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Food and Agricultural Import Regulations and Standards

Export Certificates Report

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Report Highlights:

This report provides guidance on export certificate requirements for a representative sample of products that have been identified as having excellent prospects in the Australian market.

Includes PSD Changes: No
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DISCLAIMER: This report has been prepared by the USDA, Foreign Agricultural Service in Canberra, Australia for U.S. exporters of domestic food and agricultural products. Australia’s quarantine regulations are constantly changing so it is impossible to provide complete detail in this report. ***The information provided is for example only.*** It is highly recommended that U.S. exporters verify the full set of import requirements with their Australian importer, who is normally best equipped to research such matters with local authorities, before any goods are shipped. Final import approval of any product is subject to Australia’s rules and regulations as interpreted by border officials at the time of product entry.

Introduction

Australia has very strict quarantine requirements for imported food and agricultural products. Import Permits and certifications are required for the majority of food and agricultural products entering the country. The information required to obtain an Import Permit is different for each product and can include such things as cooking/freezing times, 'area freedom from specific pest' declarations, certification for fumigation of containers, etc. Often there are very specific requirements for U.S. products that allow entry where the product, in general, is not allowed from other countries. The information required is updated frequently, therefore it is not possible to provide comprehensive information for every product in this report.

The Australian Quarantine & Inspection Service (AQIS) oversees the importation of all agricultural products entering Australia and maintains an on-line [Import Conditions \(ICON\) database](http://www.aqis.gov.au/icon32/asp/ex_querycontent.asp) that is updated constantly. This database contains very detailed information on the quarantine requirements for products coming into this market. Before deciding to export any food or agricultural products to Australia, U.S. exporters should first check with this web site to ascertain whether they can meet Australia's requirements. If a product is not listed in the database, it is likely that it is not allowed entry to Australia. The full web site address is: http://www.aqis.gov.au/icon32/asp/ex_querycontent.asp

Import Permits

Import Permits are required by AQIS for a large number of fresh and semi-processed food products and some fully processed products entering Australia. Only an Australian-based individual or company can apply for an Import Permit. Import permits are generally valid for two years and can be used any number of times during that period. The Import Permit will dictate the complete conditions under which the product may enter Australia. The information required to apply for a permit differs greatly between products and can often differ for the same products from different regions.

U.S. exporters should work very closely with their Australian importers to make sure that *all* conditions are met *before* shipping any product. Failure to do so will result in delays in product entering the country.

Examples of Australian Export Certification Requirements

The requirements listed in the following table are provided as a representative sample of products that have been identified as having excellent prospects in the Australian market. Apart from these specific 'attestations' which refer only to export certification requirements, products must meet a range of other criteria specific to each commodity which may include, but is not limited to, packaging requirement, pre-clearance (if applicable), treatment options, and container conditions. A large amount of additional information may be required for each shipment. U.S. exporters are advised to consult the [ICON database](#) for complete import conditions for individual commodities.

Product	Title of Certificate	Attestation Required
Cherries – fresh	APHIS Phytosanitary Certificate	<p>A single phytosanitary certificate (original) must accompany each table grape consignment, and must be endorsed by APHIS. It must include the following details:</p> <p>a) For California only: the packinghouse details and the orchard block/lot number contained in each consignment under the Distinguishing Marks section.</p> <p>b) For Pacific North West: the State or Federal/State lot numbers should be recorded under the Distinguishing Marks section. State or Federal/State lot numbers have three components (1) the authorizing agency listed first, (2) a unique facility identification number is next, (3) followed by the date or serial number which indicates the day of packing.</p> <p>c) An additional declaration stating:</p> <p>“The cherries in this consignment were grown in [name(s) of County/Counties and State], and were fumigated and packed in [name(s) of County/Counties and State]. All growing, fumigating and packing of these cherries occurred either in Counties that are free of fruit flies except <i>Rhagoletis</i> spp. or in areas that are located in excess of 15 km from any fruit fly declared areas.”</p> <p>d) The following fumigation details:</p> <ul style="list-style-type: none"> - The name of the fumigation facility. - The date of fumigation. - The concentration of methyl bromide [CH₃Br] (g/m³). - The fumigation duration. - The ambient air temperature during fumigation (°C). - The cherry pulp temperature during fumigation (°C).
Table Grapes - fresh (from California only)	APHIS Phytosanitary Certificate	<p>A single phytosanitary certificate (original) must accompany each table grape consignment, and must be endorsed by APHIS. It must include the following details:</p> <p>a) A photocopy of the relevant Notice of Intention to export (NOI) must be attached or forwarded with the Phytosanitary certificate. Pre-cleared pallet card numbers included in the consignment clearly marked i.e. ticked, asterisk, or underlined. Use of a text highlighter is not recommended, as it is difficult to photocopy or fax.</p> <p>b) The shipping container number/s and container seal number/s.</p>

		<p>c) The following additional declarations stating:</p> <p>"The grapes in this consignment have been produced in California in accordance with the conditions governing the entry of fresh table grapes from California to Australia."</p> <p>AND</p> <p>"AQIS Pre-clearance undertaken in California in accordance with the Work Plan for the pre-clearance of Californian Table Grapes to Australia."</p> <p>OPTIONAL: Grapes destined for on-arrival fumigation in Australia must have the following additional declaration:</p> <p>"Subject to methyl bromide fumigation in Australia."</p>
Prunes (with seeds) – sun-dried, unprocessed, tenderized, rehydrated, dehydrated	Phytosanitary Certificate	<p>Each consignment must be accompanied by a phytosanitary certificate with the following endorsements:</p> <p>"The product was grown in (the country of origin of the consignment)"</p> <p>and</p> <p>"(Country of origin) is free from Plum Pox Virus Disease."</p>
Citrus (precleared from California)	Phytosanitary Certificate	<p>Mandatory additional declarations for precleared produce from California - each consignment must be accompanied by an original phytosanitary certificate endorsed with the following additional declarations:</p> <p>a) "The citrus fruits in this consignment have been produced in California in accordance with the conditions governing the entry of fresh citrus fruits from California to Australia." and</p> <p>b) "AQIS pre-clearance inspection undertaken in California in accordance with the Work Plan for the pre-clearance of citrus fruits to Australia."</p> <p>Fruit fly additional declarations - the Phytosanitary certificate must also have one of the following fruit fly additional declarations in addition to both of the additional declarations listed above at 4 a) and b).</p> <p>a) "The fruit in this consignment was sourced and packed in California which is free of all exotic fruit flies." or</p> <p>b) "The fruit in this consignment was sourced and packed in [name of Californian County] which is an area free of all exotic fruit flies." or</p>

		<p>c) "The fruit in this consignment was sourced and packed in [name of Californian County] which is an area located in excess of 15 kilometers from the epicenter of any exotic fruit fly declared areas, including Mediterranean fruit fly (<i>Ceratitis capitata</i>)."</p> <p>d) "The fruit has been stored for 14 days at 0°C ± 0.5°C".</p>
Citrus (not precleared) from California, Arizona & Texas only	Phytosanitary Certificate	<p>Each consignment must be accompanied by an original Phytosanitary certificate endorsed with one of the following fruit fly additional declarations:</p> <p>a) "The fruit in this consignment was sourced and packed in [name of State] which is free of all exotic fruit flies." or</p> <p>b) "The fruit in this consignment was sourced and packed in [name of County] which is an area free of all exotic fruit flies." or</p> <p>c) "The fruit in this consignment was sourced and packed in [name of County] which is an area located in excess of 15 kilometers from the epicenter of any exotic fruit fly declared areas, including Mediterranean fruit fly (<i>Ceratitis capitata</i>)."</p> <p>d) "The fruit has been stored for 14 days at 0°C ± 0.5°C".</p>
Strawberries (fresh)	Phytosanitary Certificate	An original Phytosanitary certificate must accompany each consignment and must be correctly completed. All consignments treated prior to export must have a commercial treatment certificate or a valid endorsement on the Phytosanitary certificate or as otherwise stated in the conditions of specific commodities.
Dates – Fresh from CA only (no stems allowed)	Phytosanitary Certificate	<p>Each consignment must be accompanied by a Phytosanitary certificate endorsed with one of the following additional declarations:</p> <p>a) "The fruit in this consignment was sourced and packed in [insert name of State] which is free of all economically significant fruit flies", or</p> <p>b) "The fruit in this consignment was sourced and packed in [insert name of County] which is an area free of all economically significant fruit flies", or</p> <p>c) "The fruit in this consignment was sourced and packed in [insert name of County] which is an area located in excess of 15 kilometres from any fruit fly declared areas".</p> <p>This area freedom certification must include the nominated County or State name.</p>

<p>Onions (fresh) – from specified counties of California, Idaho & Oregon only</p>	<p>Phytosanitary Certificate</p>	<p>An original Phytosanitary certificate must accompany each consignment and must be correctly completed. All consignments treated prior to export must have a commercial treatment certificate or a valid endorsement on the Phytosanitary certificate or as otherwise stated in the conditions of specific commodities.</p>
<p>Almonds (shelled) – raw or unprocessed</p>	<p>Phytosanitary Certificate</p>	<p><u>Pre-shipment treatment</u></p> <p>Consignments that have been treated pre-shipment must be accompanied by a treatment certificate and Phytosanitary certificate. The Phytosanitary certificate must indicate the name of the treatment provider and that the almond nuts were treated within 21 days of containerization or export. The treatment certificate must specify the temperature, rate and number of days that the consignment was treated for.</p> <p>If the nuts have been fumigated with phosphine prior to shipment, the Phytosanitary certificate must state that: “The phosphine concentration did not fall below 0.15g/m³ at any point during the fumigation period”.</p> <p>Nuts packed in gas-proof packaging (eg: tins, plastic lined cartons, multi-walled paper sacks with plastic coatings) must be accompanied by a Phytosanitary certificate or commercial fumigation certificate that states that: “The almond nuts in this consignment were treated immediately prior to sealing or packaging”.</p>
<p>Timber</p>	<p>Phytosanitary Certificate</p>	<p>Any green (untreated) timber imports of any species from the U.S. known to be a host of <i>Phytophthora ramorum</i> (see list included on ICON database) must be accompanied by an APHIS certificate stating that the timber was harvested from areas free of <i>Phytophthora ramorum</i> (known as causing the Sudden Oak Death disease). Alternatively, consignments may be heat treated at 56°C for 30 minutes (measured at the core of the wood) (T9968) by a heat treatment provider accredited under American Lumber Standard Committee programs for heat treatment.</p>
<p>Casings (natural)</p>		<p>Permit conditions will specify the requirement for consignments to be accompanied by Government certification relating to the ingredients, sourcing and relevant processing details.</p>
<p>Pet Food for dogs and cats (canned, dry or semi-moist)</p>		<p>a) For pet food from manufacturing facilities with Good Manufacturing Practices (GMP), International Organization for Standardization (ISO) or similar certification, Import Permit applications should be accompanied by government certification (from the exporting country) relating to each final product, and confirming ingredient sourcing and processing. The Import Permit conditions in this case will generally state that consignments are to be accompanied by a manufacturer’s declaration only (and will not require</p>

		<p>additional government certification).</p> <p>b) For pet food from facilities without GMP or ISO certification, or in cases where an official government certificate as detailed in a) above has not been provided at the time of application, Import Permit conditions will state that consignments are to be accompanied by both a manufacturer's declaration and government certification. Specific statements required of this documentation will be outlined in the Import Permit conditions.</p> <p>c) Documentation must comply with format requirements as detailed in PQA0021 and/or PQA0194 or as detailed in the Import Permit conditions.</p>
Pork – uncooked, destined for processing		<p>Import Permit conditions will specify the requirement for consignments to be accompanied by government certification relating to the product, the animals from which it was derived and relevant processing and packaging details. Certification must comply with format requirements as detailed in PQA0194: Government certification - format requirements, or as specified by the Import Permit.</p>

Other Regulations

Apart from Quarantine regulations, products being imported into Australia must also meet a number of other requirements. Details of these all these requirements are contained in the Food and Agriculture Import Regulations and Standards (FAIRS) report updated each year by this office. The most recent update was June 2005. The report can be downloaded on the FAS website by conducting a search for report number AS5020 at the following website: <http://www.fas.usda.gov/scriptsw/AttacheRep/default.asp>