



**Official veterinary certificate
for thermally treated salmonid products that will be exported to Australia**

Certificate number: _____

Exporter name:	
Exporter address:	
Invoice number:	Batch number:

Importer name:		
Importer address:		
Import permit number:	Number of cartons:	Weight of cartons:

I, the undersigned certify that:

1) The salmonid products in this consignment were processed in the following approved country/ies only:

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2) The salmonid products have been processed and treated at premises approved by and under the control of the competent authority. The name and registration number of all processing facilities are listed below:

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.....

.....

3) The salmonid products have been processed in accordance with one of the minimum time/temperature parameters set out below (strike through options that do not apply):

- a) for salmonid roe, the product was thoroughly washed to remove any extraneous material and heated at a minimum core temperature of 65°C for a minimum period of 30 minutes
- b) for skin-on/skinless fillets of any weight, the product was heated to a minimum core temperature of 65°C for a minimum period of 30 minutes

Or

- c) The product is eviscerated, head-on rainbow trout (*Onchorhynchus mykiss*) and has been treated at a minimum core temperature of 66°C for a minimum period of 40 minutes

4) The salmonid products are packaged individually, in plastic sleeves, pouches or other packaging, in cartons of any weight.

Official details:

Name:

Position:

Address:

Issued at:

Signature:

Date:

Official Stamp

