

**HUNGARY**

<b>Date of issue</b>	11/7/08
<b>EXDOC country code</b>	HU
<b>Additional Requirements and Information</b>	<p><b>European Union Approved Premises List</b></p> <p>The name and number of the establishment of origin of the product/s must be included on the export certification and trade description as per the Importing Country List of Approved Premises distributed by the European Union importing authorities. The European Union importing authorities list is at <a href="https://webgate.ec.europa.eu/sanco/traces/output/listsPerCountry_en.htm#">https://webgate.ec.europa.eu/sanco/traces/output/listsPerCountry_en.htm#</a> Click on “Section IX: raw milk and dairy products”, then click on Australia.</p> <p>Product exported to the EU must come from an establishment in the AQIS Establishment Register listed for "EU - Dairy".</p> <p>General information on importing dairy products into the EU is found at <a href="http://ec.europa.eu/food/animal/animalproducts/milk/index_en.htm">http://ec.europa.eu/food/animal/animalproducts/milk/index_en.htm</a>.</p> <p><b>Raw milk requirements</b></p> <p>All edible milk and milk products must be made using raw milk compliant with European Union somatic cell requirements. The EU requires that raw milk for the production of heat-treated milk and milk products must have somatic cell counts <math>\leq 400,000/\text{mL}</math> as determined by rolling geometric average over a period of 3 months with at least one sample per month per farm. Each farm supplying milk to the establishment is required to meet the standard. See I5.2.1 Understanding European Union (EU) Import Requirements for Management of Somatic Cell Counts and I14.1 Understanding Requirements for Sourcing of Raw Milk at <a href="http://www.daff.gov.au/aqis/export/dairy/depom">http://www.daff.gov.au/aqis/export/dairy/depom</a> (the password and username is the same as for the country list) and the Countdown Downunder website at <a href="http://www.countdown.org.au">www.countdown.org.au</a> for further details.</p> <p><b>Product testing requirements</b></p> <p>All edible milk and milk products must be tested for listeria and salmonella in accordance with European Union requirements.</p> <p>The NATA results should be faxed to the appropriate DRU office (Melbourne or Adelaide depending on who is</p>

processing documentation at the time). The NATA results should clearly show the product description, the originating processing establishment number and the date of production or batch code and these details should match the RFP.

For inedible product, evidence of phosphatase levels equal to or less than 10 ug/ml of p-nitrophenol and time and temperature of heat treatment is required to be made available at audit.

See <http://www.daff.gov.au/aqis/export/dairy/depom>  
I.5.2.4 European Union Requirements for Certification Fact Sheet for further information regarding testing requirements.

### **Samples**

Product under 10 kgs requires EU certification in order to enter the EU.

### **Non prescribed goods**

The EU requires EU type Health Certification for sheeps milk products, goats milk products, buffalo milk products, ice cream and dairy products which have a minor component of dairy product. Product in these categories are not ordinarily classified as “prescribed” under the Export Control Act, but where the country concerned requires export certification that refers to registered establishment and all requirements that are needed to be met for other dairy product are required to be met, then the dairy product is classified as “Dairy Goods by Definition”, the appropriate DC code is selected and EU type Health Certification will be provided. Please advise the DRU if the product is of non bovine (ie. ovine, caprine or bubaline) origin as the EU Health Certificate will need to be modified.

For DBD the overseas listing code needed for the processing establishment is EUDB (EU Dairy Goods by Definition).

### **Quota**

AFFA Quota section administer the quota of dairy product to the EU and they can be consulted regarding quota requirements. AQIS Canberra switch number is 02 6272 3933. The correct IMA1 certificate must be used for the particular quota allocated to the producing company. The IMA1 “*Certificate in respect of cheese exported from Australia to the European Communities for admission to sub-heading 04069001 of the Common Customs Tariff*” should be used for cheese for processing and DC0535 should be selected. The IMA1UK “*Certificate in respect of cheese*

	<p><i>exported from Australia to the European Communities for admission to sub-heading 04069021 of the Common Customs Tariff</i>’ should be used for cheddar cheese and DC0536 should be selected.</p> <p><b>Exporter EU Checklist</b></p> <p>An Exporter EU checklist, DEP 401 available at <a href="http://www.daff.gov.au/aqis/export/dairy/depom">http://www.daff.gov.au/aqis/export/dairy/depom</a> Section F DEPOM forms is required to be completed and provided to AQIS before export certification can be provided.</p>
<b>Establishment listing requirements</b>	EU – Dairy (for processing, inspection and storage establishments)
<b>Exporter Declaration requirements</b> <ul style="list-style-type: none"> <li>• <b>For exports of all prescribed edible product</b></li>   <li>• <b>Specific country requirements</b></li> </ul>	<p>Please include a tick in the “Declaration of Compliance” and “Info True and Complete” boxes. If the RFP contains imported product please include a tick in the “Imported Product Flag” box and advise in the email the nature of the imported dairy ingredient including percentage in the product and country of origin.</p> <p>The product described in this RFP complies with EU requirements for raw milk testing of somatic cells, antibiotics and end product testing (including listeria and salmonella) and is eligible for entry into the European Union.</p>
<b>Substantiation requirements</b>	<p>Declaration of Compliance (to be provided to AQIS)</p> <p>Transfer documentation</p> <p>NATA test results for EU product test requirements (to be provided to AQIS)</p> <p>Evidence of Somatic cell compliance</p> <p>Exporter EU checklist (to be provided to AQIS)</p>
<b>Transit Certification Requirements</b>	<p>Milk and milk products transiting the European Union or the United States may require transit documentation.</p> <p>For edible product transitting the European Union a ZDENHT certificate is provided and for inedible product transitting the European Union a ZDENST certificate (for single heat treatment), a ZDENDT certificate (for double heat treatment) or ZDENPT certificate (for pH less than 6) is provided. These certificates are available as additional certificates through the EXDOC system and the appropriate certificate should be selected by the EDI user. The Person Responsible for Consignment and Location details and Approval Number fields must be completed. The certificates are required to be signed by AQIS officers in a different colour ink to that of the printing of the certificate.</p> <p>If the product is transitting the United States, standard certification is required and the exporter should contact the DRU for advice on how this certification may be issued.</p>

<b>Certification Requirements</b>	
	<p><b>AQIS must issue export permits and certificates must be issued prior to departure of the goods</b></p> <p>Health certificates for the European Union must be obtained via EXDOC and the export permit and certificate must be authorised by AQIS. For contingency (when use of EXDOC isn't possible), an EX28 Export Permit and not an EX222 Export Clearance Declaration should be issued to allow the product to depart Australia. The Health Certificate should be signed on or before the date of departure. If a replacement Health Certificate is issued after departure, the "in lieu of" clause on the replacement Health Certificate should reference the Health Certificate issued on or before departure.</p> <p>The EU authorities require that AQIS sign the Export Permit and that the Health Certificate and EU transit certificate is signed by the AQIS officer in a different colour ink to that of the printing of the certificate. The original certificate must be signed at the same time as the duplicate, triplicate and quadruplicate and carbon paper should be used for this purpose.</p> <p><b>Customs clearance via EXDOC</b></p> <p>The Single Electronic Window is required to be used to obtain customs clearance via EXDOC (this allows AQIS to inspect goods before departure which is an EU requirement). Please call the EXDOC helpdesk if this function is required to be added to EXDOC exporter details.</p> <p><b>Container numbers required</b></p> <p>Container numbers are required for all line items. For airfreights which don't have container numbers the word "Airfreight" can be included in the container number field. There is a maximum of 10 containers per RFP.</p> <p><b>Use-by or Best Before dates required</b></p> <p>If use-by or best-before dates are included in export certification they should match the use-by or best-before dates on the label. Expiry dates should be included in the label as either "use-by" (for highly perishable dairy goods - from the microbiological point of view), "best-before" (for non highly perishable dairy goods when the date includes an indication of the day) or "best-before end" (for non highly perishable dairy goods when the date doesn't include an indication of the day) format.</p>

**Print location**

The EXDOC Region Code and Print Region should be the same to ensure that export documentation is correct.

**Amendments to certificates**

The Health Certificate description and date of departure cannot be amended by the exporter after authorisation (after INSP and including HCRD status). No amendments can be made by the exporter after the date of departure. Exporters can request that AQIS make these changes upon provision of relevant substantiation. Amendments to certificates may or may not be accepted by the European Union after the date of departure.

**Language requirements**

It is in the exporter's interest to request from the importer whether EU documentation is required to be translated into the official language of the importing country.

**Product Use Indicator**

The product use indicator field is required for all EU shipments and transit certificates issued. If the product is for human consumption "H" should be selected, if the product is for animal feedstuff "A" should be selected, if the product is for further processing "F" should be selected and if the product is for technical use "T" should be selected.

**Storage Establishment**

The storage establishment field is required for all EU shipments and transit certificates issued. The storage establishment is the establishment where the goods are last stored before being exported. The establishment must have "EU – Dairy" listing.

**Border Inspection Port**

The border inspection port is required for all EU shipments and transit certificates issued. The border inspection port is the port where the goods are cleared into the EU.

**Batch Number**

Batch number is required for all EU shipments and transit certificates issued. The batch number is the identifying marks on the goods indicating the specific batch. It has a maximum

	<p>16 characters.</p> <p><b>AHECC Code</b></p> <p>The AHECC code is required for all EU shipments and transit certificates issued. The AHECC code must match the AHECC code listed against the particular DC code in EXDOC. The list of DC codes is available at <a href="http://www.daff.gov.au/aqis/export/dairy/category-codes">http://www.daff.gov.au/aqis/export/dairy/category-codes</a>. Only one AHECC code can be used per RFP.</p> <p><b>Preservation</b></p> <p>There is a maximum of one preservation type (chilled, frozen or refrigerated) per RFP.</p>
<b>1. Edible Product</b>	
<b>EXDOC certification available for milk based products made from heat treated milk for human consumption</b>	ZDENH2 - DAIRY – ENGLISH - MILK-BASED PRODUCTS MADE FROM HEAT-TREATED MILK FOR HUMAN CONSUMPTION INTENDED FOR CONSIGNMENT TO THE EUROPEAN UNION
<b>EXDOC certification available for heat treated milk based products for human consumption</b>	ZDENH3 - DAIRY - ENGLISH - HEAT-TREATED MILK-BASED PRODUCTS FOR HUMAN CONSUPTION INTENDED FOR CONSIGNMENT TO THE EUROPEAN UNION
<b>EXDOC certification available for heat treated milk for human consumption</b>	ZDHUH1 - DAIRY - ENGLISH - HEAT-TREATED MILK FOR HUMAN CONSUMPTION INTENDED FOR CONSIGNMENT TO THE EUROPEAN UNION
<b>EXDOC certification available for colostrum</b>	E030C - DAIRY - HEALTH CERTIFICATES FOR MILK-BASED PRODUCTS MADE FROM HEAT-TREATED MILK (COLOSTRUM EU)
<b>Additional Certificate Option available through EXDOC</b>	ZX01 Dioxin certificate
<b>Additional Certificate Options available through EXDOC for EU quota consignments only</b>	<p>IMA1 – “Cheese for Processing” (Common Customs Tariff 04069001) should be used for cheese for processing.</p> <p>IMA1UK “Certificate IMA1 – Cheddar Cheese” (Common Customs Tariff 04069021) should be used for cheddar cheese.</p>
<b>2. Non prescribed goods (NPG) (minor component dairy and non bovine milk and milk products) for human consumption</b>	ZD001 DAIRY CERTIFICATE AS TO CONDITION
<b>3. Inedible Product</b>	
<b>EXDOC certification available for manufacturing grade product and dairy based stockfood milk and milk based product which</b>	ZDENS1 - DAIRY - ENGLISH - MILK AND MILK BASED PRODUCTS WHICH HAVE UNDERGONE A SINGLE HEAT TREATMENT FOR NON HUMAN CONSUMPTION

<p><b>has undergone a single heat treatment and originates from a registered establishment</b></p>	
<p><b>EXDOC certification available for manufacturing grade product and dairy based stockfood milk and milk based product which has undergone sterilisation or a double heat treatment and originates from a registered establishment</b></p>	<p>ZDEND1 - DAIRY - ENGLISH - MILK AND MILK BASED PRODUCTS WHICH HAVE UNDERGONE A STERILISATION OR A DOUBLE HEAT TREATMENT AND ARE NOT FOR HUMAN CONSUMPTION</p>
<p><b>EXDOC certification available for manufacturing grade product and dairy based stockfood milk and milk based product which has pH reduced to less than 6 and originates from a registered establishment</b></p>	<p>ZDENP1 - DAIRY - ENGLISH - HEAT TREATED MILK BASED PRODUCTS WITH A PH REDUCED TO LESS THEN 6. NOT FOR HUMAN CONSUMPTION</p>