



Australian Government
Department of Agriculture,
Fisheries and Forestry

OFFICIAL

Imported food inspection data: January to December 2024

Imported Food Inspection Scheme



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Acknowledgement of Country

We acknowledge the continuous connection of First Nations Traditional Owners and Custodians to the lands, seas and waters of Australia. We recognise their care for and cultivation of Country. We pay respect to Elders past and present, and recognise their knowledge and contribution to the productivity, innovation and sustainability of Australia's agriculture, fisheries and forestry industries.

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Introduction

The Department of Agriculture, Fisheries and Forestry administers 2 Acts that apply to food imported into Australia:

- 1) *Biosecurity Act 2015* – manages biosecurity threats to plants, animals and human health in Australia and its external territories.
- 2) *Imported Food Control Act 1992* (IFC Act) – manages food safety risks to protect human health.

This report provides compliance data for activities under the IFC Act.

Importers are legally responsible for ensuring the foods they import for sale in Australia comply with Australia's food standards and do not pose a risk to human health.

We monitor the compliance and safety of imported food at the border through the [Imported Food Inspection Scheme](#) (IFIS), a risk-based border inspection program. Foods are referred for inspection and testing under the IFIS based on whether they have been classified as risk or surveillance foods. Risk food is initially referred at a higher rate than surveillance food. Inspection rates decrease or increase depending on compliance history and recognition of certification.

This report provides summary data from inspections conducted under the IFIS from 1 January to 31 December 2024.

Every month, we publish [failing food reports](#) on our website. These are foods that:

- failed analytical testing
- were found to contain non-permitted additives or ingredients, or
- were found to be prohibited plants or fungi.

Imported Food Inspection Scheme

Legislation

The IFC Act provides for the department to administer the IFIS.

The Imported Food Control Regulations 2019 set out how the IFIS operates, including the rates that foods are referred for inspection.

The Imported Food Control Order 2019 lists foods that are classified as 'risk food' or require certification.

Food classification

The minister classifies food as risk food in the Order. This is based on advice from Food Standards Australia New Zealand (FSANZ) that the food has the potential to pose a medium or high risk to public health. FSANZ is an independent statutory authority that develops and maintains the Australia New Zealand Food Standards Code. FSANZ also provides risk advice on food imported into Australia.

Food that is not classified as risk food is surveillance food unless it is compliance agreement food. Compliance agreement food is imported by a business under a Food Import Compliance Agreement (FICA). FICAs offer food importers an alternative regulatory arrangement to inspection and testing of their products under the IFIS. Under this arrangement, we audit an importer's existing documented food safety management system. Foods that are imported under a compliance agreement are not referred to the IFIS.

Inspection rates

Risk food is initially referred for inspection and analysis at a rate of 100% of consignments. This inspection rate is reduced to 25% following 5 consecutive passes and is then reduced to 5% of consignments after a further 20 consecutive passes. The inspection rate for Risk food may vary when imported under recognised certification.

Surveillance food is referred for inspection and analysis at an initial rate of 5% of consignments.

When imported food fails inspection, the importer must take follow-up action, such as treatment of the food to bring it into compliance (where applicable), destruction or export. Subsequent imports of the same food (same product, producer and country of origin) are subject to inspection at the rate of 100% of consignments until the food demonstrates a history of compliance.

We use electronic profiles in the Department of Home Affairs Integrated Cargo System (ICS) to identify foods of interest and appropriate rates of referral. Once food is referred, our system applies relevant tests as described in [Appendix A](#). The inspection rates are based on the risk the food may pose and the compliance history of the food producer.

Australian food trade

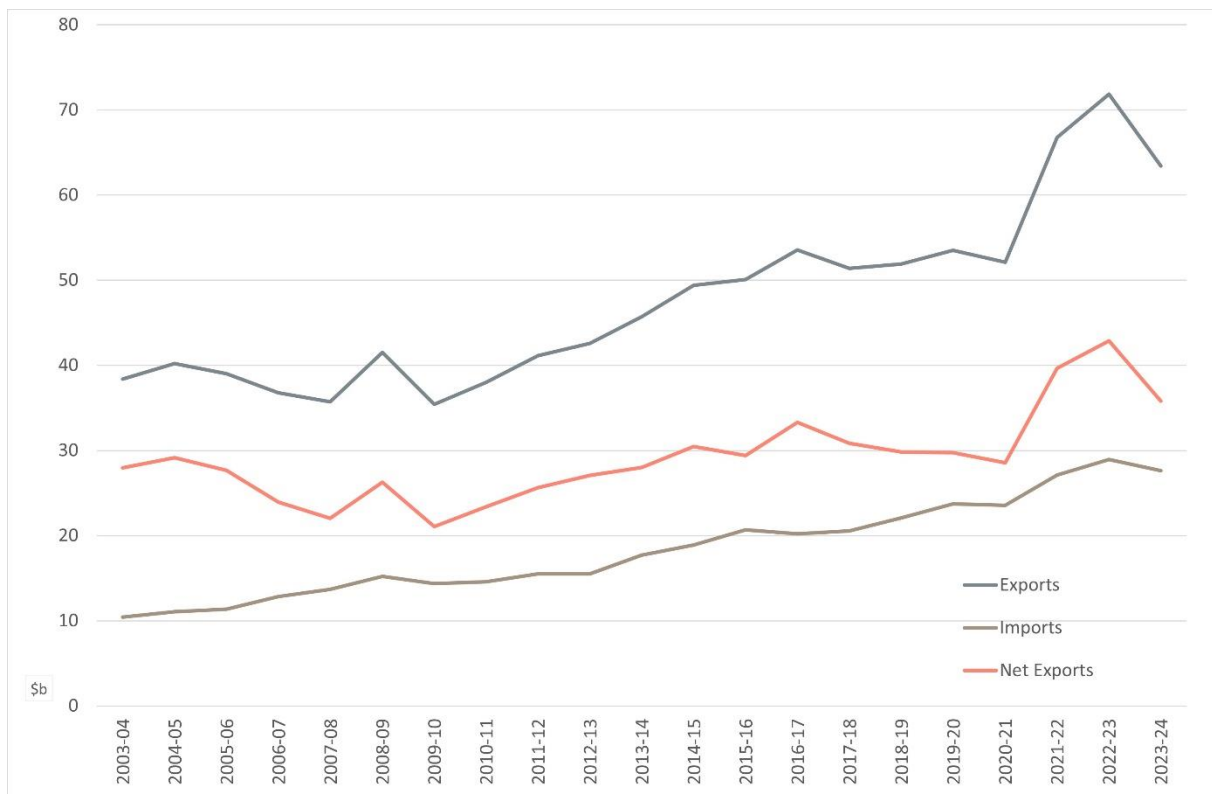
To help contextualise the inspection data, this report includes information on food trade, such as the composition of Australian food imports and countries of origin.

Data on food imports and food exports is presented in value terms for each financial year. Figure 1 shows the trend for the last 25 years, including the net value for food exports (difference between the value of food exports and food imports).

The value of Australian food exports was \$63 billion in 2023–24, down 8.4% compared with the previous year.

The value of food imported by Australian food businesses was \$27.6 billion in 2023–24, down by 1.4% compared with the previous year. As a result, Australia's net value for food exports decreased by 7.1% to \$35.8 billion in 2023–24 (compared with \$42.9 billion in 2022–23).

Figure 1 Australian food trade, by value, 2003–04 to 2023–24

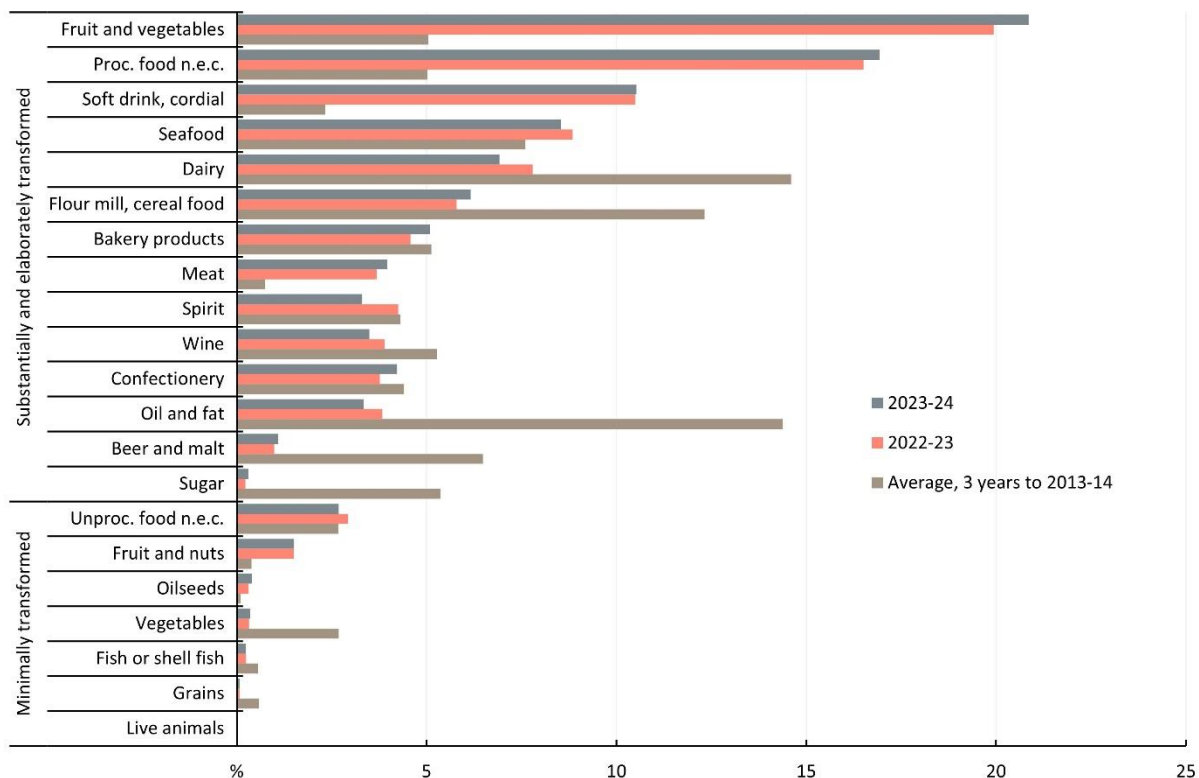


Source: Australian Bureau of Statistics

Australian food imports

Over the past 20 years, the value of food imported by Australian food businesses has increased. As shown in Figure 2, fruit, vegetables, and processed food continue to represent the highest proportion of food imported into Australia in 2023–24. For other commodities, the percentage was similar to previous years or showed a decline.

Figure 2 Australian food imports, by commodity, 2022–23, 2023–24 and 3-year average to 2013–14



Proc. Processed. **n.e.c.** Not elsewhere classified. **Unproc.** Unprocessed.

Source: Agriculture Import Management System

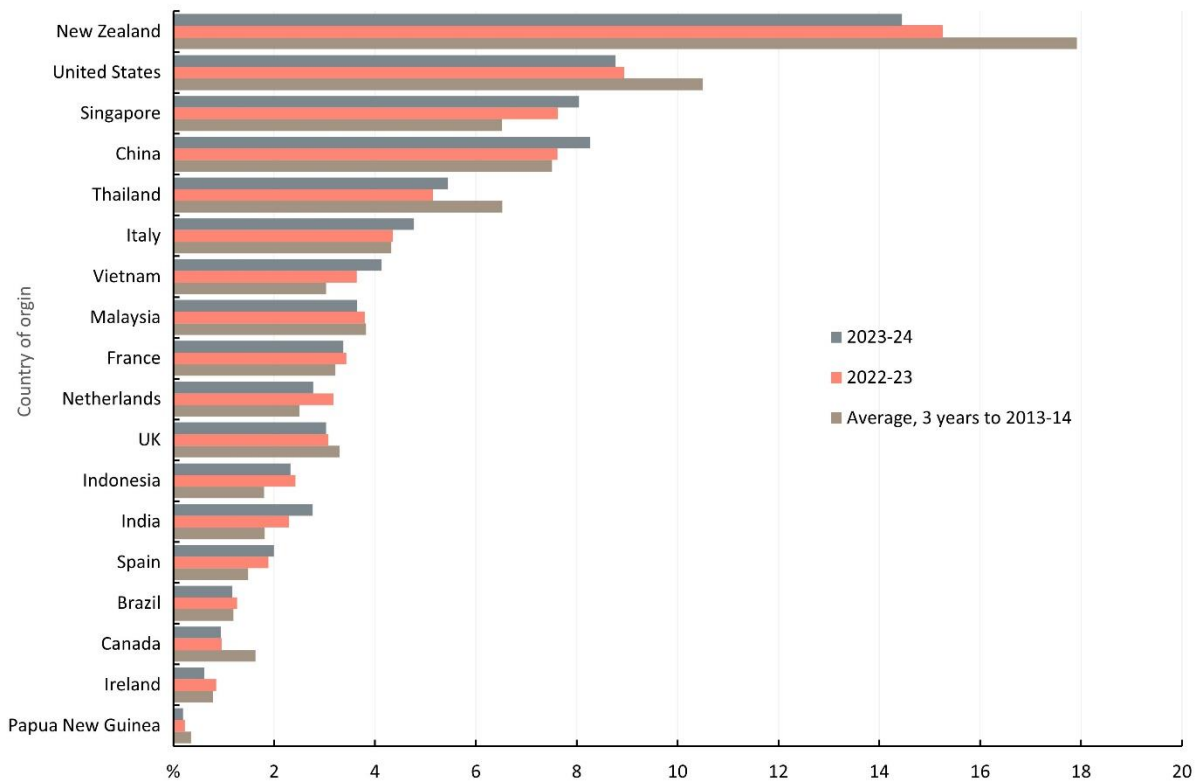
Source of Australian food imports

The source of Australian food imports remained consistent over the 11 years to June 2024, as shown in Figure 3 Share of imported food, by country of origin, 2022–23, 2023–24 and 3-year average to 2013–14.

By value, New Zealand remains the major source of food imported by Australian businesses, accounting for 14.5% of the total value of food imported in 2023–24. However, food imports from New Zealand have declined since 2013.

Other major sources of food imports in 2023–24 were the United States (8.8%), China (8.3%) and Singapore (8.0%).

Figure 3 Share of imported food, by country of origin, 2022–23, 2023–24 and 3-year average to 2013–14



Source: Australian Bureau of Statistics

Inspection and testing summary

From 1 January to 31 December 2024, the compliance rate for all food inspected was 98.5%.

During this period:

- 25,198 entries of imported food were referred and subject to inspection or analysis
- 49,710 lines of these entries were inspected, of which
 - 27.1% were risk food
 - 68.5% were surveillance food
 - 4.3% were surveillance food subject to a holding order
- 139,345 tests (including label and visual checks) were conducted on the food, comprising
 - 20,841 analytical tests
 - 57,895 label and composition assessments
 - 60,609 other tests.

Generally, multiple tests are applied to each food.

For detailed analysis of data see [Inspection and testing](#) results.

For definitions of 'entry' and 'line', see [Glossary](#).

Inspection and testing results

Compliance rates

In 2024, 98.5% of all imported foods inspected under the IFIS complied with the test applied. Table 1 shows the compliance rates for the testing groups.

Table 1 All tests, product compliance rates, 2024

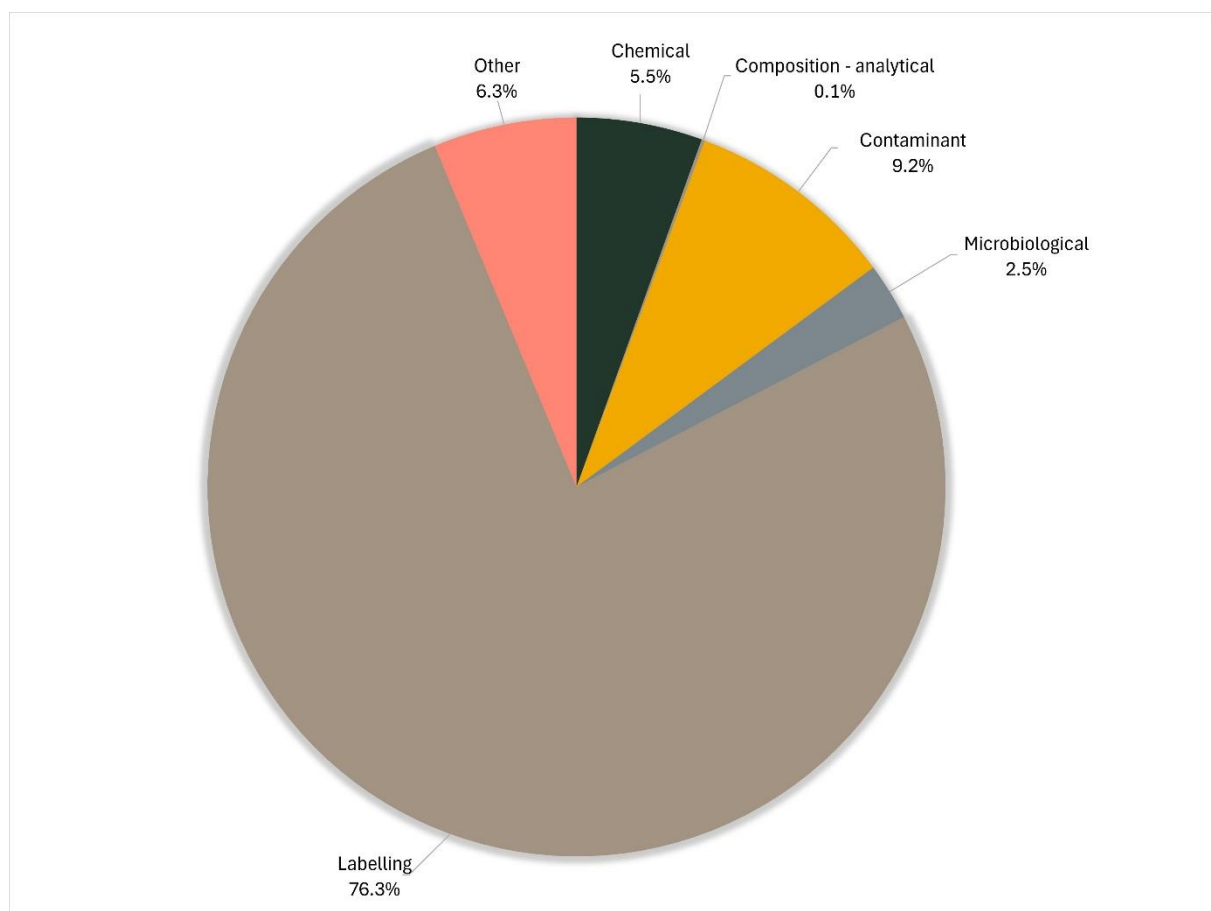
Test group	Tests applied (no.)	Compliant (no.)	Non-compliant (no.)	Compliant (%)
Labelling/composition	57,895	56,170	1,725	97
Analytical	20,841	20,475	366	98.2
Other ^a	60,609	60,596	13	>99.9
Total	139,345	137,241	2,104	98.5

^a includes visual assessment, government certificate assessment, food safety management certificate assessment.

Source: Agriculture Import Management System

Figure 4 summarises the reasons for non-compliant results (n = 2,104).

Figure 4 Non-compliant results, by type, 2024



Source: Agriculture Import Management System

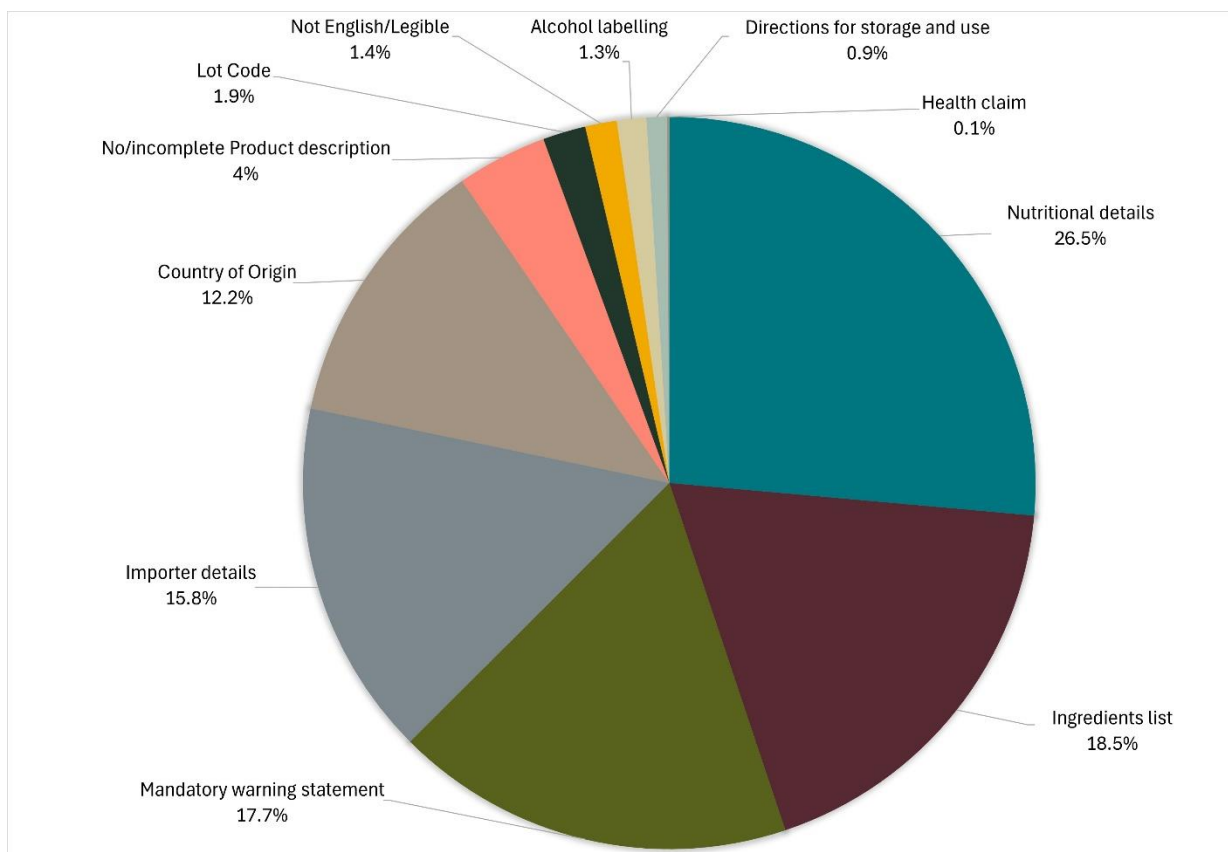
Labelling

In 2024, labels that did not comply with Australian food standards were the main source of non-compliance. Figure 5 summarises the reason for non-compliant labelling.

Most notably:

- 26.5% lacked or listed either incomplete or incorrect nutritional details
- 18.5% lacked or listed either incomplete or incorrect ingredient lists
- 17.7% were non-compliant with mandatory warning statements
- 15.8% lacked or listed incorrect importer details
- 12.2% were non-compliant with country of origin labelling requirements
- 4% lacked or listed incomplete product descriptions.

Figure 5 Non-compliant labelling, by information type, 2024



Source: Agriculture Import Management System

Analytical tests

Analytical tests conducted under the IFIS are grouped into 4 categories:

- 1) chemical
- 2) composition (analytical assessment)
- 3) contaminant

4) microbiological.

For details of tests applied to different food groups, see [Appendix A](#).

The number of lines of food referred for inspection under the IFIS and the number of tests applied to food may differ. This is because food subject to inspection is sampled and analysed based on the number of:

- batches (or types of food) and lots within each batch of food on the line referred for inspection
- test types applied to each sample of that food taken during inspection.

Example of analytical tests applied to one line of cooked and processed meat products

A line of cooked and processed meat product is referred for inspection under the IFIS. The line contains 2 batches (e.g. whole prosciutto ham and sliced prosciutto ham), each with one lot code. An officer takes one sample from each batch and applies relevant tests. In this example, the tests are *Listeria monocytogenes* and *Salmonella*.

This means 2 samples are taken from this one line of imported food and 2 microbiological tests are applied to each sample. This is reported as one line, with 4 separate test results.

Table 2 Analytical tests, compliance rates, 2024

Test type	Tests applied (no.)	Compliant (no.)	Non-compliant (no.)	Compliant (%)
Chemical	5,219	5,103	116	97.8%
Composition	90	87	3	96.7%
Contaminant	8,703	8,509	194	97.8%
Microbiological	6,829	6,776	53	99.2%
Total	20,841	20,475	366	98.2%

Source: Agriculture Import Management System

Table 3 summarises the chemical tests conducted, products tested and their compliance rates in 2024.

Table 4 summarises the composition analytical tests applied and their compliance rates in 2024.

Table 5 summarises the contaminant tests applied and their compliance rates in 2024

Table 6 summarises the microbial tests applied and their compliance rates in 2024

Table 3 Chemical tests, product compliance rates, 2024

Chemical	Food type	Tests applied (no.)	Compliant (no.)	Non-compliant (no.)	Compliant (%)
Cannabidiol	Hemp seed and hemp seed products	3	3	0	100%
Cephalosporins	Meat	698	698	0	100%

Chemical	Food type	Tests applied (no.)	Compliant (no.)	Non-compliant (no.)	Compliant (%)
Fluoroquinolones	Meat; Farmed fish and prawns	1,196	1,187	9	99.2%
Fruit and vegetable residue screen	Fruit and vegetables	1,852	1,751	101	94.5%
Malachite green	Farmed fish	300	300	0	100%
Nitrofurans	Farmed prawns	169	163	6	96.4%
Quinolones	Farmed fish	300	300	0	100%
Total THC	Hemp seed and hemp seed product	3	3	0	100%
Virginiamycin	Meat	698	698	0	100%
Total	–	5,219	5,103	116	97.8%

Source: Agriculture Import Management System

Table 4 Composition analytical tests, product compliance rates, 2024

Composition test	Food type	Tests applied (no.)	Compliant (no.)	Non-compliant (no.)	Compliant (%)
Allergen – Dairy	Coconut drinks and coconut powders	8	6	2	75%
C4 adulteration	Honey	27	27	0	100%
Moisture content	Honey	27	27	0	100%
Reducing sugar content	Honey	28	27	1	96.4%
Total	–	90	87	3	96.7%

Source: Agriculture Import Management System

Table 5 Contaminant tests, product compliance rates, 2024

Contaminant	Food type	Tests applied (no.)	Compliant (no.)	Non-compliant (no.)	Compliant (%)
Aflatoxins	Nuts	1,561	1,513	48	96.9%
Arsenic total	Cereal grains, cereal flours and processed cereals	1,259	1,259	0	100%
Domoic acid	Bivalve molluscs	658	658	0	100%
Histamine	Fish	2,474	2,444	30	98.8%
Hydrocyanic acid	Cassava chips	193	102	91	52.8%
Inorganic arsenic	Seaweed (hijiki)	7	7	0	100%

Contaminant	Food type	Tests applied (no.)	Compliant (no.)	Non-compliant (no.)	Compliant (%)
Iodine	Seaweed (brown algae)	196	174	22	88.8%
Lead	Cereal grains, cereal flours, processed cereals, fresh and frozen vegetables	1,904	1,901	3	99.8%
PSP toxin	Bivalve molluscs	451	451	0	100%
Total	–	8,703	8,509	194	97.8%

Source: Agriculture Import Management System

Table 6 Microbiological test, product compliance rates, 2024

Microbial agent	Food type	Tests applied (no.)	Compliant (no.)	Non-compliant (no.)	Compliant (%)
<i>Bacillus cereus</i>	Bean curd, tofu	90	87	3	96.7%
<i>Cronobacter</i>	Infant formula (0 to 6 months)	11	11	0	100%
<i>Escherichia coli</i>	Beef products, seafood, cheese, fruit and vegetables	330	323	7	97.9%
<i>Listeria monocytogenes</i>	Cheese, ready-to-eat seafood, processed meats	2,063	2,058	5	99.8%
<i>Listeria monocytogenes</i> (enumerated)	Cheese, RTE finfish, slow-cured ham	297	295	2	99.3%
<i>Salmonella</i>	Processed meats, seafood, dried coconut, dried paprika, pepper, capsicum and chilli, sesame seeds, cheese, infant formula	3,651	3,616	35	99%
<i>Vibrio cholerae</i>	Cooked prawns	387	386	1	99.7%
Total	–	6,829	6,776	53	99.2%

Source: Agriculture Import Management System

Other checks

In addition to analytical testing, other checks are conducted on imported food to verify safety and compliance with the Food Standards Code.

Composition

During the inspection, the officer assesses the food label for the presence of ingredients or substances that are either not permitted or in excess of permitted levels – for example, non-permitted colours, added vitamins or prohibited substances.

Visual

The officer conducts a visual assessment of the condition of the food during the inspection to assess if the food is potentially unsafe or unfit for human consumption – for example, mould growth on food, damage to packaging or evidence of pest infestation.

Certification

Analytical tests are sometimes not sufficient to provide assurance that food safety risks are managed. For these foods, certification is required to verify the management of foodborne hazards. At the border, the authorised officer will check the certificate meets our requirements. The foods that require certification and the type of certification required are:

- **Beef and beef products** – Government certificates provide evidence the origin is a country with a satisfactory [BSE risk status from Food Standards Australia New Zealand \(FSANZ\)](#). For raw fresh beef, government certificates also provide evidence the foodborne hazards of concern are being managed.
- **Bivalve molluscs, human milk and raw milk cheese** – Government certificates provide evidence that a country's system for the production and processing of food provides an equivalent food safety outcomes to Australia's system.
- **Berries that are ready to eat and pomegranate arils that are ready to eat** – Food safety management certificates provide evidence that a food has been produced under a recognised food safety management system based on HACCP principles.

Table 7 lists the other checks applied, the number of checks conducted and the compliance rates.

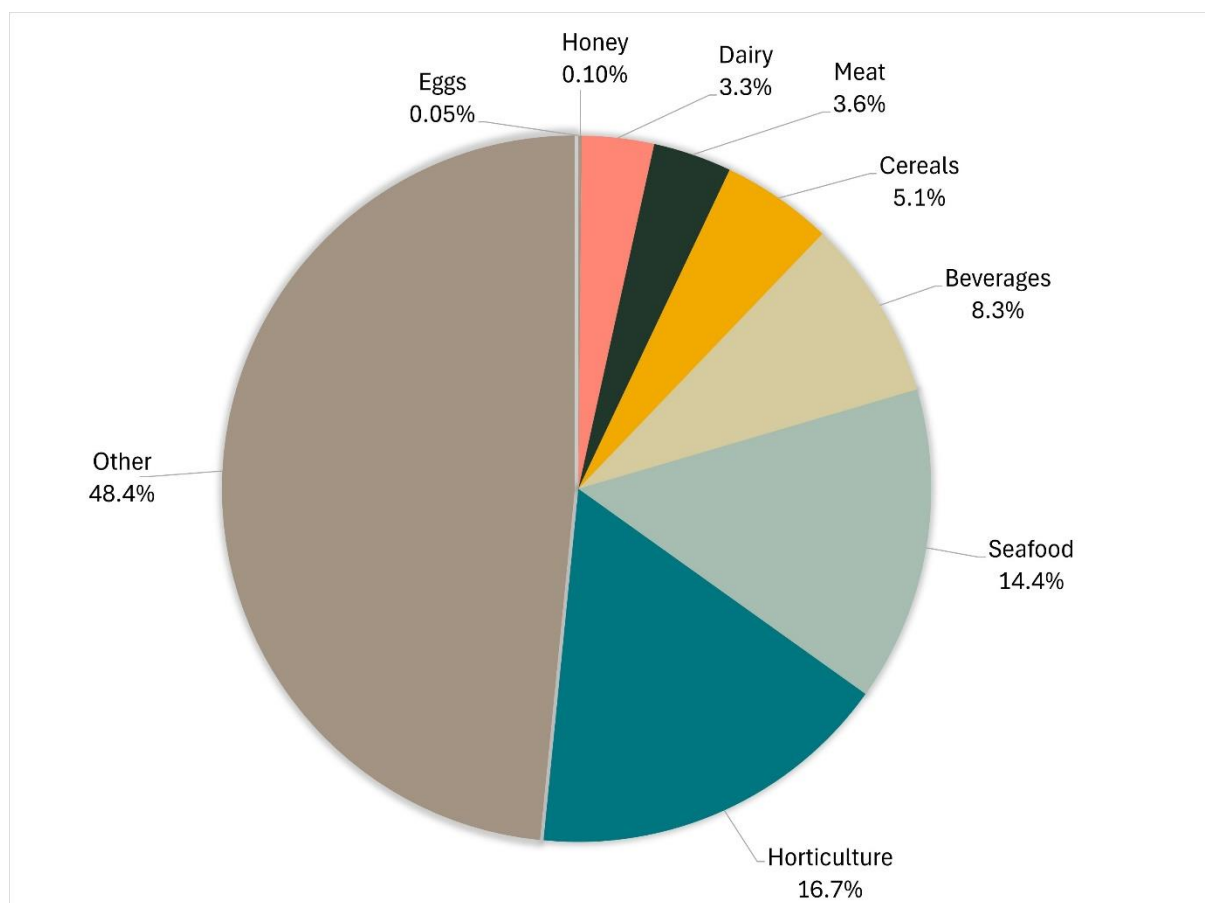
Table 7 Other checks, 2024

Type	Tests applied (no.)	Compliant (no.)	Non-compliant (no.)	Compliant (%)
Composition	315	196	119	62.2%
Visual	56,659	56,648	11	99.9%
BSE Certificates	1,112	1,112	0	100%
Food Safety Management Certificates	1,290	1,288	2	99.8%
Foreign Government Certificates (including raw milk cheese)	1,548	1,548	0	100%
Total	60 924	60 792	132	99.8%

Source: Agriculture Import Management System

Analytical tests by commodity group

As shown in Figure 6, horticulture was the commodity subject to the most testing (16.7%) in 2024. Horticulture includes fresh and processed fruit and vegetables. Seafood (fresh, chilled, frozen and processed seafood products) was second highest (14.4%).

Figure 6 Percentage of tests applied, by commodity group, 2024

Note: 'Other' captures a range of tariff codes, including processed foods such as cereals, canned vegetables, vegetable oils, spices, confectionery, biscuits, coffee and tea.

Source: Agriculture Import Management System

Results by commodity group

Commodity groups that contain risk food or are imported more frequently will have a higher representation under the inspection activity.

Table 8 provides the number of tests applied and compliance rates for food commodity groups. These are not indicative of the volume of trade in each commodity group.

The commodity group 'other' represents the largest group tested because it captures a range of processed foods such as cereals, canned vegetables, vegetable oils, spices, confectionery, biscuits, coffee and tea.

[Appendix A](#) provides an overview of the analytical tests applied to the commodity groups.

Table 8 Inspection and test data, by commodity group, 2024

Commodity group	Tests applied (no.)	Compliant (no.)	Non-compliant (no.)	Compliant (%)
Beverages	11 498	11 279	219	98.1%
Cereals, flours and milled products	7 127	72	72	99%

Commodity group	Tests applied (no.)	Compliant (no.)	Non-compliant (no.)	Compliant (%)
Dairy	4 656	96	96	97.9%
Egg products	63	0	0	100%
Honey	145	3	3	97.9%
Horticulture	23 262	284	284	98.8%
Meat	5 000	9	9	99.8%
Other (incl. processed food) ^a	67 475	1 260	1 260	98.1%
Seafood	20 119	161	161	99.2%
Total	139 345	2 104	2 104	98.5%

^a Captures a range of tariff codes, including processed foods such as cereals, canned vegetables, vegetable oils, spices, confectionery, biscuits, coffee and tea.

Source: Agriculture Import Management System

Inspections by country of origin

Under the IFIS, food is referred for inspection based on its risk classification, not the country of export. The exception is where a food has previously failed inspection. Future consignments of that food from the producer in the exporting country are inspected at rate of 100% until a history of compliance is established. The number of inspections by country of origin is provided in Table 9.

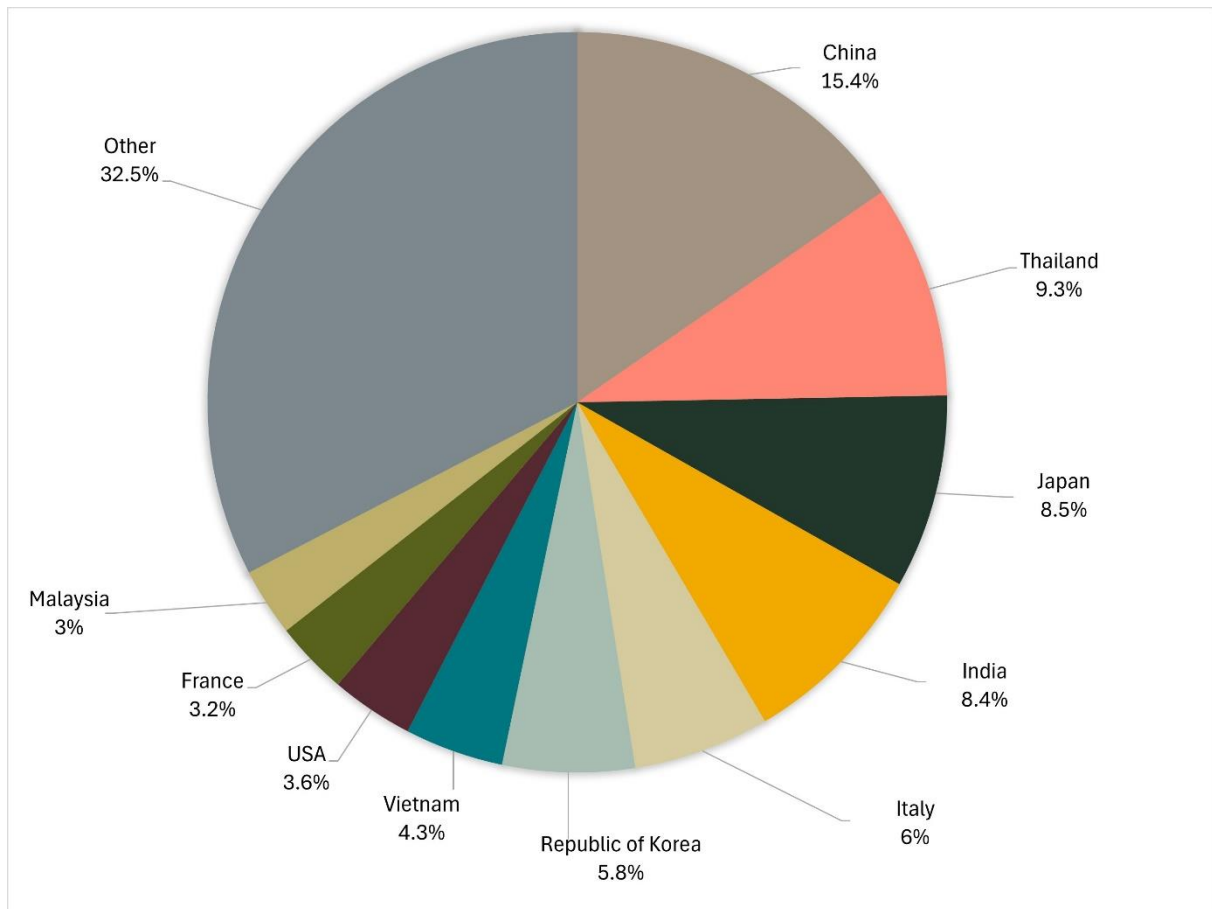
Table 9 Number of inspections, by country of origin, 2024

Country of origin	Lines inspected (no.)	Lines inspected (%)
China	7 652	15.4%
Thailand	4 629	9.3%
Japan	4 209	8.5%
India	4 153	8.4%
Italy	2 965	6%
Republic of Korea	2 872	5.8%
Vietnam	2 147	4.3%
United States of America	1 798	3.6%
France	1 598	3.2%
Malaysia	1 478	3%
Other	16 208	32.5%
Total	49 709	100.0%

Source: Agriculture Import Management System

As shown in Figure 7, from 1 January to 31 December 2024:

- food from China, Thailand and Japan were subject to the most inspections
- 67.5% of inspections were conducted on food from 10 countries; the remaining 32.5% were conducted on food from 134 countries.

Figure 7 Percentage of tests applied, by country of origin, 2024

Source: Agriculture Import Management System

A significant proportion of food imports are from New Zealand, but few are subject to the IFC Act. Food imported from New Zealand is exempt from the IFIS unless specific in the IFC Order. Currently, the Order specifies that the Act applies to beef, beef products, ready-to-eat cassava chips and brown seaweed from New Zealand. The exemption in the Act for food imported from New Zealand was included following the signing of the Trans-Tasman Mutual Recognition Arrangement between Australia and New Zealand in 1996. Under the arrangement, goods produced by or imported into either country that meet one country's legal requirements may be legally sold in the other country.

Virtual label and visual inspections

Virtual label and visual inspections are conducted remotely using Microsoft Teams to connect a departmental officer with a food importer or nominated representative. The virtual inspection is equivalent to a physical inspection under the IFIS.

The imported food virtual label and visual inspections initiative was implemented in July 2021, primarily to reduce inspection waiting times for food importers. These inspections apply to consignments flagged for a visual and label check only, because no samples need to be taken at these types of inspections.

Importing businesses approved for virtual inspection

Importing businesses wanting to book a virtual inspection need to be assessed to check that the business can support these inspections. For example, the premises where the inspections will be conducted must have a reliable internet connection.

During 2024, an additional 213 importing businesses were approved for virtual inspections. At the end of 2024, 613 businesses were approved for virtual label and visual inspections.

Virtual inspections conducted

A total of 2,727 virtual inspections were conducted in 2024. Table 10 lists the number of virtual inspections conducted at each location. The highest number of virtual inspections were conducted in NSW, followed by Victoria, reflecting the high volume of food imported into these states.

Table 10 Number of virtual inspections, by importer location, 2024

Importer location	Virtual inspections (no.)
New South Wales	1,206
Victoria	874
Queensland	559
Western Australia	68
South Australia	9
Northern Territory	6
Australian Capital Territory	4
Tasmania	1
Total	2,727

Risk food is not eligible for virtual inspection, except for permitted kava products.

Virtual inspections are only available for surveillance food, excluding:

- formulated supplementary sport foods
- food subject to a holding order
- food subject to analytical testing.

The surveillance foods most often inspected virtually are:

- alcohol for retail sale
- bulk food ingredients such as juice concentrates for further processing
- noodles and pasta
- confectionery, tea and coffee
- sauces.

Food Import Compliance Agreements

Food importers can enter into a Food Import Compliance Agreement (FICA) with the department. These agreements are made under section 35A of the *Imported Food Control Act 1992*.

A FICA recognises an importer’s documented food safety compliance system as an alternative to inspection and testing under the IFIS. Therefore, food imported under a FICA is not referred for inspection and testing at the border. Instead, we assess the importer’s compliance with the FICA requirements through regular audits.

Table 11 summarises activity related to FICAs.

Table 11 Food Import Compliance Agreement activity, 2024

No. of FICAs in place as at end of 2024	No. of FICAs ceased in 2024	No. of FICAs commenced in 2024	No. of FICA audits conducted in 2024
42	–	4	30

Source: DAFF, Imported Food

Monitoring and response to international alerts and recalls

Response to international alerts and recalls

We scan information on international food safety alerts and food recalls to assist with identifying if food has been imported and that may be unsafe. If this has occurred, we provide information about the imports to the relevant state or territory authority and FSANZ to consider action, including a food recall where appropriate. Where relevant, we will also apply holding orders to ensure further imports are referred for inspection to verify compliance.

Food safety notifications investigated in 2024

In 2024, we investigated 237 international food safety notifications due to evidence of the food being imported into Australia. Of these notifications, 21 were subject to follow up action. Table 12 lists these foods and the reason for notification.

Table 12 Food safety notifications investigated in 2024

Food	Reason for notification
Baby biscuits	contamination (foreign matter)
BBQ hot sauce	undeclared allergen (gluten)
Black vinegar	undeclared sulphites (sulphur dioxide)
Cooking oil	contamination (chemical)
Corn chips	undeclared allergen (gluten)
Energy drinks	novel food ingredient (citicoline)
Energy drinks	exceeded permitted levels (caffeine)
Energy drinks	novel food ingredient (citicoline)
Energy drinks	exceeded permitted levels (caffeine)
Fish ball with fish roe	undeclared allergen (egg)
Fish cake products	undeclared allergen (egg)
Frozen Acai products	microbial contamination (<i>Salmonella</i> , <i>Bacillus cereus</i>)
Gummies	unexpected toxicity
Hulled sesame seed	<i>Salmonella</i> contamination
Instant noodles	undeclared allergen (peanut)
Instant noodles	undeclared allergens (prawn, fish, milk and egg)
Mustard products	undeclared allergen (peanut)
Processed snack foods	unfit for human consumption (unidentified)
Shrimp chips	undeclared allergen (sulphites)
Soy sauce	undeclared allergens (gluten, soy, sulphites, wheat)
Tahini paste	<i>Salmonella</i> contamination

Source: DAFF, Imported Food

Appendix A: Analytical tests

Food group	Test
Caffeinated products	<ul style="list-style-type: none"> Label assessment
Cereal grains and products	<ul style="list-style-type: none"> Arsenic Lead
Coconut	<ul style="list-style-type: none"> <i>Salmonella</i>
Coconut products	Dairy allergen tests: <ul style="list-style-type: none"> Beta-lactoglobulin Casein Total milk
Dairy	Cheese: <ul style="list-style-type: none"> <i>Listeria monocytogenes</i> Dried milk <ul style="list-style-type: none"> <i>Salmonella</i> Raw milk cheese: <ul style="list-style-type: none"> Recognised Government Certification
Fruit and vegetables	<ul style="list-style-type: none"> Fruit and vegetable residue screen Lead <i>E coli</i> Fresh chilled or frozen berries and pomegranate arils: <ul style="list-style-type: none"> Food Safety Management Certificates
Hemp and hemp seed products	<ul style="list-style-type: none"> Total THC Cannabidiol
Herbs and spices	<ul style="list-style-type: none"> <i>Salmonella</i>
Honey	<ul style="list-style-type: none"> C4 Adulteration Moisture content Reducing sugar content
Human milk	<ul style="list-style-type: none"> Recognised Government Certification
Infant formula	<ul style="list-style-type: none"> <i>Salmonella</i> <i>Cronobacter</i>
Kava	<ul style="list-style-type: none"> Label assessment
Meat	<ul style="list-style-type: none"> <i>E coli</i> <i>Listeria monocytogenes</i> <i>Salmonella</i> Shiga toxin-producing <i>E coli</i> Cephalosporins Fluoroquinolones Virginiamycin Beef and beef products: <ul style="list-style-type: none"> Government certification for Bovine Spongiform Encephalopathy freedom
Peanut and pistachio products	<ul style="list-style-type: none"> Aflatoxin (peanut and pistachio products)
Cassava chips	<ul style="list-style-type: none"> Hydrocyanic acid

Food group	Test
Tofu, soy-bean curd, soymilk curd	<ul style="list-style-type: none"> • <i>Bacillus cereus</i>
Mini jelly cups containing konjac	<ul style="list-style-type: none"> • Not permitted
Prohibited plants and fungi	<ul style="list-style-type: none"> • Not permitted
Seafood	<ul style="list-style-type: none"> • Histamine • <i>Listeria monocytogenes</i> • Coagulase-positive staphylococci • <i>E. coli</i> • <i>Salmonella</i> • Paralytic shellfish poison (PSP) • Domoic acid • <i>Vibrio cholerae</i> • Fluoroquinolones • Malachite green • Nitrofurans • Quinolones
Seaweed	<ul style="list-style-type: none"> • Iodine • Inorganic arsenic
Sesame seeds and products	<ul style="list-style-type: none"> • <i>Salmonella</i>
Supplementary sports food	<ul style="list-style-type: none"> • Label assessment for substances not permitted

Glossary

Term	Definition
Agriculture Import Management System (AIMS)	Computer system that receives data on imported goods from the Integrated Cargo System (ICS) and processes entries for imported food and biosecurity purposes.
Australia New Zealand Food Standards Code	Details food standards applicable to food for human consumption in Australia. See the Food Standards Code .
batch	Food of a particular kind, made or packed in a distinct manner that may include one or more lots.
compliance agreement food	Food imported under a Food Import Compliance Agreement (FICA). FICAs offer food importers an alternative regulatory arrangement to inspection and testing of their products under the IFIS. This involves the department auditing an importer's existing documented food safety management system.
entry	Department of Home Affairs electronic document generated using the ICS identifying items imported within a single import declaration. An entry may contain one or more lines of food.
food	<p>Under section 3 of the <i>Imported Food Control Act 1992</i>,</p> <p>(1) Food includes:</p> <ul style="list-style-type: none"> (a) any substance or thing of a kind used, capable of being used, or represented as being for use, for human consumption (whether it is live, raw, prepared or partly prepared) (b) any substance or thing of a kind used, capable of being used, or represented as being for use, as an ingredient or additive in a substance or thing referred to in paragraph (a) (c) any substance used in preparing a substance or thing referred to in paragraph (a) (d) chewing gum or an ingredient or additive in chewing gum, or any substance used in preparing chewing gum (e) any substance or thing declared to be a food under a declaration in force under section 6 of the <i>Food Standards Australia New Zealand Act 1991</i>. <p>(It does not matter whether the substance, thing or chewing gum is in a condition fit for human consumption.)</p> <p>(2) However, food does not include a therapeutic good within the meaning of the <i>Therapeutic Goods Act 1989</i>.</p> <p>(3) To avoid doubt, food may include live animals and plants.</p>
FSANZ	Food Standards Australia New Zealand is an Australian Government authority responsible for developing food standards for Australia and New Zealand. FSANZ also advises the Department of Agriculture, Fisheries and Forestry on imported food that poses a medium or high risk to public health.
holding order	An order made under section 15 of the <i>Imported Food Control Act 1992</i> that increases the rate of inspection of a surveillance food that has failed an imported food inspection. This targets the specific food from the specific producer in a specific country at a rate of 100% of consignments.
Integrated Cargo System (ICS)	A computer system managed by the Department of Home Affairs for the movement of cargo into and out of Australia.
Imported Food Inspection Scheme (IFIS)	IFIS is established under the Imported Food Control Regulations 2019. It provides for the inspection of food at the border to monitor for safety and compliance with Australia's food standards.
inspection	Includes inspection (visual and label assessment) or inspection and analysis (samples taken and sent for analysis) as required.

Term	Definition
line	<p>Items of food being imported are recorded in the ICS as lines within the import entry. An import entry may consist of one or more lines of products.</p> <p>Lines are referred to the IFIS through electronic profiling within the ICS. Tests are applied to lines where required, based on the tariff code identifying the food.</p>
lot	A quantity of a food prepared or packed under the same conditions (ordinarily from a particular preparation or packing unit and during a particular time, ordinarily not exceeding 24 hours).
lot code	A unique code that identifies a lot (quantity of food) and can be used for recall purposes if necessary.
risk food	Food that is classified as risk food in the Imported Food Control Order 2019. This kind of food is referred to AIMS by the ICS for inspection at the rate of 100% of consignments. The rate is reduced in accordance with a history of compliance.
surveillance food	All other food not classified as risk food or compliance agreement food. This kind of food is randomly referred to AIMS by the ICS for inspection at the rate of 5% of consignments.