



Department of  
**AGRICULTURE  
FISHERIES &  
FORESTRY -  
AUSTRALIA**



T92/2580

J:\animal\_q\projects\rept\crocodile\meat\ABPMpngrevATT.doc

June 2002

## **PROPOSED QUARANTINE REQUIREMENTS FOR THE IMPORTATION OF CROCODILE MEAT FROM PAPUA NEW GUINEA**

### **1 GENERAL**

#### **1.1 Definitions**

In Section 39 of Quarantine Proclamation 1998:

- **meat** means a part of an animal (other than a fish, a crustacean, a mollusc, a cnidarian, an echinoderm or a tunicate) that is intended or able to be used as food by a human being or an animal (whether or not cooked, dried or otherwise processed), and includes:
  - (a) blood; and
  - (b) bone meal, meat meal, tallow and fat.

#### **1.2 Products to which these requirements apply**

These conditions apply to the importation of crocodile meat that is neither heat processed nor canned that is intended to be used as food for human consumption. Crocodile meat is limited to crocodilian muscle tissue, blood confined to muscle vasculature, bone and bone marrow, and any other tissues (for example, fat) that may be considered inseparable from muscle.

These conditions do not apply to bone meal; meat meal; bone and fat not attached to the tissue from which it was derived; skin, feet, heads, viscera or any other products derived from crocodiles.

#### **1.3 The crocodile meat must be derived from crocodiles slaughtered at establishments approved by the Australian Quarantine and Inspection Service (AQIS) and must be processed, prepared and stored in establishments approved by AQIS.**

#### **1.4 A Permit to Import crocodile meat into Australia from Papua New Guinea, including Approval Advice for the source establishment, must be obtained in writing from the Director of Quarantine (Australia) (herein called the Director) prior to export of the first consignment from the approved source establishment.**

#### **1.5 Each application to the Director for permission to import must include the following details:**

- the name and address of the importer and exporter and the name and veterinary control number of the approved abattoir and approved storage establishment in Papua New Guinea;
- the cut or cuts (trade description) of the meat to be imported;
- the anticipated port or ports of entry of the crocodile meat.

#### **1.6 Each consignment must be accompanied by a completed Sanitary Certificate and will require on arrival, a Quarantine Entry issued by AQIS at the port of entry.**



Edmund Barton Building  
Barton ACT  
GPO Box 858  
Canberra ACT 2601  
ph +61 2 6272 3933  
fax +61 2 6272 5161  
www.affa.gov.au

ABN 24 113 085 695

- 1.7 The Sanitary Certificate must:
- be in accordance with the Office International des Epizooties (OIE) International Animal Health Code (2001) (herein called the Code) Part 4 - Model International Veterinary Certificates Appendix 4.2.1 and modified for crocodiles (see Attachment A);
  - include the Certifications listed under Section 2 of this document;
  - be signed by an *Official Veterinarian*, (a veterinarian authorised by the National Agricultural Quarantine and Inspection Authority in Papua New Guinea to perform animal health and/or public health inspections of farmed crocodiles and crocodile meat and, when appropriate, perform certification in conformity with the provisions of Section 1.2 of the Code);
  - be stamped on each page with an Official Stamp.
- 1.8 Written permission from Environment Australia (EA) is required in accordance with the Convention on International Trade in Endangered Species of Wild Fauna and Flora.
- 1.9 Imported crocodile meat must comply with the *Imported Food Control Act 1992* and the *Food Standards Code* developed under the *Australia New Zealand Food Authority Act 1991*. AQIS may inspect, sample, hold and test imported crocodile meat based on issues of public health, including microbial agents or residues of public health concern, and compliance with the *Food Standards Code*. Information can be obtained from the Australia New Zealand Food Authority (ANZFA).
- 1.10 Each application will be assessed on the above criteria as well as any other criterion that is considered relevant by the Director. This may include a country's health status with regard to diseases not listed in these guidelines and standards of meat inspection services and export establishments.
- 1.11 Conditions of importation may be varied or reviewed at any time at the discretion of the Director.

## 2 CERTIFICATION REQUIREMENTS

- 2.1 Each consignment of crocodile meat must be accompanied by a Sanitary Certificate which conforms with the template at Attachment A, signed by an Official Veterinarian and which attests under **IV. Attestation of Wholesomeness d)** that:
- a) the meat was derived from saltwater crocodiles (*Crocodylus porosus*) originating in and slaughtered on..... (dates) in Papua New Guinea;
  - b) each establishment, at which the crocodiles (from which the meat was derived) were slaughtered; and each establishment where the meat was prepared or stored, must have current approval from AQIS for export to Australia and meets a standard of construction of the establishment and a standard of inspection, slaughter and product handling equivalent to that in the Australian Standard for Hygienic Production of Crocodile Meat for Human Consumption (herein called the Standard);
  - c) the animals from which the meat was derived were subjected to ante-mortem and post-mortem veterinary inspection by officers employed by (or certified by) the Papua New Guinea National Agricultural Quarantine and Inspection Authority and found to be free from infectious and/or contagious diseases which could be transmitted in meat, or which could affect the quality of the meat;
  - d) the establishment of origin of the crocodiles from which the meat is derived is free from trichinellosis. An establishment would be considered free from trichinellosis with active abattoir monitoring of crocodile meat for *Trichinella* spp. larvae with negative results;
  - e) an approved antimicrobial treatment was applied to the meat prior to packaging;
  - f) the meat was packed on ..... (dates) in a manner approved by AQIS:
    - each carton or similar packing container must contain only crocodile meat,
    - the meat has been prepared for export and packed in only clean, new bags, wrappers or packaging containers,

- the identification / veterinary control number of the establishment where the meat was packed is readily visible on the outer wrapping or package containing the meat and has been applied in such a way that the numbers cannot be readily removed without damaging the wrapping or package;
- g) the meat is wholesome and fit for human consumption and subjected to regular microbiological testing and free from *Trichinella* spp. by regular monitoring by an approved method in accordance with the Standard and OIE Manual of Standards for Diagnostic Tests and Vaccines respectively;
- h) the meat has been frozen and stored in an AQIS approved meat freezer at a temperature of minus 15 degrees C (-15°C) or colder for 20 days before being loaded into pre-cooled containers for shipment;
- i) the meat was not exposed to contamination prior to export;
- j) the meat was transported from Papua New Guinea to Australia in clean, sealed containers.

### **3 IMPORTER'S / AGENT'S RESPONSIBILITIES**

- 3.1 It is the responsibility of the importer or importer's agent to arrange for the provision of any documentation additional to that required by AQIS for the importation of crocodile product.
- 3.2 The importer or agent must nominate a person who can be contacted by AQIS officers and who will be responsible for ensuring that all import requirements are met.

### **4 POST-ARRIVAL CONTROLS**

- 4.1 Each consignment must be accompanied by required official certification and will require, on arrival, a "Quarantine Entry" issued by AQIS.
- 4.2 Quarantine entry barrier clearance of each consignment will remain subject to examination of accompanying certification and sighting by a Quarantine Officer of a valid Permit to Import and possible inspection.
- 4.3 The product and consignment details must correspond exactly with the certification and the Permit to Import.
- 4.4 The Quarantine Officer at the first port of entry shall note the following on the original Permit and print and sign his/her name against the notation and stamp the documentation:
  - the number of containers that have been offloaded at the first port of call and their identifying marks and seal numbers.

DAVID BANKS  
General Manager  
Animal Biosecurity

# ***INTERNATIONAL SANITARY CERTIFICATE FOR CROCODILE MEAT***

Exporting country: .....  
Ministry of: .....  
Department: .....  
Province or District, etc: .....

## **I. Identification of the meat**

Type of portions of meat: .....  
Type of package: .....  
Number of objects or packages: .....  
Net weight: .....

## **II. Origin of the meat**

\* Address/es and number/s of veterinary approval of the abattoir/s: .....  
.....  
.....

\* Address/es and number/s of veterinary approval of the cutting-up establishment/s: .....  
.....  
.....

## **III. Destination of the meat**

The meat is being sent from .....  
(place of dispatch)

to .....  
(country and place of destination)

Nature and identification of means of transport: .....

Name and address of exporter: .....  
.....  
.....

Name and address of consignee: .....  
.....  
.....

**IV. Attestation of wholesomeness**

The undersigned Official Veterinarian certifies that:

- a) the meat<sup>\*</sup>, packages of meat<sup>\*</sup> referred to above is/are stamped, thereby attesting that all the meat comes from crocodiles slaughtered in abattoirs;
- b) the meat is considered to be fit for human consumption;
- c) the meat was cut up in a cutting-up establishment;
- d) the meat satisfies the following requirements:<sup>\*\*</sup>

Official stamp:

Issued at ..... on .....  
Name and address of Veterinarian .....  
.....  
.....

Signature: .....

\* Delete where not applicable.

\*\* These conditions are agreed between the Veterinary Services of the importing countries in accordance with the options provided in the Code.