

HONG KONG

Date of issue	24/7/08
EXDOC country code	HK
Additional Requirements and Information	<p>Auditing is required to verify the statement "The milk has been handled, processed and packed under hygienic conditions and heat treated at a temperature of not less than 72 degrees Celsius for not less than 15 seconds." for ice cream products.</p> <p>Auditing is required to verify the statement "...The titratable acidity of frozen yoghurt and the bacterial activity of it conform to relevant legislation in Australia." The pH should comply with the requirements of the Food Standards Code.</p> <p>Hong Kong specifications are:</p> <p>1b. Microbiological standards</p> <p>(i) Milk, cream (other than sour cream) and milk beverage:</p> <p>(a) (includes MIL and CRE) after heat treatment by any of the methods of pasteurisation, it shall not contain more than 30,000 bacteria /mL or any coliform organisms in 0.1mL; and (this is needed to be covered in the HACCP table or NATAs as it is a higher requirement than the Food Standards Code)</p> <p>(b) (UHT, UHC and CML) after heat treatment by any of the methods of sterilisation, it shall not contain a colony count of 10 or more/mL. (this is needed to be covered in the HACCP table or NATAs as it is a higher requirement than the Food Standards Code)</p> <p>(ii) Sour cream final product (in CRE code)</p> <p>(a) Yeast count not more than 100 cfu/g (b) Mould count not more than 100 cfu/g (c) Coliforms not more than 10 cfu/g</p> <p>(this is needed to be covered in the HACCP table or NATAs as it is a higher requirement than the Food Standards Code)</p> <p>(iii) (in NPG code) Frozen confection (incl ice cream) (includes ice cream, frozen confection if there is some dairy component and sorbet): It shall not contain more than 50,000 cfu/g or 100 coliform organisms/g. (this is needed to be covered in the HACCP table or NATAs as it is a higher requirement than the Food Standards Code).</p> <p>(iv) Milk, cream (other than sour cream), milk beverages and</p>

	<p>frozen confection (includes MIL, CRE, UHT, UHC, CML and frozen confection codes in NPG): <i>Listeria monocytogenes</i> shall not be detected in 25g. (this is needed to be covered in the HACCP table or NATAs as it is a higher requirement than the Food Standards Code)</p> <p>1c. Compositional standards</p> <p>Can be provided upon request to AQIS.</p> <p>NATA certificates for microbiological specifications (for all products with the comment above “this is needed to be covered in the HACCP table or NATAs as it is a higher requirement than the Food Standards Code”) should be presented to AQIS, unless the Hong Kong product specifications are included in establishment's approved HACCP table.</p> <p>NATA certificates for microbiological specifications which don't have the comment above “this is needed to be covered in the HACCP table or NATAs as it is a higher requirement than the Food Standards Code” don't need to be presented to AQIS. However, in addition to obtaining an AQIS Health Certificate for each shipment to Hong Kong, the conditions specified on import permits issued by Hong Kong FEHD must be met. If the conditions mention chemical and microbiological testing of products, it means that each shipment must be accompanied by analytical certificate(s) that confirm(s) testing of the product in the shipment against nominated requirements.</p>
<p>Establishment listing requirements</p>	<p>Not applicable</p>
<p>Exporter Declaration requirements</p> <ul style="list-style-type: none"> • For exports of all prescribed edible product • Specific country requirements 	<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>Exporter declaration needed for MIL, CRE, CML, UHT, UHC and ice cream and dairy based and non dairy based ice confection codes in NPG is:</p> <p>“Required Hong Kong product specifications are included in establishment (include number)'s approved HACCP table.”</p> <p>or</p> <p>“Required Hong Kong product specifications are covered by</p>

	NATA result certificate number ... dated” depending on the circumstances.
Substantiation requirements	Declaration of Compliance Transfer documentation NATA certificates relevant to product microbiological specifications (this is for all products with the comment above “this is needed to be covered in the HACCP table or NATAs as it is a higher requirement than the Food Standards Code”).
Transit Certification Requirements	Milk and milk products transiting the European Union or the United States may require transit documentation. For product transiting the European Union via seafreight a DS054 certificate is provided and for product transiting the European Union via airfreight a DA054 certificate is provided. These certificates are available as additional certificates through the EXDOC system and are required to be signed by AQIS officers in a different colour ink to that of the printing of the certificate. If the product is transiting the United States standard certification is required and the exporter should contact the DRU for advice on how this certification may be issued.
Certification Requirements	
1. Edible Product	
EXDOC certification available for milk and milk products for human consumption	ZD035 DAIRY HEALTH CERTIFICATE
Default endorsement available through EXDOC for cream, milk and non frozen yoghurt	380 - DAIRY - HONG KONG MIL, CRE and YOG - 72 degrees Celsius for not less than 15 seconds & disease Australia was free from Foot and Mouth disease and Rinderpest for twelve months prior to the export of the above product. The milk has been handled, processed and packed under hygienic conditions and heat treated at a temperature of not less than 72 degrees Celsius for not less than 15 seconds.
Optional endorsement available through EXDOC for cream, milk and non frozen yoghurt	384 - DAIRY - HONG KONG MIL, CRE and YOG - 72 degrees Celsius for not less than 15 seconds, radioactivity & disease Australia was free from Foot and Mouth disease and Rinderpest for twelve months prior to the export of the above product. The milk has been handled, processed and packed under hygienic conditions and heat treated at a temperature of not less than 72 degrees Celsius for not less than 15 seconds. The goods described in this certificate have not been

	<p>contaminated by radioactive elements from nuclear fallout. Analysis of representative samples of similar products has shown that the radioactivity level does not exceed 50 Bq/kg.</p>
<p>Default endorsement available through EXDOC for UHT milk products</p>	<p>378 - DAIRY - HONG KONG UHT milk heat treatment - not less than 132 degrees Celsius for not less than 1 second & disease statement.</p> <p>Australia was free from Foot and Mouth disease and Rinderpest for twelve months prior to the export of the above product.</p> <p>The milk has been handled, processed and packed under hygienic conditions and heat treated at a temperature of not less than 132 degrees Celsius for not less than 1 second.</p>
<p>Optional endorsement available through EXDOC for UHT milk products</p>	<p>382 - DAIRY - HONG KONG UHT milk - 132 degrees Celsius for not less than 1 second, radioactivity & disease statement.</p> <p>Australia was free from Foot and Mouth disease and Rinderpest for twelve months prior to the export of the above product.</p> <p>The milk has been handled, processed and packed under hygienic conditions and heat treated at a temperature of not less than 132 degrees Celsius for not less than 1 second.</p> <p>The goods described in this certificate have not been contaminated by radioactive elements from nuclear fallout. Analysis of representative samples of similar products has shown that the radioactivity level does not exceed 50 Bq/kg.</p>
<p>Default endorsement available through EXDOC for UHT cream products</p>	<p>379 - DAIRY - HONG KONG UHT cream heat treatment - not less than 133 degrees Celsius for not less than 1 second & disease statement</p> <p>Australia was free from Foot and Mouth disease and Rinderpest for twelve months prior to the export of the above product.</p> <p>The milk has been handled, processed and packed under hygienic conditions and heat treated at a temperature of not less than 133 degrees Celsius for not less than 1 second.</p>
<p>Optional endorsement available through EXDOC for UHT cream products</p>	<p>383 - DAIRY - HONG KONG UHT cream - 133 degrees Celsius for not less than 1 second, radioactivity & disease statement</p> <p>Australia was free from Foot and Mouth disease and Rinderpest for twelve months prior to the export of the above product.</p> <p>The milk has been handled, processed and packed under</p>

	<p>hygienic conditions and heat treated at a temperature of not less than 133 degrees Celsius for not less than 1 second.</p> <p>The goods described in this certificate have not been contaminated by radioactive elements from nuclear fallout. Analysis of representative samples of similar products has shown that the radioactivity level does not exceed 50 Bq/kg.</p>
Default endorsement available through EXDOC for yoghurt (frozen)	<p>1952 - DAIRY HONG KONG - Frozen Yoghurt, heat, handling, hygiene and acidity.</p> <p>Frozen yoghurt has been subjected to proper heat treatment and afterwards fermented by an approved starter culture. Frozen yoghurt was handled, processed, and packed under hygienic conditions in accordance with relevant legislation of Australia. The titratable acidity of frozen yoghurt and the bacterial activity of it conform to relevant legislation in Australia.</p>
Optional endorsement available through EXDOC for yoghurt (frozen)	<p>1953 - Hong Kong - Frozen Yoghurt heat, handling, hygiene, acidity and radioactivity</p> <p>Frozen yoghurt has been subjected to proper heat treatment and afterwards fermented by an approved starter culture. Frozen yoghurt was handled, processed, and packed under hygienic conditions in accordance with relevant legislation of Australia. The titratable acidity of frozen yoghurt and the bacterial activity of it conform to relevant legislation in Australia. The goods described in this certificate have not been contaminated by radioactive elements from nuclear fallout. Analysis of representative samples of similar products has shown that the radioactivity level does not exceed 50 Bq/kg.</p>
Default endorsement available through EXDOC for all milk and milk products (except cream, milk, yoghurt, UHT and UHC)	<p>453 - DAIRY - Foot and Mouth and Rinderpest statement</p> <p>Australia was free from Foot and Mouth disease and Rinderpest for twelve months prior to the export of the above product.</p>
Optional endorsement available through EXDOC for all milk and milk products (except cream, milk, yoghurt, UHT and UHC)	<p>360 - DAIRY - Radioactivity, Foot and Mouth & Rinderpest statement.</p> <p>The goods described in this certificate have not been contaminated by radioactive elements from nuclear fallout. Analysis of representative samples of similar products has shown that the radioactivity level does not exceed 50 Bq/kg.</p> <p>Australia was free from Foot and Mouth disease and Rinderpest for twelve months prior to the export of the above product.</p>
Additional Certificate Options available through	ZX01 Dioxin certificate

<p>EXDOC</p>	<p>DS054 Animal Health Certificate for milk and milk based products (1), for transit (2) in the European Community – sea freight</p> <p>DA054 Animal Health Certificate for milk and milk based products (1), for transit (2) in the European Community – air freight</p>
<p>2. Non prescribed goods (NPG) (minor component dairy and non bovine milk and milk products) for human consumption</p>	<p>ZD001 DAIRY CERTIFICATE AS TO CONDITION</p>
<p>Optional endorsements available through EXDOC for ice cream and dairy based ice confection</p>	<p>3091 - DAIRY - HONG KONG ice cream processing, standards and disease status</p> <p>The Australian Quarantine and Inspection Service (AQIS) is the Australian government authority responsible for inspection and certification of food products, including dairy products, exported from Australia. AQIS can confirm the following:</p> <ol style="list-style-type: none"> 1. To the best of AQIS's knowledge the information on this form is true and correct in every particular detail and the product described above is of Australian origin and is acceptable for sale in Australia. 2. Australia was free from Foot and Mouth Disease and Rinderpest for twelve months prior to the export of the above product. 3. Based on the audit of the establishment preparing the above product for export to Hong Kong the establishment complies with requirements for hygiene and the Hazard Analysis Critical Control Point system specified in the Australian export legislation, ie the Export Control Act 1982 and associated Orders. 4. The above product has been handled, processed and packed under hygienic conditions and heat treated in accordance with relevant heat treatment requirements of Australian food regulation. 5. AQIS acknowledge test results of chemical and microbiological analyses conducted by an independent laboratory that confirm the following: <ol style="list-style-type: none"> (a) the product / frozen confection contains no more than 50,000 bacteria per gram and no more than 100 coliforms per gram; and (b) The product/frozen dairy based confection that is described as ice cream contains no less than 5% fat, 10% sugar and 7.5% milk solids non fat.
	<p>3092 - DAIRY - HONG KONG ice cream processing, standards, disease status and radioactivity</p> <p>The Australian Quarantine and Inspection Service (AQIS) is</p>

	<p>the Australian government authority responsible for inspection and certification of food products, including dairy products, exported from Australia. AQIS can confirm the following:</p> <ol style="list-style-type: none"> 1. To the best of AQIS's knowledge the information on this form is true and correct in every particular detail and the product described above is of Australian origin and is acceptable for sale in Australia. 2. Australia was free from Foot and Mouth Disease and Rinderpest for twelve months prior to the export of the above product. 3. Based on the audit of the establishment preparing the above product for export to Hong Kong the establishment complies with requirements for hygiene and the Hazard Analysis Critical Control Point system specified in the Australian export legislation, ie the Export Control Act 1982 and associated Orders. 4. The above product has been handled, processed and packed under hygienic conditions and heat treated in accordance with relevant heat treatment requirements of Australian food regulation. 5. AQIS acknowledge test results of chemical and microbiological analyses conducted by an independent laboratory that confirm the following: <ol style="list-style-type: none"> (a) the product / frozen confection contains no more than 50,000 bacteria per gram and no more than 100 coliforms per gram; and (b) The product/frozen dairy based confection that is described as ice cream contains no less than 5% fat, 10% sugar and 7.5% milk solids non fat. <p>The goods described in this certificate have not been contaminated by radioactive elements from nuclear fallout. Analysis of representative samples of similar products has shown that the radioactivity level does not exceed 50 Bq/kg.</p>
<p>Optional endorsement available through EXDOC for sorbet</p>	<p>3400 – Dairy - NPG - Hong Kong frozen confection</p> <p>The frozen confection was handled, processed and packed under hygienic conditions and has been heat treated in accordance with the frozen confection heat treatment regulations of the country of origin.</p> <p>The frozen confection contains not more than 50,000 bacteria per gram and not more than 100 coliform organisms per gram.</p>
<p>3. Inedible Product</p>	
<p>Manufacturing Grade (DM) milk and milk products</p>	<p>ZD016 DAIRY HEALTH CERTIFICATE FOR MANUFACTURING GRADE PRODUCT</p>
<p>Animal food (DSL and DSP)</p>	<p>ZD015 DAIRY HEALTH CERTIFICATE FOR STOCK</p>

(made with milk and milk products)

FOOD