

consent of the French Authorities. Only chopped fish that has been prepared in an establishment approved by the Ministry of Agriculture according to Article VI of "the Decree of July 25, 1986 in the Regulation of Conditions Governing the Importation to France of Ocean and Freshwater Products For Human Consumption" will be accepted. The approval procedure allows for competent authorities of the host country (Dept. of Fisheries and Oceans) to certify establishments which meet French hygiene requirements. An approval number is then granted which is affixed to all invoices and documents.

Producers of prepared seafood dishes in advance - hygiene regulations require prior approval by French authorities before such products can be exported to France. An Arrete of June 26, 1974 in the Journal Officiel describes the conditions of hygiene relative to the preparation of cooked seafood dishes. Under the regulations producers are required to complete a questionnaire relative to their facilities and handling practices. This questionnaire must be signed by a competent veterinary authority (Dept. Fisheries and Oceans). Upon approval of the production facility, a plant number is issued.

Producers of cooked deveined shrimp - a similar questionnaire is required for approval to export cooked deveined shrimp to France.

Battered food/fish products - no additives are permitted in food products unless a contrary decision has been taken for a given additive in a given product. This includes lecithan.