



## MARKET ACCESS ADVICE

Reference Number: MAA 2016 – 03  
 Date of Issue: 23 February 2016  
 Date of Effect: Immediate

### **French Polynesia: Change of export certification requirements for fish and fishery products**

<b>Attention</b>	<b>Industries</b>	Seafood
	<b>Department of Agriculture and Water Resources</b>	Central and Regional offices
<b>Affected Markets</b>		<b>French Polynesia</b>
<b>Further Information</b>		Please contact <a href="mailto:exports@agriculture.gov.au">exports@agriculture.gov.au</a> if you have any queries.

The Department of Agriculture and Water Resources (the department) has negotiated revised certification requirements for fish and fishery products exported to French Polynesia. Certification changes reflect updates to French Polynesia’s zoosanitary and hygiene requirements for the importation of products of animal origin (Order no. 979 CM of 24 July 2015).

Revised certification requirements for Australian finfish, bivalve molluscs, crustaceans and gastropods exported to French Polynesia are outlined below.

#### Certification for fish species

Finfish species susceptible to Epizootic haematopoietic Necrosis (EHN) and/or Epizootic Ulcerative Syndrome (EUS) and products derived from these species (excluding fillets or steaks), can only be exported to French Polynesia if they are:

- Heat sterilised hermetically sealed (i.e. a heat treatment at 121°C for at least 3.6 minutes or any time/temperature equivalent);
- Pasteurised fish products that have been subjected to heat treatment at 90°C for ten minutes (or any time/temperature equivalent which has been demonstrated to inactivate EHNV);
- Mechanically dried eviscerated (i.e. a heat treatment at 100°C for at least 30 minutes or any time/temperature equivalent which has been demonstrated to inactivate EHNV).

Consignments of finfish and derived products exported to French Polynesia must be accompanied by an FX46 Certificate with Endorsement 4576 which reflects these new requirements.

#### Certification for bivalve molluscs

Certification requirement for bivalve molluscs has been amended to reflect changes to French Polynesia’s aquatic animal health requirements.

In addition to the above, following the detection of *Bonamia exitiosa* in Victorian native flat oysters (*Ostrea angasi*), revised certification has been negotiated by the department to facilitate the export of non-susceptible bivalve mollusc species, susceptible oyster species sourced from outside Victoria and

partially de-shelled product derived from susceptible species sourced from Victoria. For further information, refer to MAA 2016-02.

Consignments of bivalve molluscs and derived products exported to French Polynesia must be accompanied by an FX46 Certificate with Endorsement 4577.

#### Certification for Crustaceans (excluding prawns)

Certification requirement for crustaceans (excluding prawns) has been amended to reflect changes to French Polynesia's aquatic animal health requirements.

Consignments of crustaceans (excluding prawns) and derived products exported to French Polynesia must be accompanied by an FX46 Certificate with Endorsement 4579.

#### Certification for Prawns

Prawns and prawn products can only be exported to French Polynesia if they are:

- deheaded, peeled (except for the last segment of the carapace and telson), processed (breaded or marinated or prepared as dim sum, spring rolls, samosas or other types of finger food) and packaged for retail sale or;
- cooked, pasteurised or sterilised in accordance with the OIE Aquatic Animal Health Code.

Consignments of prawns exported to French Polynesia must be accompanied by an FX46 Certificate with Endorsement 4578.

#### Certification for abalone

Abalone species *Haliotis diversicolor* (subspecies *aquatilis* and *supertexta*), *H. laevegata*, *H. rubra* and hybrids of *H. laevegata* x *H. rubra* can only be exported to French Polynesia if they are:

- heat sterilised hermetically sealed (i.e. a heat treatment at 121°C for at least 3.6 minutes or any time/temperature equivalent); or
- mechanically dried (i.e. a heat treatment at 100°C for at least 30 minutes or any time/temperature equivalent which has been demonstrated to inactivate AbHV).

Certification requirement for abalone have also been amended to reflect changes to French Polynesia's aquatic animal health requirements.

Consignments of abalone exported to French Polynesia must be accompanied by an FX46 Certificate with Endorsement 5207.

MICOR has been updated to reflect these changes.

*The information provided above is current at the time of writing and is intended for use as guidance only and should not be taken as definitive or exhaustive. The Commonwealth endeavours to keep information current and accurate, however, it may be subject to change without notice. Exporters are encouraged to verify these details with their importers prior to undertaking production/exports. The Commonwealth will not accept liability for any loss resulting from reliance on information contained in this notice.*

**Attachment 1**

**COUNTRIES AND PRODUCTS AFFECTED BY THE DETECTION OF  
BONAMIA EXITIOSA IN VICTORIA**

<b>Country</b>	<b>Product</b>	<b>Certificate</b>	<b>Area affected</b>	<b>Comments</b>
French Polynesia	All live and non-viable bivalve molluscs	FX46	Australia	
New Caledonia	Live bivalve molluscs of the <i>Ostrea</i> sp only	FXNC03	Australia	All non-viable molluscs and other molluscs species are still eligible for export
Ukraine	All live and non-viable bivalve molluscs of the <i>Ostrea</i> sp only	FXUA01	Victoria	All other molluscs species are still eligible for export