



FEDERATIVE REPUBLIC OF BRAZIL
MINISTRY OF AGRICULTURE AND LIVESTOCK - MAPA
SECRETARIAT OF ANIMAL AND PLANT HEALTH - SDA
DEPARTMENT OF INSPECTION OF PRODUCTS OF ANIMAL ORIGIN - DIPOA
GENERAL COORDINATION OF CONTROL AND EVALUATION - CGCOA
DIVISION OF EQUIVALENCE ASSESSMENT - DIEQ

PUBLIC HEALTH REQUIREMENTS FOR IMPORTS OF FISH AND FISHERY PRODUCTS FROM WILD CAUGHT

Fish and fishery products from wild caught 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 fishery products have been caught and handled on board vessels hygienically, according to the hygienic standards established by the Competent Authority from the country of origin.
2. The fishery products have been handled, packaged, prepared, processed, refrigerated, stored and transported hygienically in establishments officially registered by the Competent Authority from the country of origin, and authorized for export to Brazil, respecting the organoleptic, parasitological, chemical, virological or microbiological criteria of the country of export and in conditions, at least, equivalent to Brazilian legislation, and are considered fit for human consumption.
3. The fishery products have been obtained in establishments that implemented the Good Manufacturing Practices (GMP), Sanitation Standard Operating Procedures (SSOP) and Hazard Analysis and Critical Control Points Programs (HACCP), following the recommendations of Codex Alimentarius, with systematic verification of the Competent Authority from the country of origin.
4. The raw material or product originates from an establishment subject to an official control program of residues of veterinary products, pesticides and environmental contaminants, which is planned and implemented following the recommendations of the Codex Alimentarius.
5. The fishery products have been subjected to histamine control when belonging to the species-forming families *Carangidae*, *Gempylidae*, *Istiophoridae*, *Scombridae*, *Scombrosocidae*, *Engraulidae*, *Clupeidae*, *Coryphaenidae* and *Pomatomidae*.
6. The products were manufactured, packaged and labeled in accordance with the composition, manufacturing process and labels registered with the Department of Inspection of Animal Products (DIPOA), of the Ministry of Agriculture and Livestock (MAPA) of Brazil.
7. The bivalve molluscs have been caught in areas subject to official health control for identification of microbiological contaminants, contaminating phycotoxins (eq-STX.2HCL, eq-AO, AD and eq-AZP), Polycyclic Aromatic Hydrocarbons (PAHs) and inorganic contaminants (cadmium, lead and mercury) and satisfy the standards established by Brazilian legislation.
8. The frozen fishery products have not been defrosted during storing, and the temperature in the muscle thickness is not higher than -18°C.
9. The fresh or chilled fishery products are at a temperature close to 0°C (ice melting point) and refrigeration, respectively.
10. The products packaging is first used and meets the hygienic-sanitary requirements established by the Competent Authority of the country of origin.
11. The vehicle or transport equipment is in proper conditions of hygiene and maintenance and, if products are to be kept under refrigeration, has the appropriate cold generation equipment to maintain the temperature of the products during the transport.