**(Track changes Version)**

CHAPTER 9.2.   
   
**INFECTION WITH *Aphanomyces astaci* (crayfish plague)**

[…]

Article 9.2.3.

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

~~1)~~ The ~~following~~ *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 ~~the~~ these *aquatic animal products*~~listed below~~, [*Competent Authorities*](#_bookmark38)should not require any *sanitary measures*~~conditions~~ related to *A. astaci*, regardless of the infection with *A.* *astaci* 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~~ [~~9.2.2.~~](#_bookmark271) ~~that are intended for any purpose and comply with Article~~ [~~5.4.1.:~~](#_bookmark199)

~~a~~1) ~~cooked, pasteurised or retorted~~ *aquatic animal products* that have been subjected to a heat treatment sufficient to attain a core temperature of at least 100°C for at least ~~one minute~~ 60 seconds, ~~(~~or a time/temperature equivalent that ~~has been demonstrated to~~ inactivates *A.* *astaci~~)~~*;

~~a)~~ ~~heat sterilised hermetically sealed crayfish 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~~ *~~A. astaci~~*~~);~~

~~b)~~ ~~cooked crayfish products that have been subjected to heat treatment at 100°C for at least one minute (or any time/temperature equivalent that has been demonstrated to inactivate~~ *~~A. astaci~~*~~);~~

~~c)~~ ~~pasteurised crayfish 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~~ *~~A. astaci~~*~~);~~

~~d)b~~2) frozen crayfish products that have been subjected to minus 20°C or lower temperatures for at least 72 hours;

3) crayfish [*meal* that has been subjected to a heat treatment sufficient to attain a core temperature of at least 100°C for at least 60 seconds, or a time/temperature equivalent that inactivates](#_bookmark88) *A.astaci*;

~~e)c)~~4)crayfish oil;

~~f)d)~~ ~~crayfish~~ [*~~meal~~* ~~that has been heat treated at a core temperature of at least 100°C for at least one minute (or a time/temperature equivalent that has been demonstrated to inactivate~~](#_bookmark88) *~~A.astaci~~*~~);~~

~~g)e~~5) chemically extracted chitin.

~~2)~~ ~~When authorising the importation or transit of~~ [*~~aquatic animal products~~*](#_bookmark14)~~derived from a species referred to in Article~~ [~~9.2.2.,~~](#_bookmark271) ~~other than those referred to in point 1 of Article~~ [~~9.2.3.,~~](#_bookmark272) [*~~Competent Authorities~~*](#_bookmark38) ~~should require the conditions prescribed in Articles~~ [~~9.2.7.~~](#_bookmark276) ~~to~~ [~~9.2.12.~~](#_bookmark277) ~~relevant to the infection with~~ *~~A. astaci~~* ~~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~~ [~~9.2.2.~~](#_bookmark271) ~~but which could reasonably be expected to pose a~~ [*~~risk~~*](#_bookmark102) ~~of transmission of~~ *~~A. astaci~~*~~, 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 9.2.  
   
**INFECTION WITH *Aphanomyces astaci* (crayfish plague)**

[…]

Article 9.2.3.

**Measures for the importation or transit of aquatic animal products for any purpose regardless of the infection with *A. astaci* 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 *A. astaci*, regardless of the infection with *A. astaci* 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 100°C for at least 60 seconds, or a time/temperature equivalent that inactivates *A.* *astaci*;

2) frozen crayfish products that have been subjected to minus 20°C or lower temperatures for at least 72 hours;

3) crayfish [*meal* that has been subjected to a heat treatment sufficient to attain a core temperature of at least 100°C for at least 60 seconds, or a time/temperature equivalent that inactivates](#_bookmark88) *A. astaci*;

4) crayfish oil;

5) chemically extracted chitin.

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