

**Required Report:** Required - Public Distribution

**Date:** July 12, 2022

**Report Number:** AS2022-0016

**Report Name:** Food and Agricultural Import Regulations and Standards  
Export Certificate Report

**Country:** Australia

**Post:** Canberra

**Report Category:** FAIRS Export Certificate Report

**Prepared By:** Lindy Crothers

**Approved By:** Levin Flake

**Report Highlights:**

This report lists examples of the major export certificates and other documentation required by the Government of Australia for U.S. exports of food and agricultural products. Australia's import requirements for food and agricultural products are complex and change frequently.

**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. *The information provided is for example only.* While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation or because clear and consistent information about these policies was not available. It is *essential* 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.**

## Contents

Executive Summary .....	3
Section I: List of Required Export Certificates.....	4
Section II: Purpose of Specific Export Certificate(s) .....	17
Section III: Specific Attestations Required on Export Certificate(s).....	17
Section IV: Government Certificate’s Legal Entry Requirements .....	17
Section V: Other Certification/Accreditation Requirements .....	17
Appendix I: Methyl Bromide Treatment Schedules for Cherries from the United States of America.....	18
Appendix II: Cold Treatment Schedules for Fresh Grapes from the United States of America .....	19
Appendix III: Kiwifruit – Operational procedures to maintain and verify status.....	20

## Executive Summary

Australia has very strict quarantine requirements for imported food and agricultural products. Import permits and/or export certifications are required for most 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, and certification of container fumigation.

The Australian Department of Agriculture, Water and the Environment oversees the importation of all agricultural products entering Australia and maintains an on-line [Biosecurity Import Conditions \(BICON\) database](https://www.awe.gov.au/biosecurity-trade/import/online-services/bicon) that is updated regularly. BICON has replaced the previous ICON database and contains more detailed information on the quarantine requirements for products entering the Australian market. Before deciding to export any food or agricultural product to Australia, U.S. exporters should first check with this website 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: <https://www.awe.gov.au/biosecurity-trade/import/online-services/bicon>.

## Import Permits

If an import permit is required, only an Australian-based individual or company can apply for the 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 BICON database also provides details of the conditions that are required for each product. The information required 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 ensure that *all* conditions are met **before shipping** any product. Failure to comply with the import requirements will result in delays or could lead to the product being denied entry into Australia.

## Examples of Australian Export Certification Requirements

The requirements listed in the following section 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 that may include, but is not limited to, packaging requirements, treatment options, container conditions, fumigation rates, quarantine integrity and traceability. A large amount of additional information may be required for each shipment. U.S. exporters are advised to consult the [BICON database](https://www.awe.gov.au/biosecurity-trade/import/online-services/bicon) and work with their importers to determine ALL import requirements.

Section I: List of Required Export Certificates

**Examples of Export Certificate Attestations Required by the Australian Government  
(Department of Agriculture)**

Product	Title of Certificate	Attestation Required
<p><b>Kiwifruit</b> – fresh</p>	<p>APHIS Phytosanitary Certificate</p>	<p>Prior to export, the plants or plant products must be inspected or tested by the National Plant Protection Organization (NPPO) and certified free from biosecurity pests.</p> <p>The fruit in the consignment must be sourced and packed in an area which is free of all economically significant fruit flies.</p> <p>To demonstrate compliance with this requirement you must present the following on a Phytosanitary certificate:</p> <ol style="list-style-type: none"> <li>1. The additional declaration "The fruit in this consignment was sourced and packed in [<i>insert name of State</i>] which is free of all economically significant fruit flies", or</li> <li>2. The additional declaration "The fruit in this consignment was sourced and packed in [<i>insert name of County</i>] which is an area free of all economically significant fruit flies", or</li> <li>3. The additional declaration "The fruit in this consignment was sourced and packed in [<i>insert name of County</i>] which is an area located in excess of 15 kilometers from any fruit fly declared areas".</li> </ol> <p>This area freedom certification must include the nominated county or state name.</p> <p>The kiwifruit must be grown in the United States of America using standard commercial production practices and packing procedures.</p> <p>Fruit must have been sourced and produced in accordance with the required system of operational procedures (<a href="#">Appendix III</a>) to maintain and verify the phytosanitary status of the goods.</p>
<p><b>Cherries</b> – fresh</p> <p>From certain counties in California, Oregon, Washington State</p>	<p>APHIS Phytosanitary Certificate</p>	<p>Prior to export, the plants or plant products must be inspected or tested by the National Plant Protection Organization certified free from biosecurity pests.</p> <p>The consignment must be free from pests, diseases. To demonstrate compliance with this requirement the following must be presented on the <u>phytosanitary certificate</u>:</p>

Product	Title of Certificate	Attestation Required
<p>and Idaho ONLY</p> <p>An Import Permit <b>IS NOT</b> required.</p> <p>Full details on all requirements are available on the <a href="#">BICON database</a></p>		<p>i. The additional declaration: <i>“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]. The cherries in this consignment were grown, fumigated, and packed either in counties that are free of fruit flies except Rhagoletis spp. or in areas that are located in excess of 15 kilometers from the epicenter of any exotic fruit fly declared areas.”</i></p> <p>The consignment must be fumigated prior to shipment at one of the approved rates set out in <a href="#">Appendix I</a>.</p> <p>To demonstrate compliance with this requirement the following must be presented on a phytosanitary certificate:</p> <ol style="list-style-type: none"> <li>1. Evidence that the goods have been fumigated with methyl bromide at [insert applied dosage X g/m<sup>3</sup>] for [X hours] at [insert minimum temperature °C].</li> <li>2. The date of fumigation; and</li> <li>3. The name and/or number of the fumigation facility.</li> </ol> <p>The details of the packing house and relevant lot codes (i.e., grower lot numbers) for California consignments or State or Federal lot numbers for Pacific North West consignments must be recorded under the “distinguishing marks” section on the phytosanitary certificate.</p> <p>Cherries are usually air-freighted to Australia. If available, the flight/aircan number/s can be endorsed on commercial documentation (e.g., airway bill) that cross references the phytosanitary certificate number. This is preferable but is not a mandatory condition of import.</p>
<p><b>Table Grapes - fresh</b></p> <p>From certain approved counties of California only (Fresno, Kern, Kings, Madera, Riverside, San</p>	<p>APHIS Phytosanitary Certificate</p>	<p>The grapes must have been grown and packed in California, be free from fruit fly.</p> <p>To demonstrate compliance with this requirement the following declarations must be presented on a phytosanitary certificate:</p> <ul style="list-style-type: none"> <li>• <i>“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.”</i></li> </ul>

Product	Title of Certificate	Attestation Required
<p>Luis Obispo, and Tulare).</p> <p>Growers and packers must be USDA registered</p> <p>An Import Permit <b>IS NOT</b> required</p> <p>Full details on <a href="#">BICON database</a></p>		<p><b>AND either</b></p> <ul style="list-style-type: none"> <li>• <i>"The fruit in this consignment was sourced and packed in California which is free of all economically significant fruit flies." <b>OR</b></i></li> <li>• <i>"The fruit in this consignment was sourced and packed in [insert name(s) of county/counties] which is an area free of all economically significant fruit flies." <b>OR</b></i></li> <li>• <i>"The fruit in this consignment was sourced and packed in [insert name of county] which is an area located in excess of 15 kilometers from the epicenter of any economically significant fruit fly declared areas."</i></li> </ul> <p>All packed table grapes must undergo mandatory pre-shipment fumigation with 6% carbon dioxide (CO<sub>2</sub>) and 1% sulfur dioxide (SO<sub>2</sub>) by volume for 30 minutes, delivered using forced air at a pulp temperature of 15.6°C (60°F) or greater. The chamber load must not exceed 30%.</p> <p><b>Note:</b> The SO<sub>2</sub>/CO<sub>2</sub> treatment must be completed prior to cold treatment and phytosanitary inspection and must be supervised by the Animal and Plant Health Inspection Service (APHIS) or an accredited certifying official.</p> <p>To demonstrate compliance with this requirement, the following must be presented on the phytosanitary certificate under the treatment section:</p> <ul style="list-style-type: none"> <li>• The additional declaration "<i>SO<sub>2</sub>/CO<sub>2</sub> fumigation completed;</i>"</li> <li>• The name of the treatment facility</li> <li>• The date of treatment</li> <li>• The dosage</li> <li>• The fumigation duration</li> <li>• The ambient air temperature during fumigation (°C); and</li> <li>• The grape pulp temperature during fumigation (°C).</li> </ul> <p>Table grapes must be pre-cooled immediately after CO<sub>2</sub>/SO<sub>2</sub> fumigation is completed.</p>

Product	Title of Certificate	Attestation Required
		<p><b><u>Cold Treatment Details</u></b> (see <a href="#">Appendix II</a>)</p> <p><b>Pre-Shipment Cold Treatment</b> Fruit that has undergone pre-shipment cold treatment following SO<sub>2</sub>/CO<sub>2</sub> fumigation must have the following details included under the treatment section in the phytosanitary certificate:</p> <ul style="list-style-type: none"> <li>• “<i>Pre-shipment cold treatment completed;</i>”</li> <li>• The name of the treatment facility</li> <li>• The date of treatment completion</li> <li>• The grape pulp temperature during cold treatment (°C); and</li> <li>• The cold treatment duration.</li> </ul> <p><b>In-Transit Cold Treatment</b> Fruit that is subject to in-transit cold treatment following SO<sub>2</sub>/CO<sub>2</sub> fumigation must have the following details included under the treatment section in the phytosanitary certificate:</p> <p style="text-align: center;"><i>The statement, “Fruit is subject to in-transit cold treatment” must be included in the treatment section.</i></p> <p>In addition to the statement on in-transit cold treatment, a record of temperature probe calibration (for all the probes) must be included as attachments to the phytosanitary certificate.</p> <p>For sea freight, container and seal numbers must be endorsed on the Phytosanitary Certificate or on commercial documentation (e.g. Bill of Lading). If endorsed on commercial documentation, the Phytosanitary certificate number must also be referenced.</p>
<p><b>Peaches, Nectarines (Fresh)</b></p> <p><b>Peaches and nectarines are permitted into Australia from California, Idaho, Oregon,</b></p>	<p>APHIS Phytosanitary Certificate</p>	<p>Prior to export, the plants or plant products must be inspected or tested by the National Plant Protection Organization according to appropriate procedures and be considered free from biosecurity pests.</p> <p>The consignment must be free from pests and diseases.</p> <p>To demonstrate compliance with this requirement the following declaration must be presented on a phytosanitary certificate:</p>

Product	Title of Certificate	Attestation Required
<p><b>and Washington ONLY</b></p> <p><b>An Import Permit IS NOT required</b></p> <p>Full details on <a href="#">BICON database</a></p>		<p>i. The statement <i>"The nectarines/peaches] in this consignment were grown, packed and fumigated in [Name of the county] in [Name of state] that are free of fruit flies, except Rhagoletis spp., or in areas that are located in excess of 15 kilometers from the epicenter of any exotic fruit fly declared areas and in accordance with the conditions governing entry of fresh stone fruit to Australia."</i></p> <p>The consignment must be fumigated prior to shipment at the rate of 48 g/m<sup>3</sup> for two hours at pulp temperatures of 13.9°C or greater at not more than 38% chamber load. To demonstrate compliance with this requirement the following must be presented on the phytosanitary certificate:</p> <ul style="list-style-type: none"> <li>• Evidence that the goods have been fumigated with methyl bromide at [insert applied dosage X g/m<sup>3</sup>] for [X hours] at [insert minimum temperature degrees Celsius];</li> <li>• The date of fumigation; and</li> <li>• The name of the fumigation facility</li> </ul> <p>All fruit must be sourced and packed by registered packing facilities and treated by facilities registered with the Animal and Plant Health Inspection Service (APHIS).</p> <p>The details of the packing house/treatment facility must be recorded under the “Distinguishing Marks” section on the phytosanitary certificate.</p> <p>If fruit is airfreighted to Australian territory, the container or aircan number/s and container seal number/s are preferred but not mandatory. Where available, these details can be endorsed on commercial documentation (e.g. airway bill) that cross references the phytosanitary certificate number.</p> <p>For fruit that is sea freighted to Australian territory, the containers must be applied a coded seal and the container and seal numbers must be included on the phytosanitary certificate.</p>



<p><b>Fresh Plums</b> <i>Prunus salicina</i>, <b>Apricots</b> (<i>Prunus armeniaca</i>), and <b>interspecific stone fruit hybrids</b> (approved interspecific stone fruit hybrids are any combination of the following:</p> <ul style="list-style-type: none"> <li>• Apricots (<i>prunus armeniaca</i>);</li> <li>• Nectarines (<i>P. persica</i> var. <i>nucipersica</i>)</li> <li>• Peaches (<i>P. persica</i>);</li> <li>• Plums (<i>P. salicina</i>)</li> </ul> <p>From approved counties in California ONLY (Madera, Fresno, Kings, Tulare and Kern)</p> <p>An Import Permit <b>IS NOT</b> required</p> <p>Full details on the <a href="#">BICON Database</a>.</p>	<p>APHIS Phytosanitary Certificate</p>	<p>Prior to export, the plants or plant products must be inspected or tested by the National Plant Protection Organization according to appropriate procedures and be considered free from biosecurity pests.</p> <p>The consignment must be free from pests and diseases.</p> <p>To demonstrate compliance with this requirement the following declaration must be presented on the phytosanitary certificate:</p> <p>i. The statement "<i>The [apricots/interspecific hybrid stone fruit/plums] in this consignment were grown, packed and fumigated in [Name of the county] in [Name of state] that are free of fruit flies, except Rhagoletis spp., or in areas that are located in excess of 15 kilometers from the epicenter of any exotic fruit fly declared areas and in accordance with the conditions governing entry of fresh stone fruit to Australia.</i>"</p> <p>The consignment must be fumigated prior to shipment at the rate of 48 g/m<sup>3</sup> for two hours at pulp temperatures of 13.9°C1 or greater at not more than 34.8% chamber load for plums and stone fruit hybrids, and 39.1% chamber load for apricots. To demonstrate compliance with this requirement the following must be presented on the phytosanitary certificate:</p> <ol style="list-style-type: none"> <li>1. Evidence that the goods have been fumigated with methyl bromide at [insert applied dosage X g/m<sup>3</sup>] for [X hours] at [insert minimum temperature degrees Celsius];</li> <li>2. The date of fumigation; and</li> <li>3. The name of the fumigation facility</li> </ol> <p>All fruit must be sourced and packed by registered packing facilities and treated by facilities registered with the Animal and Plant Health Inspection Service (APHIS).</p> <p>The details of the packing house/treatment facility must be recorded under the “Distinguishing Marks” section on the phytosanitary certificate.</p> <p>If fruit is airfreighted to Australian territory, the container or aircan number/s and container seal number/s are preferred but not mandatory. Where available, these details can be endorsed on commercial documentation (e.g. airway bill) that cross references the phytosanitary certificate number.</p>
---	--	---

		<p>For fruit that is sea freighted to Australian territory, the containers must be applied a coded seal and the container and seal numbers must be included on the phytosanitary certificate.</p>
<p><b>Citrus</b> (Oranges - <i>Citrus sinensis</i>) from California or Arizona only</p> <p><b>NOTE:</b> Oranges have been used in this example. Other varieties of citrus are also permitted from California and Arizona.</p> <p>An Import Permit <b>IS NOT</b> required.</p> <p>Full details on <a href="#">BICON database</a>.</p>	<p>APHIS Phytosanitary Certificate</p>	<p>The citrus fruits in the consignment must have been produced (grown and packed) in California or Arizona.</p> <p>To demonstrate compliance with this requirement the following declarations must be presented on the phytosanitary certificate: <i>The citrus fruits in this consignment have been produced in California or Arizona in accordance with the conditions governing the entry of fresh citrus fruits from California or Arizona to Australia.</i>”</p> <p><b><u>The fruit in the consignment must be free of bean thrips (<i>Caliothrips fasciatus</i>).</u></b></p> <p>The following measures for bean thrips apply to navel oranges (a variety of <i>Citrus sinensis</i>) or fruit of the species <i>Citrus reticulata</i> (commonly known as mandarins) only. To demonstrate compliance with this requirement you must present the following on a phytosanitary certificate:</p> <ol style="list-style-type: none"> <li>1. Evidence that the goods have been fumigated with <u>phosphine</u> at [insert initial applied dose rate ppmv] and [insert minimum concentration ppmv] and [insert minimum fruit pulp temperature °C/°F] for [X hours]</li> <li>2. The date of fumigation</li> <li>3. The name or number of the fumigation facility</li> </ol> <p><b>OR</b></p> <ol style="list-style-type: none"> <li>1. Evidence that the goods have been fumigated with <u>methyl bromide</u> at [insert applied dosage X g/m<sup>3</sup>] for [X hours] at [insert minimum temperature degrees Celsius];</li> <li>2. The date of fumigation; and</li> <li>3. The name of the fumigation facility</li> </ol> <p><b><u>The fruit in the consignment must be free of sweet orange scab.</u></b> To demonstrate compliance with this requirement the following declarations must be presented on the phytosanitary certificate:</p> <ul style="list-style-type: none"> <li>• <i>“The fruit in this consignment has been sourced from [insert County or State] where <i>Elsinoë australis</i> is known to occur, and has undergone washing, brushing, surface disinfection, fungicide treatment and waxing”.</i></li> </ul>

		<p>The fruit in the consignment must be free of <b>Asian Citrus Psyllid</b>. To demonstrate compliance with this requirement the following additional declaration must be presented on the phytosanitary certificate:</p> <ul style="list-style-type: none"> <li>• <i>“The fruit in this consignment has been subjected to approved packinghouse measures (washing, brushing and waxing) effective against Diaphorina citri.”</i></li> </ul> <p>The fruit in the consignment must be free of <b>all exotic fruit flies</b>. To demonstrate compliance with this the following declarations must be presented on the phytosanitary certificate:</p> <ol style="list-style-type: none"> <li>1. <i>“The fruit in this consignment was sourced and packed in [name of Californian or Arizona County] which is an area free of all exotic fruit flies.”</i> <b>OR</b></li> <li>2. <i>“The fruit in this consignment was sourced and packed in [name of Californian or Arizona 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 (Ceratitis capitata).”</i> <b>OR</b></li> <li>3. <i>“The fruit has been stored for 14 days at 0°C ± 0.5°C.”</i></li> </ol> <p>Prior to export, the plants or plant products must be inspected or tested by the National Plant Protection Organization according to appropriate procedures and be considered free from biosecurity pests. To demonstrate compliance with this requirement the following declaration must be presented on the phytosanitary certificate:</p> <p><i>“This is to certify that the plants, plant products or other regulated articles described herein have been inspected and/or tested according to appropriate official procedures and are considered to be free from the quarantine pests specified by the importing contracting party and to conform with the current phytosanitary requirements of the importing contracting party, including those for regulated non-quarantine pests.”</i></p>
<p><b>Strawberries</b> (fresh) – from California only</p> <p>An Import Permit <b>IS</b> required.</p> <p>Full details on <a href="#">BICON database</a></p>	<p>APHIS Phytosanitary Certificate</p>	<p>Strawberries must be grown within and exported from California.</p> <p>All strawberries exported to Australia must be sourced from growers and packing houses that meet the additional requirements under the 3-point plan introduced by the United States of America for management of <i>Xanthomonas fragariae</i> (angular leaf spot) on strawberries exported to Australia.</p>

		<p>Prior to export, the plants or plant products must be inspected or tested by the National Plant Protection Organization (NPPO) and certified free from biosecurity pests.</p> <p>Consignments must be fumigated with methyl bromide prior to shipment. This can be done prior to packing or the strawberries can be fumigated in gas permeable packaging after packing.</p> <p>Methyl bromide fumigation must occur at the rate of 48 g/m<sup>3</sup> for 3 hours at a pulp temperature of no less than 18°C (64.40F) and in accordance with United States Department of Agriculture standards. To demonstrate compliance with this requirement the following must be presented on a phytosanitary certificate:</p> <ol style="list-style-type: none"> <li>1. Evidence that the goods have been fumigated with methyl bromide at [insert applied dosage X g/m<sup>3</sup>] for [X hours] at [insert minimum temperature degrees Celsius];</li> <li>2. The date of fumigation; and</li> <li>3. The name of the fumigation facility</li> </ol> <p>Fruit in the consignment must be free from <u>angular leaf spot</u>. To demonstrate compliance with this requirement the following must be presented on the phytosanitary certificate:</p> <ul style="list-style-type: none"> <li>• The additional declaration <i>"The shipment was inspected and found free of symptoms of Xanthomonas fragariae (angular leaf spot)."</i></li> </ul> <p>Packing house details and grower lot number or similar reference must be supplied. To demonstrate compliance with this requirement you must present the following on a phytosanitary certificate:</p> <ul style="list-style-type: none"> <li>• The 'Distinguishing Marks' section of the phytosanitary certificate should record packing house details and grower lot number or similar reference of fruit included in each consignment. The aircraft flight number (airfreight) or for sea freight, the shipping container number/s and container seal number/s are also preferred (but not mandatory and can be shown on the Bill of Lading) and should be included where these details are known at the time the phytosanitary certificate is being prepared.</li> </ul>
--	--	--

<p><b>Fresh Dates –</b> <i>Phoenix dactylifera</i> <b>ONLY</b></p> <p>From California <b>ONLY</b> (no stems allowed)</p> <p>An Import Permit <b>IS NOT</b> required</p> <p>Full details on <a href="#">BICON database.</a></p>	<p>APHIS Phytosanitary Certificate</p>	<p>Prior to export, the plants or plant products must be inspected or tested by the National Plant Protection Organization and certified free from biosecurity pests.</p> <p>The fruit in the consignment must be sourced and packed in an area which is free of all economically significant fruit flies. To demonstrate compliance with this requirement the following must be presented on the phytosanitary certificate:</p> <ol style="list-style-type: none"> <li>1. The declaration "<i>The fruit in this consignment was sourced and packed in [insert name of state] which is free of all economically significant fruit flies</i>", <b>OR</b></li> <li>2. The declaration "<i>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</i>", <b>OR</b></li> <li>3. The declaration "<i>The fruit in this consignment was sourced and packed in [insert name of county] which is an area located in excess of 15 kilometers from any fruit fly declared areas</i>".</li> </ol> <p>This area freedom certification must include the nominated county or state name.</p>
<p><b>Pig Meat –</b> <b>Fresh/frozen,</b> <b>uncooked, for</b> <b>further</b> <b>processing only</b> <b>(NO composite</b> <b>products)</b></p> <p><b>An Import</b> <b>Permit IS</b> <b>required.</b></p> <p>Full details on <a href="#">BICON database.</a></p>	<p>FSIS Export Certificate</p>	<p>The following information must be presented on an official government health certificate:</p> <ol style="list-style-type: none"> <li>1. The names and veterinary approval numbers of: <ul style="list-style-type: none"> <li>- the establishment at which the animals from which the meat was derived were slaughtered</li> <li>- the cutting-up establishment at which the meat was prepared</li> <li>- the establishment at which the meat was stored prior to export.</li> </ul> </li> <li>2. The names and addresses of the exporter and the consignee.</li> <li>3. A statement that the pigs from which the meat was derived have been continuously resident in the United States of America (USA) or Canada since birth and were slaughtered on <i>[insert dates]</i>.</li> <li>4. A statement that the pigs from which the meat was derived passed ante- and post-mortem veterinary inspection under official veterinary supervision; the meat was considered to be fit for human consumption.</li> <li>5. A statement that the USA is free from: <ul style="list-style-type: none"> <li>- Foot and Mouth Disease (without vaccination)</li> <li>- African Swine Fever</li> <li>- Classical Swine Fever</li> </ul> </li> </ol>

		<ul style="list-style-type: none"> <li>- Swine Vesicular Disease</li> <li>- Nipah Virus</li> <li>- Vesicular Exanthema</li> </ul> <ol style="list-style-type: none"> <li>6. A statement that the meat has not been derived from the head or neck (Note: This includes all head neck tissues cranial to the fourth cervical vertebrae but does not include shoulders).</li> <li>7. A statement that the major peripheral lymph nodes have been removed (Note: This includes popliteal [if present], iliac, inguinal, axillary [if present], ventral, middle and dorsal superficial cervical).</li> <li>8. A statement that the meat has been de-boned.</li> <li>9. A statement that the carcasses and meat identified above were produced, processed and stored in establishments which have current approval from the Food Safety and Inspection Service (and therefore Department of Agriculture approval).</li> <li>10. A statement that the establishment where the meat was slaughtered, processed, and/or stored has a quality assurance program providing assurance that meat destined for Australia is identified and totally segregated from meat not eligible for export to Australia.</li> <li>11. A statement that the meat has been prepared for export and packed on [insert dates], and the packaging materials were clean and new.</li> <li>12. A statement that the identification number of the establishment where the meat was prepared is provided on the box in such a way that the number cannot readily be removed.</li> <li>13. A statement that the meat was not exposed to contamination prior to export.</li> <li>14. A statement that the meat is being transported to Australia in a clean packing container sealed with a seal bearing the number or mark [insert number or mark]; and the container contains only meat eligible for entry into Australia.</li> </ol>
<p><b>Dairy – Cheese or Butter only (NO composite products)</b></p> <p><b>An Import Permit IS required</b></p> <p>Full details on</p>	<p>Government Health Certificate</p>	<p>The milk from which the dairy ingredients were made must be sourced from bovines, ovines and/or caprines only.</p> <p>The milk from which the cheese and/or butter ingredients were made must be from animals that were healthy at the time the milk was obtained.</p> <p>The milk from which the dairy ingredients were made must originate from animals resident in, and be manufactured in, countries approved by the Australian Director of Biosecurity as</p>

<p><a href="#">BICON database</a></p>		<p>listed on the <a href="#">FMD-free country list</a>.</p> <p>The milk from which the cheese and/or butter ingredients were made must be heat treated by a method approved by the Australian Director of Biosecurity. Where the goods have not been heat treated via an approved method, they must be held under biosecurity control for a minimum of 30 days from the date of manufacture.</p> <p>The goods must meet biosecurity requirements. To demonstrate compliance with this requirement you must present the following on a health certificate:</p> <ul style="list-style-type: none"> <li>• <b>Species of origin</b> A statement that the milk from which the dairy ingredients were made were sourced from bovines, ovines and/or caprines only. <b>AND</b></li> <li>• <b>Disease status of the country of origin – FMD</b> A statement that the milk from which the dairy ingredients were made originated from animals resident in country/ies which:       <ol style="list-style-type: none"> <li>1. is/are approved by the Australian Director of Biosecurity as free from foot and mouth disease; <b>AND/OR</b></li> <li>2. is/are recognized by the World Organization for Animal Health (OIE) as free from foot and mouth disease, without vaccination. (The certificate must indicate the country/ies) <b>AND</b></li> </ol> </li> <li>• <b>Animal health</b> <ol style="list-style-type: none"> <li>1. A statement that the country of origin has controls in place to ensure only healthy animals are used for milk production, <b>OR</b></li> <li>2. A statement that the animals were clinically healthy at the time the milk was obtained. (The certificate must indicate the option that applies). <b>AND</b></li> </ol> </li> <li>• <b>Disease status of the country of manufacture</b> A statement that the goods were manufactured in a country/ies which:       <ol style="list-style-type: none"> <li>1. is/are approved by the Australian Director of Biosecurity as listed on the <a href="#">FMD-free country list</a>,</li> </ol> </li> </ul>
---------------------------------------	--	--

		<p>AND/OR</p> <p>2. is/are recognized by the World Organization for Animal Health (OIE) as free from foot and mouth disease, without vaccination. (The certificate must indicate the country/ies. Manufacturing includes all steps prior to certification. This includes, but is not limited to, processing, packaging, labelling and storage).</p> <p><b>AND</b></p> <ul style="list-style-type: none"> <li>• <b>Date of manufacture</b> <ol style="list-style-type: none"> <li>1. A statement that the packaging or immediate container is stamped with the date of manufacture, or</li> <li>2. A statement that a consignment specific manufacturer's declaration with the date of manufacture for each batch or lot number was provided to the official veterinarian.</li> </ol> <p>Note: For cheese, the date of manufacture is the date the curd was set, or after. (The certificate must indicate the option that applies).</p> </li> </ul> <p><b>AND</b></p> <ul style="list-style-type: none"> <li>• The following must be presented on a health certificate or government endorsed manufacturer's declaration: <ul style="list-style-type: none"> <li><b>Heat treatment</b> A statement that the milk from which the dairy ingredients were made was subject to one of the following heat treatments: <ol style="list-style-type: none"> <li>1. Pasteurization at 72 °C for a minimum of 15 seconds, or</li> <li>2. UHT treatment of 135 °C for a minimum of 1 second.</li> </ol> </li> </ul> </li> </ul> <p>The government endorsed manufacturer's declaration will only be accepted if endorsed by the official veterinarian of the country where the heat treatment was applied. The manufacturer's declaration must be consignment specific and signed and dated by a Government Veterinary Officer within the last 6 months and include the Government Veterinary Officer's name, position and title.</p>
--	--	--



## Section II: Purpose of Specific Export Certificate(s)

See table in Section I above.

## Section III: Specific Attestations Required on Export Certificate(s)

See table in Section I above for *examples* of specific attestations. Complete details of all attestations required are provided by the Australian authorities when an application for an import permit is made by the importer or can be found in the [BICON database](#).

## Section IV: Government Certificate's Legal Entry Requirements

Entry requirements are set out on the import permit or the BICON information. A copy of the import permit plus the originals of any other documentation – phytosanitary certificate, health certificate, airway bill or bill of lading, invoices, packing lists, insurance documents, etc., must accompany each shipment. The minimum documentary requirements for all imported products are available at: <https://www.awe.gov.au/biosecurity-trade/import/arrival/clearance-inspection/documentary-requirements/minimum-document-requirements-policy>.

Depending on the product covered, import permits can be valid for up to two years.

## Section V: Other Certification/Accreditation Requirements

Apart from quarantine regulations, products being imported into Australia must also meet a few other requirements. Details of 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 can be downloaded at: <https://gain.fas.usda.gov/#/search>.

Certificates of free sale are NOT required for food products coming into Australia.

## Appendix I: Methyl Bromide Treatment Schedules for Cherries from the United States of America

The consignment must be fumigated prior to shipment at one of the approved rates.

[Compensated schedules](#) may be used.

Fumigation must be according to one of the following schedules and supervised by the United States Department of Agriculture (USDA):

### Please note:

- Bin type **is not** required to be listed on the phytosanitary certificate

Schedule	Minimum initial dose rate	Temperature	Exposure period	Chamber load	Bin type
1.	48 g/m <sup>3</sup>	13.9°C or above	2 hours	30.1%	Wood or plastic
2.	56 g/m <sup>3</sup>	12.2°C or above	2 hours	30.1%	Wood or plastic
3.	64 g/m <sup>3</sup>	10.6°C or above	2 hours	30.1%	Wood or plastic
4.	72 g/m <sup>3</sup>	8.3°C or above	2 hours	30.1%	Wood or plastic
5.	48 g/m <sup>3</sup>	12.2 °C or above	2.5 hours	40%	Wood
6.	56 g/m <sup>3</sup>	10.6 °C or above	2.5 hours	40%	Wood
7.	48 g/m <sup>3</sup>	12.2 °C or above	2.5 hours	50%	Plastic
8.	56 g/m <sup>3</sup>	12.2 °C or above	2 hours	40%	Plastic
9.	64 g/m <sup>3</sup>	8.3 °C or above	2.5 hours	50%	Plastic
10.	64 g/m <sup>3</sup>	10.6 °C or above	2 hours	40%	Plastic
11.	72 g/m <sup>3</sup>	8.3 °C or above	2 hours	40%	Plastic

## Appendix II: Cold Treatment Schedules for Fresh Grapes from the United States of America

### Pre-Shipment Cold Treatment

Cold treatment must be undertaken according to one of the following schedules:

1. Cold treatment for at least 6 continuous days at a pulp temperature of  $-0.5^{\circ}\text{C}$  ( $31.1^{\circ}\text{F}$ )  $\pm 0.5^{\circ}\text{C}$  ( $0.9^{\circ}\text{F}$ ).

**Note:** The cold treatment can only commence once the fruit pulp temperature reaches the set point for treatment as  $-0.5^{\circ}\text{C}$  ( $31.1^{\circ}\text{F}$ ) or below; OR

2. Cold treatment for at least 12 continuous days at a pulp temperature of  $0.9^{\circ}\text{C}$  ( $33.7^{\circ}\text{F}$ )  $\pm 0.5^{\circ}\text{C}$  ( $0.9^{\circ}\text{F}$ ).

**Note:** The cold treatment can only commence once the fruit pulp temperature reaches the set point for treatment as  $0.9^{\circ}\text{C}$  ( $33.7^{\circ}\text{F}$ ) or below.

### In-Transit Cold Treatment - Instruction

Container loading, probe placement and calibration:

In-transit cold treatment is only permitted in self refrigerated (integral) shipping containers capable of the treatment for the entire duration of the trip.

ITCT must be carried out in accordance with the [Australian phytosanitary treatment application standard for cold disinfestation treatment](#).

The details of each of the fruit sensor calibrations must be recorded in the treatment section of the phytosanitary certificate which accompanies the consignment. Alternatively, the calibration details can be included as an attachment to the phytosanitary certificate.

The fruit pulp sensors must be calibrated and placed under the supervision of an officer authorized by the National Plant Protection Organization (NPPO).

Shipping containers must be sealed once loading of the fruit is completed and seals must remain intact until the cold treatment is assessed and approved by the department.

The shipping/transport company must download the electronic temperature logs from the container and forward to the department for treatment assessment and approval prior to container clearance.

Containers must be maintained at the required appropriate temperature until the treatment assessment is completed, as turning off power prematurely may lead to discontinuation of treatment.

### Appendix III: Kiwifruit – Operational procedures to maintain and verify status.

The exporting National Plant Protection Organization (NPPO) has responsibility to ensure the following operational procedures are implemented:

1. Goods must be produced in commercial orchards.
2. Goods must be traceable through all stages of the export supply chain including to the orchard where goods were grown and the packing house where goods were packed. The exporting NPPO is responsible for ensuring that export growers are aware of pests of biosecurity concern to Australia and the mandatory risk management measures.
3. Packing houses must be registered with the NPPO before the commencement of harvest each season. The NPPO is required to ensure that the registered packinghouses are suitably equipped, have a system in place to carry out the specified phytosanitary activities, and staff are aware of pests of biosecurity concern to Australia.
  - 3.1. The list of registered packinghouses must be kept by the NPPO and made available to the Australian NPPO upon request. Records of NPPO audits of registered packing houses must also be made available to the Australian NPPO upon request.
4. Where applicable, treatment facilities must be registered with the exporting NPPO and approved by the department. The NPPO is required to ensure that the registered treatment providers are suitably equipped and have a system in place to carry out the treatment in accordance with required standards.
  - 4.1. the NPPO must keep and make available all lists of registered treatment facilities and provide records of audits on request.
5. Goods must be inspected prior to export and found free from:
  - 5.1. live pests and diseases of biosecurity concern to Australia
  - 5.2. trash (for example, loose stem and leaf material), contaminant seeds, soil, animal matter and any other biosecurity risk material.
6. All consignments must be inspected prior to treatment in accordance with official procedures for all visually detectable quarantine pests and other Regulated Articles (including soil, animal and plant debris). Australia requires sampling and inspection methods to be consistent with ISPM 31 and provide a 95% percent level of confidence that infestations greater than 0.5% will be detected. For consignments equal to or greater than 1000 units (a unit being a piece of fruit), this is equivalent to a 600-unit sample randomly selected across the consignment, using an inspection technique that will detect all life stages of the quarantine pest.
7. If live pests are found, during pre-export inspection, remedial action is required. Remedial action includes either treatment of the consignment using an approved treatment to ensure that the pest is no longer viable or withdrawing the consignment from export to Australia.

8. If the live pest is a quarantine pest for Australia, remedial action is required. Remedial action includes either treatment of the consignment using an approved treatment to ensure that the pest is no longer viable or withdrawing the consignment from export to Australia
  - 8.1. Consignments that do not comply with Australia's import requirements must be rejected for export to Australia.
  - 8.2. Evidence of a failed pest risk management measure requires immediate investigation and corrective actions commensurate with the pest detected and pest risk management measure.
9. An original phytosanitary certificate must be issued for each consignment upon completion of pre-export inspection and treatment (if required) to certify the goods as per ISPM12.
10. Goods must be protected from pest contamination at all times following harvest, during and after packing, storage and movement between locations. Product inspected and certified by the exporting NPPO must be maintained under secure conditions to prevent mixing with fruit for export to other destinations or for the domestic market.

**Attachments:**

No Attachments