Prawn Review Update 10 - Review of the bio-security risks of prawns imported from all countries for human consumption - draft report

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In view of import requirements stipulated for different kinds of prawn products imported into Australia (as in Annexure - I), it is stated that stringent conditions for import are restricting the shrimp export from India to Australia. As Australia is affected with WSSV outbreak and the virus is prevalent in Australia, the following conditions are proposed to be added to the new import regulation. These measures will be helpful to make available affordable, safe and cost effective imported shrimp to Australia.

- a) Australia may consider labelling of prawns in Head on / shell on raw frozen form imported for human consumption to avoid the biosecurity risks. The label can be "For human consumption only and not to be used as bait or feed for aquatic animals". This will avoid the bio-security risk due to imported prawn, even if they are sourced from countries / regions reported to have presence of WSSV. Consignment-wise pre-export and arrival sampling and testing for Viruses may exempt for such labelled products to make the exports to Australia more economical. However, they may continue to insist on the bio-security checks for live shrimps imported to Australia.
- b) Frozen raw prawns sourced from countries / regions reported to have presence of WSSV may be permitted to use for human consumption after its due processing for cooking in a facility approved by the Australian authorities.
- c) As WSSV itself is not associated with any food safety issues in human beings, measures such as those referred above could resolve the trade issues related to bio-security and facilitating shrimp exports to Australian market.

Import requirements stipulated for different kinds of prawn products imported into Australia

SL No:	Type of Product	Competent authority (CA) of exporting country must certify on the official government health certificate that:
1.	Prawns sourced from a country, zone or compartment that is recognized by	compartment or zone that is recognised by Australia to be free of all the following pathogenic agents:
	Australia to be free of pathogenic agents of bio security concern	the product is chilled) ii. Covert mortality nodavirus
		 b. have been processed, inspected and graded in premises approved by and under the control of the CA.
		 are free from visible signs of infectious diseases each package is marked with the words "For human consumption only. Not to be used as bait or feed for aquatic animals".
		(If uncooked prawns are sourced from a country, zone or compartment recognised by Australia to be free of the above pathogenic agents, batch-testing for WSSV and YHV1 pre-export and on arrival in Australia is not an import requirement. However, verification activities may be implemented at the border to provide Australia with ongoing assurances that trade in uncooked prawns achieves Australia's appropriate level of protection (ALOP). Verification may include an appropriate level of on arrival testing at a rate considered appropriate by the department for any of the pathogenic agents listed above).

a, are frozen and have had the head and 2.Uncooked prawns removed (the last shell segment and tail fans permitted) b. have been deveined (removal of the digestive tract to at least the last shell segment) c. product from each batch has been found post processing to be free of WSSV and YHV1 based on a sampling and testing method recognised by the World Organisation for Animal Health (OIE) for demonstrating absence of disease d. have been inspected and graded in a premises approved by and under the control of the CA e. are free from visible signs of infectious diseases f. are fit for human consumption g. are in packages marked with the words "For human consumption only. Not to be used as bait or feed for aquatic animals". (All imported uncooked prawns must be free from both WSSV and YHV1. On-arrival in Australia each batch of uncooked prawns will be subject to seals intact inspection and testing for WSSV and YHV1 at a screening laboratory approved by the department.) 3. Breaded, a. the BBC prawns have been processed, inspected battered and and graded in premises approved crumbed under the control of the CA prawns the prawns are free from visible signs of infectious diseases prior to coating c. the BBC prawns have undergone a par-cooking step (for example, pre-frying1 or baking) after the prawns have been coated to solidify and adhere the coating to the prawn. products that do not meet all (Prawn import conditions outlined for BBC prawns will be subject to the import conditions for 'Uncooked prawns') **Dumpling and** a. have been processed, inspected and graded in dim sum-type premises approved by and under the control products of the CA which contain b. the prawns were free from visible uncooked infectious diseases before they were processed.

prawns

5. Cooked prawns	 a. have been cooked (min 70°C for at least 11 sec) in premises approved by and under the control of the CA and as a result of the cooking process, all the protein in the prawn meat has coagulated and no raw prawn meat remains b. are fit for human consumption
6. Uncooked wild- caught prawns of Australian origin processed overseas in approved premises	 a. are wild caught prawns of Australian origin, processed at a CA-approved establishment in accordance with the bio-security integrity program agreed with the Australian Government Department of Agriculture, Water and the Environment b. are in packages marked with the words "For human consumption only. Not to be used as bait or feed for aquatic animals".

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