

# IMPORT HEALTH STANDARD FOR SPECIFIED FOODS FOR HUMAN CONSUMPTION CONTAINING ANIMAL PRODUCTS

Issued pursuant to Section 22 of the Biosecurity Act 1993

Dated: 25 May 2009

## USER GUIDE

The information in [MAFBNZ](#) animal and animal product import health standards is presented in numerically ordered sections with descriptive titles. Sections are grouped into one of four parts, designated alphabetically.

Part A. GENERAL INFORMATION contains sections of general interest, including those relating to the legal basis for [MAFBNZ](#) import health standards and the general responsibilities of every importer of animals and animal products.

Part B. IMPORTATION PROCEDURE contains sections which outline the requirements to be met prior to and during importation.

Part C. TIME/TEMPERATURE PARAMETERS contains sections describing equivalent time/temperature requirements to [Fo3](#).

Part D. CLEARANCE PROCEDURE contains sections describing the requirements to be met at the New Zealand border and, if necessary, in a [transitional facility](#) in New Zealand prior to any consignment being given [biosecurity clearance](#).

## PART A. GENERAL INFORMATION

### 1 IMPORT HEALTH STANDARD

- 1.1 Pursuant to section 22 of the Biosecurity Act 1993, this document is the import health standard for specified foods for human consumption containing animal products.
- 1.2 Obtaining [biosecurity clearance](#) for each consignment of specified foods for human consumption containing animal products imported into New Zealand is dependant upon the consignment meeting the requirements of this import health standard.
- 1.3 This import health standard may be reviewed, amended or revoked if there are changes in New Zealand's import policy or the animal health status of the originating country, or for any other lawful reason, at the discretion of the Animal Import/Export Group Manager.

### 2 IMPORTER'S RESPONSIBILITIES

- 2.1 It is the importer or agent's responsibility to ensure that they are compliant with the current version of the relevant import health standard at the time of importation into New Zealand. Current versions of import health standards are available online at <http://www.biosecurity.govt.nz/commercial-imports/import-health-standards/search>
- 2.2 Commercial consignments of products imported into New Zealand for human consumption must comply with the Food Act 1981. These requirements are independent of the import health standard requirements and are managed by the New Zealand Food Safety Authority (NZFSA). Importers are advised to consult the NZFSA website: [www.nzfsa.govt.nz/imported-food/index.htm](http://www.nzfsa.govt.nz/imported-food/index.htm) or contact the NZFSA.
- 2.3 Once the consignment has been given [biosecurity clearance](#) into New Zealand, it is the importer's responsibility to ensure (where relevant) that the consignment complies with the Animal Products Act 1999, especially if it is returned New Zealand product, product entering operations also used for the export of animal products, or if it is to be re-exported. Information about these requirements can be obtained from the New Zealand Food Safety Authority (NZFSA) website at [www.nzfsa.govt.nz/animalproducts/publications/omar/01-172.htm](http://www.nzfsa.govt.nz/animalproducts/publications/omar/01-172.htm) or by contacting the local NZFSA Verification Agency office. Certification and other official assurance requirements which may be applicable are accessible at [www.nzfsa.govt.nz/animalproducts/publications/manualsguides/oap/index.htm](http://www.nzfsa.govt.nz/animalproducts/publications/manualsguides/oap/index.htm)

- 2.4 New Zealand Food Safety Authority (NZFSA) has in place import procedures to manage the risks to public health from Bovine Spongiform Encephalopathy (BSE) in food for human consumption. Under the BSE procedures, a country must be categorised according to its BSE risk status before it can export commercial bovine meat products to New Zealand. Importers are advised to consult the NZFSA website: <http://www.nzfsa.govt.nz/imported-food/bse-categorisation/index.htm> to check the countries that can export bovine products to New Zealand and the requirements that apply to those countries.
- 2.5 Please note that the Customs Import Prohibition (Trout) Order 2000, administered by the New Zealand Customs Service, prohibits the importation of trout and trout products in quantities exceeding 10 kilograms, or in quantities of less than 10 kilograms if the goods are intended for sale except with the consent of, and subject to such conditions as may be imposed by the Minister of Conservation. Any consignment may be subject to inspection by an authorised person under the Customs and Excise Act 1996.
- 2.6 The product must be accompanied by a permit to export where required by the legislation of the country of origin and the Convention on the International Trade in Endangered Species (CITES). The importer is advised to clarify the status of the species of origin of animal products in relation to international agreements on their trade, prior to export. Material arriving in New Zealand without a permit to export may be subject to seizure by the New Zealand Department of Conservation.
- 2.7 This import health standard does not include all foods for human consumption containing animal products. For example fresh, frozen or cooked fish (not canned/retorted) are covered in separate import health standards. To obtain import requirements for other foods containing animal products, refer to the [MAFBNZ](http://www.biosecurity.govt.nz/imports/ihs-search.htm) website: <http://www.biosecurity.govt.nz/imports/ihs-search.htm>
- 2.8 The costs to [MAFBNZ](http://www.mafbnz.govt.nz) in performing functions relating to the importation of foods containing animal products shall be recovered in accordance with the Biosecurity Act and any regulations made under that Act.
- 2.9 All costs involved with documentation, transport, storage and obtaining a [biosecurity clearance](http://www.biosecurity.govt.nz) shall be borne by the importer or agent.

### **3 DEFINITION OF TERMS**

#### **Animal Products**

Non-viable products derived from animals.

#### **Animal by-products**

Mechanically removed meat and other animal parts that remain after the skeletal muscle has been removed in dressing or trimming. Animal by-products include offal, fat and blood intended for human consumption.

#### **Commercially prepared and packaged**

A product that has been manufactured in a commercial manner by a commercial enterprise and is packaged in tamper proof packaging.

#### **Biosecurity clearance**

A clearance under section 26 of the Biosecurity Act (1993) for the entry of goods into New Zealand. (Explanatory Note: Goods given a Biosecurity Clearance by an Inspector are released to the importer without restriction).

#### **Dairy product**

Any product manufactured from the milk and cream of animals.

#### **European Union**

Austria, Belgium, Bulgaria, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands and United Kingdom

#### **Fo3**

Fo3 is a processing standard that specifies that the core temperature of the product has reached 121 degrees Celsius for 3 minutes. (Refer to Part C for time-temperature combinations equivalent to Fo3).

#### **Inspector**

Means a person who is appointed an inspector under section 103 of the Biosecurity Act (1993). (Explanatory Note: An Inspector is appointed to undertake administering and enforcing the provisions of the Biosecurity Act and controls imposed under HSNO).

#### **Manufacturer's Declaration**

An original document that has been prepared by the manufacturer on letterhead paper and is signed by the quality manager or equivalent.

## **MAFBNZ**

Ministry of Agriculture and Forestry Biosecurity New Zealand

### **Meat**

Skeletal muscle with naturally included or adherent tissue or bone. This definition excludes animal by-products.

### **Meat products**

This refers to products prepared from or with meat that has undergone treatment such that the cut surface shows that the product no longer has the characteristics of fresh meat .

### **Pacific Island countries**

Refers to American Samoa, Cook Islands, Federated States of Micronesia, Fiji, French Polynesia, Guam, Kiribati, Marshall Islands, Nauru, New Caledonia, Niue, Norfolk Island, Northern Mariana Islands, Papua New Guinea, Republic of Palau, Samoa, Solomon Islands, Tokelau, Tonga, Tuvalu, Vanuatu, and Wallis & Fortuna.

### **Private Consignment**

A consignment imported as personal property and not intended for resale. Maximum size of a private consignment will be specified in the individual standards.

### **Retorted**

Means heated in an unopened hermetically sealed container for a time, and to a temperature, by superheated steam under pressure ([Fo3](#)), sufficient to render any infectious material of a biosecurity concern inactivated. Retorted goods may be in cans, jars or pouches.

### **Shelf-stable**

Not requiring refrigeration or freezing before opening.

### **Whole egg (with regard to section 7.15):**

Whole egg means all of the egg (with or without shell) or parts of the egg that are not homogeneously mixed through the mooncake.

## **4 EQUIVALENCE**

- 4.1 The import health standard has been agreed as being suitable for trade between the exporting and the importing countries. It is expected that the products will meet the conditions in every respect.

Occasionally it is found that, due to circumstances beyond the control of the importer or exporter, a consignment does not comply completely with this import health standard. In such cases, an application for equivalence may be considered,

equivalence granted and a permit to import issued at the discretion of the New Zealand Ministry of Agriculture and Forestry, but only if the following information is forwarded by the certifying government's veterinary authority:

- which clause/s of the import health standard cannot be met and how this has occurred;
- the reason the consignment is considered to be of an "equivalent health" status and/or what proposal is made to return the consignment to an equivalent health status as set out in this standard; and
- the reasons why the veterinary authority of the country of origin believe this proposal must be acceptable to the New Zealand Ministry of Agriculture and Forestry and their recommendation for its acceptance.

## **PART B. IMPORTATION PROCEDURE**

### **5 PERMIT TO IMPORT**

- 5.1 A permit to import is not required for consignments that meet the requirements of this import health standard.

### **6 DOCUMENTATION ACCOMPANYING THE CONSIGNMENT**

- 6.1 If required, the consignment must be accompanied by appropriately completed documentation which meets the requirements of the [eligibility](#) section of this import health standard.
- 6.2 Documentation shall be in English, but may be bilingual (language of exporting country/English).
- 6.3 It is the importer's responsibility to ensure that any documentation presented in accordance with the requirements of this import health standard is *original* (unless otherwise specified) and clearly legible. Failure to do so may result in delays in obtaining [biosecurity clearance](#) or rejection of consignments.

## 7 ELIGIBILITY

7.1 **Retorted animal products** from *any country* may be given [biosecurity clearance](#) provided all the following requirements are met:

- i. The product is [shelf-stable](#)
- ii. The product is commercially prepared and packaged
- iii. The product is in its original sealed packaging on arrival
- iv. For bone-in avian and mammalian [meat products](#), the product is accompanied by a Manufacturer's Declaration that certifies that the bone-in meat products were subjected to a thermal treatment of [Fo3](#) or greater.
- v. For commercial consignments, the product is:
  - EITHER a. Accompanied by a Manufacturer's Declaration that the product has been subject to a [retort](#) process ([Fo3](#)). An Inspector may also inspect the consignment, or a sample of the consignment.
  - OR b. Is subjected to a heating process equivalent to [Fo3](#) (refer to part C for time/temperature equivalents and conditions).

7.2 **Animal product-based floss, flavouring or stock, meat ingredients in instant foods (eg camping mixes, soup mixes) and products containing [Animal product based](#) flavouring or stock** from *any country* may be given [biosecurity clearance](#) provided all the following requirements are met:

- i. The product is [shelf-stable](#)
- ii. The product does not require further cooking before consumption, but may require rehydration and/or reheating prior to consumption
- iii. The product is commercially prepared and packaged

iv. The product is in its original sealed packaging on arrival.

7.3 **Private consignments of the following meat and meat products from specified countries** may be given **biosecurity clearance** provided all the additional requirements are met:

	Country					
	USA	Canada	Australia	European Union	Vanuatu	Finland
<b>Pig</b>	N/A	N/A	✓	N/A	N/A	✓
<b>Beef</b>	✓	✓	✓	✓	✓	✓
<b>Kangaroo</b>	N/A	N/A	✓	N/A	N/A	N/A
<b>Possum</b>	N/A	N/A	✓	N/A	N/A	N/A
<b>Rabbit</b>	N/A	N/A	✓	N/A	N/A	N/A
<b>Sheep</b>	N/A	N/A	✓	✓	N/A	✓
<b>Goat</b>	N/A	N/A	✓	✓	N/A	✓
<b>Deer</b>	N/A	N/A	✓	✓	N/A	✓

- i. The product is commercially prepared and packaged
- ii. The product is in its original sealed packaging on arrival
- iii. The country of origin is identifiable from the packaging
- iv. The total weight of the consignment is 20 kilograms or less.

**Note:** Meat products contained within casings are acceptable for importation provided that the country of origin and type of meat products within the meat product are printed indelibly on the outside of the casing or the commercial packaging.

Beef jerky must be clearly labelled as product that has been produced in an approved country, see table above.

7.4 **Private consignments of alligator and crocodile meat and meat products** originating from *Australia and the United States of America* may be given biosecurity clearance provided all the following requirements are met:

- i. The product is [shelf-stable](#)
- ii. The product is commercially prepared and packaged
- iii. The product is in its original sealed packaging on arrival
- iv. The country of origin is identifiable from the packaging
- v. The total weight of the consignment is 20 kilograms or less.

7.5 [Private consignments](#) of velvet from cervine animals originating from *Australia, New Caledonia and Norway* may be given [biosecurity clearance](#) provided all the following requirements are met:

- i. The product is commercially prepared and packaged
- ii. The product is in its original sealed packaging on arrival
- iii. The country of origin is identifiable from the packaging
- iv. The total weight of the consignment is 1 kilogram or less.

7.6 **Edible collagen products such as sausage casings and hydrolysed collagen** from *any country* may be given [biosecurity clearance](#) provided all the following requirements are met:

- i. The product is commercially prepared and packaged
- ii. The product is in its original sealed packaging on arrival.

7.7 **Private consignments of dairy products** and products containing **dairy ingredients** originating from *Albania, Australia, Belarus, Bosnia and Herzegovina, Bulgaria, Canada, Chile, Costa Rica, Croatia, Cuba, El Salvador, European Community, Former Yugoslav Republic of Macedonia, Guatemala, Guyana, Honduras, Hungary, Iceland, Indonesia, Japan, Madagascar, Mauritius, Mexico, New Caledonia, Nicaragua, Norway, Pacific Island countries, Panama, Republic of Korea, Romania, Serbia-and-Montenegro, Singapore, Switzerland, Ukraine and the United States of America* may be given **biosecurity clearance** provided all the following requirements are met:

- i. The product is commercially prepared and packaged
- ii. The product is in its original sealed packaging on arrival
- iii. The country of origin is identifiable from the packaging
- iv. The total weight of the consignment is 20 kilograms or less.

7.8 **Private consignments of yoghurt** from *any country* may be given **biosecurity clearance** provided all the following requirements are met:

- i. The product is commercially prepared and packaged
- ii. The product is in its original sealed packaging on arrival
- iii. The total weight of the consignment is 20 kilograms or less.

7.9 **Shelf stable dairy products dairy samples and products containing dairy ingredients** from *any country* may be given **biosecurity clearance** provided all the following requirements are met:

- i. The product is shelf-stable
- ii. The product is commercially prepared and packaged
- iii. The product is in its original sealed packaging on arrival
- iv. Non shelf-stable dairy samples may be imported under the following import health standard.

<http://www.biosecurity.govt.nz/imports/animals/standards/daisamic.all.htm>

Note: Dairy products that accompany passengers and crew for their own private use, such as nutritional supplements and infant formula, do not need to be in sealed packaging if the dry weight of the dairy product is less than 2.5kg and they meet point's i. and ii. of 7.9.

7.10 **Private consignments of made-up dairy -based infant formula** from *any country* be given biosecurity clearance provided all the following requirements are met:

- i. The product accompanies an infant
- ii. The total volume of the product is 1 litre or less.

7.11 **Private consignments of Dulce de Leche (also known as Manjar de Leche and Manjar)** from *any country* may be given biosecurity clearance provided all the following requirements are met:

- i. The product is commercially prepared and packaged
- ii. The product is in its original sealed packaging on arrival

- iii. The total weight of the consignment is 20 kilograms or less.
- 7.12 **Private consignments of home-made ghee (clarified butter)** from *Fiji* may be given [biosecurity clearance](#) provided the following requirement is met:
- i. The total weight of the consignment is 20 kilograms or less.
- 7.13 **Private consignments of New Zealand origin meat, meat products, dairy products, egg products or products with New Zealand origin meat/dairy/egg ingredients** from *any country* may be given [biosecurity clearance](#) provided all the following requirements are met:
- i. The product is commercially prepared and packaged
  - ii. The product is in its original sealed packaging on arrival
  - iii. New Zealand is clearly identifiable as the country of origin from the packaging
  - iv. The total weight of the consignment is 20 kilograms or less.
- 7.14 **Confectionery, bread, biscuits, cakes, crackers and puddings containing dairy and egg ingredients** from *any country* may be given [biosecurity clearance](#) provided the following requirement is met: (see 7.15 for mooncakes)
- i. The product is [shelf-stable](#).

- 7.15 **Commercially manufactured mooncakes with filling that contains whole egg** from *any country* may be given [biosecurity clearance](#) provided the following requirements are met:
- ii. The product is [shelf-stable](#).
  - iii. The product does not contain any meat and/or meat product fillings
  - iv. The product is commercially prepared and packaged
  - v. The product is in its original sealed packaging on arrival
  - vi. The product must be accompanied by a manufacturer's declaration stating that the product reached a core temperature greater than 60 °C for no less than 3.5 minutes.
- 7.16 **Cake, pudding, sauce and baking mixtures containing [dairy](#) and/or egg ingredients** from *any country* may be given [biosecurity clearance](#) provided all the following requirements are met:
- i. The product is [shelf-stable](#)
  - ii. The product is commercially prepared and packaged
  - iii. The ingredients are homogenously mixed/distributed in the mixture
  - iv. The product is in its original sealed packaging on arrival.
- 7.17 **Mayonnaise and salad dressings containing egg ingredients** originating from *Australia, Canada, [European Community](#), Japan and the United States of America* may be given [biosecurity clearance](#) provided all the following requirements are met:

- i. The product is [shelf-stable](#)
- ii. The product is commercially prepared and packaged
- iii. The product is in its original sealed packaging on arrival
- iv. The country of origin is identifiable from the packaging.

7.18 **Pasta and noodles containing egg ingredients** from *any country* may be given [biosecurity clearance](#) provided all the following requirements are met:

- i. The product is [shelf-stable](#)
- ii. The product is commercially prepared and packaged
- iii. The product is in its original sealed packaging on arrival.

7.19 **Advocaat** from *any country* may be given [biosecurity clearance](#) provided all the following requirements are met:

- i. The product is commercially prepared and packaged
- ii. The product is in its original sealed packaging on arrival.

7.20 **Gelatine and gelatine products** from *any country* may be given [biosecurity clearance](#) provided all the following requirements are met:

- i. The product is commercially prepared and packaged

- ii. The product is in its original sealed packaging on arrival.

7.21 **Products which contain less than 5% meat ingredients from *any country*** may be given [biosecurity clearance](#) provided all the following requirements are met:

- i. The product is [shelf-stable](#)
- ii. The product is commercially prepared and packaged
- iii. The product is in its original sealed packaging on arrival
- iv. The product must be:

EITHER a. accompanied by an original Manufacturer's Declaration, which certifies that the product contains less than 5% meat ingredients.

OR b. In commercial packaging that states that the product contains less than 5% meat ingredients.

7.22 **Products that contain less than 5% fish ingredients and/or less than 5% dairy ingredients and/or less than 5% egg ingredients and no meat ingredients.** from *any country* may be given [biosecurity clearance](#) provided all the following requirements are met:

- i. The product is commercially prepared and packaged
- ii. The product is in its original sealed packaging on arrival
- iii. The product must be:

EITHER a. accompanied by an original Manufacturer's Declaration, which certifies that the product contains no meat ingredients except

less than 5% fish ingredients, and/or less than 5% dairy ingredients and/or less than 5% egg ingredients

- OR
- b. In commercial packaging that states that the product contains no meat ingredients except less than 5% fish ingredients, and/or less than 5% dairy ingredients and/or less than 5% egg ingredients

## **Part C. TIME/TEMPERATURE PARAMETERS**

- 8.1 Products that are not [retorted](#) and are shelf stable may be eligible for entry if they meet the following equivalent time/temperature parameters and provide an original government endorsed manufacturer's declaration to attest to that fact.
- 8.2 Equivalent time-temperature parameters to 121 degrees Celsius for 3 minutes ([Fo3](#)) involve the product reaching one of the following minimum core temperature/time parameters:

- 110 degrees Celsius for 40 minutes
- 111 degrees Celsius for 32 minutes
- 112 degrees Celsius for 25 minutes
- 113 degrees Celsius for 20 minutes
- 114 degrees Celsius for 16 minutes
- 115 degrees Celsius for 13 minutes
- 116 degrees Celsius for 11 minutes
- 117 degrees Celsius for 9 minutes
- 118 degrees Celsius for 7 minutes
- 119 degrees Celsius for 6 minutes
- 120 degrees Celsius for 5 minutes
- 121 degrees Celsius for 3 minutes
- 122 degrees Celsius for 3 minutes
- 123 degrees Celsius for 3 minutes
- 124 degrees Celsius for 3 minutes
- 125 degrees Celsius for 2 minutes
- 126 degrees Celsius for 1 minute
- 127 degrees Celsius for 46 seconds
- 128 degrees Celsius for 37 seconds
- 129 degrees Celsius for 29 seconds
- 130 degrees Celsius for 23 seconds
- 131 degrees Celsius for 18 seconds
- 132 degrees Celsius for 15 seconds
- 133 degrees Celsius for 12 seconds
- 134 degrees Celsius for 9 seconds
- 135 degrees Celsius for 7 seconds
- 136 degrees Celsius for 6 seconds

## **PART D. CLEARANCE PROCEDURE**

### **9 BIOSECURITY CLEARANCE**

- 9.1 Upon arrival in New Zealand, the consignment or a sample of the consignment may be inspected by an [Inspector](#) at the port of arrival.
  
- 9.2 Providing that the consignment meets the conditions stated in the [eligibility](#) section of this import health standard, the consignment may, subject to sections 27 and 28 of the Biosecurity Act 1993, be given a [biosecurity clearance](#) pursuant to section 26 of the Biosecurity Act 1993.