

IMPORT HEALTH STANDARD FOR THE IMPORTATION OF HEAT-TREATED (COOKED) PET FOOD INTO NEW ZEALAND FROM AUSTRALIA

Issued pursuant to Section 24A of the Biosecurity Act 1993

Dated: 01 November 2001

27 September 2018

This information is added here to clarify the requirements under Clause 9.2.1 of this Import Health Standard, which are best explained if read as follows:

9.2.1 The poultry hydrolysate in the pet food must be manufactured by subjecting the poultry meat/offal to an acid hydrolysis step and a heat treatment step. The heat treatment step must be effective in raising the core temperature to comply with one of the parameters below. The heat treatment step may precede or follow the hydrolysis step.

- 70°C for at least 50 minutes, or
- 80°C for at least 9 minutes, or
- 100°C for at least 1 minute.

1. IMPORT HEALTH STANDARD

Pursuant to section 24A of the Biosecurity Act 1993, this document is the import health standard for the importation of heat-treated (cooked) pet food into New Zealand from Australia.

2. PERMIT TO IMPORT

- 2.1 A permit to import is not required for the importation of heat-treated (cooked) pet food into New Zealand from Australia.
- 2.2 Authorisation, in the form of biosecurity clearance, for the importation of heat-treated (cooked) pet food into New Zealand from Australia will be given at the border after verification that the conditions within this import health standard have been met by the importer.

3. INFORMATION TO BE SUPPLIED BY IMPORTER

The importer shall supply the following information:

- 3.1 name and address of exporter;
- 3.2 name and address of manufacturer;
- 3.3 description and type of product.

4. REVIEW OF IMPORT HEALTH STANDARD

The import health standard may be reviewed and amended if there are changes in New Zealand's import policy, or the animal health status of the originating country, or for any other reason, at the discretion of MPI.

5. DEFINITION OF TERMS

Heat-treated (cooked) pet food: this standard refers to heat-treated meat products and meat by-products intended for feeding to cats and dogs.

6. DOCUMENTATION ACCOMPANYING THE CONSIGNMENT

A copy of the import health standard, together with all the required information and original certification, which must be in English, must accompany the consignment to New Zealand.

7. IMPORTER'S RESPONSIBILITIES

- 7.1 All costs associated with the importation, which include testing, treatment, transport, servicing and veterinary certification must be borne by the importer.
- 7.2 The products must comply with the requirements of the Biosecurity (Ruminant Protein) Regulations 1999. Consignments containing ruminant protein, or any material from premises that render, produce or utilise ruminant protein, must be labelled in accordance with clause 14(c)(ii) of the Biosecurity (Ruminant Protein) Regulations 1999.

8. ELIGIBILITY FOR IMPORTATION

- 8.1 The following products may be imported under this import health standard:
 - 8.1.1 poultry hydrolysate for incorporation into pet food,
 - 8.1.2 fully processed, cooked pet food intended for direct consumption by cats and dogs. This refers to products that must be refrigerated or frozen during storage and transport to prevent spoilage e.g. pet roll or dog sausage. This product must not contain poultry ingredients other than poultry hydrolysate.
- 8.2 The products shall be commercially manufactured and packaged.

9. HEALTH CERTIFICATION

Each consignment must be accompanied by a certificate issued by an official government veterinary officer which states that:

- 9.1 For all products:
 - 9.1.1 The products are of Australian origin.
 - 9.1.2 The products are suitable for pet food according to Australian regulations.
 - 9.1.3 The products originate from a government licensed slaughtering establishment that slaughters animals for human consumption, and that operates under government supervision.
 - 9.1.4 The products are derived from animals that were subjected to ante-mortem; and post-mortem inspection at the time of slaughter.
 - 9.1.5 The products do not contain poultry ingredients other than poultry hydrolysate.

9.2 For poultry hydrolysate:

9.2.1 During processing, the products containing poultry meat/offal have been subject to a heat treatment that is effective in raising the core temperature to comply with one of the parameters below:

- 70°C for at least 50 minutes, or
- 80°C for at least 9 minutes, or
- 100°C for at least 1 minute.

10. BIOSECURITY CLEARANCE

A Biosecurity Clearance will be issued provided the documentation is in order.