



Requirements for Registered Food Importers and Imported Food for Sale

17 April 2024

TITLE

Food Notice: Requirements for Registered Food Importers and Imported Food for Sale.

COMMENCEMENT

This Food Notice comes into force on 1 August 2024.

REVOCATION

This Food Notice revokes and replaces the Food Notice: Requirements for Registered Importers and Imported Food for Sale, issued on 27 November 2023.

This Food Notice revokes clauses 7.2 and 7.3 on 31 January 2026.

ISSUING AUTHORITY

This Food Notice is issued under section 405 of the Food Act 2014 for the purpose of section 387 and to supplement the Food Regulations 2015.

Dated at Wellington, 17 April 2024.

[Signed]

Jenny Bishop
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(acting under delegated authority of the Director-General)

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Introduction

This introduction is not part of this Food Notice but is intended to indicate its general effect.

Purpose

The purpose of this Notice is to:

- a) supplement regulations regarding the duties of a registered importer under Part 5 of the Food Regulations 2015 (the Regulations);
- b) specify which imported foods are High Regulatory Interest pursuant to regulation 128 of the Regulations; and
- c) specify the clearance requirements for imported food that require clearance for entry into New Zealand pursuant to regulation 131 of the Regulations.

Background

The purpose of the Food Act 2014 (the Act) is to ensure the safety and suitability of food for sale, maintain and improve confidence in New Zealand's food safety regime and provide for risk-based measures that minimise and manage food safety risks to public health.

To provide regulatory oversight over parties importing food into New Zealand and enable MPI to communicate with these parties, the Act provides that importers of food for sale must be registered and requires that the application be made in writing in the form or manner specified by notice.

The duties of a registered food importer are detailed both in the Act and in Regulations. Part 5 of the Regulations requires all registered importers to assess the safety and suitability of food prior to importing the food into New Zealand. The Act provides for regulations to be supplemented by notice.

The Regulations set out the following two categories of imported food:

- a) High Regulatory Interest food, which requires clearance for entry; and
- b) Increased Regulatory Interest food, which may require clearance for entry if specified by notice.

The Regulations provide for High Regulatory Interest and Increased Regulatory Interest food, and their clearance requirements, to be specified by notice. Food that is not specified in a notice as being in one of the above categories does not require clearance under the Act. Categorising imported food in this manner allows a targeted approach to managing imported food based on food safety risk.

Who should read this Food Notice?

This Notice should be read by:

- a) any person who wants to import food for sale into New Zealand;
- b) any person involved in the importation, transport and storage of imported food for sale;
- c) laboratories approved for the testing of imported food; and
- d) verifiers of registered food importers.

Why is this important?

Registered food importers must comply with relevant requirements of this Notice and ensure that food imported into New Zealand is safe and suitable for human consumption. Operating in a way that is not in accordance with this Notice may be an offence under section 233 of the Food Act 2014.

Failure to meet clearance requirements specified in Parts 5, 6 and 7 of this Notice may result in:

- a) a consignment of food not being granted clearance for entry into New Zealand; or
- b) re-shipment or destruction of the imported food at the importer's cost; or
- c) suspension of an importer's registration.

Document history

Version Date	Section Changed	Change(s) Description
13 December 2022	NA	New notice
27 November 2023	Part 6, Table 1	For Australia, “or New Zealand” added to corresponding entries in columns B and D. For Chinese Taipei, additional entry in column B for “cooked bovine meat products only”.
	Schedule 1, Column B	For Dairy: Fresh cheese, curd cheese and soft cheese (pasteurised), added Switzerland.
17 April 2024	Part 1	New definitions added.
	Clause 4.1	Frozen berries added to the list of High Regulatory Interest food.
	Parts 4 and 5	References to Increased Regulatory Interest food and Schedule 2 removed.
	Clause 5.3.3	Clause relating to manufacturer’s declaration removed.
	Table 1	Alternative clearance requirement added for canned bovine meat and meat products from the European Union and the United Kingdom.
	Part 7	Entire Part 7 added.
	Schedule 2	Entire Schedule 2 removed.

Other information

In addition to meeting import requirements under the Food Act 2014, all importers of food into New Zealand must also comply with import requirements under the Biosecurity Act 1993 and the Customs and Excise Act 2018.

The list of laboratories approved for testing of imported food can be found in the [Food Notice: Laboratories Approved for Testing Imported Food](#).

Further information on importing food into New Zealand is available from MPI’s webpage on [Importing Food](#).

Part 1: General requirements

1.1 Definitions

(1) In this Notice:

accreditation body means an authoritative body that performs accreditation of certification bodies, and that is a signatory to the International Accreditation Forum (IAF) Multilateral Recognition Arrangement.

approved laboratory means a laboratory specified in Schedule 1 of the [Food Notice: Laboratories Approved for Testing Imported Food](#).

audit means a systematic, independent and documented process for obtaining audit evidence and evaluating it objectively to determine the extent to which the audit criteria are fulfilled.

bovine, in relation to the human health risk associated with Bovine Spongiform Encephalopathy (BSE), means a bovid of the species *Bos taurus* and *Bos indicus* (cattle).

canned (food) means commercially sterile food in hermetically sealed containers.

certification body means an organisation that is accredited by an accreditation body, and that undertakes third-party audits and issues certification of conformity against specified requirements.

certification programme means an autonomous scheme comprising of the ownership of a standard that may utilise national/international requirements and that has a governance structure and procedures for certification and conformity assessment that provides for periodic audits of the operations of food business operators for conformity with the standard.

commercially sterile means the condition achieved by application of heat, sufficient, alone or in combination with other appropriate treatments, to render the food free from microorganisms capable of growing in the food at normal non-refrigerated conditions at which the food is likely to be held during distribution and storage.

control measure means any action or activity that can be used to prevent or eliminate a hazard or reduce it to an acceptable level.

food safety management system means a documented system that includes an organisation's policies, objectives and processes to achieve food safety management objectives, and that is used to direct and control an organisation with regards to food safety.

fresh meat means meat that has not undergone any preserving process other than chilling or freezing, and includes meat that is vacuum-wrapped or wrapped in controlled atmosphere.

GFSI-recognised certificate means a third-party certificate issued to a food business that is certified to a GFSI-benchmarked third-party certification programme.

Global Food Safety Initiative (GFSI) means a private international organisation that benchmarks third-party certification programmes against GFSI Benchmarking Requirements.

good hygiene practices means fundamental measures and conditions applied at any step within the food chain to provide safe and suitable food.

grower means a person responsible for the management of the primary production of fresh fruits and vegetables.

HACCP plan means documentation or set of documents, prepared in accordance with the principles of HACCP (Hazard Analysis and Critical Control Point) to ensure control of significant hazards in the food business.

hazard means a biological, chemical or physical agent in food with the potential to cause an adverse health effect.

lot or batch means a quantity of a food produced essentially under the same conditions.

manufacturer (of berry products) means a person or food business responsible for the management of the manufacturing of berries, which includes (but is not limited to) the cooking, freezing, drying, preserving, mixing, blending, or juicing of fresh berries; the addition of other foods to berries; and the mixing and packing of manufactured berries.

meat means all parts of an animal, excluding milk, that are intended for, or have been judged as safe and suitable for, human consumption.

meat products means products resulting from the processing of fresh meat or from the processing of such processed products, so that the product no longer has the characteristics of fresh meat.

MPI means the Ministry for Primary Industries which is the Ministry responsible for administering the Food Act 2014.

New Zealand Importer Assurance (NZIA) means a written statement provided by MPI confirming a satisfactory check of a registered food importer's business in relation to the safety and suitability of food to which the NZIA applies.

official certificate means a certificate issued by, or under the control of the exporting country's competent authority, including by a certifying body recognised by the competent authority to issue such certificates.

paperless exchange of official certificates means the act of competent authorities or certifying bodies providing, receiving and archiving the identified information and relevant attestations required by the importing country in electronic form.

packer means a person responsible for the management of post-harvest processing of fresh fruits and vegetables.

post-harvest processing means the activities performed after harvesting of fruits and vegetables involving minimal product transformation, such as washing, sorting, grading, trimming, cooling, and packing.

primary production means the steps involved in the growing and harvesting of fresh fruits and vegetables, including soil preparation, planting, irrigation, the application of fertilisers and agricultural chemicals, field-packing, and transport to a packhouse.

ready-to-eat (food) means food that is ordinarily consumed in the same state as that in which it is sold. To avoid doubt, food is not ordinarily consumed in the same state as that in which it is sold if, before it is consumed, it requires further processing (such as cooking) to reduce any pathogenic microorganisms potentially present in the food to safe levels. Frozen food that is only thawed, and is not cooked before consumption, is ready-to-eat.

registered food importer has the same meaning as "registered importer" in the Food Act 2014.

Regulations means the Food Regulations 2015.

significant hazard means a hazard identified by a hazard analysis, as reasonably likely to occur at an unacceptable level in the absence of control, and for which control is essential given the intended use of the food.

tallow means fat derived from rendering bovine meat and intended for human consumption.

third-party certificate means a written assurance provided by a certification body, based on an audit, that food safety requirements and management systems and their implementation conform to requirements.

- (2) All terms used in this Notice and that are defined in the Food Act 2014 (the Act) or Food Regulations 2015, but not defined in this Notice, have the same meaning as in that Act or Regulations.

Part 2: Registration as a food importer

2.1 Application for registration as a food importer

- (1) A person applying to be a registered food importer must request to be a food importer using the Joint Border Management System.

Part 3: Duties of a registered food importer

3.1 Application

- (1) This part applies to all registered importers of food for sale, regardless of the category of the food for import into New Zealand and whether the food requires clearance for entry or not.

3.2 Assessment and confirmation of the safety and suitability of a food for import into New Zealand

- (1) For the purpose of Regulation 122(a), an assessment of the safety and suitability of a food for import into New Zealand, must take into consideration all of the following:
- a) the nature of the food, including:
 - i) the composition of the food;
 - ii) any important characteristic of the food (for example, pH, moisture content or water activity) or processing treatment necessary to ensure control of food safety hazards in the food;
 - iii) the manner and conditions under which the food is produced, processed and handled;
 - iv) the packaging of the food;
 - v) the label information on or attached to the food; and
 - vi) the shelf-life of the food and required transport and storage conditions, such as refrigeration or humidity control;
 - b) the intended use and consumer of the food;
 - c) the food safety hazards that could potentially occur in the food and are necessary to be controlled prior to importation, considering:
 - i) the conditions that the food could be exposed to during its subsequent transport and storage;
 - ii) any further processing the food will undergo after importation; and
 - iii) the intended use of the food;
 - d) whether the food fits within a category of imported food that requires clearance for entry, as specified in Part 4 of this Notice; and
 - e) the food safety compliance background of the overseas supplier or manufacturer.
- (2) For the purpose of making an assessment in accordance with clause 3.2(1), different foods with similar product and process characteristics may be grouped together provided:
- a) the different foods are produced by the same manufacturer or processor, and
 - b) any variations between the different foods, such as variations in ingredients or packaging size, do not result in different food safety hazards potentially occurring in the different foods.
- (3) For the purpose of making an assessment in accordance with clause 3.2(1), any information used in an assessment of a food for import into New Zealand must be all of the following:
- a) up-to-date;
 - b) applicable to the specific food being assessed; and
 - c) applicable to the specific batch or lot of food being imported, where the nature of the information is such that its relevance is limited to a specific batch or lot of food (for example, certificates of analysis).
- (4) For the purpose of Regulation 122(b), confirmation of the safety and suitability of a food for import into New Zealand, as a result of the assessment of the food, must confirm all of the following:
- a) that the food, when sold in New Zealand, will be able to meet the:

- i) relevant standards of the Australia New Zealand Food Standards Code; and
 - ii) relevant New Zealand domestic food standards;
- b) if the food fits within a category of imported food specified in Part 4, that the food will meet the relevant clearance requirements specified in Parts 5, 6 and 7 of this Notice; and
- c) that the food arriving in New Zealand is:
 - i) accompanied by or bears information necessary for the identification and traceability of the food; and
 - ii) transported and stored enroute to New Zealand under hygienic conditions and in a manner that protects the product from contamination and deterioration, including the application of proper temperature control, where necessary.

3.3 Transport and storage of imported food

- (1) For the purpose of Regulation 123, a registered importer must ensure that imported food is transported and stored in a manner that meets all of the following:
 - a) protects the food from:
 - i) chemical, microbiological or physical contamination from pests, waste, deteriorated or contaminated food, and other sources;
 - ii) exposure to adverse environmental conditions; and
 - iii) damage;
 - b) maintains the integrity of the packaging of the food, including any label or identification marks on or attached to products; and
 - c) continuously maintains the food under appropriate environmental conditions, including where necessary, temperature and relative humidity control, so as to prevent microbiological growth and toxin formation in the food, and minimise its deterioration.
- (2) The place where imported food is stored must meet all of the following:
 - a) have adequate space for holding the amount of food to be stored;
 - b) be kept clean and in a tidy condition;
 - c) be kept in a good state of repair and condition;
 - d) have suitable facilities for controlling temperature, humidity and other environmental conditions, as appropriate and when necessary to maintain the safety and suitability of the food; and have suitable equipment for monitoring the effectiveness of such controls;
 - e) have adequate natural or artificial lighting to enable proper handling of food and maintenance of hygienic conditions; and
 - f) provide access to consignments requiring inspection in way that:
 - i) allows the entire consignment to be inspected; and
 - ii) does not compromise the safety and suitability of the food.
- (3) A registered food importer must ensure that the safety and suitability of imported food during storage is not compromised by:
 - a) other activities that occur in the place of storage or its surrounding areas; or
 - b) by the actions or behaviour of staff and visitors who enter the place.
- (4) A registered food importer must ensure that any imported food under the importer's responsibility that is suspected or confirmed to be unsafe or unsuitable for human consumption is clearly identified, isolated from all other food and held secure during transport and storage so that they:
 - a) are not mistakenly released for sale or distribution for human consumption; or
 - b) do not adversely affect any other food.

3.4 Records that must be kept

- (5) For the purpose of Regulations 124 and 126, records of information kept or provided by a registered food importer must meet all of the following:
- a) be legible;
 - b) be dated and signed by the person who made the record, or contain unique identifiers that provide for the identification and traceability of each record; and
 - c) be stored in a location and in a manner that:
 - i) prevents the loss, deterioration or damage of records; and
 - ii) enables records to be readily retrievable by the registered food importer.

Part 4: Categories of imported food

4.1 High Regulatory Interest food

- (1) The following foods imported from any country, other than Australia, are High Regulatory Interest food:
 - a) all food listed in column A of Schedule 1 of this Notice; and
 - b) bovine meat and bovine meat products, and food containing such products, as specified in clause 6.1; and
 - c) frozen berries, as specified in clause 7.1.
- (2) The following foods imported from Australia are High Regulatory Interest food:
 - a) bivalve molluscan shellfish and products containing bivalve molluscan shellfish, as listed in Schedule 1 of this Notice; and
 - b) bovine meat and bovine meat products, and food containing such products, as specified in clause 6.1.

Part 5: Requirements for High Regulatory Interest food

5.1 Application

- (1) This part applies to all High Regulatory Interest food specified in column A of Schedule 1.
- (2) The requirements set in this part are in addition to the requirements of Part 3 of this Notice.

5.2 Import conditions and clearance requirements

- (1) A registered food importer:
 - a) may only import a food listed in column A of Schedule 1 of this Notice from a country or geographic region listed in column B; and
 - b) must ensure for each consignment of a food that one of the following clearance requirements is met:
 - i) a clearance requirement listed in column C of Schedule 1 for the particular food from a specific country or geographic region; or
 - ii) evidence of a valid New Zealand Importer Assurance (NZIA).
- (2) For the purpose of clause 5.2(1)(b)(i), where two or more clearance requirement options are indicated in column C of Schedule 1 for a particular food from a specific country or geographic region, at least one of the clearance requirement options must be met.
- (3) Where testing of a consignment of food is indicated as a clearance requirement in column C of Schedule 1, and for the purpose of Regulation 134:
 - a) samples taken from a consignment of the food must be tested for the organism or substance listed in column D; and
 - b) the test results must meet the acceptance criteria specified in column D.

5.3 Documents required for clearance

5.3.1 All documents

- (1) Any document or written evidence required for clearance, as indicated in column C of Schedule 1, must be in English or have an English translation that is clear and legible.

5.3.2 Official certificate

- (1) Where an official certificate is required for clearance of a consignment of food, as indicated in column C of Schedule 1, the official certificate provided must give assurance that the safety of the food has been effectively managed.
- (2) An official certificate must be provided:
 - a) as an original signed paper certificate; or
 - b) in an electronic form using an electronic system for paperless exchange of official certificates agreed to between the exporting country's Competent Authority and MPI.

5.3.3 Documented evidence (other than an official certificate)

- (1) Where documented evidence (other than an official certificate) is required for clearance of a consignment of food, as indicated in column C of Schedule 1, the registered food importer must ensure that any documented evidence provided includes all of the following information:
 - a) product and consignment details that allow the document or information provided to be matched to the particular consignment that it applies to;

- b) declaration or information that confirms that the consignment of food meets the relevant requirement specified in Schedule 1;
- c) details about the identity of the person or entity responsible for providing the evidence, such as name and address; and
- d) the date when the evidence is issued or provided.

Part 6: Requirements for imported bovine meat and bovine meat products, and food containing such products

6.1 Application

- (1) Part 6 applies to the following products imported from any country:
 - a) bovine meat;
 - b) bovine meat products; and
 - c) food containing bovine meat and bovine meat products.
- (2) Part 6 does not apply to the following products imported from any country:
 - a) collagen;
 - b) gelatine;
 - c) tallow with a maximum level of insoluble impurities of 0.15% in weight, and derivatives made from this tallow;
 - d) skin and skin products;
 - e) dicalcium phosphate;
 - f) rennet derived from cattle;
 - g) food containing less than 5% bovine meat and/or bovine meat products;
 - h) bakery products that contain tallow and do not contain any bovine meat or other bovine meat product;
 - i) food, other than bovine meat products, fried in tallow (for example, potato chips and other snacks);
 - j) the following food in which the only meat product is flavouring or extracts derived from bovine meat, or tallow:
 - i) flavouring and seasoning preparations (for example, flavouring sauces, stock powder, bouillon cubes, dry mixes of sauces and gravies, hotpot soup base);
 - ii) instant foods (for example, instant noodles, instant rice, instant soup); and
 - iii) salad dressings and dips; and
 - k) dietary supplements containing bovine meat products (for example, dietary supplements containing bile extract powder or bone powder).

6.2 Import requirements

- (1) Bovine meat and bovine meat products, and food containing such products, must only be imported from specified countries and geographic regions listed in column A of Table 1 of this Notice.
- (2) A registered food importer must:
 - a) import from a specific country or geographic region only those products that are listed in column B and meet the import conditions specified in column C of Table 1; and
 - b) meet the corresponding clearance requirements specified in column D of Table 1.
- (3) An official certificate specified in column D of Table 1 must provide assurance that the bovine meat and bovine meat products, including where such products are a component of a food, have met all of the following:
 - a) been derived from carcasses or other parts:
 - i) obtained from animals that have been subjected to ante-mortem inspection and passed for slaughter, and
 - ii) that have been subjected to post-mortem inspection and deemed fit for human consumption;

- b) been processed in processing premises that operate under Good Manufacturing Practice (GMP) and Hazard Analysis and Critical Control Point (HACCP) based programmes that are approved by the exporting country's Competent Authority;
- c) met bovine spongiform encephalopathy (BSE) measures:
 - i) in accordance with Chapter 11.4 of the World Organisation for Animal Health (WOAH) Terrestrial Animal Health Code, as appropriate to the type of product for import into New Zealand and the exporting country's BSE risk status as determined by the WOAH; or
 - ii) that are based on a risk assessment agreed between the exporting country's Competent Authority and MPI; and
- d) met any country-specific import conditions agreed between the exporting country's Competent Authority and MPI.

6.3 Documents required for clearance

6.3.1 All documents

- (1) Any document or written evidence required for clearance, as indicated in column D of Table 1, must be in English or have an English translation that is clear and legible.

6.3.2 Official certificate

- (1) Where an official certificate is used to satisfy clearance requirements, it must:
 - a) be based on a country-specific certificate that has been agreed between an exporting country's Competent Authority and MPI; and
 - b) be provided:
 - i) as an original signed paper certificate; or
 - ii) in an electronic form using an electronic system for paperless exchange of official certificates agreed to between the exporting country's Competent Authority and MPI.

6.3.3 Documented evidence (other than an official certificate)

- (1) Where documented evidence (other than an official certificate) is used to satisfy clearance requirements, a registered food importer must ensure that any documented evidence provided includes all of the following information:
 - a) product and consignment details that allow the document or information provided to be matched to the particular consignment that it applies to;
 - b) declaration or information (which may consist of, or include, an image, such as a photograph) that confirms that the consignment of food meets the relevant requirement specified in Table 1;
 - c) details about the identity of the person or entity responsible for providing the evidence, such as name and address; and
 - d) the date when the evidence is issued or provided.

Table 1. Import conditions and clearance requirements for bovine meat and bovine meat products (including food containing such products)

Column A: Country or geographic region of export	Column B: Products permitted to be imported	Column C: Import conditions	Column D: Clearance requirement
Australia	Any bovine meat or bovine meat product processed or manufactured in Australia or New Zealand	None	Documented evidence confirming that the product was manufactured in Australia or New Zealand
	Any bovine meat and bovine meat product imported into Australia, and then exported to New Zealand without any processing or manufacturing taking place in Australia	None	Documented evidence confirming the date the product was given clearance for entry into Australia by Australia's quarantine agency
Brazil	Any bovine meat and bovine meat product	Product must: (a) be derived from cattle born, reared and slaughtered in Brazil; and (b) be processed or manufactured in Brazil.	Official certificate
Canada	Any bovine meat and bovine meat product	Product must: (a) be derived from cattle born, reared and slaughtered in Canada or the United States; and (b) be processed or manufactured in Canada or the United States.	Official certificate
Chinese Taipei	Canned bovine meat products	Product must: (a) be made using only bovine meat that originates from Australia, Canada, the Netherlands, Sweden, Japan, New Zealand or the United States; and (b) be manufactured in Chinese Taipei.	Official certificate
	Cooked bovine meat products	Product must: (a) be made using only bovine meat that originates from Australia, Canada, the Netherlands, Sweden, Lithuania, Japan, New Zealand or the United States; and (b) be manufactured in Chinese Taipei.	Official certificate

Column A: Country or geographic region of export	Column B: Products permitted to be imported	Column C: Import conditions	Column D: Clearance requirement
European Union	Any bovine meat and bovine meat product (including canned products)	Product must: (a) comply with the relevant European Union standards and requirements which have been recognised as equivalent to the New Zealand standards and requirements as prescribed in the European Union/New Zealand Agreement on Sanitary Measures Applicable to Trade in Live Animals and Animal Products; and (b) be eligible for intra-community trade without restrictions; and (c) comply with the special conditions for BSE set out in Chapter 28 of Section 5 of Annex V of the European Union/New Zealand Agreement on Sanitary Measures.	Official certificate
	Canned bovine meat products	Product must have an identification mark on it, or attached to it, that meets either one of the following: (a) an EU identification mark that complies with Article 5 and Annex II of EC Regulation 853/2004; (b) a UK identification mark that complies with Article 5 of EC Regulation 853/2004, and Annex II of EC Regulation 853/2004 as amended by the Specific Food Hygiene (Amendment etc.) (EU Exit) Regulations 2019.	Documented evidence confirming that products have an EU or a UK identification mark
Fiji	Canned bovine meat products	Product must: (a) be made using only bovine meat that originates from New Zealand or Australia; and (b) be manufactured in Fiji in accordance with procedures agreed between the Competent Authority of Fiji and MPI that prevents the contamination or substitution of the product with meat that does not originate from New Zealand or Australia.	Official certificate
Japan	Any bovine meat and bovine meat product	Product must: (a) be derived from cattle born, reared and slaughtered in Japan; and (b) be processed or manufactured in Japan.	Official certificate

Column A: Country or geographic region of export	Column B: Products permitted to be imported	Column C: Import conditions	Column D: Clearance requirement
Switzerland	Any bovine meat and bovine meat product	Product must: (a) comply with the relevant Swiss standards and requirements that have been recognised as equivalent to the New Zealand standards and requirements as prescribed in the Switzerland/New Zealand Agreement on Sanitary Measures Applicable to Trade in Live Animals and Animal Products; and (b) comply with the special conditions for BSE set out in Chapter 28 of Section 5 of Annex V of the Switzerland/New Zealand Agreement on Sanitary Measures.	Official certificate
Thailand	Canned bovine meat products	Product must: (a) be made using only bovine meat that originates from New Zealand; and (b) be manufactured in Thailand in accordance with procedures agreed between the Competent Authority of Thailand and MPI that prevents the contamination or substitution of the product with meat that does not originate from New Zealand.	Official certificate
United Kingdom	Any bovine meat and bovine meat product (including canned products)	Product must: (a) comply with the relevant United Kingdom standards and requirements that have been recognised as equivalent to the New Zealand standards and requirements as prescribed in the United Kingdom/New Zealand Agreement on Sanitary Measures Applicable to Trade in Live Animals and Animal Products; and (b) be eligible for intra-community trade without restriction; and (c) comply with the special conditions for BSE set out in Chapter 28 of Section 5 of Annex V to Council Decision 97/132/EC.	Official certificate

Column A: Country or geographic region of export	Column B: Products permitted to be imported	Column C: Import conditions	Column D: Clearance requirement
	Canned bovine meat products	Product must have an identification mark on it, or attached to it, that meets either one of the following: (a) a UK identification mark that complies with Article 5 of EC Regulation 853/2004, and Annex II of EC Regulation 853/2004 as amended by the Specific Food Hygiene (Amendment etc.) (EU Exit) Regulations 2019; or (b) an EU identification mark that complies with Article 5 and Annex II of EC Regulation 853/2004.	Documented evidence confirming that products have a UK or an EU identification mark
United States	Any bovine meat and bovine meat product	Product must: (a) be derived from cattle slaughtered in the United States, Canada or other country that is permitted to export bovine meat to New Zealand; and (b) be processed or manufactured in the United States or Canada in federally registered and inspected establishments.	Official certificate
Uruguay	Bovine casings	Product must: (a) be derived from cattle born, reared and slaughtered in Uruguay; and (b) be processed or manufactured in Uruguay.	Official certificate
Vanuatu	Any bovine meat and bovine meat product	Product must: (a) be derived from cattle born, reared and slaughtered in Vanuatu; and (b) be processed or manufactured in Vanuatu; and (c) comply with specific conditions for BSE agreed between the Competent Authority of Vanuatu and MPI.	Official certificate

Part 7: Requirements for imported frozen berries

7.1 Application

- (1) Part 7 applies to frozen berries, including mixed frozen food containing frozen berries, imported from any country that:
 - a) are ready-to-eat; and
 - b) are any of the following types of berries:
 - blackberry
 - blueberry
 - boysenberry
 - cranberry
 - currants (red, black, white)
 - goji berry
 - gooseberry
 - juneberry
 - logan berry
 - mulberry
 - raspberry
 - rose hip
 - strawberry
- (2) Ready-to-eat frozen berries described in subclause (1):
 - a) include:
 - i) single-type frozen berries (for example, 100% strawberry, 100% blueberry);
 - ii) a mixture of frozen berries (for example, products that are 100% frozen berries and consist of two or more types of frozen berries);
 - iii) a mixture of frozen fruits containing frozen berries in any amount (for example, a mix of frozen tropical fruits and frozen berries);
 - iv) a mixture of frozen foods containing frozen berries in any amount (for example, products consisting of a mixture of frozen fruits, frozen vegetables, frozen seeds, frozen berries); and
 - b) which can be:
 - i) whole or in pieces, crushed or pulped;
 - ii) free-flowing (e.g. as individual frozen whole berries, pieces or pellets not adhering to one another) or non-free-flowing (e.g. in blocks); or
 - iii) with or without added sugars or coatings (e.g. chocolate-coated frozen berries).
- (3) Part 7 does not apply to the following products:
 - a) ready-to-eat frozen berries that have been subjected to a treatment sufficient to eliminate significant hazards, including norovirus and hepatitis A virus, and where evidence is made available to MPI of such treatment; and
 - b) ready-to-eat frozen processed food containing berries (for example, ice cream, frozen yoghurt, frozen desserts).

7.2 Options for clearance of frozen berries

- (1) To meet clearance requirements, a registered importer may choose to comply with:
 - a) the Option A import requirements specified in clause 7.3, which may be used until 31 January 2026, or

- b) the Option B import requirements specified in clause 7.4.

Note: This clause 7.2 will be revoked on 31 January 2026.

7.3 Option A import requirements

- (1) A registered food importer must ensure that one of the clearance requirement options listed in column B of Table 2 is met for each consignment of frozen berries.

Table 2: Option A clearance requirements for frozen berries.

Column A: Permitted country or geographic region of export	Column B: Clearance requirement ¹	Column C: Testing requirement ¹
All countries	Option 1: Official certificate	Not applicable
	Option 2: Laboratory test result issued by an overseas laboratory confirming that the consignment meets the following criteria: <i>E. coli</i> $n = 5, c = 2, m = 10 \text{ MPN/g}, M = 100 \text{ MPN/g}$	Not applicable
	Option 3: Testing of consignment by an approved laboratory in New Zealand	<i>E. coli</i> $n = 5, c = 2, m = 10 \text{ MPN/g}, M = 100 \text{ MPN/g}$

¹ Where:

n = the number of sample units

m = the acceptable microbiological limit

c = the number of sample units allowed to exceed "m"

M = the limit which must not be exceeded

- (2) For Option 1 in column B of Table 2, the official certificate provided for each consignment of frozen berries must meet all of the following:
- give assurance that the safety of the food has been effectively managed;
 - be in English or have an English translation that is clear and legible; and
 - be provided;
 - as an original signed paper certificate; or
 - in an electronic form using an electronic system for paperless exchange of official certificates agreed to between the exporting country's Competent Authority and MPI.
- (3) For Option 2 in column B of Table 2, the laboratory test result must:
- be issued by an overseas laboratory accredited to ISO/IEC 17025; and
 - include all of the following information:
 - the name and address of the laboratory where the tests were carried out;
 - the name of the person and company requesting the testing;
 - the sample number(s) used to identify the samples by the sampler;
 - a description of the food tested;

- v) the analyte being tested;
 - vi) identification of the method used;
 - vii) the test results with the units of measurement specified in column B of Table 2;
 - viii) the date of analysis;
 - ix) the name(s), function(s) and signature(s) or equivalent identification of person(s) authorising the test report; and
 - x) product details or identifiers, such as a batch number, that allow the test result to be matched to the particular consignment that it applies to.
- (4) For Option 3 in column B of Table 2, samples taken from a consignment of frozen berries must be tested for *E. coli* and the test results must meet the acceptance criteria specified in column C.

Note: This clause 7.3 will be revoked on 31 January 2026.

7.4 Option B import requirements

7.4.1 Requirements for sourcing of frozen berries

- (1) A registered importer must source frozen berries for import into New Zealand only from an overseas manufacturer of frozen berries that is able to provide written assurance that confirms or indicates that:
- a) the manufacturer has a food safety management system in place that meets the requirements specified in clause 7.4.2; and
 - b) the manufacturer meets the requirements of that food safety management system.
- (2) For the purpose of subclause (1), the written assurance must be provided by means of one of the following:
- a) an official certificate that meets the requirements specified in clause 7.4.3; or
 - b) a GFSI-recognised certificate that meets the requirements specified in clause 7.4.4, and that is accompanied by a manufacturer's declaration that meets the requirements specified in clause 7.4.4(3).

7.4.2 Contents of an overseas manufacturer's food safety management system

- (1) An overseas manufacturer's food safety management system(s) must include all of the following:
- a) an organisational structure that identifies key management and operational roles and clearly defines responsibilities;
 - b) a defined scope that covers products, processes and manufacturing site(s) relevant to the manufacture of frozen berries that are exported to New Zealand;
 - c) a HACCP plan, which identifies significant hazards, including norovirus and hepatitis A virus, and their controls;
 - d) control measures for preventing or minimising contamination of frozen berries, by microbiological, chemical and physical hazards, based on good hygiene practices that are consistent with the Codex Alimentarius Commission General Principles of Food Hygiene (CXC 1-1969);
 - e) product specifications that address food safety requirements of the countries that frozen berries are exported to, including New Zealand;
 - f) procedures for the evaluation, approval and monitoring of raw material suppliers, including suppliers of fresh berries, that ensure that fresh berries are sourced only from growers and packers that:
 - i) have a food safety system(s) in place that meets the requirements specified in subclause (2); and
 - ii) can demonstrate effective implementation of the food safety system(s), based on audits undertaken, at least annually, by an experienced and competent person knowledgeable of applicable food safety and regulatory requirements.
 - g) procedures for maintaining traceability of raw materials and end products;
 - h) procedures for withdrawal and recall of products, including prompt notification of customers and relevant regulatory authorities;

- i) procedures for training of personnel and the maintenance of competencies relevant to the effective implementation of the food safety management system;
 - j) procedures for document control and record keeping; and
 - k) procedures for monitoring and verification of conformance to established procedures, specifications and other requirements, and corrective actions for non-conformances, including the control of non-conforming products to prevent potentially unsafe products from entering the food chain.
- (2) For the purpose of subclause (1)(f)(i), a grower's and packer's food safety system(s) must include all of the following:
- a) an organisational structure that identifies key management and operational roles and clearly defines responsibilities;
 - b) processes and procedures, consistent with the Codex Alimentarius Commission Code of Hygienic Practice for Fresh Fruits and Vegetables (CXC 53-2003), for controlling contamination (by microbiological, chemical and physical hazards) from the following sources, as applicable to the scope of their primary production or post-harvest operations:
 - i) agricultural inputs, such as soil, soil amendments (including manure, biosolids and other natural fertilisers), and agricultural chemicals;
 - ii) water for production and processing use (including water for irrigation, the application of agricultural chemicals, washing of equipment, washing of berries) and personnel hygiene use;
 - iii) facilities and equipment for growing, harvesting, processing, storage and transport;
 - iv) personnel and visitors;
 - v) animals;
 - vi) waste; and
 - vii) environmental sources (for example, flooding, runoff and aerosols from adjoining land); and
 - c) processes and procedures:
 - i) relating to personnel health and hygiene (including worker training, illness reporting and access to sanitary facilities to enable workers to practice proper hygiene) and safe product handling, transport and storage practices;
 - ii) for maintaining traceability of raw materials and harvested fresh berries; and
 - iii) for monitoring and verifying compliance to established procedures and specifications; and keeping of records of such activities.

7.4.3 Requirements for official certificates

- (1) An official certificate issued for a specific consignment of frozen berries must be based on a country-specific certificate for the export of frozen berries to New Zealand that has been agreed between an exporting country's Competent Authority and MPI.
- (2) An official certificate must be in English or have an English translation that is clear and legible.

7.4.4 Requirements for GFSI-recognised certificates and manufacturers' declarations

- (1) A GFSI-recognised certificate must contain all of the following:
 - a) the name and address of the manufacturer's business to whom the certificate applies;
 - b) the certificate number;
 - c) the name and version of the GFSI-recognised certification programme against which the manufacturer's food safety management system has been audited;
 - d) the certificate's issue date and expiration date;
 - e) details about the types of food and activities covered by the certificate, which confirms or indicates that the manufacturing of frozen berries is within the scope of the manufacturer's food safety management system;
 - f) the identities of the accreditation body and the certifying body; and
 - g) the name and position of the person issuing the GFSI-recognised certificate.

- (2) A GFSI-recognised certificate must be able to be verified by MPI for authenticity and currency through a web-accessible database administered by the relevant accreditation body, or certification programme owner responsible for developing and maintaining the specific GFSI-recognised certification programme.
- (3) A GFSI-recognised certificate must be accompanied by a manufacturer's declaration, provided by the manufacturer to whom the GFSI-recognised certificate applies, that meets all of the following:
 - a) is issued on company letter-headed paper by a person authorised to act on behalf of the manufacturer;
 - b) contains all of the following information:
 - i) the date of issue;
 - ii) the name, job title, signature and contact details of the authorising person;
 - iii) the name and address of the manufacturing company; and
 - iv) the description of the product for export to New Zealand that the manufacturer's declaration applies to, including the brand and product name(s); and
 - c) provides declaration statements confirming that the manufacturer sources fresh berries used in the manufacture of frozen berries that are exported to New Zealand only from growers and packers that meet either one of the following:
 - i) hold a GFSI-recognised certificate that covers the relevant primary production and post-harvest processing activities; or
 - ii) meets the requirements specified in clause 7.4.2(2).
- (4) A GFSI-recognised certificate and manufacturer's declaration must be in English or have an English translation that is clear and legible.
- (5) Prior to the first use of each GFSI-recognised certificate and the accompanying manufacturer's declaration for clearance of a consignment of frozen berries, a registered importer must meet all of the following:
 - a) submit the following documents to MPI for checking:
 - i) the GFSI-recognised certificate, which must meet subclauses (1) and (4); and
 - ii) the manufacturer's declaration, which must meet subclauses (3) and (4); and
 - b) have received notification from MPI confirming that:
 - i) the checked GFSI-recognised certificate and the accompanying manufacturer's declaration may be used by the registered importer to satisfy clearance requirements for any consignment of frozen berries from the manufacturer to whom the certificate applies, over the validity period of the certificate (i.e. prior to its expiration date); and
 - ii) a copy of the checked GFSI-recognised certificate and the accompanying manufacturer's declaration will be held by MPI for the purpose of clearance of consignments of frozen berries imported by the registered importer, as specified in clause 7.4.5(2).
- (6) A registered importer must inform MPI as soon as practicable after they have been made aware of, or become aware of, any event or circumstance that affects the validity of a GFSI-recognised certificate (for example, the GFSI-recognised certification is suspended or withdrawn) or the accompanying manufacturer's declaration.

7.4.5 Documents required for clearance

- (1) Where an official certificate is used to satisfy clearance requirements, a registered importer must ensure that each consignment of frozen berries imported into New Zealand is accompanied by an official certificate that is provided:
 - a) as an original signed paper certificate; or
 - b) in an electronic form using an electronic system for paperless exchange of official certificates agreed to between the exporting country's Competent Authority and MPI.
- (2) Where a GFSI-recognised certificate, is used to satisfy clearance requirements, a registered importer must ensure that each consignment of frozen berries imported into New Zealand is accompanied by documented evidence (for example, a commercial invoice or manufacturer's declaration) that provides all of the following information:

- a) product and consignment details that allow the document or information provided to be matched to the particular consignment that it applies to;
- b) the name and address of the overseas manufacturer of the consignment of frozen berries, which must correspond to a GFSI-recognised certificate and the accompanying manufacturer's declaration that have been checked by MPI;
- c) the date of export of the consignment, which must be within the validity period of the corresponding GFSI-recognised certificate;
- d) the name and address of the person or entity responsible for providing the documented evidence; and
- e) the date when the documented evidence is issued or provided.

Schedule 1: Clearance requirements for High Regulatory Interest food

Column A: HRI food	Column B: Permitted country or geographic region of export	Column C: Clearance requirement	Column D: Testing requirement ¹
Dairy: Raw milk products	- European Union - United Kingdom - Switzerland	Official certificate	Not applicable
Dairy: Fresh cheese, curd cheese and soft cheese (pasteurised)	- European Union - United Kingdom - Norway - Switzerland	Option 1: Official certificate	Not applicable
		Option 2: Testing of consignment	<i>Listeria monocytogenes</i> n = 5, c = 0, m = not detected in 25 g
	All other countries	Testing of consignment	
Fish: Histamine susceptible fish and fish products	- Canada - European Union - United Kingdom - Norway - Thailand	Option 1: Official certificate	Not applicable
		Option 2: Testing of consignment	Histamine ≤ 200 mg/kg
	All other countries	Testing of consignment	
Fish: Puffer fish	Korea (Republic of)	Official certificate	Not applicable
Fish: Chilled ready-to-eat smoked fish and smoke flavoured fish	- Canada - European Union - United Kingdom - Thailand	Option 1: Official certificate	Not applicable
		Option 2: Testing of consignment	Salt (NaCl) content > 3.4% (aqueous phase basis) Aerobic plate count n = 5, c = 2, m = 50,000 cfu/g, M = 500,000 cfu/g
	All other countries	Testing of consignment	<i>Listeria monocytogenes</i> n = 5, c = 0, m = not detected in 25 g

Column A: HRI food	Column B: Permitted country or geographic region of export	Column C: Clearance requirement	Column D: Testing requirement ¹
Meat: Fermented meat products, meat paste and pâté	- European Union - United Kingdom	Option 1: Official certificate	Not applicable
		Option 2: Testing of consignment	<i>Listeria monocytogenes</i> n = 5, c = 0, m = not detected in 25 g <i>Salmonella</i> n = 5, c = 0, m = not detected in 25 g
	All other countries	Testing of consignment	Coagulase positive <i>Staphylococci</i> n = 5, c = 2, m = 100 cfu/g, M = 1000 cfu/g
Nuts and seeds: Peanuts and pistachio nuts, and food that contains such products (including peanut butter)	- China - United States	Option 1: Official certificate	Not applicable
		Option 2: Testing of consignment	Total aflatoxin (sum of aflatoxins B1, B2, G1, G2) ≤ 0.015 mg/kg
	All other countries	Testing of consignment	
Nuts and seeds: Tahini and other crushed sesame seed products, and food that contains such products	All countries	Testing of consignment	<i>Salmonella</i> n = 5, c = 0, m = not detected in 25 g
Seafood: Ready-to-eat crustaceans, including shrimps, prawns, lobsters, crabs and Moreton Bay bugs, and food that contains such products	- Malaysia - Thailand - European Union - United Kingdom	Option 1: Official certificate	Not applicable
		Option 2: Testing of consignment	<i>Listeria monocytogenes</i> n = 5, c = 0, m = not detected in 25 g
	All other countries	Testing of consignment	<i>Salmonella</i> n = 5, c = 0, m = not detected in 25 g

Column A: HRI food	Column B: Permitted country or geographic region of export	Column C: Clearance requirement	Column D: Testing requirement ¹
Seafood: Bivalve molluscan shellfish (BMS) (except scallops that are adductor muscle only), and food that contains BMS	• Australia • Canada • Chile • European Union • United Kingdom • Japan • Korea (Republic of) • Peru • Thailand • Viet Nam	Option 1: Official certificate	Not applicable
		Option 2: Testing of consignment	<u>All BMS</u> <i>E. coli</i> n = 5, c = 1, m = 230 MPN/100g, M = 700 MPN/100g <u>All BMS</u> Marine biotoxins • Saxitoxin dihydrochloride equivalent ≤ 0.8 mg/kg • Okadaic acid equivalent ≤ 0.16 mg/kg • Domoic Acid ≤ 20 mg/kg • Brevetoxin-2 equivalent ≤ 0.8 mg/kg • Azaspiracid equivalent ≤ 0.16 mg/kg
	China	Testing of consignment	<u>Ready-to-eat BMS only</u> <i>Listeria monocytogenes</i> n = 5, c = 0, m = not detected in 25 g <u>Oysters only</u> Norovirus not detected in 300 g
	United States	Documented evidence confirming that the consignment does not contain BMS from the Gulf States of the United States	Not applicable
Seafood: Scallops (whole adductor muscle only)	All countries	Documented evidence confirming that the scallops consist of whole adductor muscle only, with the viscera and roe completely removed	Not applicable
Spices: Pepper, chilli and paprika	All countries	Testing of consignment	<i>Salmonella</i> n = 5, c = 0, m = not detected in 25 g

¹ Where:

n = the number of sample units

m = the acceptable microbiological limit

c = the number of sample units allowed to exceed "m"

M = the limit which must not be exceeded