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Food and Agricultural Import Regulations and Standards Report

FAIRS Export Certificate Report

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Report Highlights:

This report lists examples of the major export certificates and other documentation required by the Government of Australia for U.S. exporters 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.**

Section I: List of Required Export Certificates:

Summary

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

The Australian Department of Agriculture and Water Resources (DAWR) oversees the importation of all agricultural products entering Australia and maintains an on-line [Biosecurity Import Conditions \(BICON\) database](#) that is updated constantly. 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 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.agriculture.gov.au/import/bicon>.

Import Permits

Import permits are required for most fresh and semi-processed food products and some fully processed products. 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 BICON database provides details of the conditions that will be required on the import permit. 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 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, 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 [BICON database](#) and work with their importers to determine import requirements.

Examples of Export Certificate Attestations Required by the Australian Government (Department of Agriculture and Water Resource)

Product	Title of Certificate	Attestation Required
<p>Cherries – fresh</p> <p>PRECLEARED from certain counties in California, Oregon, Washington State and Idaho ONLY</p> <p>Full details on BICON database</p>	<p>APHIS Phytosanitary Certificate</p>	<p>Each consignment must be accompanied by an original phytosanitary certificate. The phytosanitary certificate must be endorsed with the following additional declarations:</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. To demonstrate compliance with this requirement, the following must be presented on a Phytosanitary Certificate: Reference number [insert DOI/NOI number/s].</p> <p>The consignment must be free from pests, diseases and inspected prior to shipment. To demonstrate compliance with this requirement the following must be presented on the phytosanitary certificate:</p> <ul style="list-style-type: none"> 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>AND</p> <ul style="list-style-type: none"> ii. For cherries that have undergone Offshore Pre-clearance Inspection (OPI), the additional declaration must also be included: <i>“Department of Agriculture offshore pre-shipment inspection undertaken in [state] in accordance with the work plan for the offshore pre-shipment inspection of cherries to Australia.”</i> <p>The consignment must be fumigated prior to shipment at a rate of 48 grams/cubic meter (g/m³) for two hours at pulp temperatures of 13.9 degrees Celsius (°C) 1or greater at 30.1% chamber load. Compensated schedules (Appendix</p>

Product	Title of Certificate	Attestation Required
		<p>1 of full case) may be used. To demonstrate compliance with this requirement you must present the following on a phytosanitary certificate:</p> <ol style="list-style-type: none"> 1. Evidence that the goods have been fumigated with methyl bromide at [insert applied dosage X g/m³] for [X hours] at [insert minimum temperature °C]; 2. The date of fumigation; and 3. The name and/or number of the fumigation facility. <p>The consignment must have been inspected offshore and found to be free of live insects, disease symptoms, seed, soil, and other debris. To demonstrate compliance with this requirement the following must be presented on a Notice of Intent (NOI):</p> <ul style="list-style-type: none"> • Evidence that the offshore inspection was 'passed' by the Department of Agriculture and Water Resources. • Copies of the relevant NOI listing the inspected and passed pallet numbers must be attached to the Phytosanitary certificate or is included with the eCert in AIMS.
<p>Table Grapes - fresh PRECLEARED from certain approved counties of California only (Fresno, Kern, Kings, Madera, Riverside, San Luis Obispo, and Tulare).</p> <p>Growers and packers must be USDA registered)</p> <p>Full details on BICON database</p>	<p>APHIS Phytosanitary Certificate</p>	<p>The grapes must have been grown and packed in California, be free from fruit fly, and have undergone a Department of Agriculture and Water Resources offshore pre-shipment inspection.</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"> • <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> <p>AND either</p> <ul style="list-style-type: none"> • <i>"The fruit in this consignment was sourced and packed in California which is free of all economically significant fruit flies."</i> OR • <i>"The fruit in this consignment was sourced and packed</i>

Product	Title of Certificate	Attestation Required
		<p><i>in [insert name(s) of county/counties] which is an area free of all economically significant fruit flies." OR</i></p> <ul style="list-style-type: none"> • <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> <p>AND</p> <ul style="list-style-type: none"> • <i>"Department of Agriculture Offshore Pre-shipment Inspection undertaken in California in accordance with the Work Plan for the Offshore Pre-shipment Inspection of table grapes to Australia."</i> • A reference to the relevant Notice of Intention to export (NOI) number(s). <p>A photocopy of the relevant NOI marked with the pallet card/grower lot numbers included in the consignment must be attached with the phytosanitary certificate. Offshore Pre-shipment Inspection pallet card numbers included in the consignment must be clearly marked – i.e. asterisk or underlined (the use of a highlighter pen should be avoided as the highlights may not be detected on a photocopy or facsimile).</p> <p>All packed table grapes must undergo mandatory pre-shipment fumigation with 6% carbon dioxide (CO₂) and 1% sulfur dioxide (SO₂) 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>Note: The SO₂/CO₂ 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 a phytosanitary certificate under the treatment section:</p>

Product	Title of Certificate	Attestation Required
		<ul style="list-style-type: none"> • The additional declaration "SO₂/CO₂ fumigation completed;" • The name of the treatment facility; • The date of treatment; • The dosage; • The fumigation duration; • The ambient air temperature during fumigation (°C); and • The grape pulp temperature during fumigation (°C). <p>Table grapes must be pre-cooled immediately after CO₂/SO₂ fumigation is completed.</p> <p><u>Cold Treatment Details</u></p> <p>Pre-Shipment Cold Treatment</p> <ul style="list-style-type: none"> • Fruit that has undergone pre-shipment cold treatment following SO₂/CO₂ fumigation must have the following details included under the treatment section in the phytosanitary certificate: <ul style="list-style-type: none"> - "Preshipment cold treatment completed;" - The name of the treatment facility; - The date of treatment completion; - The grape pulp temperature during cold treatment (°C); and - The cold treatment duration. • Table grapes that have undergone pre-shipment treatment/s and inspection must be stored, and transported under secure conditions after fumigation and in a manner that precludes re-infestation or contamination. <p>In-Transit Cold Treatment</p> <ul style="list-style-type: none"> • Fruit that is subject to in-transit cold treatment following SO₂/CO₂ fumigation must have the following details included under the treatment section in the phytosanitary certificate: <p>The statement, "<i>Fruit is subject to in-transit cold treatment</i>" must be included in the treatment section.</p> <p>In addition to the statement on in-transit cold</p>

Product	Title of Certificate	Attestation Required
		treatment, a record of temperature probe calibration (for all the probes) must be included as attachments to the phytosanitary certificate.
<p>Peaches, Nectarines (Fresh)</p> <p>PRECLEARED peaches and nectarines are permitted into Australia from California, Oregon, Washington and Idaho</p> <p>Full details on BICON database</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. To demonstrate compliance with this requirement the following declaration must be presented on a phytosanitary certificate:</p> <ol style="list-style-type: none"> i. The statement "The nectarines/peaches/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 <i>Rhagoletis</i> 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." <p>AND</p> <ol style="list-style-type: none"> ii. The additional declaration "Department of Agriculture offshore pre-shipment inspection undertaken in [State] in accordance with the agreed procedures for Department of Agriculture and Water Resources offshore inspection of fresh apricots, nectarines, peaches, plums, and interspecific hybrid stone fruit to Australia." <p>The consignment must be inspected offshore and be free from pests and diseases.</p> <p>To demonstrate compliance with this requirement the following additional declarations must be included on the phytosanitary certificate:</p> <ul style="list-style-type: none"> • <i>"The [nectarines/peaches/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</i>

Product	Title of Certificate	Attestation Required
		<p><i>fly declared areas and in accordance with the conditions governing entry of fresh stone fruit to Australia."</i></p> <p>AND</p> <ul style="list-style-type: none"> • The additional declaration: <i>"Department of Agriculture offshore pre-shipment inspection undertaken in [State] in accordance with the agreed procedures for Department of Agriculture and Water Resources offshore inspection of fresh apricots, nectarines, peaches, plums, and interspecific hybrid stone fruit to Australia."</i> <p>The consignment must be fumigated prior to shipment at the rate of 48 g/m³ 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"> • Evidence that the goods have been fumigated with methyl bromide at [insert applied dosage X g/m³] for [X hours] at [insert minimum temperature degrees Celsius]; • The date of fumigation; and • The name of the fumigation facility <p>The consignment must have been inspected offshore and found to be free of live insects, disease symptoms, seed, soil and other debris. To demonstrate compliance with this requirement you must present the following on a Notice of Intent (NOI):</p> <ul style="list-style-type: none"> • Evidence that the NOI has been signed and stamped by a Department of Agriculture and Water Resources inspecting officer and be marked as "passed;" and • All passed pallets or cartons in the consignment should be identified on the NOI by underlining, circling or otherwise marking the pallet card or grower lot numbers, preferably with an ink pen. The use of a highlighter pen should be avoided as the highlights may not be detected on a photocopy or facsimile.
Plums (fresh)	APHIS	Prior to export, the plants or plant products must be

Product	Title of Certificate	Attestation Required
<p><i>Prunus salicina</i> , Apricots (<i>Prunus armeniaca</i>), and interspecific stone fruit hybrids (fresh) (approved interspecific stone fruit hybrids are any combination of the following: <ul style="list-style-type: none"> • Apricots (<i>Prunus armeniaca</i>); • Nectarines (<i>P. persica</i> var. <i>nucipersica</i>) • Peaches (<i>P. persica</i>); • Plums (<i>P. salicina</i>) <p>PRECLEARED from approved counties in California ONLY (Madera, Fresno, Kings, Tulare and Kern)</p> <p>Full details of ALL requirements are available in the BICON Case.</p> </p>	<p>Phytosanitary Certificate</p>	<p>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> <ul style="list-style-type: none"> i. The statement "The [nectarines/peaches/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 <i>Rhagoletis</i> 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." <p>AND</p> <ul style="list-style-type: none"> ii. The additional declaration "Department of Agriculture offshore pre-shipment inspection undertaken in [State] in accordance with the agreed procedures for Department of Agriculture and Water Resources offshore inspection of fresh apricots, nectarines, peaches, plums, and interspecific hybrid stone fruit to Australia." <p>The consignment must be fumigated prior to shipment at the rate of 48 g/m³ for two hours at pulp temperatures of 13.9°C or greater at not more than 34.8% chamber load. To demonstrate compliance with this requirement the following must be presented on the phytosanitary certificate:</p> <ul style="list-style-type: none"> • Evidence that the goods have been fumigated with methyl bromide at [insert applied dosage X g/m³] for [X hours] at [insert minimum temperature degrees Celsius]; • The date of fumigation; and • The name of the fumigation facility <p>The consignment must have been inspected offshore and found to be free of live insects, disease symptoms, seed, soil and other debris. To demonstrate compliance with this</p>

Product	Title of Certificate	Attestation Required
		<p>requirement you must present the following on a Notice of Intent (NOI):</p> <ul style="list-style-type: none"> • Evidence that the NOI must be signed by a Department of Agriculture and Water Resources inspecting officer and be marked as “passed;” and • All passed pallets or cartons in the consignment should be identified on the NOI by underlining, circling or otherwise marking the pallet card or grower lot numbers, preferably with an ink pen. The use of a highlighter pen should be avoided as the highlights may not be detected on a photocopy or facsimile. <p>The NOI number must be referenced in the phytosanitary certificate to facilitate on-arrival document verification.</p>
<p>Citrus (Oranges - <i>Citrus sinensis</i>) from California or Arizona only</p> <p>PRECLEARED</p> <p>NOTE: Oranges have been used in this example. Other varieties of citrus are also permitted from California and Arizona.</p> <p>Please check the BICON database for full details of all requirements.</p>	<p>Phytosanitary Certificate</p>	<p>The citrus fruits in the consignment must have been produced in California or Arizona and the Department of Agriculture and Water Resources pre-shipment inspection must have been undertaken in accordance with the Work Plan.</p> <p>To demonstrate compliance with this requirement the following declarations must be presented on the phytosanitary certificate:</p> <ul style="list-style-type: none"> • <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> • <i>“Department of Agriculture Offshore Pre-shipment Inspection was undertaken in California or Arizona in accordance with the Work Plan for the offshore inspection of citrus fruits to Australia.”</i> <p><u>The fruit in the consignment must be free of bean thrips (Caliothrips fasciatus).</u></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.</p>

Product	Title of Certificate	Attestation Required
		<p>To demonstrate compliance with this requirement you must present the following on a phytosanitary certificate: <i>"This fruit has been produced under the systems approach for bean thrips (Caliothrips fasciatus)"</i></p> <p>OR</p> <ul style="list-style-type: none"> • Evidence that the goods have been fumigated with methyl bromide at [insert applied dosage X g/m³] for [X hours] at [insert minimum temperature degrees Celsius]; • The date of fumigation; and • The name of the fumigation facility <p><u>The fruit in the consignment must be free of sweet orange scab.</u></p> <p>To demonstrate compliance with this requirement the following declarations must be presented on the phytosanitary certificate: <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>.</p> <p><u>The fruit in the consignment must be free of Asian Citrus Psyllid (ACP).</u></p> <p>To demonstrate compliance with this requirement the following additional declaration must be presented on the phytosanitary certificate: <i>"The fruit in this consignment has been subjected to approved packinghouse measures (washing, brushing and waxing) effective against <i>Diaphorina citri</i>."</i></p> <p><u>The fruit in the consignment must be free of all exotic fruit flies.</u> To demonstrate compliance with this the following declarations must be presented on the phytosanitary certificate:</p> <ul style="list-style-type: none"> • <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>

Product	Title of Certificate	Attestation Required
		<p>OR</p> <ul style="list-style-type: none"> • <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> <p>OR</p> <ul style="list-style-type: none"> • <i>"The fruit has been stored for 14 days at 0°C ± 0.5°C."</i> <p>The consignment must have been inspected offshore and found to be free of live insects, disease symptoms, seed, soil and other debris. To demonstrate compliance with this requirement you must present the following on a Notice of Intent (NOI):</p> <ul style="list-style-type: none"> • Evidence that the NOI has been signed and stamped by a Department of Agriculture and Water Resources inspecting officer and be marked as "passed;" and • All passed pallets or cartons in the consignment should be identified on the NOI by underlining, circling or otherwise marking the pallet card or grower lot numbers, preferably with an ink pen. The use of a highlighter pen should be avoided as the highlights may not be detected on a photocopy or facsimile. <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</i></p>

Product	Title of Certificate	Attestation Required
		<p><i>regulated non-quarantine pests."</i></p> <p>If the phytosanitary certificate is issued after dispatch, the date of inspection must be identified as an additional declaration.</p> <p>Fruit must be grown and packed in California or Arizona only. However, the Department of Agriculture and Water Resources requires all import permit applications to specify which state the fruit is being sourced from.</p> <p>Fruit sourced from Arizona and the California counties in which Sweet Orange Scab (<i>Elsinoë australis</i>) is known to be present must undergo packinghouse measures for Sweet Orange Scab (<i>Elsinoë australis</i>) including washing, brushing, surface disinfection, fungicide treatment and waxing prior to export.</p> <p>All packinghouses that source or pack citrus fruit from Arizona or the California counties in which <i>Elsinoë australis</i> is known to be present must be approved by Animal and Plant Health Inspection Service.</p> <p>Under risk management measures against Asian citrus psyllid (ACP; <i>Diaphorina citri</i>), fruit must undergo approved packinghouse measures (washing, brushing and waxing) effective against ACP, and packinghouses must have a system of monitoring for ACP to address the issue of contamination.</p> <p>ACP measures must be applied prior to export and inspection by the Department of Agriculture and Water Resources.</p>
<p>Strawberries (fresh) – PRE-CLEARED from California only</p> <p>Full details on BICON database</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>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>

Product	Title of Certificate	Attestation Required
		<p>Methyl bromide fumigation must occur at the rate of 48 g/m³ 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> <ul style="list-style-type: none"> • Evidence that the goods have been fumigated with methyl bromide at [insert applied dosage X g/m³] for [X hours] at [insert minimum temperature degrees Celsius]; • The date of fumigation; and • The name of the fumigation facility <p>Fruit in the consignment must be free from angular leaf spot. To demonstrate compliance with this requirement the following must be presented on the phytosanitary certificate:</p> <ul style="list-style-type: none"> • The additional declaration "<i>The shipment was inspected and found free of symptoms of Xanthomonas fragariae (angular leaf spot).</i>" <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"> • 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. <p>Strawberries must be grown within and exported from California.</p> <p>All strawberries exported to Australia must be sourced</p>

Product	Title of Certificate	Attestation Required
		<p>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>Strawberries must be packed in new packaging that is individually marked with the grower lot number and packing house name or similar reference for trace back.</p> <p>Each consignment must be secured (i.e. made insect-proof) prior to shipment to maintain its quarantine integrity on arrival using a secure packaging option.</p>
<p>Dates – Phoenix dactylifera ONLY</p> <p>Fresh from CA only (no stems allowed)</p> <p>Full details on BICON database.</p>	<p>APHIS Phytosanitary Certificate</p>	<p>An original phytosanitary certificate must accompany each consignment.</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 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 the following must be presented on the phytosanitary certificate:</p> <ol style="list-style-type: none"> 1. The additional declaration "The fruit in this consignment was sourced and packed in [insert name of state] which is free of all economically significant fruit flies", OR 2. The additional declaration "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 3. The additional declaration "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". <p>This area freedom certification must include the</p>

Product	Title of Certificate	Attestation Required
		nominated county or state name.
<p>Onions, Shallots, Leeks, chives (<i>Allium</i>) fresh from approved counties of California, Idaho and Nevada only</p> <p>Full details on BICON database.</p>	Phytosanitary Certificate	<p>An original phytosanitary certificate must accompany each consignment.</p> <p>Consignments of fresh <i>Allium</i> (e.g. onions, shallots, leeks, chives) must be free from onion smut. To demonstrate compliance with this requirement the following must be presented on a phytosanitary certificate:</p> <p>The additional declaration “The <i>[insert name of produce, e.g. onions, shallots, leeks, chives]</i> were grown in <i>[insert name of district or county]</i> where onion smut (<i>Urocystis cepulae</i>) is not known to occur.”</p>
<p>Pork – Fresh/frozen for further processing only (NO composite products)</p> <p>Full details on BICON database.</p>	FSIS Export Certificate	<p>The following information must be presented on an official government certificate:</p> <ol style="list-style-type: none"> 1. The names and veterinary approval numbers of: <ul style="list-style-type: none"> - the establishment at which the animals from which the meat was derived were slaughtered; - the cutting-up establishment at which the meat was prepared; and - the establishment at which the meat was stored prior to export. 2. The names and addresses of the exporter and the consignee; 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>; 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; 5. A statement that the USA is free from: <ul style="list-style-type: none"> - Foot and Mouth Disease (without vaccination); - African Swine Fever; - Classical Swine Fever; - Swine Vesicular Disease; - Nipah Virus; and - Vesicular Exanthema

Product	Title of Certificate	Attestation Required
		<ol style="list-style-type: none"> 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); 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); 8. A statement that the meat has been de-boned; 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 and Water Resources approval); 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; 11. A statement that the meat has been prepared for export and packed on [insert dates], and the packaging materials were clean and new; 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; 13. A statement that the meat was not exposed to contamination prior to export; and 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.
<p>Dairy – Cheese or Butter (NO composite products)</p> <p>Full details on</p>	<p>Health Certificate</p>	<p>To demonstrate compliance with this requirement you must present the following on a health certificate:</p> <ol style="list-style-type: none"> i. Disease status of the country of origin – FMD 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"> 1. is/are approved by the Australian Director of

Product	Title of Certificate	Attestation Required
BICON database		<p>Biosecurity as free from foot and mouth disease; and</p> <ol style="list-style-type: none"> 2. is/are recognized by the World Organization for Animal Health (OIE) as free from foot and mouth disease, without vaccination. <p>(The certificate must indicate the country/ies)</p> <p>AND</p> <p>ii. Animal health</p> <ol style="list-style-type: none"> 1. A statement that the country of origin has controls in place to ensure only healthy animals are used for milk production, or 2. A statement that the animals were clinically healthy at the time the milk was obtained. <p>(The certificate must indicate the option that applies).</p> <p>AND</p> <p>iii. Disease status of the country of manufacture</p> <p>A statement that the goods were manufactured in a country/ies which:</p> <ol style="list-style-type: none"> 1. is/are approved by the Australian Director of Biosecurity as free from foot and mouth disease, and 2. is/are recognized by the World Organization for Animal Health (OIE) as free from foot and mouth disease, without vaccination. <p>(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>AND</p> <p>iv. Date of manufacture</p> <ol style="list-style-type: none"> 1. A statement that the packaging or immediate container is stamped with the date of manufacture (the date of manufacture is the date the curd was set), or 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. <p>(The certificate must indicate the option that applies).</p> <p>AND</p>

Product	Title of Certificate	Attestation Required
		<p>You must present the following on a health certificate or government endorsed manufacturer's declaration:</p> <p>v. Heat treatment A statement that the milk from which the dairy ingredients were made was subject to one of the following heat treatments:</p> <ol style="list-style-type: none"> 1. Pasteurization at 72 °C for a minimum of 15 seconds, or 2. UHT treatment of 135 °C for a minimum of 1 second. <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.

Section IV: Government Certificate's Legal Entry Requirements

Entry requirements are set out on the import permit. A copy of the import permit plus the originals of any other documentation – 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: <http://www.agriculture.gov.au/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 number of 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: <http://gain.fas.usda.gov/Lists/Advanced%20Search/AllItems.aspx>.

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