**articles 9.X.3 for CRUSTACEAN Disease-SPecific chapters** **(Track Changes and CLEAN VersionS)**

**(Track changes Version)**

CHAPTER 9.1.   
   
**acute hepatopancreatic necrosis disease**

[…]

Article 9.1.3.

**Measures for the i~~I~~mportation or transit of aquatic animal products for any purpose regardless of the AHPND 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 AHPND, regardless of the AHPND 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~~ [~~9.1.2.~~](#_bookmark262) ~~that are intended for any purpose and comply with Article~~ [~~5.4.1.:~~](#_bookmark199)

~~a~~1) cooked 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 *VpAHPND*~~)~~;

~~b)~~ ~~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~~ *~~VpAHPND~~*~~);~~

~~c)~~ ~~cooked crustacean 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~~ *~~VpAHPND~~*~~);~~

2) crustacean *meal* 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 *VpAHPND*;

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

~~e)c)~~ ~~crustacean~~ [*~~meal~~*](#_bookmark88)~~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~~ *~~VpAHPND~~*~~);~~

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

~~2)~~ ~~When authorising the importation or transit of~~ [*~~aquatic animal products~~*](#_bookmark14)~~derived from a species referred to in Article~~ [~~9.1.2.,~~](#_bookmark262) ~~other than those referred to in point 1 of Article~~ [~~9.1.3.,~~](#_bookmark263) [*~~Competent Authorities~~*](#_bookmark38) ~~should require the conditions prescribed in Articles~~ [~~9.1.7.~~](#_bookmark267) ~~to~~ [~~9.1.12.~~](#_bookmark268) ~~relevant to the AHPND 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~~ [~~9.1.2.~~](#_bookmark262) ~~but which could reasonably be expected to pose a~~ [*~~risk~~*](#_bookmark102) ~~of transmission of~~ *~~VpAHPND~~*~~, 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 9.1.   
   
**acute hepatopancreatic necrosis disease**

[…]

Article 9.1.3.

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

1) cooked 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 60 seconds, or a time/temperature equivalent that inactivates *VpAHPND*;

2) crustacean [*meal*](#_bookmark88)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 *VpAHPND*;

3) crustacean oil;

4) chemically extracted chitin.

[…]

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

CHAPTER 9.3.   
   
**INFECTION WITH *Hepatobacter* *penaei* (necrotising hepatopancreatitis)**

[…]

Article 9.3.3

**Measures for the i~~I~~mportation or transit of aquatic animal products for any purpose regardless of the infection with *H. penaei* 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 *H. penaei*, regardless of the infection with *H. penaei* 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~~ [~~9.3.2.~~](#_bookmark279) ~~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 63°C for at least 30 minutes, ~~(~~or a time/temperature equivalent that ~~has been demonstrated to~~ inactivates *H. penaei*~~)~~;

~~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~~ *~~H. penaei~~*~~);~~

~~b)~~ ~~cooked crustacean products that have been subjected to heat treatment at 100°C for at least three minutes (or any time/temperature equivalent that has been demonstrated to inactivate~~ *~~H. penaei~~*~~);~~

~~c)~~ ~~pasteurised crustacean products that have been subjected to heat treatment at 63°C for at least 30 minutes (or any time/temperature equivalent that has been demonstrated to inactivate~~ *~~H. penaei~~*~~);~~

2) crustacean [*meal*](#_bookmark88)that has been subjected to a heat treatment sufficient to attain a core temperature of at least 63°C for at least 30 minutes, or a time/temperature equivalent that has been demonstrated to inactivate *H. penaei*;

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

~~e)c)~~ ~~crustacean~~ [*~~meal~~*](#_bookmark88)~~that has been heat treated at a core temperature of at least 63°C for at least 30 minutes (or a time/temperature equivalent that has been demonstrated to inactivate~~ *~~H. penaei~~*~~);~~

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

~~2)~~ ~~When authorising the importation or transit of~~ [*~~aquatic animal products~~*](#_bookmark14)~~derived from a species referred to in Article~~ [~~9.3.2.,~~](#_bookmark279) ~~other than those referred to in point 1 of Article~~ [~~9.3.3.,~~](#_bookmark280) [*~~Competent Authorities~~*](#_bookmark38) ~~should require the conditions prescribed in Articles~~ [~~9.3.7.~~](#_bookmark284) ~~to~~ [~~9.3.12.~~](#_bookmark285) ~~relevant to the infection with~~ *~~H. penaei~~* ~~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~~ [~~9.3.2.~~](#_bookmark279) ~~but which could reasonably be expected to pose a~~ [*~~risk~~*](#_bookmark102) ~~of transmission of~~ *~~H. penaei~~*~~, 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 9.3.   
   
**INFECTION WITH *Hepatobacter* *penaei* (necrotising hepatopancreatitis)**

[…]

Article 9.3.3

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

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 63°C for at least 30 minutes, or a time/temperature equivalent inactivates *H. penaei*;

2) crustacean [*meal*](#_bookmark88)that has been subjected to a heat treatment sufficient to attain a core temperature of at least 63°C for at least 30 minutes, or a time/temperature equivalent that inactivates *H. penaei*;

3) crustacean oil;

4) chemically extracted chitin.

[…]

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**(Track changes Version)**

CHAPTER 9.4.   
 **INFECTION WITH infectious hypodermal and haematopoietic necrosis virus**

[…]

Article 9.4.3.

**Measures for the i~~I~~mportation or transit of aquatic animal products for any purpose regardless of the infection with IHHNV 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 IHHNV, regardless of the infection with IHHNV 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~~ [~~9.4.2.~~](#_bookmark287) ~~that are intended for any purpose and comply with Article~~ [~~5.4.1.:~~](#_bookmark199)

~~a~~1) cooked 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 two minutes, ~~(~~or a time/temperature equivalent that ~~has been demonstrated to~~ inactivates IHHNV~~)~~;

~~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 IHHNV);~~

~~b)~~ ~~cooked crustacean products that have been subjected to heat treatment at 90°C for at least 20 minutes (or any time/temperature equivalent that has been demonstrated to inactivate IHHNV);~~

2) crustacean [*meal*](#_bookmark88) that has been subjected to a heat treatment sufficient to attain a core temperature of at least 100°C for at least two minutes, or a time/temperature equivalent that inactivates IHHNV;

~~c)b)~~3) crustacean oil.

~~d)c)~~ ~~crustacean~~ [*~~meal~~*](#_bookmark88) ~~that has been heat treated at a core temperature of at least 100°C for t least two minutes (or a time/temperature equivalent that has been demonstrated to inactivate IHHNV).~~

~~2)~~ ~~When authorising the importation or transit of~~ [*~~aquatic animal products~~*](#_bookmark14)~~derived from a species referred to in Article~~ [~~9.4.2.,~~](#_bookmark287) ~~other than those referred to in point 1 of Article~~ [~~9.4.3.,~~](#_bookmark288) [*~~Competent Authorities~~*](#_bookmark38) ~~should require the conditions prescribed in Articles~~ [~~9.4.7.~~](#_bookmark292) ~~to~~ [~~9.4.12.~~](#_bookmark293) ~~relevant to the infection with IHHNV 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~~ [~~9.4.2.~~](#_bookmark287) ~~but which could reasonably be expected to pose a~~ [*~~risk~~*](#_bookmark102) ~~of transmission of IHHNV, 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 9.4.   
  
**INFECTION WITH infectious hypodermal and haematopoietic necrosis virus**

[…]

Article 9.4.3.

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

a) cooked 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 two minutes, or a time/temperature equivalent that inactivates IHHNV;

b) crustacean [*meal*](#_bookmark88) that has been subjected to a heat treatment sufficient to attain a core temperature of at least 100°C for at least two minutes, or a time/temperature equivalent that inactivates IHHNV;

c) crustacean oil.

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**(Track changes Version)**

CHAPTER 9.5.   
   
**INFECTION WITH infectious myonecrosis virus**

[…]

Article 9.5.3.

**Measures for the i~~I~~mportation or transit of aquatic animal products for any purpose regardless of the infection with IMNV 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 IMNV, regardless of the infection with IMNV 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~~ [~~9.5.2.~~](#_bookmark295) ~~that are intended for any purpose and comply with Article~~ [~~5.4.1.:~~](#_bookmark199)

~~a~~1) cooked 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 ~~has been demonstrated to~~ inactivates IMNV~~)~~;

~~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 IMNV);~~

~~c)~~ ~~cooked crustacean products that have been subjected to heat treatment at 60°C for at least three minutes (or any time/temperature equivalent that has been demonstrated to inactivate IMNV);~~

2) crustacean [*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 IMNV;

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

~~e)c)~~ ~~crustacean~~ [*~~meal~~*](#_bookmark88)~~that has been heat treated at a core temperature of at least 60°C for at least 60 minutes (or a time/temperature equivalent that has been demonstrated to inactivate IMNV);~~

~~f)d4~~) chemically extracted chitin.

~~2)~~ ~~When authorising the importation or transit of~~ [*~~aquatic animal products~~*](#_bookmark14)~~derived from a species referred to in Article~~ [~~9.5.2.,~~](#_bookmark295) ~~other than those referred to in point 1 of Article~~ [~~9.5.3.,~~](#_bookmark296) [*~~Competent Authorities~~*](#_bookmark38) ~~should require the conditions prescribed in Articles~~ [~~9.5.7.~~](#_bookmark300) ~~to~~ [~~9.5.12.~~](#_bookmark301) ~~relevant to the infection with IMNV 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~~ [~~9.5.2.~~](#_bookmark295) ~~but which could reasonably be expected to pose a~~ [*~~risk~~*](#_bookmark102) ~~of transmission of IMNV, 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 9.5.   
   
**INFECTION WITH infectious myonecrosis virus**

[…]

Article 9.5.3.

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

1) cooked 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 IMNV;

2) crustacean [*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 IMNV;

3) crustacean oil;

4) chemically extracted chitin.

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**(Track changes Version)**

CHAPTER 9.6.   
   
**INFECTION WITH *Macrobrachium rosenbergii* nodavirus (white tail disease)**

[…]

Article 9.6.3.

**Measures for the i~~I~~mportation or transit of aquatic animal products for any purpose regardless of the infection with MrNV 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 MrNV, regardless of the infection with MrNV 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~~ [~~9.6.2.~~](#_bookmark303) ~~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 60°C for at least 60 minutes, ~~(~~or a time/temperature equivalent that ~~has been demonstrated to~~ inactivates MrNV~~)~~;

~~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 MrNV);~~

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

~~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 shown to inactivate MrNV);~~

2) crustacean [*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 MrNV;

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

~~e)c)~~ ~~crustacean~~ [*~~meal~~*](#_bookmark88) ~~that has been heat treated at a core temperature of at least 60°C for at least 60 minutes (or a time/temperature equivalent that has been demonstrated to inactivate MrNV);~~

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

~~2)~~ ~~When authorising the importation or transit of~~ [*~~aquatic animal products~~*](#_bookmark14)~~derived from a species referred to in Article~~ [~~9.6.2.,~~](#_bookmark303) ~~other than those referred to in point 1 of Article~~ [~~9.6.3.,~~](#_bookmark304) [*~~Competent Authorities~~*](#_bookmark38) ~~should require the conditions prescribed in Articles~~ [~~9.6.7.~~](#_bookmark308) ~~to~~ [~~9.6.12.~~](#_bookmark309) ~~relevant to the infection with MrNV 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~~ [~~9.6.2.~~](#_bookmark303) ~~but which could reasonably be expected to pose a~~ [*~~risk~~*](#_bookmark102) ~~of transmission of MrNV, 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 9.6.   
   
**INFECTION WITH *Macrobrachium rosenbergii* nodavirus (white tail disease)**

[…]

Article 9.6.3.

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

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 60°C for at least 60 minutes, or a time/temperature equivalent that inactivates MrNV;

2) crustacean [*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 MrNV;

3) crustacean oil;

4) chemically extracted chitin.

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**(Track changes Version)**

CHAPTER 9.7.   
   
**INFECTION WITH taura syndrome virus**

[…]

Article 9.7.3.

**Measures for the i~~I~~mportation or transit of aquatic animal products for any purpose regardless of the infection with TSV 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 TSV, regardless of the infection with TSV 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~~ [~~9.7.2.~~](#_bookmark311) ~~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 70°C for at least 30 minutes, ~~(~~or a time/temperature equivalent that ~~has been demonstrated to~~ inactivates TSV~~)~~;

~~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 TSV);~~

~~b)~~ ~~cooked crustacean products that have been subjected to heat treatment at 70°C for at least 30 minutes (or any time/temperature equivalent that has been demonstrated to inactivate TSV);~~

~~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 TSV);~~

2) crustacean [*meal*](#_bookmark88) that has been subjected to a heat treatment sufficient to attain a core temperature of at least 70°C for at least 30 minutes, or a time/temperature equivalent that inactivates TSV;

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

~~e)c)~~ ~~crustacean~~ [*~~meal~~*](#_bookmark88) ~~that has been heat treated at a core temperature of at least 70°C for at least 30 minutes (or a time/temperature equivalent that has been demonstrated to inactivate TSV);~~

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

~~2)~~ ~~When authorising the importation or transit of~~ [*~~aquatic animal products~~*](#_bookmark14)~~derived from a species referred to in Article~~ [~~9.7.2.,~~](#_bookmark311) ~~other than those referred to in point 1 of Article~~ [~~9.7.3.,~~](#_bookmark312) [*~~Competent Authorities~~*](#_bookmark38) ~~should require the conditions prescribed in Articles~~ [~~9.7.7.~~](#_bookmark316) ~~to~~ [~~9.7.12.~~](#_bookmark317) ~~relevant to the infection with TSV 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~~ [~~9.7.2.~~](#_bookmark311) ~~but which could reasonably be expected to pose a~~ [*~~risk~~*](#_bookmark102)~~of transmission of TSV, 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 9.7.   
   
**INFECTION WITH taura syndrome virus**

[…]

Article 9.7.3.

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

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 70°C for at least 30 minutes, or a time/temperature equivalent that inactivates TSV;

2) crustacean [*meal*](#_bookmark88) that has been subjected to a heat treatment sufficient to attain a core temperature of at least 70°C for at least 30 minutes, or a time/temperature equivalent that inactivates TSV;

3) crustacean oil;

4) chemically extracted chitin.

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**(Track ch anges Version)**

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) cooked, 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 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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**(Track changes Version)**

CHAPTER 9.9.   
   
**INFECTION WITH yellow head virus  
genotype 1**

[…]

Article 9.9.3.

**Measures for the i~~I~~mportation or transit of aquatic animal products for any purpose regardless of the infection with YHV1 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 YHV1, regardless of the infection with YHV1 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~~ [~~9.9.2.~~](#_bookmark327) ~~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 60°C for at least 15 minutes, ~~(~~or a time/temperature equivalent that ~~has been demonstrated to~~ inactivates YHV1);

~~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 YHV1);~~

~~b)~~ ~~cooked crustacean products that have been subjected to heat treatment at 60°C for at least 15 minutes (or any time/temperature equivalent that has been demonstrated to inactivate YHV1);~~

~~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 YHV1);~~

2) crustacean [*meal*](#_bookmark88) 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 YHV1;

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

~~e)c)~~ ~~crustacean~~ [*~~meal~~*](#_bookmark88) ~~that has been heat treated at a core temperature of at least 60°C for at least 15 minutes (or a time/temperature equivalent that has been demonstrated to inactivate YHV1);~~

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

~~2)~~ ~~When authorising the importation or transit of~~ [*~~aquatic animal products~~*](#_bookmark14)~~derived from a species referred to in Article~~ [~~9.9.2.,~~](#_bookmark327) ~~other than those referred to in point 1 of Article~~ [~~9.9.3.,~~](#_bookmark328) [*~~Competent Authorities~~*](#_bookmark38) ~~should require the conditions prescribed in Articles~~ [~~9.9.7.~~](#_bookmark332) ~~to~~ [~~9.9.12.~~](#_bookmark333) ~~relevant to the infection with YHV1 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~~ [~~9.9.2.~~](#_bookmark327) ~~but which could reasonably be expected to pose a~~ [*~~risk~~*](#_bookmark102) ~~of transmission of YHV1, 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 9.9.  
   
**INFECTION WITH yellow head virus  
genotype 1**

[…]

Article 9.9.3.

**Measures for the importation or transit of aquatic animal products for any purpose regardless of the infection with YHV1 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 YHV1, regardless of the infection with YHV1 status of the [*exporting country*](#_bookmark57), [*zone*](#_bookmark139) or [*compartment*](#_bookmark36):

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 60°C for at least 15 minutes, or a time/temperature equivalent that inactivates YHV1;

2) crustacean [*meal*](#_bookmark88) 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 YHV1;

3) crustacean oil;

4) chemically extracted chitin.

[…]