**articles 10.X.3 for FISH Disease-SPecific chapters** **(Track Changes and CLEAN Versio9nS)**

**(Track changes Version)**

CHAPTER 10.1.

**INFECTION WITH epizootic haematopoietic necrosis virus**

[…]

Article 10.1.3.

**Measures for the i~~I~~mportation or transit of aquatic animal products for any purpose regardless of the infection with EHNV 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 EHNV, regardless of the infection with EHNV 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~~ [~~10.1.2.~~](#_bookmark336) ~~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 60°C for at least 15 minutes, or a time/temperature equivalent that inactivates EHNV;

~~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 EHNV);~~

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

~~c)~~2) mechanically dried eviscerated fish that has been subjected to a heat treatment sufficient to attain a core temperature of at least 60°C for at least 15 minutes, ~~(i.e. a heat treatment at 100°C for at least 30 minutes~~ or ~~any~~a time/temperature equivalent that ~~has been demonstrated to~~ inactivates EHNV~~)~~;

3) fish *meal* that has been subjected to a heat treatment sufficient to attain a core temperature of at least 60°C for at least 15 minutes, or a time/temperature equivalent that inactivates EHNV;

~~d~~4) fish oil;

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

~~f)~~5) fish skin leather.

~~2)~~ ~~When authorising the importation or transit of~~ [*~~aquatic animal products~~*](#_bookmark14)~~derived from a species referred to in Article~~ [~~10.1.2.,~~](#_bookmark336) ~~other than those referred to in point 1 of Article~~ [~~10.1.3.,~~](#_bookmark337) [*~~Competent Authorities~~*](#_bookmark38) ~~should require the conditions prescribed in Articles~~ [~~10.1.7.~~](#_bookmark341) ~~to~~ [~~10.1.12.~~](#_bookmark342) ~~relevant to the infection with EHNV 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~~ [~~10.1.2.~~](#_bookmark336) ~~but which could reasonably be expected to pose a~~ [*~~risk~~*](#_bookmark102) ~~of transmission of EHNV, 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 10.1.

**INFECTION WITH epizootic haematopoietic necrosis virus**

[…]

Article 10.1.3.

**Measures for the importation or transit of aquatic animal products for any purpose regardless of the infection with EHNV 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 EHNV, regardless of the infection with EHNV status of the [*exporting country*](#_bookmark57), [*zone*](#_bookmark139) or [*compartment*](#_bookmark36):

1) 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 15 minutes, or a time/temperature equivalent that inactivates EHNV;

2) mechanically dried eviscerated fish that has been subjected to a heat treatment sufficient to attain a core temperature of at least 60°C for at least 15 minutes, or a time/temperature equivalent that inactivates EHNV;

3) fish *meal* that has been subjected to a heat treatment sufficient to attain a core temperature of at least 60°C for at least 15 minutes, or a time/temperature equivalent that inactivates EHNV;

4) fish oil;

5) fish skin leather.

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**(Track changes Version)**

CHAPTER 10.2.

**INFECTION WITH *aphanomyces invadans*(epizootic ulcerative syndrome)**

[…]

Article 10.2.3.

**Measures for the i~~I~~mportation or transit of aquatic animal products for any purpose regardless of the infection with *A. invadans* 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 *A. invadans*, regardless of the infection with *A. invadans* 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~~ [~~10.2.2.~~](#_bookmark344) ~~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 60°C for at least five minutes, or a time/temperature equivalent that inactivates *A.invadans*;

~~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~~ *~~A. invadans~~*~~);~~

~~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~~ *~~A. invadans~~*~~);~~

~~c)~~2) mechanically dried eviscerated fish that have been subjected to a heat treatment sufficient to attain a core temperature of at least 60°C for at least five minutes, ~~(i.e. a heat treatment at 100°C for at least 30 minutes~~ or ~~any~~a time/temperature equivalent that ~~has been demonstrated to~~ inactivates *A. invadans*~~)~~;

3) fish *meal* that has been subjected to a heat treatment sufficient to attain a core temperature of at least 60°C for at least five minutes, or a time/temperature equivalent that inactivates *A.invadans*;

~~d~~4) fish oil;

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

~~f)~~5) frozen eviscerated fish;

~~g)~~6) frozen fish fillets or steaks.

~~2)~~ ~~When authorising the importation or transit of~~ [*~~aquatic animal products~~*](#_bookmark14)~~derived from a species referred to in Article~~ [~~10.2.2.,~~](#_bookmark344) ~~other than those referred to in point 1 of Article~~ [~~10.2.3.,~~](#_bookmark345) [*~~Competent Authorities~~*](#_bookmark38) ~~should require the conditions prescribed in Articles~~ [~~10.2.7.~~](#_bookmark349) ~~to~~ [~~10.2.12.~~](#_bookmark350) ~~relevant to infection with~~ *~~A. invadans~~* ~~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~~ [~~10.2.2.~~](#_bookmark344) ~~but which could reasonably be expected to pose a~~ [*~~risk~~*](#_bookmark102) ~~of transmission of~~ *~~A. invadans~~*~~, the~~ [*~~Competent Authority~~*](#_bookmark38) ~~should conduct a~~ [*~~risk analysis~~*](#_bookmark104) ~~in accordance with the recommendations in Chapter~~ [~~2.1.~~](#_bookmark163) ~~The~~ [*~~exporting country~~*](#_bookmark57) ~~should be informed of the outcome of this analysis.~~

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**(CLEAN VERSION)**

CHAPTER 10.2.

**INFECTION WITH *aphanomyces invadans***

**(epizootic ulcerative syndrome)**

[…]

Article 10.2.3.

**Measures for the importation or transit of aquatic animal products for any purpose regardless of the infection with *A. invadans* 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. invadans*, regardless of the infection with *A. invadans* status of the [*exporting country*](#_bookmark57), [*zone*](#_bookmark139) or [*compartment*](#_bookmark36):

1) 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 five minutes, or a time/temperature equivalent that inactivates *A. invadans*;

2) mechanically dried eviscerated fish that have been subjected to a heat treatment sufficient to attain a core temperature of at least 60°C for at least five minutes, or a time/temperature equivalent that inactivates *A. invadans*;

3) fish *meal* that has been subjected to a heat treatment sufficient to attain a core temperature of at least 60°C for at least five minutes, or a time/temperature equivalent that inactivates *A. invadans*;

4) fish oil;

5) frozen eviscerated fish;

6) frozen fish fillets or steaks.

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**(Track changes Version)**

CHAPTER 10.3.

**INFECTION WITH *gyrodactylus salaris***

[…]

Article 10.3.3.

**Measures for the i~~I~~mportation or transit of aquatic animal products for any purpose regardless of the infection with *G. salaris* 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 *G. salaris*, regardless of the infection with *G. salaris* 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~~ [~~10.3.2.~~](#_bookmark353) ~~that are intended for any purpose and comply with Article~~ [~~5.4.1.:~~](#_bookmark199)

1) pasteurised or retorted *aquatic animal* *products*;

~~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~~ *~~G. salaris~~*~~);~~

~~b)~~ ~~pasteurised fish products that have been subjected to a heat treatment at 63°C for at least 30 minutes (or any time/temperature equivalent that has been demonstrated to inactivate~~ *~~G. salaris~~*~~);~~

~~c)~~2) mechanically dried eviscerated fish;

~~d)~~3) naturally dried eviscerated fish (i.e. sun-dried or wind-dried);

~~e)~~4) frozen eviscerated fish that have been subjected to minus 18°C or lower temperatures;

~~f)~~5) frozen fish fillets or steaks that have been subjected to minus 18°C or lower temperatures;

~~g)~~6) chilled eviscerated fish that have been harvested from seawater with a salinity of at least 25 parts per thousand (ppt);

~~h)~~7) chilled fish fillets or steaks derived from fish that have been harvested from seawater with a salinity of at least 25 ppt;

~~i)~~8) chilled fish products from which the skin, fins and gills have been removed;

~~j)~~9) non-viable fish roe;

~~k)~~10) fish oil;

~~l)~~11) fish [*meal*](#_bookmark88);

~~m)~~12)fish skin leather.

~~2)~~ ~~When authorising the importation or transit of~~ [*~~aquatic animal products~~*](#_bookmark14)~~derived from a species referred to in Article~~ [~~10.3.2.,~~](#_bookmark353) ~~other than those referred to in point 1 of Article~~ [~~10.3.3.,~~](#_bookmark354) [*~~Competent Authorities~~*](#_bookmark38) ~~should require the conditions prescribed in Articles~~ [~~10.3.7.~~](#_bookmark358) ~~to~~ [~~10.3.12.~~](#_bookmark359) ~~relevant to the infection with~~ *~~G. salaris~~* ~~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~~ [~~10.3.2.~~](#_bookmark353) ~~but which could reasonably be expected to pose a~~ [*~~risk~~*](#_bookmark102) ~~of transmission of~~ *~~G. salaris~~*~~, 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 10.3.

**INFECTION WITH *gyrodactylus salaris***

[…]

Article 10.3.3.

**Measures for the importation or transit of aquatic animal products for any purpose regardless of the infection with *G. salaris* 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 *G. salaris*, regardless of the infection with *G. salaris* status of the [*exporting country*](#_bookmark57), [*zone*](#_bookmark139) or [*compartment*](#_bookmark36)*:*

1) pasteurised or retorted *aquatic animal* *products*;

2) mechanically dried eviscerated fish;

3) naturally dried eviscerated fish (i.e. sun-dried or wind-dried);

4) frozen eviscerated fish that have been subjected to minus 18°C or lower temperatures;

5) frozen fish fillets or steaks that have been subjected to minus 18°C or lower temperatures;

6) chilled eviscerated fish that have been harvested from seawater with a salinity of at least 25 parts per thousand (ppt);

7) chilled fish fillets or steaks derived from fish that have been harvested from seawater with a salinity of at least 25 ppt;

8) chilled fish products from which the skin, fins and gills have been removed;

9) non-viable fish roe;

10) fish oil;

11) fish [*meal*](#_bookmark88);

12) fish skin leather.

[…]

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**(Track changes Version)**

CHAPTER 10.4.

**INFECTION WITH infectious salmon
anaemia virus**

[…]

Article 10.4.3.

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

In this article, all statements referring to ISAV include HPR deleted ISAV and HPR0 ISAV.

~~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 ISAV, regardless of the infection with ISAV 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~~ [~~10.4.2.~~](#_bookmark361) ~~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 56°C for at least five minutes, or a time/temperature equivalent that inactivates ISAV;

~~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 ISAV);~~

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

~~c)~~2) mechanically dried eviscerated fish that have been subjected to a heat treatment sufficient to attain a core temperature of at least 56°C for at least five minutes, ~~(i.e. a heat treatment at 100°C for 30 minutes~~ or ~~anyc~~a time/temperature equivalent that ~~has been demonstrated to~~ inactivates ISAV~~)~~;

3) fish [*meal*](#_bookmark88)that has been subjected to a heat treatment sufficient to attain a core temperature of at least 56°C for at least five minutes, or a time/temperature equivalent that to inactivates ISAV;

~~D~~4) fish oil;

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

~~f)~~5) fish skin leather.

~~2)~~ ~~When authorising the importation or transit of~~ [*~~aquatic animal products~~*](#_bookmark14)~~derived from a species referred to in Article~~ [~~10.4.2.,~~](#_bookmark361) ~~other than those referred to in point 1 of Article~~ [~~10.4.3.,~~](#_bookmark362) [*~~Competent Authorities~~*](#_bookmark38) ~~should require the conditions prescribed in Articles~~ [~~10.4.10.~~](#_bookmark369) ~~to~~ [~~10.4.17.~~](#_bookmark371) ~~relevant to the infection with ISAV 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~~ [~~10.4.2.~~](#_bookmark361) ~~but which could reasonably be expected to pose a~~ [*~~risk~~*](#_bookmark102) ~~of transmission of ISAV, 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 10.4.

**INFECTION WITH infectious salmon
anaemia virus**

[…]

Article 10.4.3.

**Measures for the importation or transit of aquatic animal products for any purpose regardless of the infection with ISAV status of the exporting country, zone or compartment**

In this article, all statements referring to ISAV include HPR deleted ISAV and HPR0 ISAV.

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 ISAV, regardless of the infection with ISAV status of the [*exporting country*](#_bookmark57), [*zone*](#_bookmark139) or [*compartment*](#_bookmark36)*:*

1) pasteurised or retorted *aquatic animal* *products* that have been subjected to a heat treatment sufficient to attain a core temperature of at least 56°C for at least five minutes, or a time/temperature equivalent that inactivates ISAV;

2) mechanically dried eviscerated fish that have been subjected to a heat treatment sufficient to attain a core temperature of at least 56°C for at least five minutes, or a time/temperature equivalent that inactivates ISAV;

3) fish [*meal*](#_bookmark88)that has been subjected to a heat treatment sufficient to attain a core temperature of at least 56°C for at least five minutes, or a time/temperature equivalent that inactivates ISAV;

4) fish oil;

5) fish skin leather.

[…]

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**(Track changes Version)**

CHAPTER 10.5.

**INFECTION WITH salmonid alphavirus**

[…]

Article 10.5.3.

**Measures for the i~~I~~mportation or transit of aquatic animal products for any purpose regardless of the infection with SAV 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 SAV, regardless of the infection with SAV 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~~ [~~10.5.2.~~](#_bookmark373) ~~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 60°C for at least 60 minutes, or a time/temperature equivalent inactivates SAV;

~~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 SAV);~~

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

~~c)~~2) mechanically dried eviscerated fish that have been subjected to a heat treatment sufficient to attain a core temperature of at least 60°C for at least 60 minutes, ~~(i.e. a heat treatment at 100°C for 30 minutes~~ or ~~any~~ a time/temperature equivalent that ~~has been demonstrated to~~ inactivates SAV~~)~~;

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

~~d4~~) fish oil;

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

~~f)~~5) fish skin leather.

~~2)~~ ~~When authorising the importation or transit of~~ [*~~aquatic animal products~~*](#_bookmark14)~~derived from a species referred to in Article~~ [~~10.5.2.,~~](#_bookmark373) ~~other than those referred to in point 1 of Article~~ [~~10.5.3.,~~](#_bookmark374) [*~~Competent Authorities~~*](#_bookmark38) ~~should require the conditions prescribed in Articles~~ [~~10.5.7.~~](#_bookmark378) ~~to~~ [~~10.5.13.~~](#_bookmark380) ~~relevant to the infection with SAV 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~~ [~~10.5.2.~~](#_bookmark373) ~~but which could reasonably be expected to pose a~~ [*~~risk~~*](#_bookmark102) ~~of transmission of SAV, 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 10.5.

**INFECTION WITH salmonid alphavirus**

[…]

Article 10.5.3.

**Measures for the importation or transit of aquatic animal products for any purpose regardless of the infection with SAV 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 SAV, regardless of the infection with SAV status of the [*exporting country*](#_bookmark57), [*zone*](#_bookmark139) or [*compartment*](#_bookmark36):

1) 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 60 minutes, or a time/temperature equivalent that inactivates SAV;

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

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

4) fish oil;

5) fish skin leather.

[…]

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**(Track changes Version)**

CHAPTER 10.6.

**INFECTION WITH infectious haematopoietic necrosis virus**

[…]

Article 10.6.3.

**Measures for the i~~I~~mportation or transit of aquatic animal products for any purpose regardless of the infection with IHNV 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 IHNV, regardless of the infection with IHNV 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~~ [~~10.6.2.~~](#_bookmark382) ~~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 30 seconds, or a time/temperature equivalent that inactivates IHNV;

~~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 IHNV);~~

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

~~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 30 seconds, ~~(i.e. a heat treatment at 100°C for at least 30 minutes~~ or ~~any~~ a time/temperature equivalent that ~~has been demonstrated to~~ inactivates IHNV~~)~~;

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 30 seconds, or a time/temperature equivalent that inactivates IHNV;

~~d~~4) fish oil;

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

~~f)~~5) fish skin leather.

~~2)~~ ~~When authorising the importation or transit of~~ [*~~aquatic animal products~~*](#_bookmark14)~~derived from a species referred to in Article~~ [~~10.6.2.,~~](#_bookmark382) ~~other than those referred to in point 1 of Article~~ [~~10.6.3.,~~](#_bookmark383) [*~~Competent Authorities~~*](#_bookmark38) ~~should require the conditions prescribed in Articles~~ [~~10.6.7.~~](#_bookmark387) ~~to~~ [~~10.6.13.~~](#_bookmark389) ~~relevant to the infection with IHNV 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~~ [~~10.6.2.~~](#_bookmark382) ~~but which could reasonably be expected to pose a~~ [*~~risk~~*](#_bookmark102) ~~of transmission of IHNV, 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 10.6.

**INFECTION WITH infectious haematopoietic necrosis virus**

[…]

Article 10.6.3.

**Measures for the importation or transit of aquatic animal products for any purpose regardless of the infection with IHNV 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 IHNV, regardless of the infection with IHNV status of the [*exporting country*](#_bookmark57), [*zone*](#_bookmark139) or [*compartment*](#_bookmark36):

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 30 seconds, or a time/temperature equivalent that inactivates IHNV;

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 30 seconds, or a time/temperature equivalent that inactivates IHNV;

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 30 seconds, or a time/temperature equivalent that inactivates IHNV;

4) fish oil;

5) fish skin leather.

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**(Track changes Version)**

CHAPTER 10.7.

**INFECTION WITH koi herpes virus**

[…]

Article 10.7.3.

**Measures for the i~~I~~mportation or transit of aquatic animal products for any purpose regardless of the infection with KHV 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 KHV, regardless of the infection with KHV 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~~ [~~10.7.2.~~](#_bookmark391) ~~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 50°C for at least three minutes, or a time/temperature equivalent that inactivates KHV;

~~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 KHV);~~

~~c)~~ ~~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 KHV);~~

~~d)~~2) mechanically dried eviscerated fish that have been subjected to a heat treatment sufficient to attain a core temperature of at least 50°C for at least three minutes, ~~(i.e. a heat treatment at 100°C for at least 30 minutes~~ or ~~any~~ a time/temperature equivalent that ~~has been demonstrated to~~ inactivates KHV~~)~~;

3) fish [*meal*](#_bookmark88) that has been subjected to a heat treatment sufficient to attain a core temperature of at least 50°C for at least three minutes, or a time/temperature equivalent that inactivates KHV;

~~e4~~) fish oil~~;~~.

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

~~2)~~ ~~When authorising the importation or transit of~~ [*~~aquatic animal products~~*](#_bookmark14)~~derived from a species referred to in Article~~ [~~10.7.2.,~~](#_bookmark391) ~~other than those referred to in point 1 of Article~~ [~~10.7.3.,~~](#_bookmark392) [*~~Competent Authorities~~*](#_bookmark38) ~~should require the conditions prescribed in Articles~~ [~~10.7.7.~~](#_bookmark396) ~~to~~ [~~10.7.12.~~](#_bookmark397) ~~relevant to the infection with KHV 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~~ [~~10.7.2.~~](#_bookmark391) ~~but which could reasonably be expected to pose a~~ [*~~risk~~*](#_bookmark102) ~~of transmission of KHV, 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 10.7.

**INFECTION WITH koi herpes virus**

[…]

Article 10.7.3.

**Measures for the importation or transit of aquatic animal products for any purpose regardless of the infection with KHV 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 KHV, regardless of the infection with KHV status of the [*exporting country*](#_bookmark57), [*zone*](#_bookmark139) or [*compartment*](#_bookmark36):

1) pasteurised or retorted *aquatic animal* *products* that have been subjected to a heat treatment sufficient to attain a core temperature of at least 50°C for at least three minutes, or a time/temperature equivalent that inactivates KHV;

2) mechanically dried eviscerated fish that have been subjected to a heat treatment sufficient to attain a core temperature of at least 50°C for at least three minutes, or a time/temperature equivalent that inactivates KHV;

3) fish [*meal*](#_bookmark88) that has been subjected to a heat treatment sufficient to attain a core temperature of at least 50°C for at least three minutes, or a time/temperature equivalent that inactivates KHV;

4) fish oil.

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**(Track changes Version)**

CHAPTER 10.8.

**INFECTION WITH red sea bream iridovirus**

[…]

Article 10.8.3.

**Measures for the i~~I~~mportation or transit of aquatic animal products for any purpose regardless of the infection with RSIV 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 RSIV, regardless of the infection with RSIV 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~~ [~~10.8.2.~~](#_bookmark399) ~~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 56°C for at least 30 minutes, or a time/temperature equivalent that inactivates RSIV;

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

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

~~c)~~2) mechanically dried eviscerated fish that have been subjected to a heat treatment sufficient to attain a core temperature of at least 56°C for at least 30 minutes, ~~(i.e. a heat treatment at 100ºC for at least 30 minutes~~ or ~~any~~a time/temperature equivalent that ~~has been demonstrated to~~ inactivates RSIV~~)~~;

3) fish [*meal*](#_bookmark88) that has been subjected to a heat treatment sufficient to attain a core temperature of at least 56°C for at least 30 minutes, or a time/temperature equivalent that inactivates RSIV;

~~d~~4) fish oil;

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

~~f)~~5) fish skin leather.

~~2)~~ ~~When authorising the importation or transit of~~ [*~~aquatic animal products~~*](#_bookmark14)~~derived from a species referred to in Article~~ [~~10.8.2.,~~](#_bookmark399) ~~other than those referred to in point 1 of Article~~ [~~10.8.3.,~~](#_bookmark400) [*~~Competent Authorities~~*](#_bookmark38) ~~should require the conditions prescribed in Articles~~ [~~10.8.7.~~](#_bookmark404) ~~to~~ [~~10.8.12.~~](#_bookmark405) ~~relevant to the infection with RSIV 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~~ [~~10.8.2.~~](#_bookmark399) ~~but which could reasonably be expected to pose a~~ [*~~risk~~*](#_bookmark102) ~~of transmission of RSIV, 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 10.8.

**INFECTION WITH red sea bream iridovirus**

[…]

Article 10.8.3.

**Measures for the importation or transit of aquatic animal products for any purpose regardless of the infection with RSIV 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 RSIV, regardless of the infection with RSIV status of the [*exporting country*](#_bookmark57), [*zone*](#_bookmark139) or [*compartment*](#_bookmark36):

1) pasteurised or retorted *aquatic animal* *products* that have been subjected to a heat treatment sufficient to attain a core temperature of at least 56°C for at least 30 minutes, or a time/temperature equivalent that inactivates RSIV;

2) mechanically dried eviscerated fish that have been subjected to a heat treatment sufficient to attain a core temperature of at least 56°C for at least 30 minutes, or a time/temperature equivalent that inactivates RSIV;

3) fish [*meal*](#_bookmark88) that has been subjected to a heat treatment sufficient to attain a core temperature of at least 56°C for at least 30 minutes, or a time/temperature equivalent that inactivates RSIV;

4) fish oil;

5) fish skin leather.

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**(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) 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 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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**(Track changes Version)**

CHAPTER 10.10.

**INFECTION WITH viral haemorrhagic septicaemia virus**

[…]

Article 10.10.3.

**Measures for the i~~I~~mportation or transit of aquatic animal products for any purpose regardless of the infection with VHSV 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 VHSV, regardless of the infection with VHSV 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~~ [~~10.10.2.~~](#_bookmark415) ~~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 VHSV;

~~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 VHSV);~~

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

~~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, ~~(i.e. a heat treatment at 100°C for at least 30 minutes~~ or ~~any~~ a time/temperature equivalent that ~~has been demonstrated to~~ inactivates VHSV~~)~~;

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 VHSV;

~~d~~4) naturally dried, eviscerated fish (i.e. sun-dried or wind-dried);

~~e~~5) fish oil;

~~f)~~ ~~fish~~ [*~~meal~~*](#_bookmark88)~~;~~

~~g)~~6) fish skin leather.

~~2)~~ ~~When authorising the importation or transit of~~ [*~~aquatic animal products~~*](#_bookmark14)~~derived from a species referred to in Article~~ [~~10.10.2.,~~](#_bookmark415) ~~other than those referred to in point 1 of Article~~ [~~10.10.3.,~~](#_bookmark416) [*~~Competent Authorities~~*](#_bookmark38) ~~should require the conditions prescribed in Articles~~ [~~10.10.7.~~](#_bookmark420) ~~to~~ [~~10.10.13.~~](#_bookmark422) ~~relevant to the infection with VHSV 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~~ [~~10.10.2.~~](#_bookmark415) ~~but which could reasonably be expected to pose a~~ [*~~risk~~*](#_bookmark102) ~~of transmission of VHSV, 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 10.10.

**INFECTION WITH viral haemorrhagic septicaemia virus**

[…]

Article 10.10.3.

**Measures for the importation or transit of aquatic animal products for any purpose regardless of the infection with VHSV 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 VHSV, regardless of the infection with VHSV status of the [*exporting country*](#_bookmark57), [*zone*](#_bookmark139) or [*compartment*](#_bookmark36):

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 VHSV;

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 inactivates VHSV;

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 VHSV;

4) naturally dried, eviscerated fish (i.e. sun-dried or wind-dried);

5) fish oil;

6) fish skin leather.