Annex 13. Item 6.5.2. – Article 9.4.3. of Chapter 9.4. ‘Infection with *Hepatobacter penaei*’

CHAPTER 9.4.

INFECTION WITH *HEPATOBACTER PENAEI*(necrotising hepatopancreatitis)

[…]

Article 9.4.3.

Measures for the importation or transit of aquatic animal products for any purpose regardless of the *H. penaei* status of the exporting country, zone or compartment

The *aquatic animal products* listed below have been assessed as meeting the criteria for safety of *aquatic animal products* in accordance with Article 5.4.1. When authorising the importation or transit of these *aquatic animal products*, *Competent Authorities* should not require any *sanitary measures* related to *H. penaei,* regardless of the infection with *H. penaei* status of the *exporting country*, *zone* or *compartment*:

1) *aquatic animal products* that have been subjected to a heat treatment sufficient to attain a core temperature of at least ~~63~~95°C for at least ~~30~~five minutes, or a time/temperature equivalent that inactivates *H. penaei*;

2) crustacean *meal* that has been subjected to a heat treatment sufficient to attain a core temperature of at least ~~63~~95°C for at least ~~30~~five minutes, or a time/temperature equivalent that inactivates *H. penaei*;

3) crustacean oil;

4) chemically extracted chitin.

[…]

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