



Ref: CTO 2014 064[G]

Petfood: Poultry Jerky

CTO direction to biosecurity inspectors for the clearance of poultry jerky for animal consumption

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 poultry jerky to be given clearance in accordance with the following measures, different from those in the applicable *Import Health Standard for Shelf-stable Petfoods Containing Animal Products from All Countries (PETFODIC.ALL; 01 May 2007)*:

REQUIREMENTS

Poultry Jerky/Poultry Tenders/Poultry Strips that do not contain bovine ingredients from any country may be given biosecurity clearance provided all of the following requirements are met:

- i. The product is shelf-stable.
- ii. The product is commercially prepared, packaged, and labelled as pet food.
- iii. The product is in its original sealed packaging on arrival.
- iv. For commercial consignments, the product is accompanied by an original manufacturer's declaration stating that:
 - a. The product does not contain bovine ingredients.
 - b. The product has been cooked to a core temperature of minimum *<enter one of the temperature figures from the table below>* degrees Celsius for at least *<enter a time which must not be less than that shown against the corresponding temperature in the table below>* minutes.

Temperature (°Celsius)	Time (minutes)
80	1880
85	632
90	213
95	72
100	24
105	9
110	3
115	1
120	0.5

- c. The product has not been coated with any further animal derived material following the cooking as outlined above.

Private consignments (not exceeding 1 kg per passenger) may be given clearance without documentation.

Poultry means chicken, turkey, duck and goose.

Biosecurity inspectors have queried whether poultry jerky can be cleared under Clause 7.6 (Dehydrated Supplements). Following risk analysis, this Chief Technical Officer Direction clarifies treatment at which poultry jerky is eligible for clearance.

The reason for directing clearance is that the biosecurity risks associated with this CTO direction have been assessed and will be effectively managed. For commercial consignments, this CTO direction will require poultry jerky to be treated as per the cooking parameters defined in the *Import Risk Analysis: Chicken and Duck Meat for Human Consumption* to mitigate IBDv risk. These cooking parameters also align with the IBDv risk mitigation measures that have been included in the proposed Import Health Standard: Chicken Meat and Chicken Meat Products.

For private consignment, the cooking parameters will be unknown. However, based on advice received from the Science and Risk Assessment Directorate in relation to poultry hydrolysate, it is unlikely that a backyard chicken will consume poultry jerky in quantities sufficient enough to contract IBD. Consequently, the waiver to supply a manufacturer's declaration is unlikely to be a biosecurity risk.

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