



Department of  
AGRICULTURE  
FISHERIES &  
FORESTRY -  
AUSTRALIA



23 August 2001

**Attachment A**

## **QUARANTINE REQUIREMENTS FOR THE IMPORTATION OF COLOSTRUM FROM APPROVED COUNTRIES**

### **I. DOCUMENTATION**

With the exception of goods exempt under Quarantine Proclamation 1998, each consignment of colostrum or product containing colostrum must be accompanied by:

- (i) a Permit to Import obtained prior to export from the Australian Quarantine and Inspection Service (AQIS) and
- (ii) a Sanitary Certificate, conforming to the relevant example certificate attached and signed by an Official Veterinarian of the exporting country, which will form part of the Permit to Import and
- (iii) a Manufacturer's Certificate, conforming to the relevant example certificate attached, signed by a responsible employee of the manufacturer and endorsed by the Official Veterinarian of the exporting country.
- (iv) A Quarantine Entry is required.

### **II. REQUIREMENTS**

#### **1. COLOSTRUM OF BOVINE ORIGIN FROM APPROVED COUNTRIES**

1.1 The colostrum, and any other dairy ingredient from which the product containing colostrum is made, must originate from a country/zone recognised by the Office International des Epizooties (OIE) as free from foot and mouth disease, with or without vaccination.

1.2 The colostrum, and any other dairy ingredient from which the product containing colostrum is made, must originate from a country/zone which meets OIE requirements for freedom from lumpy skin disease.

1.3 The country of origin must have controls in place to ensure only healthy animals are used for milk production.

1.4 The products must be processed in a foot and mouth disease-free country/zone.



Centenary of Federation

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](http://www.affa.gov.au)

ABN 24 113 085 695

## 1.5 EITHER

(a) The colostrum, and any other dairy ingredient from which the product containing colostrum is made, must originate from a country/zone which meets OIE requirements for freedom from: rinderpest (Code Article 2.1.4.2.) and bovine brucellosis (Code Article 3.2. 1.1.) and bovine tuberculosis (Code Article 3.2.3.1.) and which is free from Jembrana.

OR

(b) The colostrum, and any other dairy ingredient from which the product containing colostrum is made, must be subjected to one of the following heat treatments:

pasteurisation at 72°C for a minimum of 15 seconds or an equivalent treatment, in terms of phosphatase destruction; or

a UHT treatment of 135°C for a minimum of 1 second: and

the manufacturing plant has been inspected by an AQIS appointed officer or an AQIS approved Veterinary Authority in the country of origin and has current approval to export colostrum to Australia.

1.6 The packaging or immediate container must be stamped with the date of manufacture of the products.

1.7 Products imported under condition 1.5(a) shall not be released from quarantine until the conclusion of a period of 30 days from the date of manufacture.

## 2. COLOSTRUM OF OVINE/CAPRINE ORIGIN FROM APPROVED COUNTRIES

2.1 The colostrum, and any other dairy ingredient from which the product containing colostrum is made, must originate from a country/zone recognised by the OIE as free from foot and mouth disease, with or without vaccination.

2.2 The colostrum, and any other dairy ingredient from which the product containing colostrum is made, must originate from a country/zone which meets OIE requirements for freedom from sheep pox and goat pox.

2.3 The country of origin must have controls in place to ensure only healthy animals are used for milk production.

2.4 The products must be processed in a foot and mouth disease-free country/zone.

## 2.5 EITHER

(a) The colostrum, and any other dairy ingredient from which the product containing colostrum is made, originated in a country/zone which meets OIE requirements for freedom from: rinderpest (Code Article 2.1.4.2) and peste des petits ruminants (Code Article 2.1.5.2) and

ovine brucellosis (*Brucella melitensis*) (Code Article 3.3.2.1) and  
maedi-visna (Code Article 3.3.5.1) and  
contagious agalactia (Code Article 3.3.3.1) and  
contagious caprine pleuropneumonia (Code Article 3.3.6.2) [caprine products only].

OR

- (b) The colostrum, and any other dairy ingredient from which the product containing colostrum is made, must be subjected to one of the following heat treatments:

pasteurisation at 72°C for a minimum of 15 seconds or equivalent treatment, in terms of phosphatase destruction; or  
a UHT treatment of 135°C for a minimum of 1 second: and

the manufacturing plant has been inspected by an AQIS appointed officer and has current approval to export colostrum to Australia.

2.6 The packaging or immediate container of products must be stamped with the date of manufacture.

2.7 Products imported under condition 2.5(a) will not be released from quarantine until the conclusion of a period of 30 days from the date of manufacture.

### III. AGENTS/IMPORTERS RESPONSIBILITIES

Importers must ensure that they obtain any required clearance from Customs and comply with other relevant legislation, including the Imported Food Control Act (1992).

### IV. POST ARRIVAL QUARANTINE

Colostrum or product containing colostrum and other dairy ingredients imported under this protocol shall not to be used for stockfeed.

### V. REVIEW

Biosecurity Australia and AQIS may review the conditions or revoke them, or any permit, if there is a change in the disease status of the country/zone from which the colostrum or other animal ingredients from which the product was made were sourced; or in response to any other information likely to significantly change the quarantine risk presented by the importation.

DAVID BANKS  
General Manager  
Animal Biosecurity

MODEL SANITARY CERTIFICATES TO ACCOMPANY COLOSTRUM PRODUCTS EXPORTED TO AUSTRALIA.

**SANITARY CERTIFICATE FOR COLOSTRUM OF BOVINE ORIGIN FROM APPROVED COUNTRIES**

Exporting country:.....

Ministry of:.....

Province, district etc:.....

**I. Identification of consignment**

Name and address of manufacturing establishment:.....

.....

.....

Registration Number of manufacturing establishment:.....

Date of AQIS approval of establishment.....

Type of product:.....

Type of package:.....

Number of packages:.....

Net weight:.....

**II. Origin of the colostrum and/or milk contained in the product containing colostrum to which this certification applies.**

The colostrum and any other dairy ingredients from which this product containing colostrum is made originated in:

..... (country/zone)

The colostrum or the product containing colostrum was processed and packaged in:

..... (country/zone)

**III. Destination of the colostrum product**

The product containing colostrum is being sent from:

.....

to: .....

Nature and identification of means of transport:

.....

Name and address of exporter:

.....

.....

.....

Name and address of consignee:

.....

**IV. ATTESTATION OF ANIMAL HEALTH**

**Note:** It is essential that either Part A or Part B be signed by the *Official Veterinarian*. An endorsed manufacturer’s statement must be attached.

**A. Product not heat treated.**

The undersigned *Official Veterinarian* certifies that:

- (i) The colostrum, and any other dairy ingredient from which the product containing colostrum is made, originated from a country/zone recognised by the Office International des Epizooties (OIE) as foot and mouth disease-free (with or without vaccination).
- (ii) The colostrum, and any other dairy ingredient from which the product containing colostrum is made, originated from a country/zone which meets OIE requirements for freedom from lumpy skin disease.
- (iii) The country of origin has controls in place to ensure only healthy animals are used in milk production.
- (iv) The products were processed in a country/zone free from foot and mouth disease.
- (v) The colostrum, and any other dairy ingredient from which the product containing colostrum is made, originated from a country/zone which meets OIE requirements for freedom from: rinderpest (Code Article 2.1.4.2), and bovine brucellosis (Code Article 3.2. 1. 1.), and bovine tuberculosis (Code Article 3.2.3. 1.), and which is free from Jembrana.
- (vi) I have read and endorsed the attached manufacturer’s statement and have no reason to doubt the truth of the statement.
- (vii) The packaging or immediate container of products were stamped with the date of manufacture.

*Official Stamp:*

*Issued at: ..... on .....*

*Name and address of Veterinarian*

.....  
.....  
.....

*Signature .....*

**Note:** Product carrying Attestation Part A must be accompanied by a manufacturer’s certificate that must include either *III Treatments (a)* or *(b)* of the attached format:

**B. Heat treated product.**

The undersigned *Official Veterinarian* certifies that:

- (i) The colostrum, and any other dairy ingredient from which the product containing colostrum is made, originated from a country/zone recognised by the Office International des Epizooties (OIE) as free from foot and mouth disease (with or without vaccination).
- (ii) The colostrum, and any other dairy ingredient from which the product containing colostrum is made, originated from a country/zone which meets OIE requirements for freedom from lumpy skin disease.
- (iii) The country of origin has controls in place to ensure only healthy animals are used in milk production.
- (iv) The products were processed in a country/zone free from foot and mouth disease.
- (v) I have read and endorsed the attached manufacturer's statement and have no reason to doubt the truth of the statement.
- (vi) I have sighted the letter/certificate of approval from AQIS for the manufacturing plant/s in which the colostrum was processed, and the approval is current.
- (vii) The packaging or immediate container of products was stamped with the date of manufacture.

*Official Stamp:*

*Issued at:* ..... *on* .....

*Name and address of Veterinarian*

.....  
.....  
.....

*Signature* .....

**Note:** Product carrying Attestation Part B must be accompanied by a manufacturer's certificate that includes the heat treatment described in *III Treatments (a)* of the attached format:

-----

**MANUFACTURER'S CERTIFICATE** -for colostrum of bovine origin from approved countries

***I Manufacturer details***

Name and address of manufacturing establishment:

.....  
.....

Registration Number of manufacturing establishment: .....

Date of AQIS approval of establishment.....

***II Product***

Description of product:.....

Origin of raw materials:.....

Date of manufacture as appears on the packaging or immediate container of the product:

.....

***III Treatments\****

EITHER

The colostrum, and any other dairy ingredient from which the product containing colostrum is made, was heated to one of the following minimum temperature/times:

- (a) 72°C for a minimum of 15 seconds, or the equivalent in terms of phosphatase destruction; or  
135°C for a minimum of 1 second.

OR

- (b) The colostrum, and any other dairy ingredient from which the product containing colostrum is made, was not heat treated as above.

\* [Delete either (a) or (b)]

Signed:.....

Date:.....

Position within Company: .....

Name and address of Company employee:

.....  
.....

[**Note:** The Official Seal or Trademark of the Manufacturing Company must appear on each page.]

Company seal or trademark:

Signature of Official Veterinarian: .....

Date: .....

Printed name of Official Veterinarian: .....

Official stamp:

**SANITARY CERTIFICATE FOR COLOSTRUM OF OVINE/CAPRINE ORIGIN FROM APPROVED COUNTRIES**

Exporting country: .....

Ministry of: .....

Province, district etc: .....

**I. Identification of consignment**

Name and address of manufacturing establishment:

.....  
.....

Registration Number of manufacturing establishment: .....

Date of AQIS approval of establishment.....

Type of product: .....

Type of package: .....

Number of packages: .....

Net weight: .....

**II. Origin of the colostrum, and any other dairy ingredient from which the product containing colostrum is made, to which this certification applies.**

The colostrum, and any other dairy ingredient from which the product containing colostrum is made, originated in:

..... (country/zone)

The colostrum or the product containing colostrum was processed and packaged in:

..... (country/zone)

**III. Destination of the colostrum product**

The colostrum or product containing colostrum is being sent from:

.....

to .....

Nature and identification of means of transport:

.....

Name and address of exporter:

.....  
.....

Name and address of consignee:

.....  
.....  
.....

**IV. ATTESTATION OF ANIMAL HEALTH**

**Note:** It is essential that either Part A or Part B be signed by the *Official Veterinarian*. An endorsed manufacturer’s statement must be attached.

**A. Product not heat treated.**

The undersigned *Official Veterinarian* certifies that:

- (i) The colostrum, and any other dairy ingredient from which the product containing colostrum is made, originated from a country/zone recognised by the Office International des Epizooties (OIE) as free from foot and mouth disease (with or without vaccination).
- (ii) The colostrum, and any other dairy ingredient from which the product containing colostrum is made, originated from a country/zone which meets OIE requirements for freedom from sheep pox and goat pox.
- (iii) The country of origin has controls in place to ensure only healthy animals are used in milk production.
- (iv) The products were processed in a country/zone free from foot and mouth disease.
- (v) The colostrum, and any other dairy ingredient from which the product containing colostrum is made, originated from a country/zone which meets OIE requirements for freedom from:
  - rinderpest (Code Article 2.1.4.2),
  - peste des petits ruminants (Code Article 2.1.5.2.),
  - ovine brucellosis (Code Article 3.3.2. I.);
  - maedi-visna (Code Article 3.3.5. I.);
  - contagious agalactia (Code Article 3.3.3. I.), and
  - contagious caprine pleuropneumonia (Code Article 3.3.6.2.), [caprine products only].
- (vi) I have read and endorsed the attached manufacturer’s statement and have no reason to doubt the truth of the statement.
- (vii) The packaging or immediate container of products was stamped with the date of manufacture.

*Official Stamp:*

*Issued at:* ..... *on* .....

*Name and address of Veterinarian*

.....  
.....  
.....

*Signature* .....

**Note:** Product carrying Attestation Part A must be accompanied by a manufacturer’s certificate that must include either *III Treatments (a)* or *(b)* of the attached format:

**B. Product heat treated.**

The undersigned *Official Veterinarian* certifies that:

- (i) The colostrum, and any other dairy ingredient from which the product containing colostrum is made, originated from a country/zone recognised by the Office International des Epizooties (OIE) as free from foot and mouth disease (with or without vaccination).
- (ii) The colostrum, and any other dairy ingredient from which the product containing colostrum is made, originated from a country/zone which meets OIE requirements for freedom from sheep pox and goat pox.
- (iii) The country of origin has controls in place to ensure only healthy animals are used in milk production.
- (iv) The products were processed in a country/zone free from foot and mouth disease.
- (v) I have read and endorsed the attached manufacturer’s statement and have no reason to doubt the truth of the statement.
- (vi) I have sighted the letter/certificate of approval from AQIS for the manufacturing plant/s in which the colostrum was processed and the approval is current.
- (vii) The packaging or immediate container of products was stamped with the date of manufacture.

*Official Stamp:*

*Issued at:* ..... *on* .....

*Name and address of Veterinarian*

.....  
.....  
.....

*Signature* .....

**Note:** Product carrying Attestation Part B must be accompanied by a manufacturer’s certificate that includes the heat treatment described in *III Treatments (a)* of the attached format:

**MANUFACTURER'S CERTIFICATE** -for colostrum of ovine/caprine origin from approved countries

**I Manufacturer details**

Name and address of manufacturing establishment:

.....  
.....

Registration Number of manufacturing establishment: .....

**II Product**

Description of product: .....

Origin of raw materials: .....

Date of manufacture as appears on the packaging or immediate container of the product:

.....

**III Treatments\***

EITHER

The colostrum, and any other dairy ingredient from which the product containing colostrum is made, was heated to one of the following minimum temperature/times:

- (a) 72°C for a minimum of 15 seconds, or the equivalent in terms of phosphatase destruction; or 135°C for a minimum of 1 second.

OR

- (b) The colostrum, and any other dairy ingredient from which the product containing colostrum is made, was not heat treated as above.

\* [Delete either (a) or (b)]

Signed:..... Date: .....

Position within Company:.....

Name and address of Company employee:

.....  
.....

*[Note: The Official Seal or Trademark of the Manufacturing Company must appear on each page.]*

Company seal or trademark:

Signature of Official Veterinarian: .....

Date: .....

Printed name of Official Veterinarian: .....

Official stamp:

Excerpt from Importation of dairy products into Australia for human consumption - Import Risk Analysis (1999):

#### 4.1.4 Colostrum

Colostrum is used primarily as a feed supplement for newborn animals and for the production of specific immunoglobulins for human therapeutics. It is being used increasingly in the health food industry.

Some disease agents, including *Mycobacteria*, *Brucellae* and *Retroviruses*, are excreted in as high, if not higher concentrations in colostrum than in milk.

Immunoglobulins confer passive immunity to the newborn. They are damaged at pasteurisation temperatures, but the level of destruction by thermisation is far less. Preservation of colostrum is by freezing or drying. Spray drying is the most economical, whilst freeze drying utilises the lowest temperatures. Significant numbers of bacteria survived both processes, and it could be assumed that viral pathogens would also survive. A number of colostrum products are available commercially.

Having consideration for the deleterious effects of heating on the immunoglobulins in colostrum, it is likely that colostrum could not be heat treated to destroy all pathogens without also destroying the immunoglobulins. Claims by manufacturers that colostrum products had been fully pasteurised and retained their immunoglobulin activity may not be accurate. AQIS therefore believes the risk of misrepresentation in this respect is higher for colostrum than for other dairy products.

Considering also, the attractiveness of this product as a food for newborn animals, AQIS will adopt a policy of not issuing import permits for colostrum other than for human therapeutic use.