**(Track changes Version)**

CHAPTER 10.9.

**INFECTION WITH spring viraemia of
carp virus**

[…]

Article 10.9.3.

**Measures for the i~~I~~mportation or transit of aquatic animal products for any purpose regardless of the infection with SVCV status of the exporting country, zone or compartment**

~~1)~~ 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*](#_bookmark38) should not require any *sanitary measures* ~~conditions~~ related to SVCV, regardless of the infection with SVCV status of the [*exporting country*](#_bookmark57), [*zone*](#_bookmark139) or [*compartment*](#_bookmark36)*:*~~, when authorising the importation or transit of the following~~[*~~aquatic animal products~~*](#_bookmark14) ~~derived from a species referred to in Article~~ [~~10.9.2.~~](#_bookmark407) ~~that are intended for any purpose and comply with Article~~ [~~5.4.1.:~~](#_bookmark199)

1) ~~pasteurised or retorted~~ *aquatic animal* *products* that have been subjected to a heat treatment sufficient to attain a core temperature of at least 90°C for at least 60 seconds, or a time/temperature equivalent that inactivates SVCV;

~~a)~~ ~~heat sterilised hermetically sealed fish products (i.e. a heat treatment at 121°C for at least 3.6 minutes or any time/temperature equivalent that has been demonstrated to inactivate SVCV);~~

~~b)~~ ~~pasteurised fish products that have been subjected to heat treatment at 90°C for at least ten minutes (or any time/temperature equivalent that has been demonstrated to inactivate SVCV);~~

~~c)~~2) mechanically dried eviscerated fish that have been subjected to a heat treatment sufficient to attain a core temperature of at least 90°C for at least 60 seconds, ~~(~~or ~~any~~ a time/temperature equivalent that ~~has been demonstrated to~~ inactivates SVCV~~)~~;

3) fish [*meal*](#_bookmark88)that has been subjected to a heat treatment sufficient to attain a core temperature of at least 90°C for at least 60 seconds, or a time/temperature equivalent that inactivates SVCV;

~~d~~4) fish oil~~;~~.

~~e)~~ ~~fish~~ [*~~meal~~*](#_bookmark88)~~.~~

~~2)~~ ~~When authorising the importation or transit of~~ [*~~aquatic animal products~~*](#_bookmark14)~~derived from a species referred to in Article~~ [~~10.9.2.,~~](#_bookmark407) ~~other than those referred to in point 1 of Article~~ [~~10.9.3.,~~](#_bookmark408) [*~~Competent Authorities~~*](#_bookmark38) ~~should require the conditions prescribed in Articles~~ [~~10.9.7.~~](#_bookmark412) ~~to~~ [~~10.9.12.~~](#_bookmark413) ~~relevant to the infection with SVCV status of the~~ [*~~exporting country~~*](#_bookmark57)~~,~~ [*~~zone~~*](#_bookmark139) ~~or~~ [*~~compartment~~*](#_bookmark36)~~.~~

~~3)~~ ~~When considering the importation or transit of~~ [*~~aquatic animal products~~*](#_bookmark14) ~~derived from a species not referred to in Article~~ [~~10.9.2.~~](#_bookmark407) ~~but which could reasonably be expected to pose a~~ [*~~risk~~*](#_bookmark102) ~~of transmission of SVCV, the~~ [*~~Competent Authority~~*](#_bookmark38) ~~should conduct a~~ [*~~risk analysis~~*](#_bookmark104) ~~in accordance with the recommendations in Chapter~~ [~~2.1.~~](#_bookmark163) ~~The~~ [*~~Competent Authority~~*](#_bookmark38) ~~of the~~ [*~~exporting country~~*](#_bookmark57) ~~should be informed of the outcome of this analysis.~~

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**(CLEAN VERSION)**

CHAPTER 10.9.

**INFECTION WITH spring viraemia
of carp virus**

[…]

Article 10.9.3.

**Measures for the importation or transit of aquatic animal products for any purpose regardless of the infection with SVCV 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*](#_bookmark38) should not require any *sanitary measures* related to SVCV, regardless of the infection with SVCV status of the [*exporting country*](#_bookmark57), [*zone*](#_bookmark139) or [*compartment*](#_bookmark36):

1) *aquatic animal* *products* that have been subjected to a heat treatment sufficient to attain a core temperature of at least 90°C for at least 60 seconds, or a time/temperature equivalent inactivates SVCV;

2) mechanically dried eviscerated fish that have been subjected to a heat treatment sufficient to attain a core temperature of at least 90°C for at least 60 seconds, or a time/temperature equivalent that inactivates SVCV;

3) fish [*meal*](#_bookmark88)that has been subjected to a heat treatment sufficient to attain a core temperature of at least 90°C for at least 60 seconds, or a time/temperature equivalent that inactivates SVCV;

4) fish oil.

[…]

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