



16 August 1999

QUARANTINE REQUIREMENTS FOR THE IMPORTATION INTO AUSTRALIA OF PROCESSED STOCKFEEDS AND STOCKFEED INGREDIENTS OF PLANT ORIGIN

1 APPLICATION

1.1 These requirements apply to the importation of stockfeeds and stockfeed ingredients of plant origin which have been

- processed using heat, and
- hammer-milled if the ingredients include whole grain.

Examples are: pelleted grain products, prepared pellets or nuts for animal feed (containing grain, soya bean meal etc), tapioca, by-products of oil extraction of plants (eg soya bean meal) and molasses.

1.2 These requirements do not apply to:

- palm kernel expeller meal and copra meal from member countries of the South Pacific Commission
- soya bean meal, maize (corn) gluten meal and similar products from Canada, New Zealand and the USA
- stockfeed pellets from New Zealand
- tapioca pellets from Thailand

for which permit conditions already exist.

Neither do they apply to plant products for stockfeed that have not been heat treated during processing.

1.3 Quarantine restrictions do not apply to the chemical residue status of imported stockfeed. The responsibility for product compliance with State chemical residue laws rests with the importer.

2 GENERAL

2.1 Prior permission from the Director of Animal and Plant Quarantine is required before heat processed stockfeeds of plant origin can be imported. AQIS will issue permits only for approved countries.

2.2 An “Application for a Permit to Import Quarantine Material”, available from AQIS offices or the address below, must be submitted to:

Animal Programs Section
Australian Quarantine and Inspection Service
PO Box 858
CANBERRA ACT 2601.

2.3 Each Application must include a completed “Questionnaire for Applicants for a Permit to Import Heat Processed Stockfeed of Plant Origin” (Appendix 1).

2.4 All applications to import will be assessed on potential to comply with these requirements, and will be subject to assessment to consider the risks of introduction of animal pathogens (particularly foot and mouth disease virus and Newcastle disease virus) or plant pests of concern. The adequacy of the heat processing parameters for inactivation of these pathogens and pests and of measures to prevent post-processing contamination, is of particular importance. The Permit to Import will specify a minimum heat process of 80°C for 10 minutes for countries where FMD is present or 85°C for 3 minutes for other countries.

2.5 Where the application involves plant products other than the traditional stockfeeds including cereal grains and the products listed under 1.1 and 1.2, to ensure the stockfeed meets the requirements of the *Wildlife Protection (Regulation of Exports and Imports) Act 1982*, advice should be obtained from:

The Director
Wildlife Protection
Environment Australia
GPO Box 787
Canberra ACT 2601
Ph (02) 6274 2291
Fax (02) 6274 1921
E-mail: wps@ea.gov.au
Website: <http://www.biodiversity.environment.gov.au/plants/wildlife/intro.htm>

2.6 The certifying authority referred to in 4.1 need not be the Veterinary Administration if another authority in the exporting country is responsible for the regulatory operation of the processing plant. In circumstances where there is inadequate government control and regulatory involvement, and where in all other respects the importation is apparently of acceptably low risk, AQIS officers or a third party certification agency based in Australia may be contracted by the importer to provide certification, at the importer’s expense.

2.7 Each consignment must be accompanied by a valid Permit to Import and the prescribed documentation (clauses 3 & 4). Each page of the official certificate must bear an Official Stamp.

2.8 In the event of a consignment arriving in Australia without the correct documentation or in any other way not having met these requirements, the consignment may be detained in quarantine, consigned

for further treatment at the importer's expense, returned to the country of origin or destroyed without recompense.

- 2.9 Fees may be charged by AQIS to cover costs associated with inspection, collection or testing of samples, quarantine and any AQIS supervision of the consignment.

3 MANUFACTURER'S DECLARATION

- 3.1 Each consignment must be accompanied by a declaration signed by the manager of the plant which processed the stockfeed or stockfeed ingredient specifying the date(s) on which each ingredient was processed to meet the Australian requirements, and declaring that:

3.1.1 the raw material was inspected prior to processing and was free from obvious faecal contamination and from feathers, dead birds or rodents,

3.1.2 all product was processed by heating to at least (temperature in °C) for at least (time in minutes) as specified in the Permit to Import No.,

3.1.3 where product is stored and/or transported in bags, such bags are previously clean and new,

3.1.4 the product contains no meat meal or meat and bone meal, or other material derived from animals or birds,

3.1.5 the product has been protected from post-processing contamination by animals or birds,

3.1.6 the processing plant, its products and records are available, upon request, to the certifying authority and/or AQIS for the purposes of confirming compliance with import conditions,

3.1.7 the product contains no whole seeds.

4 OFFICIAL CERTIFICATION

- 4.1 Each consignment must be accompanied by a certificate signed by an authorised official of the certifying authority of the country of origin and export, certifying that:

4.1.1 a valid Permit to Import has been sighted,

4.1.2 the processing plant in which the material was processed complies with all relevant government requirements,

4.1.3 after due enquiry, he/she is satisfied that all product of the class being exported to Australia is heat treated according to the requirements specified in the Permit to Import, and that he/she has no reason to doubt all other statements made in the manufacturer's declaration (clauses 3.1.1 to 3.1.7),

- 4.1.4 the processing plant was inspected by an official of the certifying authority during processing of product destined for Australia on (date, which must not be more than 12 months prior to the date of export), and on the basis of that inspection, he/she is satisfied that there is no opportunity for livestock and birds to contaminate the product during or after processing, and,
- 4.1.5 transmission of animal disease has not been reported to be associated with product of the processing plant in the previous 12 months.
- 4.2 Where specified in the Permit to Import, an official government phyto-sanitary certificate may be required.
- 4.3 Where specified in the Permit to Import, AQIS may require certification regarding the cleanliness of conveyances used to transport the processed product.

5 ARRIVAL REQUIREMENTS

- 5.1 Each consignment will be inspected on arrival in accordance with the Permit to Import to confirm that the product is true to description and to check for freedom from contamination and/or infestation by extraneous materials (which may include soil, faeces, feathers, insects, whole seeds, bark etc). If evidence of contamination and/or infestation is found to be present, the material will be ordered into quarantine and dealt with as prescribed by AQIS at the importer's expense.
- 5.2 A consignment may be cleared by AQIS provided:
- all quarantine requirements are met, and
 - all documentation is in order.

6 REVIEW

Conditions for importation may be reviewed at any time at the discretion of the Director.

DAVID BANKS
A/g Assistant Director
Animal Quarantine Policy Branch

**QUESTIONNAIRE FOR APPLICANTS TO IMPORT
HEAT PROCESSED STOCKFEED OF PLANT ORIGIN
(Print over leaf or attach separate pages if necessary)**

Origin of the product

a) The product

1. Give a complete list of ingredients from which the stockfeed is produced?

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2. What measures are taken to exclude birds, rodents and other animals from the farm storage areas where these crops are kept?

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3. Is the crop processed on-farm? If so, please give details.

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4. How is the crop stored at the processing plant?

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5. What measures are taken to exclude birds, rodents and other animals from the plant storage areas?

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6. How is the crop cleaned before processing?

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b) For ingredients of microbial origin

7. What is the source of the microbial inoculum (country, laboratory etc)?

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8. What steps are taken to ensure the purity of the inoculum?

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9. a) Are animal products used at any stage in the manufacture of the product (eg in fermentation broth, purification etc) or
b) Does the carrier used to transport the final product contain any animal or plant derived components?

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10. If yes, what is their identity, source (species, country etc) and what heat or chemical treatments are applied to those animal products before use?

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The manufacturing process

11. Is the material hammer-milled?

12. Is treatment other than heat used in the process which might eliminate micro-organisms?

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13. What temperatures are reached and for how long?

14. Is steam or pressure applied? Please specify.

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15. What method and equipment is used for monitoring of temperature and pressure during processing?

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16. What other aspects of the manufacturing process might inactivate viruses, bacteria, fungi or toxins?

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17. What is the method and frequency of cleaning and sterilisation of plant equipment?

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18. Are any other products manufactured at the same plant? Please specify.
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Storage and shipment

19. How is the product packed after manufacture (eg bags, bulk etc)?
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20. Where is the product stored?
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21. What measures are taken to exclude birds, rodents and other animals from the product storage area?
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22. How is the product to be shipped to Australia?
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23. Is it to be shipped direct or via other countries; if so, which countries?
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Certification

24. Is the product manufactured under a quality assurance, or any other self-regulatory program? Please specify.
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25. Is the product manufactured under the supervision of an independent regulatory authority? If so, which authority?
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26. Are microbiological tests for bacteria, viruses, toxins, fungi etc carried out routinely on the manufactured product?
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27. If so, how and where are they done, what micro-organisms are screened for and what are the producer's maximum acceptable levels of contamination?
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28. What certification is available concerning the safety of the product and adherence to the manufacturing process from either the producer or an independent body (eg government)?

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Post-arrival processing

29. Will the product undergo any further processing in Australia before being fed to livestock?

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30. If so, please give details of the processing methods including stages that might inactivate viruses, bacteria, fungi or toxins?

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31. What methods are taken to exclude birds, rodents and other animals from the product storage area ?

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