



Ref: CTO 2017 052 [G]

Petfood: Duck Jerky, Salmon Jerky, and Pork Jerky

CTO direction as to equivalent measures in relation to duck jerky, salmon jerky, and pork jerky from China

Pursuant to section 27(1)(d)(iii) of the Biosecurity Act 1993 I, Vicki Melville, Manager Animal Imports, Ministry for Primary Industries (under delegated authority), give the following direction for clearance of consignments of duck jerky, salmon jerky, and pork jerky from China in relation to the *Import Health Standard for Shelf-stable Petfoods Containing Animal Products* (PETFODIC.ALL; 3 November 2014).

The duck jerky, salmon jerky, and pork jerky must be dried with air heated to a minimum of 60°C for 19 hours, and then sterilised at 90°C for 10 minutes, and finally irradiated at a minimum of 10kGy.

The reason for this direction is that the biosecurity risks associated with the jerky products have been assessed and are managed effectively.

- **Duck Jerky:** The major biosecurity risk in poultry jerky is IBD virus, and PETFODIC.ALL provides a simple table of time and temperature equivalences for mitigating this risk. The imported duck jerky is heated to a minimum of 60°C for 19 hours, and then sterilised at 90°C for 10 minutes. These time-temperature parameters are not listed on the IHS. This triggered a need to assess the product. A calculation using MPI's CSS88 IBD model showed a 4.29D reduction of IBD virus in the jerky, which is adequate for mitigating IBDv risk. In addition to the heating the duck jerky will be irradiated at 10kGy.
- **Pork Jerky:** Pork jerky is not listed in PETFODIC.ALL as one of the categories of petfood that can be imported under the IHS, but beef jerky is. Consequently, it triggered the need for the product to be assessed. The major biosecurity risk identified in pork jerky from China is the virus for Classical Swine Fever. According to the [Biosecurity Import Risk Analysis: Meat and Meat Products from Ruminants and Pigs](#), CSFV is inactivated at 69°C for 15 minutes. This means the identified risk can be expected to be mitigated when the pork is processed at 60°C for 19 hours, and then sterilised at 90°C for 10 minutes, and finally irradiated at 10kGy.
- **Salmon Jerky:** Salmon jerky is not listed in PETFODIC.ALL as one of the categories of petfood that can be imported under the IHS, but beef jerky is. Consequently, it triggered the need for the product to be assessed. The major biosecurity risk identified in salmon jerky from China is the bacterium *Renibacterium salmoninarum*. According to the [Import Risk Analysis: Fish Food](#), this organism is unlikely to survive exposure to a temperature of greater than 80°C for a period of no less than 20 minutes. This means the identified risk can be expected to be mitigated when the salmon is processed at 60°C for 19 hours, and then sterilised at 90°C for 10 minutes, and finally irradiated at 10kGy.

Each import application will be assessed and allowed to be imported through the permit system.

This direction takes effect from the date of signing and continues in effect until amended or revoked.