinaire officiel/
Cognome e nome in stampatello del veterinario ufficiale) [3]

(Cachet et segnature/Timbro e firma)

****AIS****: Anémie infectieuse du saumon*/ ISA: Anemia infettiva del salmone;
****NHE****: Nécrose hématopoïétique épizootique*/ EHN: necrosi ematopoietica epizootica;
****SHV****: Septicémie Hémorragique virale*/VHS: setticemia emorragica virale;
NHI: *Nécrose hématopoïétique infectieuse*/IHN: necrosi ematopoietica infettiva
([1]) *Rayer la mention inutile*/ Cancellare la voce non pertinente;
([2]) *Vivants, réfrigérés, congelés, salés, fumés, en conserves, etc.*/Vivi, refrigerati, congelati, salati, affumicati, in conserva, ecc.
([3]) *La couleur du sceau et de la signature doit être différente de celle des autres mentions du certificat.*/Sigillo e firma devono essere di colore diverso dalle altre parti del certificato.

Code:IPP 12/09,

8. VETERINARY CONTROLS IN THE UNITED STATES OF AMERICA

Health and hygiene checks are conducted by the U.S. Food and Drug Administration (FDA) of the Department of Health and Human Services, which regulates all food except meat and poultry, as well as by the Food Safety Inspection Service (FSIS) of the United States Department of Agriculture (USDA). A federally mandated seafood rule (FDA, 1995) is the basis for sanitary procedures for processing and importing fish and fishery products into the United States of America, including Good Hygienic and Manufacturing Practices and HACCP.

The Food Safety Modernization Act (FSMA) of 2011 encourages companies to participate in a voluntary verification scheme based on periodic certifications, inspections, hazard analysis and biannual preventive control plans. The FDA seeks to prevent entry of unsafe goods or to remove them from commerce through advisory actions (letters of warning known as 'untitled letters'), administrative actions (citations, detentions and administrative meetings), and judicial actions (seizure, injunctions and prosecutions). Section 801 of the Federal Food, Drug and Cosmetic Act authorizes the FDA to examine foodstuffs entering the United States of America through U.S. Customs and Border Protection, either prior to entry or after safe delivery to importers/brokers. Importers, or their representatives, are required to file an application with the United States customs authorities for each shipment of goods. Importers are also requested to provide copies of customs entry documents, together with an invoice of all items listed, to the FDA. Recent electronic filing advances are simplifying this procedure. Customs authorities notify the FDA of all applications to them for FDA-regulated products. The FDA decides which entries need to be examined and arranges for samples to be collected accordingly.

All imported seafood is required to meet the same standards as those for domestic goods. Products that appear to be adulterated, misbranded, or manufactured, processed and packed under insanitary conditions may be refused admission. The Food, Drug and Cosmetic Act authorizes the FDA to detain any goods and products that do not appear to comply with the act. In these cases, the relevant FDA district office issues a Notice of Detention and Hearing specifying the nature of the violation as stated to the owner or consignee, who is entitled to an informal hearing to provide testimony and/or documentation on the suitability of the product for import into the United States. If the product is found not suitable, it has to be either exported or destroyed within 90 days. Compared with the EU, the number of detentions/rejections is far higher. Some 8 284 detentions/rejections of fishery products were recorded between January 2007 and August 2014. Due to its dominant position in the importation of fishery products into the United States of America, China was the importing country with the highest number of detentions in this period (1 320), followed by Viet Nam (1 170), Indonesia (668) and Bangladesh (617). It is interesting to note that the second biggest exporter to the United States of America, Canada, performed relatively well, with only 170 detentions.

9. VETERINARY CONTROLS IN CANADA

The main body for health and hygiene checks on foodstuffs imported to Canada is the Canadian Food Inspection Agency (CFIA), which was set up in 1997. The CFIA is responsible for inspecting imported fish and fish products to prevent the marketing of unsafe, unwholesome or mislabelled products. The inspection effort is mainly concentrated on foreign manufacturers of processed products with a history of poor compliance with Canadian standards. Inspection efforts have been reduced thanks to the establishment of MOUs or MRAs with various other countries having reliable inspection systems.

In 2012 the Government of Canada passed the Safe Food for Canadians Act (Bill S-11) to establish safeguards against potentially unsafe food. This legislation has combined and consolidated the Fish Inspection Act, the Canada Agricultural Products Act, the Meat Inspection Act, and the food provisions of the Consumer Packaging and Labelling Act. At the federal level, responsibility for food safety is shared by the Ministries of Agriculture and Agri-Food and of Health. Through the CFIA, the Ministry of Agriculture and Agri-Food conducts all federal food inspection activities. The Ministry of Health is instead responsible for establishing policies and standards relating to the safety and nutritional quality of food sold in Canada. The CFIA has an automated importation application, the purpose of which is to provide accurate and timely information on importation requirements. Under this system, users must answer a series of questions concerning the origin, destination, end use and various characteristics of the product they wish to import, and must provide reference data to categorize foodstuffs according to the codes of the Harmonized Commodity Description and Coding System. Importers must notify the CFIA at least 48 hours before importing their products. The CFIA then decides whether the product should be inspected or not. It maintains a database of all fish importations – listed by manufacturer/processor and by product description – which also includes data regarding compliance for all inspections undertaken.

In Canada, the importer can also undertake responsibility for inspection through a Quality Management Programme for Importers (QMPI). Under this system, the importer must develop a quality management system and provide details of that system to the CFIA. Once it has been accepted, the importer must implement it and provide written attestation of compliance with the system. Analyses conducted according to the QMPI must be equal to or exceed the minimum requirements as regards the frequency and typologies of analysis as established by the CFIA. An accredited laboratory must conduct all microbiological and chemical analyses. The QMPI system is mostly intended for larger importers, as the system has high costs of licensing and maintenance. However, the QMPI importer has total control over the imported fish, and this can mean significant savings in terms of time, which is often a critical factor in trade. Currently, there are 18 QMPI importers (of a total of approximately 1 000 fish importers to Canada), who represent some 40 percent of total fishery products imported. This system also assists the CFIA in targeting its inspection resources to areas of non-compliance.

All foodstuffs packaged for consumer use and imported into Canada must comply with the basic food labelling requirements specified by the Food and Drugs Act and Regulations and the Consumer Packaging and Labelling Act and Regulations. Labelling requirements include providing the common name of the food, the list of ingredients and constituents, the name and address of the responsible party, a net quantity declaration in metric measures and a 'best-before' date when required. Fewer inspection efforts are devoted to foreign exporters/processors with a history of good compliance. Foreign processors that have consistently complied with Canadian regulations (in at least 10 consecutive inspections) can be put on the 'A' List.

The inspection of sea products is conducted by 'standard testing' applied to all products; and by 'specialized testing' that normally depends on the estimated safety risk of the product, with microbiological and chemical analyses conducted on products on the Import Alert List or that have not been inspected during the last two years. Specialized testing is also applied to products on a random basis, with a frequency that varies from 5 to 15 percent, depending on the nature of the product and its previous risk record.

10. VETERINARY CONTROLS IN JAPAN

The main laws governing the entry of food products into Japan are the Food Sanitation Law and the Quarantine Law. Under the Food Sanitation Law, all importers of food must submit an import notification to the Ministry of Health, Labour and Welfare (MHLW) when they intend to import a consignment. Without this notification, the imported food cannot be sold or used for business purposes.

When a consignment arrives at a Japanese port, a Notice of Customs Clearance (i.e. a notification of arrival) is sent to the importer from the relevant customs office, and the customs clearance procedure is initiated. At the quarantine station, food sanitation inspectors examine and inspect the documentation to confirm that the foods comply with the Food Sanitation Law. The import notification must contain the following information:

- name and address of importer or importing companies;
- indication of nature of goods (foodstuffs, additives, etc.);
- quantity and weight of products;
- nature and function of packaging;
- code or number if products are marked with these;
- name of additives;
- ingredients and method of manufacturing for processed food;
- components of food additives if present;
- name and address of processor of food;
- name and address of processing plant;
- port of loading and date;
- port of landing and arrival date;
- name of vessel or flight number;
- name and address of arrival deposit;
- any existing damage to products.

At the quarantine station, the food safety inspectors examine the notification and attached documents to determine any necessity for on-site, organoleptic, chemical, physical or microbiological examinations. If the inspector does not find any potential violation of the Food Sanitation Law (e.g. there has been no past history of food safety hazards in the food), the inspector accepts the notification. About 10 percent of any cargo is subject to tests that monitor the prevalence and concentration of chemical residues, indicator microorganisms and pathogens.

If the notified food is in the category of 100 percent mandatory testing, it will be examined to ensure that it complies with the Food Sanitation Law and its standards and specifications, and it will be held in warehouses around the port of entry until the test results indicate that the food complies with the law.

There are 31 quarantine stations in Japan where import notifications are submitted, examined and accepted. In 2009, 368 food inspectors with tertiary qualifications in agriculture, chemistry, veterinary science, livestock, fisheries or food science and technology were involved in document inspections, on-site inspections and chemical and microbiological examinations (www.mhlw.go.jp/english/topics/importedfoods/10/10-07.html).

Certain fishery products require approval for import prior to customs clearance procedures. These are:

- *either* non-liberalized products subject to import quotas: live inshore fish (herring, cod, yellowtail, sardine, horse mackerel, saury); fresh, chilled or frozen inshore fish and cod roe; inshore fish dried, salted or in brine; fresh, chilled or frozen fish fillets and other prepared fish meat; fish meal; cod roe; dried sardines; scallops, adductor muscles of shellfish, cuttlefish and squid, except *mongo*; edible seaweed, prepared seaweeds; and items covered or controlled by international conventions or agreements;
- *or* designated goods originating from or shipped from certain specific areas.

Table 1 outlines specific agreements between Japan and other countries.

Table 1. Countries having agreements with Japan

Whales and their prepared meats	Non-member countries of the International Whaling Convention, such as Brazil, Ireland, Republic of Korea, Norway, Peru, etc.
Salmon, trout and their prepared meats	China, Democratic People's Republic of Korea and Taiwan Province of China
Bluefin tuna and their prepared meats	Belize, Honduras and Equatorial Guinea
North Atlantic swordfish and their prepared meats	Belize, Honduras
Marine mammals, other aquatic animals, fish, crustaceans and their prepared meats	Items shipped from outside Japanese territorial waters

Since April 2002, requirements for labelling foodstuffs containing allergic substances have been regulated by the Allergy Labeling under Food Sanitation Law. As regards fish, it is recommended that foodstuffs containing abalone, cuttlefish, salmon roe, shrimp, crab, salmon and mackerel as raw materials be labeled as such.

According to the Japan Agricultural Standard (JAS) Certification System for quality and labelling, the names of foods and country of origin for fresh fish and the names of foods, raw materials, content quantity, manufacturer, shelf life, and preservation method for processed marine products must be clearly indicated on the label. A JAS mark may be affixed to marine products after customs clearance, although the use of the mark is at the discretion of the importer and is not mandatory. Processed marine products include specially packaged boiled fish pastes, such as *kamaboko*; processed, mixed and dressed sea urchin; various flavorings and seasonings; shavings of dried bonito (*kezuribushi*); dried sardines; cuttlefish (*mongo-ika*); fish ham and fish sausage. JAS standard grading

can be based on inspection data from a ‘designated foreign testing organization’ accepted by the Japanese Ministry of Agriculture, Forestry and Fisheries.

On 29 May 2006, MHLW introduced a ‘positive list system’ for agricultural chemical residues in those foods for which maximum residue levels (MRLs) have not been established to prohibit distribution of foods containing agricultural chemicals above 0.01 ppm (including pesticides, feed additives and veterinary drugs). Before this date, foods found to contain chemicals were not prohibited for sale if an MRL for the chemical had not been established.

11. VETERINARY CONTROLS IN CHINA

China is the world's largest producer, consumer, importer and exporter of fish and fishery products, handling more than 35 percent of global production. In the last three years, major causes of detentions/rejections for fish and fishery products were represented by 'other' causes, followed by microbiological and chemical.

According to the Chinese 'food safety bible' (on 1 June 2009, China enacted its first Food Safety Law), domestic fish and fishery products are basically managed by the Ministry of Agriculture (MOA). Following another important law in the food safety area, Law of the People's Republic of China on Quality and Safety of Agricultural Products, import and export of fish and fishery products are under the supervision of the General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ). A regulation incorporating the principles of the Food Safety Law into management of the international fish and fishery products market was enacted by AQSIQ on 1 June 2011 (Administrative Measures of Inspection, Quarantine and Supervision on Import and Export Aquatic Products). As the China Inspection and Quarantine Bureau (CIQ) updates regulations and varies inspection requirements, exporters should always check with the AQSIQ website and local CIQ offices for the most recent and detailed procedures:

1. Ensure that "the official inspection and quarantine certificates issued by export country or region, accompanying the aquatic products that are imported into China, meet the requirements provided by the relevant documents and certificates issued by AQSIQ".

   The region/country list confirmed by AQSIQ on 30 August 2012:

   Asia (17): Bangladesh; Brunei Darussalam; China, Hong Kong SAR; India; Indonesia; Iran (Islamic Republic of); Japan; Republic of Korea; Malaysia; Myanmar; Pakistan; Philippines; Singapore; Sri Lanka; Thailand; Turkey; Viet Nam;

   Europe (16): Denmark, Faroe Islands, France, Germany, Greece, Greenland, Iceland, Ireland, Italy, Lithuania, Netherlands, Norway, Portugal, Russian Federation, Spain, United Kingdom;

   Americas (11): Argentina, Brazil, Canada, Chile, Costa Rica, Cuba, Ecuador, Mexico, Peru, United States of America, Uruguay;

   Africa (6): Kenya, Madagascar, Mauritius, Morocco, South Africa, Uganda;

   Oceania (3): Australia, Fiji, New Zealand.

2. Register the overseas establishment and the consignees in China with AQSIQ, following the requirements of the Provisions on the Administration of Registration of Foreign Enterprises Producing Imported Food. Remember to set up import and distribution records, which should be kept for not less than two years.

3. Consult the local CIQ regarding the species to be imported into China. If the species are imported for the first time and/or are amphibians, reptiles and aquatic mammals and other cultured aquatic products with high risk, the consignee of the above-mentioned products must follow the formal process for quarantine approval and obtain an Import Permit for Entry Animal and Plant Quarantine of the People's Republic of China prior to signing a trade contract. For information on these procedures and requirements, please refer to the Regulations for the Implementation of the Law of the People's Republic of China on the Entry and Exit Animal and Plant Quarantine.
4. Collect the original version of official inspection and quarantine certificates issued by the export country or region, certificate of origin, trade contract, bill of lading, packing list, invoice, etc. They are required when applying to the port CIQ for inspection/quarantine prior to or upon the aquatic products' entry through the port.
5. Ensure that the aquatic products imported into China meet all requirements for hygiene, safety, labelling, storage, etc.

CIQ will conduct on-site inspection and quarantine according as follows:

- Check documents and inspect goods.
- Check whether packaging meets basic packaging requirements for the imported aquatic products.
- Conduct plant quarantine on the import of brined or dried aquatic products that are likely to grow plant pests, and carry out disinfestation when necessary.
- Check whether goods are rotten or deteriorated, or with foreign matter, or dried, or with too much iced blood, ice or frost.
- Check the label of pre-packaged aquatic products in accordance with provisions. The exporter must provide a Chinese label with the mandatory requirements of national technical specifications. CIQ will then inspect the label in accordance with provisions.
- Collect samples to test or monitor the following items: pathogenic microbes, heavy metals, residues of pesticides and veterinary drugs and other toxic or harmful substances, epidemic diseases and parasites, and other required items. Imported pre-packaged food must have Chinese-language labels and instructions. Labels and instructions must comply with the Food Safety Law of the People's Republic of China, 1 June 2009, and the provisions of other laws, regulations and food safety standards of China, and must indicate country of origin and name, address, and contact information of the domestic agent.

After the goods have passed inspection and quarantine, the Certification of Inspection and Quarantine of Entry Goods will be issued by CIQ to permit the production, processing, sale and use of the products. In the event that food testing is needed while staff are performing their regulatory duties, the executive departments of quality supervision, industry and commerce, and food and drug administration at the county level or above shall entrust and pay food-testing agencies to conduct testing compliant with the requirements of the law. In the case of disputes over testing results, retesting shall be conducted in accordance with the law.

For importation of food that does not yet have a national food safety standard, or importation of a new food additive variety, or a new food-related product for the first time, the importer shall submit an application and relevant safety assessment materials to the executive department of health under the State Council. That department will decide whether to approve or reject such application according to Article 44 of the above law and shall promptly develop corresponding national food safety standards. In the event that a food safety incident occurs overseas and may impact China, or a major food safety problem has been detected in imported food, CIQ (the entry-exit inspection and quarantine authority) will issue a risk alert or take prompt control measures and notify the executive departments of health, agriculture, industry and commerce, and food and drugs under the State Council. These departments will take corresponding actions immediately after receiving the notification. Governments at the county level or above shall formulate emergency plans for food safety incidents within their jurisdiction – based on relevant laws, regulations, the emergency plan of the higher government level and the local situation – and will submit their plans to the higher government level for the official record.

Figure 7 shows an export certificate for fishery products from the EU to China.

Figure 7. Chinese export certificate for fishery products

证书号 Num. Ref:

意大利国向中华人民共和国出口水产品检验检疫证书

Health Certificate/ Certificato sanitario

For fish and fishery products intended for export from Italy to the People's Republic of China
Per prodotti ittici da esportare dall` Italia alla Repubblica Popolare di Cina

I.主管当局信息 Information of competent authority	Informazioni sulle autorita' competenti:
输出国 Country of export Paese esportatore:	
生产国 Country of production/Paese produttore	
主管当局 Competent authority/ Autorita' competente	
出证部门 Department of certificate issuance Ufficio che rilascia il documento:	
II 水产品信息 Identification of the fishery products Identificazione del prodotto ittico	
商品名称 Commodity name/ Nome del prodotto	
学名 Scientific name nome scientifico:	
包装数量 Number of packages/ nr di imballaggi	
净重 Net Weight peso netto:	
III.水产品来源 Origin of the fishery products Origine dei prodotti ittici	
产地 Production Place luogo di produzione:	
加工方式 Processing Type[1]/ tipo di lavorazione	
生产模式 Production Mode Metodo di produzione:	
养殖 Aquacultured : 是 Yes□否 No□ Allevamento Si No	野生捕捞 Wild Caught 是 Yes □ 否 No □ Pesca naturale Si No
养殖区域 Aquaculture area distretto di allevamento:	捕捞区域 Catch Area Localita' di pesca: 捕捞渔船船名及编号 Name & Number of Vessel for the catch Nome e numero del peschereccio:
生产加工企业名称及注册号 Production and processing enterprise name and registration number Nome e numero di registrazione dello stabilimento di produzione e lavorazione	
生产日期 Production Date data di produzione :	
IV 运输信息 Information of Transport	Informazioni sul trasporto
发货人名称及地址 Name and address of Consignor Nome e indirizzo del mittente:	
收货人名称及地址 Name and address of Consignee Nome e indirizzo del destinatario:	

发货地 Place of dispatch production Luogo di spedizione ：	
目的地 Place of destination/ luogo di destinazione	
运输工具信息 Means of transport Mezzo di trasporto：	
船只名称 Name of Vessel Nome della nave：	
航班号 Flight Number Numero di volo：	
其他运输工具信息 other transport means Altri mezzi di trasporto：	
集装箱号 Container Number Nr del container：	
封识号 Seal Number Nr del sigillo：	

V 健康声明 Health Attestation Attestazioni sanitarie

兹证明：This is to certify that Si certifica che :

1.上述产品来自主管当局注册的企业。The above fishery products were come from the establishment approved by competent authority

I prodotti ittici su menzionati provengono da stabilimenti approvati dalle autorita' competenti.

2. 该产品在卫生条件下生产、包装、储藏和运输，并置于主管当局监督之下。The products were produced, packed, stored, and transported under sanitary condition, which were under the supervision of competent authority.

I prodotti sono stati lavorati, confezionati , immagazzinati e trasportati in condizioni igieniche sotto la supervisione delle autorita' competenti

3. 该产品经主管当局检验检疫，未发现中国规定的有害病菌、有毒有害物质和异物。The products were inspected and quarantined by competent authority and not found any pathogenic bacteria, harmful substances and foreign substances regulated in the P.R.China.

I prodotti sono stati ispezionati e sottoposti a quarantena dalle autorità competenti che non hanno rilevato la presenza di batteri patogeni, sostanze nocive e sostanze estranee come previsto dalla RPC

4. 该产品符合兽医卫生要求，适合人类食用。The products meet veterinary sanitary requirements and fit for human consumption.

I prodotti soddisfano i requisiti sanitari e sono stati giudicati idonei al consumo umano

签发地点 Done at place Luogo	签发日期 Done at dates Data
官方印章 Official Stamp Timbro ufficiale	官方兽医签字 Official Veterinary Signature Firma del veterinario ufficiale

注释 Note:1.冷藏、冷冻、干制、熏制、罐装等。/Refrigerated，Frozen，Dried，Smoked，Canned.

2.此证书内容不适用部分以***填充。/If any of the information required is not applicable, then the blank area must be filled with ***.

Note 1: refrigerato, congelato, essiccato, affumicato, inscatolato

2: se le informazioni richieste non competono , la parte non compilata va riempita con 3 asterischi ***

12. FUTURE PERSPECTIVES

The increase in fish trade and the opening of large new markets will create new issues related to the non-harmonization of standards. The type of packaging (certification of materials used), origin of the catch (IUU fishing) and labelling of products will probably represent the most important causes of detention. The traceability of all goods traded will always be more important in a philosophy of open, accountable business dealings. The modernization of systems of traceability of batches of fishery products will allow considerable savings of money and time at the border.

The definition of quality will in the future be increasingly tied not only to the hygiene and safety of fish products, but also to the required certification. Veterinary control standards are basically established as a percentage based on risk analysis. The costs to the community are very high, and only the harmonization of standards with exporters will permit their reduction.

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ISBN 978-92-5-109233-0

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I5663E/1/05.16