

## Heating Condition of shrimp for exemption of Health Certificate

Disease	Heating condition
Infection with Yellow Head Virus Genotype 1 (YHV-1)	<p>a. heat sterilized hermetically sealed crustacean products (i.e. a heat treatment at 121°C for at least 3.6 minutes or equivalent);</p> <p>b. cooked crustacean products that have been subjected to heat treatment at 60°C for at least 15 minutes (or any time/temperature equivalent which has been demonstrated to inactivate YHV1);</p> <p>c. pasteurized crustacean products that have been subjected to heat treatment at 90°C for at least ten minutes (or any time/temperature equivalent which has been demonstrated to inactivate YHV1);</p>
Infectious Hypodermal and Haematopoietic Necrosis (IHHN)	<p>a. heat sterilized hermetically sealed crustacean products (i.e. a heat treatment at 121°C for at least 3.6 minutes or any time/temperature equivalent);</p> <p>b. cooked crustacean products that have been subjected to heat treatment at 90°C for at least 20 minutes (or any time/temperature equivalent which has been demonstrated to inactivate IHHNV);</p>
Infectious Myonecrosis (IMN)	<p>a. heat sterilized hermetically sealed crustacean products (i.e. a heat treatment at 121°C for at least 3.6 minutes or any time/temperature equivalent);</p> <p>b. cooked crustacean products that have been subjected to heat treatment at 60°C for at least three minutes (or any time/temperature equivalent which has been demonstrated to inactivate IMNV);</p>
Taura syndrome (TS)	<p>a. heat sterilized hermetically sealed crustacean products (i.e. a heat treatment at 121°C for at least 3.6 minutes or any time/temperature equivalent);</p> <p>b. cooked crustacean products that have been subjected to heat treatment at 70°C for at least 30 minutes (or any time/temperature equivalent which has been demonstrated to inactivate TSV);</p> <p>c. pasteurized crustacean products that have been subjected to heat treatment at 90°C for at least ten minutes (or any time /temperature equivalent which has been demonstrated to inactivate TSV);</p>

Disease	Heating condition
White Spot Disease (WSD)	<ul style="list-style-type: none"> <li>a. heat sterilized hermetically sealed crustacean products (i.e. a heat treatment at 121°C for at least 3.6 minutes or any time/temperature equivalent);</li> <li>b. cooked crustacean products that have been subjected to heat treatment at 60°C for at least one minute (or any time/temperature equivalent which has been demonstrated to inactivate WSSV);</li> <li>c. pasteurized crustacean products that have been subjected to heat treatment at 90°C for at least ten minutes (or any time/temperature equivalent which has been demonstrated to inactivate WSSV);</li> </ul>

※ The above heating conditions of shrimp are based on Section 9 in OIE Aquatic Animal Health Code