



Review of the biosecurity risks of imported prawns for human consumption

June 2023

The final report for the *Review of the biosecurity risks of imported prawns for human consumption* has been released.

The report recommends continued importation of prawns and prawn products into Australia, provided they comply with strengthened biosecurity measures.

The strengthened measures include requirements that:

- All prawns and prawn products must be frozen.
- All prawns and prawn products must have attained a minimum core temperature of 65°C to be considered a cooked prawn or prawn product.
- All countries seeking market access to Australia for whole, uncooked prawns must be able to demonstrate, to Australia's satisfaction, that the prawns are free from 10 diseases of biosecurity concern.

Pre-export and on-arrival testing for white spot syndrome virus (WSSV) and yellow head virus genotype 1 (YHV1) in frozen, uncooked, de-headed, de-shelled and deveined prawns is still considered necessary to manage biosecurity risks.

Assessing biosecurity risks

We carry out [biosecurity risk analyses](#) to evaluate the biosecurity risks associated with importing goods into Australia.

When we assess the biosecurity risks are unacceptable, we apply import conditions to reduce that risk. If import conditions don't reduce biosecurity risk to an acceptable level, the goods cannot be imported.

Our final report's recommended strengthened measures are stricter than those recommended by the World Organisation for Animal Health (WOAH) for prawns for human consumption. The measures meet our international rights and obligations under the World Trade Organization (WTO) and are supported by scientific risk assessments. These measures are necessary to protect the health of Australian crustaceans.



| | Cooked | Uncooked | Breaded, battered and crumbed | Highly processed product | Sourced from disease-free populations |
|-------------------------|--|---|--|--|---|
| Documentation | <ul style="list-style-type: none"> health certificate | <ul style="list-style-type: none"> import permit health certificate | <ul style="list-style-type: none"> import permit health certificate | <ul style="list-style-type: none"> import permit health certificate | <ul style="list-style-type: none"> import permit health certificate |
| Import conditions | <ul style="list-style-type: none"> frozen cooked at CA-approved premises appear fully cooked and have achieved a core temperature of at least 65°C fit for human consumption | <ul style="list-style-type: none"> frozen head and shell removed deveined WSSV and YHV1 batch freedom inspected, graded at CA-approved premises free from signs of disease fit for human consumption labelled | <ul style="list-style-type: none"> frozen head and shell removed processed, inspected, graded at CA-approved premises free from signs of disease prior to coating par-cooking | <ul style="list-style-type: none"> frozen head and shell removed processed, inspected, graded at CA-approved premises free from signs of disease before processing | <ul style="list-style-type: none"> frozen CA evaluation official assessment of pathogen freedom processed, inspected, graded at CA-approved premises fit for human consumption labelled |
| On-arrival requirements | <ul style="list-style-type: none"> inspection at a rate determined by the department | <ul style="list-style-type: none"> inspection at a rate determined by the department WSSV and YHV1 on-arrival testing | <ul style="list-style-type: none"> inspection at a rate determined by the department verification of par-cooking | <ul style="list-style-type: none"> inspection at a rate determined by the department | <ul style="list-style-type: none"> inspection at a rate determined by the department |

Competent authority (CA): veterinary or other government authority of a member country responsible for implementation of aquatic animal health and welfare measures, international health certification and other standards and recommendations in the World Organisation for Animal Health (WOAH) Aquatic animal health code.

WSSV: white spot syndrome virus.

YHV1: yellow head virus genotype 1.

Labelled: packaged prawns marked “For human consumption only. Not to be used as bait or feed for aquatic animals”.

Next steps

- Trading partners have until 4 August 2023 to provide comments to the department about the proposed import conditions.
- We will consider comments from trading partners on the proposed import conditions and publish a Biosecurity Advice confirming the date of implementation of the new import conditions.
- The final step in the process is to publish the new import conditions on our Biosecurity Import Conditions system (BICON).
- We will continue to closely monitor imports of prawns and prawn products to ensure that the import conditions continue to manage biosecurity risks appropriately.

More information

Learn more about the [review of prawns and prawn products](#)

Web agriculture.gov.au/biosecurity-trade/market-access-trade

Email prawnreview@agriculture.gov.au

Acknowledgement of Country

We acknowledge the Traditional Custodians of Australia and their continuing connection to land and sea, waters, environment and community. We pay our respects to the Traditional Custodians of the lands we live and work on, their culture, and their Elders past and present.

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