



# Import Health Standard

## Specified Foods for Human Consumption Containing Animal Products

EDIPROIC.ALL

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## TITLE

Import Health Standard: Specified Foods for Human Consumption Containing Animal Products

## COMMENCEMENT

This Import Health Standard comes into force on 19 December 2019.

## REVOCATION

This revokes and replaces the import health standard for:

- Specified Foods for Human Consumption Containing Animal Products, *20 September 2019*

## ISSUING AUTHORITY

This Import Health Standard is issued under section 24A of the Biosecurity Act 1993.

Dated at Wellington, 19 December 2019.

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<b>Contents</b>	<b>Page</b>
<b>Introduction</b>	<b>3</b>
<b>Part 1: General Requirements</b>	<b>5</b>
1.1 Application	5
1.2 Definitions	5
1.3 The documentation that must accompany goods	5
1.4 Biosecurity Clearance	5
<b>Part 2: Specified Requirements for Foods for Human Consumption Containing Animal Products</b>	<b>6</b>
2.1 Retorted animal products	6
2.2 Animal product-based floss, flavouring or stock	6
2.3 Pork crackling	7
2.4 Edible collagen products	7
2.5 Shelf-stable dairy products, dairy samples and products containing dairy ingredients	7
2.6 Confectionery, bread, biscuits, cakes, crackers and puddings containing dairy or egg ingredients	7
2.7 Commercially manufactured mooncakes containing whole egg	7
2.8 Cake, pudding, sauce or baking mixtures containing dairy or egg ingredients	8
2.9 Consignments of mayonnaise and salad dressings containing egg ingredients	8
2.10 Pasta and noodles containing egg ingredients	8
2.11 Advocaat	8
2.12 Muscle protein powders containing dairy and/or egg ingredients	8
2.13 Gelatine and gelatine products	8
2.14 Products containing less than 5% meat ingredients	8
2.15 Products containing less than 5% each of fish, dairy or egg ingredients	9
2.16 Products containing more than 5% and less than 21% egg ingredients	9
<b>Schedule 1 – Document History</b>	<b>10</b>
<b>Schedule 2 – Definitions</b>	<b>11</b>
<b>Schedule 3 – Time and Temperature</b>	<b>13</b>

## Introduction

This introduction is not part of the Import Health Standard, but is intended to indicate its general effect.

## Purpose

This IHS specifies the minimum requirements that must be met when importing specified foods for human consumption containing animal products into New Zealand.

## Background

The Biosecurity Act 1993 (the Act) provides the legal basis for excluding, eradicating and effectively managing pests and unwanted organisms.

Import health standards issued under the Act set out requirements to be met to effectively manage biosecurity risks associated with importing goods. They include requirements that must be met in the exporting country, during transit, and during importation before biosecurity clearance can be given.

## Who should read this Import Health Standard?

This IHS applies to importers of animal products for human consumption and producers of animal products for human consumption for export to New Zealand.

## Why is this important?

It is the importer's responsibility to ensure the requirements of this IHS are met. Consignments that do not comply with the requirements of this IHS may not be cleared for entry into New Zealand and/or further information may be sought from importers. Consignments that do not comply with the requirements of this IHS may be:

- a) Re-shipped; or
- b) Destroyed; or
- c) Retained in quarantine under the Act prior to clearance or determination of equivalence.

Importers are liable for all associated expenses.

## Equivalence

The Chief Technical Officer (CTO) may approve measures under section 27(1)(d) of the Act, different from those set out in this IHS, that may be applied to effectively manage risks associated with the importation of these goods. If an equivalent measure is approved a permit to import may be issued under section 24D(2) of the Act, if the Director-General considers it appropriate to do so.

Permit applications can be accessed here: [Animal Products Permit Application](#)

## Document History

Refer to Schedule 1.

## Other information

This is not an exhaustive list of compliance requirements and it is the importer's responsibility to be familiar with and comply with all New Zealand laws.

## Food Act 2014 and Animal Products Act 1999

Consignments of food imported for sale into New Zealand for human consumption must comply with relevant requirements of the Food Act 2014, the Australia New Zealand Food Standards Code, and the Animal Products Act 1999.

The Food Act 2014 requires that importers of food intended for sale for human consumption are registered with MPI prior to the importation of any food into New Zealand. This requirement is independent of the IHS requirements. Importers are advised to consult MPI's website: <https://www.mpi.govt.nz/importing/food/> for information on the Food Act requirements that importers must meet to import food for sale in New Zealand.

Some imported foods known as High Regulatory Interest (HRI) foods and Increased Regulatory Interest (IRI) foods, will require food safety clearance on arrival. These foods include beef and beef products, some seafood products and cheese. A full list of these foods can be found in the Schedules to the [Food Notice: Importing Food](#). A food safety clearance will include a documentation check and may include inspection, sampling and testing at the importers cost.

The importation of the following animal material or product must comply with the requirements issued in Overseas Market Access Requirements (OMAR) 01/172 under the Animal Products Act 1999:

- a) Imported animal material or product, or product containing animal material or product, that is of New Zealand origin and has been returned to New Zealand for re-export where official assurance is required, and
- b) Imported animal material or product of foreign origin intended for export or further processing for export where official assurance is required.

OMAR 01/172 requires that the above is inspected. To arrange for an inspection under the OMAR 01/172, contact your primary verifier or local MPI Verification Services Office.

## Import Health Standards

Other relevant IHSs must also be complied with before biosecurity clearance will be issued. These may include but are not limited to the following:

- a) Containers made of timber must meet the requirements of the following: [IHS: Wood Packaging Material from All Countries](#)

## The Customs Import Prohibition (Trout) Order 2015

The Customs Import Prohibition (Trout) Order 2015, administered by the New Zealand Customs Service, prohibits the importation of trout and trout products in quantities of 10 kilograms or more, or in quantities of less than 10 kilograms if the goods are intended for sale except with the consent of, and subject to such conditions as may be imposed by the Minister of Conservation. Any consignment may be subject to inspection by an authorised person under the Customs and Excise Act 1996.

## Convention on the International Trade in Endangered Species (CITES)

The product must be accompanied by a permit to export where required by the legislation of the country of origin and CITES. The importer is advised to clarify the status of the species of origin of animal products in relation to international agreements on their trade, prior to export. Material arriving in New Zealand without a permit to export may be subject to seizure by the New Zealand Department of Conservation.

## Part 1: General Requirements

### 1.1 Application

- (1) This IHS applies to specified foods for human consumption containing animal products for import into New Zealand (refer to commodity details in Part 2).

### 1.2 Definitions

- (1) For the purposes of this IHS, terms used that are defined in the Act have the meanings set out there. The Act is available at the following website: <http://www.legislation.govt.nz/>.
- (2) See Schedule 2 for additional definitions that apply.

### 1.3 The documentation that must accompany goods

- (1) A manufacturer's declaration (where required by this IHS) must:
  - a) Be prepared by the manufacturer on letterhead paper.
  - b) Be dated within the last 12 months.
  - c) Be signed and dated by the quality manager or equivalent.
  - d) Contain the correct statements as required by the import conditions stated in this IHS.
- (2) All documents (where required by this IHS) must:
  - a) Accompany the imported goods.
  - b) Be in English or have an English translation that is clear and legible.

### 1.4 Biosecurity Clearance

- (1) A biosecurity clearance, under section 26 of the Act, may be issued when the product meets all the requirements of this IHS, provided the applicable requirements of section 27 of the Act are met.

## Part 2: Specified Requirements for Foods for Human Consumption Containing Animal Products

### Guidance for Part 2

- This IHS does not apply to all foods for human consumption containing animal products. To obtain import requirements for other foods containing animal products, refer to the MPI website: <http://mpi.govt.nz/law-and-policy/requirements/import-health-standards/>

### 2.1 Retorted animal products

- (1) Commercial consignments of retorted animal product may be imported from any country provided all of the following requirements are met:
- a) The product is shelf-stable.
  - b) The consignment is accompanied by:
    - i) A manufacturer's declaration stating that the product has been subjected to a retort process of Fo3 or greater (refer to Schedule 3 for time and temperatures to achieve Fo3); or
    - ii) A government-endorsed manufacturer's declaration stating that the product (may or may not be retorted) has been subjected to a heating process equivalent to Fo3 or greater.

### Guidance for section 2.1

- Commercial consignments containing bovine meat and bovine meat products, see [Food Notice: Imported Food](#).
- Consignments of edible bird's nest and products containing edible bird's nest may be inspected. These may be instant or natural (fresh, dry or raw).
  - Processed bird's nest products that are ready-to-eat (commonly referred as instant bird's nests) and have undergone heat treatment meeting clause 2.1 of this IHS can be regarded as retorted products.
  - Natural bird's nests that are fresh, dry or raw but have not undergone heat treatment meeting clause 2.1 of this IHS are not regarded as retorted, and are not eligible for import.

### 2.2 Animal product-based floss, flavouring or stock

- (1) Commercial consignments of animal product-based floss, flavouring or stock and any products containing animal product-based floss, flavouring or stock (for example: instant foods, camping mixes and soup mixes) may be imported from any country provided all of the following requirements are met:
- a) The product is shelf-stable.
  - b) The product does not require further cooking before consumption, but may require rehydration or reheating prior to consumption.

### Guidance for section 2.2

- Commercial consignments containing bovine meat and bovine meat products, see [Food Notice: Imported Food](#).
- Commercial consignments of camping meals containing meat pieces see section 2.14.

## 2.3 Pork crackling

- (1) Commercial consignments of pork crackling from any country must be accompanied by a manufacturer's declaration stating that the product has been subjected to a heating process of Fo3 or greater (refer to Schedule 3 for times and temperatures to achieve Fo3).

## 2.4 Edible collagen products

- (1) Commercial consignments of edible collagen products such as manufactured sausage casings and hydrolysed collagen used as dietary supplement may be imported from any country provided the product is shelf stable.

### Guidance for section 2.4

- Natural sausage casings derived from the intestinal tract of animals are not eligible under this clause. Refer to separate IHS: <http://mpi.govt.nz/law-and-policy/requirements/import-health-standards/>

## 2.5 Shelf-stable dairy products, dairy samples and products containing dairy ingredients

- (1) Commercial consignments of shelf-stable dairy products, dairy samples and products containing dairy ingredients may be imported from any country.

### Guidance for section 2.5

- Non-shelf stable dairy samples may be imported under the following *IHS: Biological Products (Including Samples)*
- Dairy samples for microbiological enrichment and analysis must be imported under the following *IHS: Microorganisms from All Countries*

## 2.6 Confectionery, bread, biscuits, cakes, crackers and puddings containing dairy or egg ingredients

- (1) Commercial consignments of confectionery, bread, biscuits, cakes, crackers and puddings containing dairy or egg ingredients may be imported from any country provided the product is shelf-stable (see 2.7 for mooncakes).

## 2.7 Commercially manufactured mooncakes containing whole egg

- (1) Commercial consignments of commercially manufactured mooncakes containing whole egg may be imported from any country provided all of the following requirements are met:
  - a) The product is shelf-stable.
  - b) The product does not contain any meat or meat product fillings.
  - c) The product is accompanied by a manufacturer's declaration stating that the product reached a core temperature greater than 60°C for no less than 3.5 minutes.



## **2.8 Cake, pudding, sauce or baking mixtures containing dairy or egg ingredients**

- (1) Commercial consignments of cake, pudding, sauce or baking mixtures containing dairy or egg ingredients may be imported from any country provided the product is shelf-stable.

## **2.9 Consignments of mayonnaise and salad dressings containing egg ingredients**

- (1) Commercial consignments of mayonnaise and salad dressings containing egg ingredients may be imported provided all of the following requirements are met:
  - a) The product is shelf-stable.
  - b) The total weight of the consignment can either be:
    - i) Unlimited for products originating from Australia, Canada, the European Union, Japan or the United States; or
    - ii) One kilogram or less for products originating from all other countries.

## **2.10 Pasta and noodles containing egg ingredients**

- (1) Commercial consignments of pasta and noodles containing egg ingredients may be imported from any country provided the product is shelf-stable.

## **2.11 Advocaat**

- (1) Commercial consignments of advocaat may be imported from any country provided all of the following requirements are met:
  - a) The product is commercially prepared and packaged.
  - b) The product is in its original sealed packaging on arrival.

## **2.12 Muscle protein powders containing dairy and/or egg ingredients**

- (1) Commercial consignments of muscle protein powders containing dairy and/or egg ingredients may be imported from any country provided the product is shelf-stable.

## **2.13 Gelatine and gelatine products**

- (1) Commercial consignments of gelatine and gelatine products may be imported from any country provided they are shelf-stable.

## **2.14 Products containing less than 5% meat ingredients**

- (1) Commercial consignments of products containing less than 5% meat ingredients may be imported from any country provided all of the following requirements are met:
  - a) The product is shelf-stable.
  - b) The product must be:

- i) Accompanied by a manufacturer's declaration, which certifies that the product contains less than 5% meat ingredients; or
- ii) In commercial packaging that states the product contains less than 5% meat ingredients.

## **2.15 Products containing less than 5% each of fish, dairy or egg ingredients**

- (1) Commercial consignments of products containing less than 5% each of fish, dairy or egg ingredients must not contain meat ingredients unless it meets 2.14, and may be imported from any country provided all of the following requirements are met:
  - a) The product is commercially prepared and packaged.
  - b) The product is in its original sealed packaging on arrival.
  - c) The product must be:
    - i) Accompanied by a manufacturer's declaration which certifies that the product contains no meat ingredients and less than 5% each of fish, dairy, or egg ingredients; or
    - ii) In commercial packaging that states the product contains no meat ingredients and less than 5% each of fish, dairy, or egg ingredients.

## **2.16 Products containing more than 5% and less than 21% egg ingredients**

- (1) Commercial consignments of products containing pasteurised egg in quantities greater than 5% and less than 21% may be given clearance provided that:
  - a) The product(s) is accompanied by a manufacturer's declaration specifying that at any stage of the manufacturing process, the egg must have undergone a minimum heat treatment of:
    - i) 60°C for no less than 1 hour; or
    - ii) 80°C for no less than 10 minutes; or
    - iii) 100°C for no less than 5 minutes.

## Schedule 1 – Document History

<b>Date First Issued</b>	<b>Title</b>	<b>Shortcode</b>
February 2002	Specified Foods for Human Consumption Containing Animal Products	EDIPROIC.ALL
<b>Date of Issued Amendments</b>	<b>Title</b>	<b>Shortcode</b>
30 June 2015	Specified Foods for Human Consumption Containing Animal Products	EDIPROIC.ALL
4 September 2017	Specified Foods for Human Consumption Containing Animal Products – Guidance Box	EDIPROIC.ALL
16 October 2017	Specified Foods for Human Consumption Containing Animal Products – Guidance Box	EDIPROIC.ALL
20 October 2017	Specified Foods for Human Consumption Containing Animal Products – Guidance Box	EDIPROIC.ALL
26 March 2018	Specified Foods for Human Consumption Containing Animal Products – Guidance Box	EDIPROIC.ALL
15 January 2019	Specified Foods for Human Consumption Containing Animal Products	EDIPROIC.ALL
20 September 2019	Specified Foods for Human Consumption Containing Animal Products	EDIPROIC.ALL
19 December 2019	Specified Foods for Human Consumption Containing Animal Products	EDIPROIC.ALL

## Schedule 2 – Definitions

### Animal Products

Non-viable products derived from animals.

### Commercially Prepared and Packaged

A product that has been manufactured in a commercial manner by a commercial enterprise and is packaged for retail trade in tamper proof packaging.

### Dairy Product

Any product manufactured from the milk and/or cream of animals.

### European Union

European Union member countries.

### Fo3

Fo3 is a processing standard that specifies that the core temperature of the product has reached 121° C for 3 minutes. (Refer to Schedule 3 for time-temperature combinations equivalent to Fo3).

### Meat

All edible parts of an animal. This definition excludes fish.

### Meat Products

This refers to products prepared from or with meat that has undergone treatment such that the cut surface shows that the product no longer has the characteristics of fresh meat.

### MPI

Ministry for Primary Industries, New Zealand.

### Retorted

Means heated in an unopened hermetically sealed container for a time, and to a temperature, by superheated steam under pressure. Retorted goods may be in cans, jars or pouches.

### Shelf-Ready Packaging

Shelf-ready packaging (SRP) refers to the preparation of a product so that it is delivered to a retailer in a ready-to-sell merchandised unit.

### Shelf-Stable

A product is shelf-stable if:

- a) The product has been commercially manufactured.
- b) The product has been packaged by the manufacturer.
- c) The product is in that package.
- d) The package has not been opened or broken.
- e) The product:
  - i) Is able to be stored in the package at room or ambient temperature.
  - ii) Does not require refrigeration or freezing before the package is opened.

## **Whole Egg**

Refers to mooncakes in section 2.14; whole egg means all of the egg (with or without shell) or parts of the egg that are not distributed evenly throughout the mooncake mixture.

## Schedule 3 – Time and Temperature

- (1) Equivalent time and temperature parameters to 121°C for 3 minutes (Fo3) require the product has been processed to/greater than one of the following minimum core temperature and time parameters:

110°C for 40 minutes	124°C for 3 minutes
111°C for 32 minutes	125°C for 2 minutes
112°C for 25 minutes	126°C for 1 minute
113°C for 20 minutes	127°C for 46 seconds
114°C for 16 minutes	128°C for 37 seconds
115°C for 13 minutes	129°C for 29 seconds
116°C for 11 minutes	130°C for 23 seconds
117°C for 9 minutes	131°C for 18 seconds
118°C for 7 minutes	132°C for 15 seconds
119°C for 6 minutes	133°C for 12 seconds
120°C for 5 minutes	134°C for 9 seconds
121°C for 3 minutes	135°C for 7 seconds
122°C for 3 minutes	136°C for 6 seconds
123°C for 3 minutes	