

Processing conditions of Oyster products for exemption of Health Certificate

Disease	Heating condition
Infection with <i>Marteilia refringens</i>	a. heat sterilized hermetically sealed mollusc products (i.e. a heat treatment at 121°C for at least 3.6 minutes or any time /temperature equivalent)
Infection with <i>Bonamia exitiosa</i>	a. frozen oyster meat b. frozen half-shell oysters
Infection with <i>Bonamia ostreae</i>	a. frozen oyster meat b. frozen half-shell oysters
Infection with <i>Perkinsus marinus</i>	a. heat sterilised hermetically sealed mollusc products (i.e. a heat treatment at 121°C for at least 3.6 minutes or any time /temperature equivalent)
White Spot Disease (WSD) as a vector	a. heat sterilized hermetically sealed mollusc products (i.e. a heat treatment at 121°C for at least 3.6 minutes or any time/temperature equivalent); b. cooked 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); c. pasteurized 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);

※ The above processing conditions of oysters products are based on Section 9 in OIE Aquatic Animal Health Code