



FEDERATIVE REPUBLIC OF BRAZIL  
MINISTRY OF AGRICULTURE, LIVESTOCK AND SUPPLY - MAPA  
SECRETARIAT OF AGRICULTURAL DEFENSE - SDA  
DEPARTMENT OF INSPECTION OF PRODUCTS OF ANIMAL ORIGIN - DIPOA  
CONTROL AND EVALUATION COORDINATION - CGCOA  
EQUIVALENCE EVALUATION DIVISION – DEQ

## **PUBLIC HEALTH REQUIREMENTS FOR IMPORTS OF FISH AND FISHERY PRODUCTS FROM AQUACULTURE**

Fish and fishery products from aquaculture destined for Brazil must be accompanied by a health certificate, issued in the official language of the exporting country and in Portuguese, signed by a veterinarian of the Official Veterinary Service of the exporting country, certifying the following minimum conditions, in addition to those defined by Department of Animal Health:

1. The fish were landed, handled, packaged, prepared, processed, stored and transported in hygienic - sanitary facilities officially controlled by the Competent Authority(ies) from the country of dispatch, respecting the criteria organoleptic, parasitological, chemical, microbiological or virological and conditions, at least, equivalent to the Standards and Codes of Practice of the *Codex Alimentarius*. \*
2. The fish and its products has been obtained under hygienic conditions, in establishments, factory and freezing vessels, officially accredited to export to Brazil, that have implemented Good Manufacturing Practice (GMP), Sanitation Standard Operating Procedures (SSOP) and Hazard Analysis and Critical Control Point (HACCP), under systematic verification.
3. The consignment complies with all quality and safety requirements, stipulated by the Competent Authority(ies) from the country of dispatch relating to fish and fishery products, with regard to healthy and wholesome fish, having been subjected to the Official Program of Residues Control and Contaminants for Fish, and fit for human consumption, destined for export taking into account the normal time of transportation.
4. Bivalve molluscs and gastropods were harvested in areas subjected to sanitary control officer for marine biotoxins, according to internationally recognized standards. \*
5. Frozen fish and its products were not defrosted during storing, and the temperature in the muscle thickness is not higher than -18°C. \*
6. Fresh fish and its products should be kept at a temperature as close as possible to 0 °C (melting ice). \*
7. Frozen fish and its products have not been added phosphates or similar before freezing. \*
8. Where the frozen fish has been glazed the declaration of net content of the frozen fish labeling is exclusive of the weigh of the glaze and the packaging. \*
9. Packing material is used for the first time and satisfies the sanitary-hygienical requirements, stipulated by the Competent Authority(ies) from the country of dispatch. \*
10. Means of transport are treated, prepared and satisfies the sanitary-hygienical requirements in accordance with the rules approved by the Competent Authority(ies) from the country of dispatch.

\*Strikethrough as appropriate