

6.5 Terminology

A list of official French names and the corresponding Latin names is available in the case of marine fish (Appendix 5). A similar list is being prepared, in co-ordination with the EEC, for molluscs and crustaceans. In the meantime, prospective exporters should consult Appendix 4 of the OECD dictionary and obtain the relevant information from the importer.

6.6 Scallops

Molluscs of the genus *Pecten* may be designated "coquille Saint-Jacques" (scallops), and when presented in the shell they may be designated "coquille Saint-Jacques en coquille" (scallops in the shell), whereas scallops of the genus *Chlamys* must be designated simply "pétoncles" (scallops). However, it is likely that it will become lawful for extra-large *Chlamys* scallops presented in the shell to be designated "coquille Saint-Jacques" (scallops) in the near future (ask the importer about this). Maximum permissible water content values are the subject of specific regulations. Consult the Embassy for further information.

6.7 Approved plants

A number of products, including ready-to-eat dishes (dishes in which the fish has been cooked), surimi, minced fish and cooked peeled shrimp, must be prepared in plants that have been approved by the French government. Contact the Embassy for further information.

It is possible that in only a few years all processing plants exporting frozen products to France will require official approval.

6.8 Products intended to be consumed live

Importers of products in this category are required to submit a Model IV certificate of fitness for human consumption. Discussions aimed at enabling Canada to issue certificates of this kind are currently in progress. At present these products (live mussels, oysters, scallops and sea urchins) cannot be exported to France from Canada.

6.9 Inspection to determine fitness for human consumption

All these products are subject to inspection by veterinarians and by Customs and Fraud Prevention Service personnel when entering the country.