

# WORLD TRADE ORGANIZATION

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Committee on Sanitary and Phytosanitary Measures

Original:

## NOTIFICATION

### Addendum

The following communication, received on # Month Year, is being circulated at the request of the Delegation of Member.

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Frozen, skinless, boneless fish fillets (or mince derived from fillets) of non-CITES listed spp. of catfish (*Pangasius* spp.) for human consumption from Vietnam

The import health standard for specified processed freshwater fish for human consumption from specified countries currently only contains tilapia from the people's republic of China and Brazil. This standard has now been amended to include catfish from Vietnam. This amendment is based on the import risk analysis: frozen skinless and boneless fillet meat of *Pangasius spp* fish from Vietnam for human consumption. The import conditions are identical to the current conditions for processed tilapia from the People's Republic of China and Brazil.

General sanitary measures were considered necessary:

- a) to ensure that the likelihood of clinically or subclinically diseased fish being harvested for processing is minimised:
  - both the farm of origin and the processing facility must be registered with the competent authority of the country in question; and
  - fish processed must be derived from broodstock resident in the exporting country; and
  - fish showing clinical signs of disease, septicaemia or skin ulceration must not be harvested for processing into this commodity; and
  - fish harvested must not be subject to emergency slaughter for disease reasons, regardless of whether or not they display clinical signs themselves.
- b) to avoid contamination of the commodity with exotic foodborne pathogens:
  - only potable water should be used during the processing of the fish into fillet meat
- c) to ensure compliance with freezing and transport regime included in the commodity definition:
  - to ensure that the inactivation of pathogenic and parasitic organisms, caused by the freezing process, does occur it must be determined that the commodity was frozen and held at -18°C, or lower, for at least 7 days (168 hours) before a biosecurity clearance is issued.

This addendum concerns a:

- Modification of final date for comments
- Notification of adoption, publication or entry into force of regulation
- Modification of content and/or scope of previously notified draft regulation
- Withdrawal of proposed regulation
- Change in proposed date of adoption, publication or date of entry into force
- Other:

Comment period: N/A

Agency or authority designated to handle comments:  National Notification Authority,  National Enquiry Point. Address, fax number and E-mail address (if available) of other body:

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Website: [www.maf.govt.nz/biosecurity/sps/transparency/notifications/index.htm](http://www.maf.govt.nz/biosecurity/sps/transparency/notifications/index.htm)

Text available from:  National Notification Authority,  National Enquiry Point. Address, fax number and E-mail address (if available) of other body:

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