

(invoices, bills of landing etc.) are acceptable in languages other than French but customs officials may request translation. (Regulations are published in Texte no 83-64 in Bulletin Officiel des Douanes).

CERTIFICATE OF GOOD SANITARY CONDITIONS - must accompany all fish products entering France. Also known as "Certificate of Salubrity"

HEALTH CERTIFICATE - required for fish, shellfish, marine mammals, turtles, frogs and also preparations, fats, oils and extracts of fish and shellfish and marine mammals (Journal Officiel, Feb 18, 1978). Four different certificates are used depending on the product form imported.

CERTIFICATE OF HYGIENIC ORIGIN - required for live oysters, mussels, sea urchin, and other shellfish eaten raw, imported for immediate consumption. In the absence of an equivalency agreement with France, live product from Canada must be placed in authorized filtering or depuration stations in France for a given period prior to being placed on the French market. French certificates are then issued. This also serves as a Health Certificate and replaces the health certificate referred to above.

CERTIFICATE OF ORIGIN - required only where goods originated in one country and were processed in another country before entering France.

OTHER REGULATIONS: Producers of chopped fish - France requires that institutions desiring to export chopped (minced) fish must first obtain the