



USDA Foreign Agricultural Service

# GAIN Report

Global Agriculture Information Network

Template Version 2.09

Voluntary Report - public distribution

**Date:** 3/24/2004

**GAIN Report Number:** MX4041

## Mexico

### Food and Agricultural Import Regulations and Standards

#### Mexico Establishes New Procedures For The Import Of Live & Dead Crustaceans

**2004**

**Approved by:**

David Williams

U.S. Embassy Mexico City

**Prepared by:**

Gabriel Hernandez

---

**Report Highlights:**

On January 26, 2004 the Secretariat of Agriculture, Livestock, Rural Development, Fishery and Food published emergency regulation NOM-EM-006-PESC-2004. This NOM establishes measures to protect domestic crustacean populations from the introduction of diseases that are currently affecting cultivated prawn populations in other countries. It also limits the number of entry points for imported crustaceans.

---

Includes PSD Changes: No  
Includes Trade Matrix: No  
Unscheduled Report  
Mexico [MX1]  
[MX]

**Introduction:** This report summarizes an official announcement published in Mexico's "Diario Oficial" (Federal Register) on January 26, 2004.

**Disclaimer:** This summary is based on a  *cursory*  review of the subject announcements and therefore should not, under any circumstances, be viewed as a definitive reading of the regulations in question, or of its implications for U.S. agricultural export trade interests. In the event of a discrepancy or discrepancies between this summary and the complete regulations or announcements as published in Spanish, the latter shall prevail.

**FAS/Mexico's Executive Summary:** On January 26, 2004 the Secretariat of Agriculture, Livestock, Rural Development, Fishery and Food published an emergency regulation NOM-EM-006-PESC-2004: "Which establishes the sanitary requirements for the aquatic health, regarding the production and mobilization of live & dead crustaceans, their products and by-products, as well for its import into the country."

This NOM is intended to establish the complementary requirements (originally established in NOM-030-PESC-2000) for aquatic health in the production of crustaceans, their products and by-products, as well as their introduction to Mexico, including the use of drugs or chemicals in shrimp cultivation. Although sanitary measures to prevent the introduction of more resistant and aggressive pathogens were enforced through NOM-030, the Government of Mexico (GOM) is implementing this regulation, which establishes rigorous measures to preserve the domestic crustaceans from the introduction of such pathogens which are currently affecting cultivated populations, as well as to protect the consumer health.

Among the most important issues are:

The authorized antibiotics to prevent and control diseases in cultivated crustaceans are: Oxitetracycline, Sarafloxacin, Enrofloxacin, Florfenicol, Fosfomicine, Monensine, Salinomycin and Semduramicin. The use of Chloramphenicol, Nitrofurans, Nitroimidazoles, and Sulfonamides are prohibited. Also,  $\beta$ -lactams, aminoglycosides, aminocyclitols, polymyxins, lincosamides, macrolids, quinolones y polypeptides are restricted.

Both, imported and domestic crustaceans will be subject to the same treatment requirements.

Live crustaceans must enter through Customs entry points located in Mexico City; Toluca, State of Mexico; Guadalajara, Jalisco; and Merida, Yucatan. Interested parties must present a copy of the certificate of health. The certificate must indicate that the Polymerase Chain Reaction test (PCR) has been performed and results to White Spot Syndrome Virus (WSSV), Yellow Head Virus (YHV) and Taura Syndrome Virus (TSV) were negative. Other requirement included in NOM-030-PESC-2000 will also be applied.

The importation of dead crustaceans, their products and by-products must be through the Cancun International Airport, Tampico International Airport and Tijuana International Bridge.

The use of feed stuff whose manufacturing integrates fresh crustaceans (except *Artemias spp.*) as raw material in prawn cultivation is prohibited.

If viral diseases are identified, all organisms and/or products will be destroyed by incineration.

**Products affected:** Live & dead crustaceans, their product and by-products.

**FAS comment:**

Emergency regulations are in place for six months at which time the Government of Mexico has the option of allowing the regulation to expire, establishing the requirements as a final regulation, or renewing the requirements for a single six-month period. This regulation clearly limits the number of entry points for U.S. shrimp exporters while imposing additional trade and certification requirements.

**Important Dates:**

1. **Publication &:** January 26, 2004.
2. **Effective Date:** January 27, 2004.
3. **Expiration Date:** July 25, 2004

**For More Information:**

*Fax:* 011-52-55-5080-2130

*Email:* AgMexico@usda.gov

**Internet Connections:**

*FAS Mexico Web Site:* We are available at <http://www.fas-la.org/mexico> or visit FAS headquarters' home page at <http://www.fas.usda.gov> for a complete selection of FAS' worldwide agricultural reporting.

**Useful Mexican Web Sites:** Mexico's equivalent of the Department of Agriculture (SAGARPA) can be found at [www.sagarpa.gob.mx](http://www.sagarpa.gob.mx). This web site is mentioned for the reader's convenience but USDA does NOT in any way endorse, guarantee the accuracy of, or necessarily concur with the information contained therein.