

**Frozen/Processed Products To Australia**

Attachment to Phytosanitary Certificate No:

Date:

These products are dipped into 100-180°C boiling water.  
After the above process the products are kept frozen at -18°C for 7 days before it is ready for export to Australia.

The lists of the products are follows:

- Cook / Frozen Belle Leaves “**(abelmoschus Manihot)**” cooked for 15-20 minutes at 100-150°C and kept at -18°C for 7 days;
- Cook/Frozen Banana “**(Musa Paradisiaca)**” cooked for 15-20 minutes at 100-150°C and kept at -18°C for 7 days prior to export;
- Frozen Grated Cassava Leaves “**(Manihot esculentus)**” kept at -18 °C for 7 days prior to export;
- Frozen Grated Coconuts “**(Cocos nucifera)**” kept at -18 °C for 7 days prior to export;
- Frozen Jackfruit [Artucarpus integra] cooked for 15-20 minutes at 100-150°C and kept at -18°C for 7 days prior to export;
- Cook / Frozen Bottle Gourd “**(Cucurbita lagenaria)**” cooked for 15-20 minutes at 100-150°C and kept at -18°C for 7 days prior to export;
- Cook/Frozen Breadfruit “**(Artocarpus altilis)**” cooked for 15-20 minutes at 100-150°C and kept at -18°C for 7 days prior to export;
- Cook/Frozen Cowpeas “**(Vigna Sinesis)**” cooked for 15-20 minutes at 100-150°C and kept at -18°C for 7 days prior to export;
- Frozen Taro “**(Colocasia esculenta)**” kept at -18 °C for 7 days prior to export
- Cook/Frozen Tahiti Chestnut“(Inocarcus fagiferus)” cooked for 15-20 minutes at 100-150°C and kept at -18°C for 7 days prior to export
- Frozen Cassava “**(Manihot esculentus)**” kept at -18 °C for 7 days prior to export;
- Cook / Frozen Ginger “**(Zingiber Officinale)**” cooked for 15-20 minutes at 100-150°C and kept at -18°C for 7 days prior to export;
- Cook / Frozen Drumstick “**(Moringa Oleifera)**” cooked for 15-20 minutes at 100-150°C and kept at -18°C for 7 days prior to export
- Cooked / Frozen Ota Leaves “**( Athyrium Esculentum)**” cooked for 15-20 minutes at 100-150°C and kept at -18°C for 7 days prior to export
- Cooked / Frozen Amranthus Leaves “**(amranthus viridis)**” cooked for 15-20 minutes at 100-150°C and kept at -18°C for 7 days prior to export
- Cooked Frozen Taro Leaves “**(Colocasia esculenta)**” cooked for 15-20 minutes at 100-150°C and kept at -18°C for 7 days prior to export
- Cooked Frozen Duruka “**(saacharum edule)**” cooked for 15-20 minutes at 100-150°C and kept at -18°C for 7 days prior to export

Name of Biosecurity Officer:

Signature:

Date:

Official Stamp: