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CHAPTER 9.8.

**INFECTION WITH WHITE SPOT SYNDROME VIRUS**

[…]

Article 9.8.3.

**Measures for the ~~I~~importation or transit of aquatic animal products for any purpose regardless of the infection with WSSV 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* should not require any *sanitary measures* ~~conditions~~ related to WSSV, regardless of the infection with WSSV status of the *exporting country*, *zone* or *compartment*:~~when authorising the importation or transit of the following~~*~~aquatic animal products~~*~~derived from a species referred to in Article 9.8.2. that are intended for any purpose and comply with Article 5.4.1.:~~

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

~~a)~~ ~~heat sterilised hermetically sealed crustacean 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 WSSV);~~

~~b)~~ ~~cooked crustacean products that have been subjected to heat treatment at 60°C for at least one minute (or any time/temperature equivalent that has been demonstrated to inactivate WSSV);~~

~~c)~~ ~~pasteurised crustacean 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 WSSV);~~

2) crustacean *meal* that has been subjected to a heat treatment sufficient to attain a core temperature of at least 60°C for at least 60 seconds, or a time/temperature equivalent that inactivates WSSV;

~~d)b)~~3) crustacean oil;

~~e)c)~~ ~~crustacean~~*~~meal~~* ~~that has been heat treated to a core temperature of at least 60°C for at least one minute (or a time/temperature equivalent that has been demonstrated to inactivate WSSV);~~

~~f)d~~4) chemically extracted chitin.

~~2)~~ ~~When authorising the importation or transit of~~*~~aquatic animal products~~*~~derived from a species referred to in Article 9.8.2., other than those referred to in point 1 of Article 9.8.3.,~~*~~Competent Authorities~~*~~should require the~~conditions~~prescribed in Articles 9.8.7. to 9.8.12. relevant to the infection with WSSV status of the~~*~~exporting country~~*~~,~~*~~zone~~*~~or~~*~~compartment~~*~~.~~

~~3)~~ ~~When considering the importation or transit of~~*~~aquatic animal products~~*~~derived from a species not referred to in Article 9.8.2. but which could reasonably be expected to pose a risk of transmission of WSSV, the~~*~~Competent Authority~~*~~should conduct a~~*~~risk analysis~~*~~in accordance with the recommendations in Chapter 2.1. The~~*~~Competent Authority~~*~~of the~~*~~exporting country~~*~~should be informed of the outcome of this analysis.~~

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**(Clean Version)**

CHAPTER 9.8.

**INFECTION WITH WHITE SPOT SYNDROME VIRUS**

[…]

Article 9.8.3.

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

2) crustacean *meal* that has been subjected to a heat treatment sufficient to attain a core temperature of at least 60°C for at least 60 seconds, or a time/temperature equivalent that inactivates WSSV;

3) crustacean oil;

4) chemically extracted chitin.

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