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THE BUREAU OF STANDARDS, METROLOGY AND INSPECTION
MINISTRY OF ECONOMIC AFFAIRS

HACCP Product Certificate

I. Consignment information

Certificate number:

Name of Consignor: Address: Tel:	Name of Consignee: Address: Tel:
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II. Origin

Name of processing premises: Address of processing premises: Registration No. of processing premises:	
Commodity: Code number (where available): Presentation/treatment of product: Origin (from): Destination (to): Means of transport:	Type of packaging: Number of package: Total net weight: Date (period) of Manufacturing: Required storage and transport temperature:

III. Products Attestation

<i>The fish and fishery products specified on the front of this certificate were processed by the establishment that has implemented Hazard Analysis Critical Control Point programs and sanitary procedures.</i>

IV. Remarks

HEALTH CERTIFICATE FOR EXPORT OF NON-SALMONID AQUATIC ANIMAL PRODUCTS FROM TAIWAN TO NEW ZEALAND, ISSUE BY THE BUREAU OF STANDARDS, METROLOGY AND INSPECTION MINISTRY OF ECONOMIC AFFAIRS, TAIWAN (R.O.C.) Port dispatched from: Date of departure: Name of aquatic animal species in the product if required: Container number: Seal number: I, the undersigned Certifying Official, certify that the products described above satisfy the following requirements: General Requirements (1) The product was processed at premises that follow Good Manufacturing Practice (GMP) and Hazard Analysis and Critical Control Point (HACCP) programmes. (2) The product was processed at premises that are approved for export of aquatic animal products. Specific Requirements (3) Non-salmonid fish products commercially packaged for direct retail sale (delete where not applicable): (a) The product is derived from a fish species that does not belong to the family Salmonidae. (b) The net content of each package is not more than 1.0 kg or 1.0 litre (delete where not applicable); or (c) The net content of each package is more than 1.0 kg or 1.0 litre (delete where not applicable) [Note: The importer must have an import permit for this option], or (d) The consignment includes packages with net content of not more than 1.0 kg or 1.0 litre and more than 1.0 kg or 1.0 litre (delete where not applicable) [Note: The importer must have an import permit for this option.] (4) Heat-treated non-salmonid fish products (delete where not applicable): (a) The product is derived from a fish species that does not belong to the family Salmonidae. (b) The product has been heat treated to one of the following time/temperature parameters:

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- (i) Heat treated to a minimum core temperature of 85°C for a period of not less than 15 minutes (delete where not applicable); or
(ii) Heat treated to a minimum core temperature of 90°C for a period of not less than 10 minutes (delete where not applicable).
- (5) Dried non-salmonid fish products (delete where not applicable):
(a) The product is derived from a fish species that does not belong to the family Salmonidae.
(b) The product is eviscerated fish.
(c) The product was mechanically dried at a minimum core temperature of 100°C for a period of not less than 30 minutes.
- (6) Non-salmonid fish skin-off fish fillets (delete where not applicable):
(a) The product is derived from a fish species that does not belong to the family Salmonidae, and
(i) Has been frozen to a minimum core temperature of -20°C for a period of not less than 168 hours prior to transport; and/or
(ii) Will be frozen to a minimum core temperature of -20°C for a period of not less than 168 hours during transport (bill of lading or data logs of temperature records of the refrigerated container must be submitted to MPI for biosecurity clearance). Or
(b) The product is derived from _____ <write the full scientific name of the fish species> that belongs to the family _____ <write the name of the fish family>, which is listed in Schedule 7 of New Zealand's Import Health Standard: Aquatic Animal Products.
- (7) Low-risk, non-salmonid fish products (delete where not applicable):
(a) The product is derived from _____ <write the full scientific name of the fish species>, which is listed in Schedule 4 of New Zealand's Import Health Standard: Aquatic Animal Products.
(b) The product is derived from _____ <write the full scientific name of the fish species>, a fish species listed in Schedule 5 of New Zealand's Import Health Standard: Aquatic Animal Products, and
(i) Has been frozen to a minimum core temperature of -18°C for a period of not less than 168 hours prior to transport; or
(ii) Will be frozen to a minimum core temperature of -18°C for a period of not less than 168 hours during transport (bill of lading or data logs of temperature records of the refrigerated container must be submitted to MPI for biosecurity clearance).
(c) The product is derived from _____ <write the full scientific name of the fish species>, a fish species listed in Schedule 6 of New Zealand's Import Health Standard: Aquatic Animal Products; and
(i) Has been frozen to a minimum core temperature of -18°C for a period of not less than four months prior to transport; and/or
(ii) Will be frozen to a minimum core temperature of -18°C for a period of not less than four months during transport (bill of lading or data logs of temperature records of the refrigerated container must be submitted to MPI for biosecurity clearance).
- (8) Crustacean products commercially packaged for direct retail sale (delete where not applicable):
(a) The net content of each package is not more than 1.0 kg or 1.0 litre (delete where not applicable); or
(b) The net content of each package is more than 1.0 kg or 1.0 litre (delete where not applicable)
[Note: The importer must have an import permit for this option.]; or
(c) The consignment includes packages with net content of not more than 1.0 kg or 1.0 litre and more than 1.0 kg or 1.0 litre (delete where not applicable)
[Note: The importer must have an import permit for this option.]
- (9) Heat-treated crustacean products (delete where not applicable):
(a) The product is derived from _____ <write the full scientific name of the crustacean species>, which is listed in Schedule 8 of New Zealand's Import Health Standard: Aquatic Animal Products, and
(i) Was heat treated to a minimum core temperature of 100°C for period of not less than one minute; or
(ii) Was heat treated to a minimum core temperature of 90°C for a period of not less than 10 minutes; or
(b) The product is derived from _____ <write the full scientific name of the crustacean species>, which is NOT listed in Schedule 8 of New Zealand's Import Health Standard: Aquatic Animal Products and was heat-treated until the protein in the crustacean meat is coagulated.
- (10) Frozen crustacean products (delete where not applicable):
(a) The product is derived from _____ <write the full scientific name of the crustacean species>, which is listed in Schedule 8 of New Zealand's Import Health Standard: Aquatic Animal Products and has been frozen to a minimum core temperature of -20°C for a period of not less than 72 hours; or
(b) The product is derived from _____ <write the full scientific name of the crustacean species>, which is NOT listed in Schedule 8 of New Zealand's Import Health Standard: Aquatic Animal Products and has been frozen to a minimum core temperature of -18°C.

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(11) Haliotis spp. (abalone) products (delete where not applicable):

- (a) The product is meat derived only from Haliotis spp. (abalone).
- (b) The shells of the Haliotis spp. (abalone) have been removed completely.
- (c) The Haliotis spp. (abalone) meat has been heat-treated to a minimum core temperature of 55°C for a period of not less than 10 minutes.

(12) Mollusc products other than Haliotis spp. (abalone) (delete where not applicable):

- (a) The product is derived from a mollusc species that is not a Haliotis spp. (abalone).
- (b) The mollusc meat is cooked, dried, or frozen.
- (c) The mollusc shells have been removed completely and not included in the consignment (delete where not applicable); or
- (i) The shells were removed then cleaned and sanitised, and the mollusc meat put back on to the cleaned and sanitised shells (delete where not applicable).

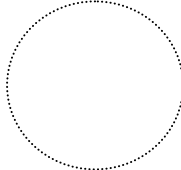
[Note: The importer must have an import permit for this option.]

(13) Aquatic animal meal / aquatic animal oil (delete where not applicable):

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

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

Signature of Authorized Officer


Official Stamp

Date: