



Australian Government

Department of Agriculture, Fisheries and Forestry
Biosecurity

Imported Food Inspection Data

Report for the period January to June 2011

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GLOSSARY OF TERMS

AIMS	AQIS Import Management System, the computer system that processes entries for both Imported Foods and Quarantine purposes.
Australia New Zealand Food Standards Code	Contains food standards applicable to food for human consumption in Australia and available from the FSANZ website.
Entry	A Customs/Quarantine electronic document generated using the Australian Customs Service Integrated Cargo System. An entry may contain one or more lines / foods.
Food	Food includes: (a) any substance or thing of a kind used or capable of being used as food or drink by human beings; or (b) any substance or thing of a kind used or capable of being used as an ingredient or additive in, or substance used in the preparation of, a substance or thing referred to in paragraph (a); or (c) any other substance or thing that is prescribed; whether or not it is in a condition fit for human consumption, but does not include a therapeutic good within the meaning of the Therapeutic Goods Act 1989.
FSANZ	Food Standards Australia New Zealand, the agency responsible for developing food standards and administering the Australian New Zealand Food Standards Code. FSANZ conducts the food risk assessment and advises DAFF of those foods that pose a medium to high risk to human health and safety.
Holding Order	An order made under the Imported Food Control Act 1992 increasing the rate of inspection of a failing food. Targets the specific food from the specific manufacturer in a specific country at a rate of 100% of consignments. Usually in force until 5 consecutive shipments pass inspection
Imported Food Inspection Scheme	The inspection scheme established under the Imported Food Control Regulations 1993. Provides for inspection of food at the border for compliance to Australian standards.
Inspection	This term includes inspection (visual and label assessment), or inspection and analysis (samples taken and sent for analysis), as the case requires.
Line	When a broker lodges an import entry with the Australian Customs Service, they will list the items being imported on lines within the import entry. An import entry may consist of one line or many lines of products. As such it is not an indication of the number of import entries as an import entry may have multiple lines.
Lot	A quantity of a food prepared or packed under essentially the same conditions (ordinarily from a particular preparation or packing unit and during a particular time ordinarily not exceeding 24 hours).
Lot Code	Unique code which identifies a lot and can be used for recall purposes if necessary.
NATA	National Association of Testing Authorities
Risk Category Food	Foods that have been assessed by FSANZ as representing a medium to high potential risk to consumer health. Referred to AIMS by Customs for inspection at the rate of 100 % of imports.
Surveillance Category Foods	A general term for foods that are not identified by FSANZ as high to medium risk. Referred to AIMS by Customs for inspection at the rate of 5%.
Trans Tasman Mutual Recognition Arrangement	The Trans Tasman Mutual Recognition Arrangement is an arrangement between the Commonwealth, State and Territory Governments of Australia and the Government of New Zealand. It allows goods, including low risk foods, to be traded freely between New Zealand and Australia and enhances the freedom of individuals to work in both countries.

SUMMARY FOR JANUARY 2011 TO JUNE 2011

The data contained in this report was obtained from imported food inspection data for the period 1 January 2011 to 30 June 2011 and has been extracted from the AIMS database. The following is a summary of this information.

During this period:

- 7680 entries of imported food were referred for inspection under the Imported Food Inspection Scheme
- 12 647 lines of imported foods were inspected
- 47 746 tests were applied, including label and visual checks and broken down as follows
 - 17 053 label assessments were applied
 - 13 990 analytical tests were applied
 - 16 703 other tests were applied

More detailed analysis of data is provided based on the following:

- Commodity groups
- Country of origin
- Breakdown of inspection data into the tests applied and compliance rates

For more information about the terms used in this document, refer to the glossary of terms.

Brief explanation of the application of tests to imported food

The number of lines of food referred for inspection under the Imported Food Inspection Scheme and the number of tests applied to those lines of food may differ. This is because food subject to inspection is sampled and tested based on the following factors:

1. The number of batches and number of lots within each batch of food on the line referred for inspection; and
2. The number of tests to be applied to each sample of that food taken during the inspection process.

For example, one line of a cooked and processed meat product may be referred for inspection under the Imported Food Inspection Scheme. This line contains two batches of the product each with one lot. An officer will take one sample from each batch (ie. Two samples from this one line of product) and apply the microbiological tests relevant to this food, these being *E coli*, standard plate count, coagulase positive *Staphylococci*, *Listeria monocytogenes* and *Salmonella*. As a result, this one line of imported food has had two samples taken and five microbiological tests applied to each sample.

This will be reported as – number of lines: 1
- number of tests applied: 10

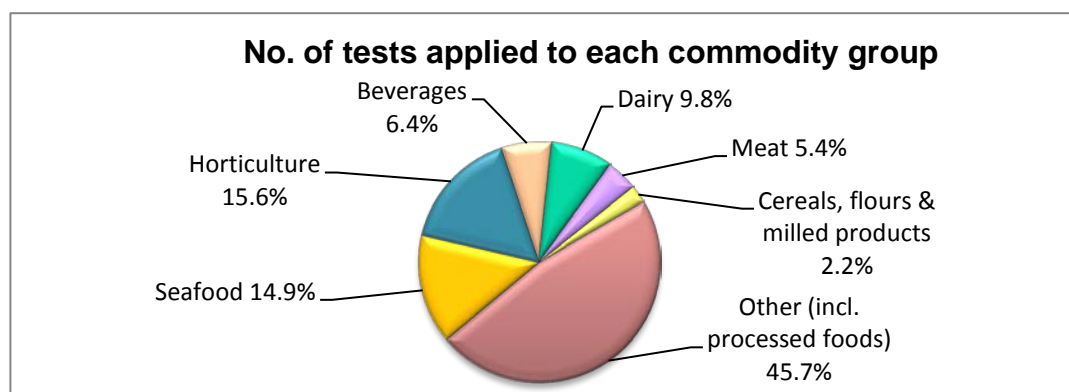
COMMODITY GROUPS – JANUARY 2011 TO JUNE 2011

The numbers of tests applied reflects those commodity groups with more risk foods and/or that are imported frequently as products imported frequently will have a higher representation under the inspection activity. It may also reflect where goods have previously failed and the inspection rate has increased to 100% until compliance has been demonstrated. **Note:** this data cannot be used to indicate volumes of trade.

Test data by broad commodity groups

- The single commodity that was subject to the most number of tests was horticulture which accounted for 15.6% of tests applied (Chart 1) under the Imported Food Inspection Scheme. Captured under this category are products tariffed as fresh and processed fruit and vegetables.
- Seafood was the next highest single commodity inspected and was subject to 14.9% of all tests applied to imported food under the Imported Food Inspection Scheme. This includes fresh, chilled, frozen and processed seafood products

CHART 1: Percentage of tests applied - by commodity group



Attachment 1 provides an overview of the analytical tests applied to the commodity groups and Attachment 2 provides a list of the tariff codes associated with each commodity grouping used for this report.

TABLE 1: Inspection and test data by broad commodity group

Commodity	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Horticulture	7466	7310 / 156	97.9
Seafood	7099	7025 / 74	99.0
Dairy	4671	4622 / 49	99.0
Beverages	3043	2887 / 156	99.0
Meat	2563	2553 / 10	99.6
Cereals, flours & milled products	1063	1044 / 19	98.2
Other (incl. processed foods)	21 841	21 297 / 544	97.5
Totals	47 746	46 738 / 1008	97.9

COUNTRY OF ORIGIN – JANUARY 2011 TO JUNE 2011

Under the Imported Food Inspection Scheme, no country was uniquely targeted for routine inspection of its food. Food is targeted for inspection based on its risk and/or frequency of importation.

The numbers of inspections reflect those countries that export more risk foods and/or export more regularly to Australia. Countries exporting to Australia more frequently will have a higher representation in inspection activity for food safety. **Note:** this data cannot be used to indicate volumes of food imported into Australia.

Countries in descending order, based on the number of lines inspected

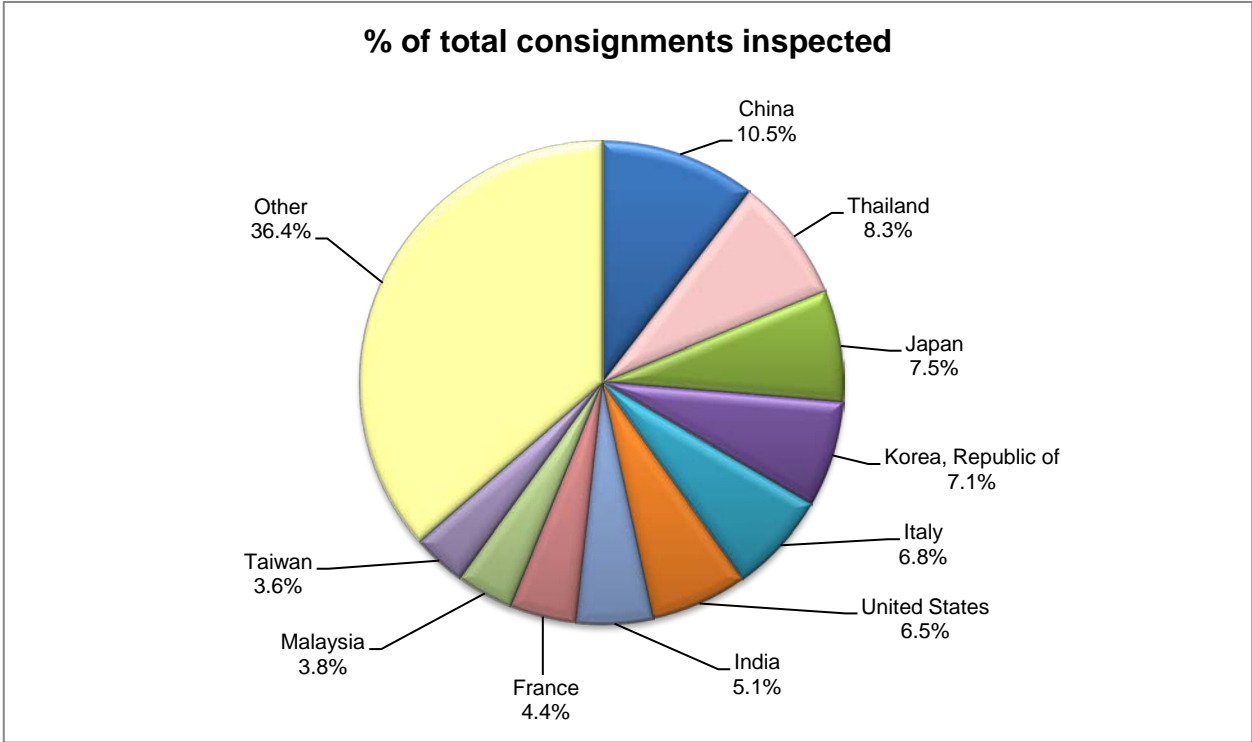
- The top three countries whose food was subject to the most inspections for the period January 2011 to June 2011 were China, Thailand and Japan.
- 63.6% of food inspections were on food from ten countries; the remaining 36.4% of food inspections were on food from 103 countries.
- The 'Australian Food Statistics' annual publication by the Department of Agriculture, Fisheries and Forestry indicates that a significant proportion of food imports are from New Zealand. However, under the Trans Tasman Mutual Recognition Arrangement (TTMRA), surveillance food from New Zealand is not subject to the *Imported Food Control Act 1992* and only risk food is inspected and represented in this report.

TABLE 2: Number of inspections by country of origin

Country	No. of lines inspected	% of total lines inspected
China	1323	10.5
Thailand	1054	8.3
Japan	953	7.5
Korea, Republic of	894	7.1
Italy	853	6.8
United States	823	6.5
India	645	5.1
France	561	4.4
Malaysia	484	3.8
Taiwan	452	3.6
Other	4605	36.4
Total 113 countries	12 647	100

For a detailed breakdown of all countries, please refer to attachment 3.

CHART 2: Percentage of inspections by country of origin



Further information about the top three countries is provided in the section outlining analytical test data.

TESTING DATA – JANUARY 2011 TO JUNE 2011

Broad breakdown of inspection data for the period January 2011 to June 2011

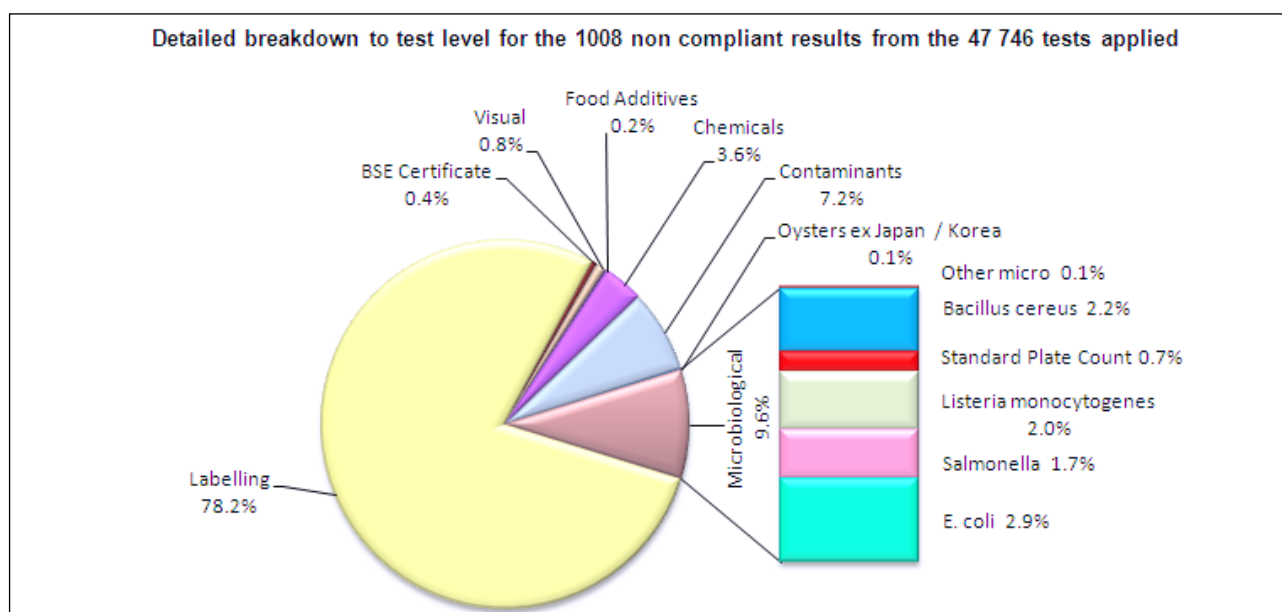
- 97.9% of all tests applied to imported food samples under the Imported Food Inspection Scheme complied with Australian standards for these tests.
- Incorrect labelling accounts for the majority of non-compliances (ie. 78.2% of failures are for labelling).
- When labelling non-compliances are removed from testing data, there is a 99.3% compliance rate for the analytical and other tests applied to imported food.

TABLE 3: Level of compliance for imported food

Test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Analytical	13 990	13 783 / 207	98.5
Labelling	17 053	16 265 / 788	95.4
Other	16 703	16 690 / 13	99.9
Total	47 746	46 738 / 1008	97.9

The next pie chart provides a more detailed breakdown of the 1008 non-compliant tests, with breakdown to each specific test and the proportion that each test contributed to the total of the non-compliant results.

CHART 3: Breakdown of the 1008 non-compliant test results



ANALYTICAL TESTING DATA – JANUARY 2011 TO JUNE 2011

Within the analytical test category, tests are grouped according to four main types: microbiological, chemical, contaminant and food additives. Each category is made up of several tests which are reported in detail in Tables 5, 6, 7 and 8.

Broad breakdown of analytical test data for the period January 2011 to June 2011

- Analytical tests results show there is a 98.5% compliance rate with the tests applied under the Imported Food Inspection Scheme.
- 207 of the 13 990 tests applied, failed against the standards (ie. 1.5% of tests applied failed). This next section discusses these failed results.

TABLE 4: Summary of compliance for analytical testing

Analytical test type	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Microbiological	6165	6069 / 96	98.4
Chemicals	3979	3943 / 36	99.1
Contaminants	3481	3408 / 73	97.9
Food Additives	365	363 / 2	99.5
Total	13 990	13 783 / 207	98.5

TABLE 5: Summary of compliance for microbiological tests applied

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)	Types of food
<i>E. coli</i>	1339	1310 / 29	97.8	Processed meats, water, seafood, and cheese
<i>Salmonella</i>	2456	2439 / 17	99.3	Processed meats, seafood, dried coconut, dried chilli and pepper, sesame seeds, cheese
<i>Listeria monocytogenes</i>	1224	1204 / 20	98.4	Cheese, ready-to-eat seafood, processed meats
Standard Plate Count	150	143 / 7	95.3	Cooked prawns
<i>Bacillus cereus</i>	639	617 / 22	96.6	Bean curd, tofu and pasta
<i>Vibrio cholerae</i>	84	84 / 0	100	Cooked prawns
Coagulase positive <i>Staphylococcus</i>	269	268 / 1	99.6	Processed meats and cooked prawns
pH	4	4 / 0	100	Fermented milk products
Total	6165	6069 / 96	98.4	

TABLE 6: Summary of compliance for chemical tests applied

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)	Types of food
Pesticides	3197	3173 / 24	99.2	Fruits, vegetables, honey, meats
Nitrofurans	44	44 / 0	100	Farmed prawns, honey
Ethylene chlorohydrin	339	330 / 9	97.3	Herbs and spices
Malachite Green	222	222 / 0	100	Farmed fish
Fluoroquinolones	157	154 / 3	98.1	Farmed fish & prawns
Chloramphenicol	8	8 / 0	100	Honey
Streptomycin	4	4 / 0	100	Honey
Sulphonamides	4	4 / 0	100	Honey
Tetracycline	4	4 / 0	100	Honey
Total	3979	3943 / 36	99.1	

TABLE 7: Summary of compliance for contaminant tests applied

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)	Types of food
Cadmium	596	592 / 4	99.3	Peanuts, leafy and tuber vegetables, wheat and rice
Aflatoxins	547	527 / 20	96.3	Nuts
Histamine	1109	1103 / 6	99.5	Fish
Lead	3	3 / 0	100	Dried dates and sultanas
Chloropropanols	117	117 / 0 (DCP)	100	Soy and oyster sauce
	118	117 / 1 (3MCPD)	99.2	
Erucic Acid	1	1 / 0	100	Vegetable oils
Domoic Acid	290	290 / 0	100	Bivalve molluscs
Hydrocyanic Acid	17	16 / 1	94.1	Cassava chips
Iodine	371	330 / 41	88.9	Seaweed (brown algae)
PSP Toxin	268	268 / 0	100	Bivalve molluscs
Iodine 131*	23	23 / 0	100	Vegetables
Caesium 134	9	9 / 0	100	Seaweed, seafood, fruit, vegetables and milk
Caesium 137	9	9 / 0	100	Seaweed, seafood, fruit, vegetables and milk
Sibutramine	2	2 / 0	100	Coffee and tea
Melamine	1	1 / 0	100	Foods for young children with minor dairy from China
Total	3481	3408 / 73	97.9	

**Iodine 131 testing of vegetables and Caesium 134 & 137 testing of seaweed, seafood, fruit, vegetables and milk from Japan was implemented in March 2011.*

TABLE 8: Summary of compliance for food additive tests applied

Food Additives	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)	Types of food
Sulphur Dioxide	175	175 / 0	100	Raw prawns, wine and preserved vegetables
Colours	190	188 / 2	98.9	Confectionery
Total	365	363 / 2	99.5	

OTHER TESTING DATA – JANUARY 2011 TO JUNE 2011

The types of tests that are included in the “other” category are visual inspections of the food and a check of the government to government certification for Bovine Spongiform Encephalopathy (BSE) free status for imports of beef and beef products.

TABLE 9: Summary of compliance for other testing of food

Other	No. of tests applied	No. of compliances / non-compliances	Compliance rate (%)
Oysters ex Japan / Korea*	2	1 / 1	50.0
Visual	16 070	16 062 / 8	99.9
BSE Certificate	631	627 / 4	99.4
Total	16 703	16 690 / 13	99.9

* Restrictions apply to the importation of oysters from Japan and Korea. More information is published in Imported Food Notice 52/04.

ANALYTICAL TESTING DATA FOR CHINA – JANUARY 2011 TO JUNE 2011

Food from China had the highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 10.5% of all food lines inspected. Further breakdown of these inspections by the types of tests applied are given in the following tables.

Summary of non-compliances for analytical testing

- Of the 1478 analytical tests applied to imported food from China, there were 26 non-compliances, giving a 98.2% compliance rate for tests applied.
- Chemical tests were the most frequently applied tests followed by tests for contaminants, microbiological and food additives.

TABLE 10: Summary of compliance for all types of analytical tests applied: China

Analytical test type	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Microbiological	403	396 / 7	98.3
Chemicals	562	553 / 9	98.4
Contaminants	443	433 / 10	97.7
Food Additives	70	70 / 0	100
Total	1478	1452 / 26	98.2

TABLE 11: Summary of compliance for microbiological testing: China

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
<i>E. coli</i>	31	31 / 0	100
<i>Salmonella</i>	206	206 / 0	100
<i>Listeria monocytogenes</i>	20	20 / 0	100
Standard Plate Count	31	26 / 5	83.9
<i>Bacillus cereus</i>	69	67 / 2	97.1
<i>Vibrio cholerae</i>	21	21 / 0	100
Coagulase positive <i>Staphylococcus</i>	25	25 / 0	100
Total	403	396 / 7	98.3

TABLE 12: Summary of compliance for chemical testing: China

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	448	439 / 9	98.0
Nitrofurans	10	10 / 0	100
Ethylene Chlorohydrin	78	78 / 0	100
Malachite Green	10	10 / 0	100
Fluoroquinolones	12	12 / 0	100
Chloramphenicol	4	4 / 0	100
Streptomycin	0	0 / 0	N/A
Sulphonamides	0	0 / 0	N/A
Tetracycline	0	0 / 0	N/A
Total	562	553 / 9	98.4

TABLE 13: Summary of compliance for contaminant testing: China

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	78	78 / 0	100
Aflatoxins	108	108 / 0	100
Histamine	28	28 / 0	100
Lead	1	1 / 0	100
Chloropropanols	13	13 / 0 (DCP)	100
	13	13 / 0 (3MCPD)	100
Iodine	61	51 / 10	83.6
Inorganic Arsenic	0	0 / 0	N/A
Domoic Acid	72	72 / 0	100
PSP Toxin	68	68 / 0	100
Melamine	1	1 / 0	100
Total	443	433 / 10	97.7

TABLE 14: Summary of compliance for food additive testing: China

Food Additives	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Sulphur Dioxide	16	16 / 0	100
Colours	54	54 / 0	100
Total	70	70 / 0	100

TABLE 15: Summary of compliance for other testing of food: China

Other	No. of tests applied	No. of compliances / non-compliances	Compliance rate (%)
Visual	1621	1620 / 1	99.9
BSE Certificate	2	2 / 0	100
Total	1623	1622 / 1	99.9

ANALYTICAL TESTING DATA FOR THAILAND – JANUARY 2011 TO JUNE 2011

In the period January 2011 to June 2011, food from Thailand had the second highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 8.3% of all food lines inspected. Further breakdown of the types of tests applied are given in the following tables.

Summary of non-compliances for analytical testing

- Of the 972 analytical tests applied to imported food from Thailand, there were 2 non-compliances, giving a 99.8% compliance rate for tests applied.
- Contaminant tests were the most frequently applied tests followed by tests for chemicals, microbiological and food additives.

TABLE 16: Summary of compliance for all types of analytical tests applied: Thailand

Analytical test type	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Microbiological	183	182 / 1	99.5
Chemicals	331	330 / 1	99.7
Contaminants	448	448 / 0	100
Food Additives	10	10 / 0	100
Total	972	970 / 2	99.8

TABLE 17: Summary of compliance for microbiological testing: Thailand

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
<i>E. coli</i>	4	4 / 0	100
<i>Salmonella</i>	48	48 / 0	100
<i>Listeria monocytogenes</i>	6	6 / 0	100
Standard Plate Count	28	27 / 1	96.4
<i>Bacillus cereus</i>	55	55 / 0	100
<i>Vibrio cholerae</i>	20	20 / 0	100
Coagulase positive <i>Staphylococcus</i>	22	22 / 0	100
pH	0	0	N/A
Total	183	182 / 1	99.5

TABLE 18: Summary of compliance for chemical testing: Thailand

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	302	301 / 1	99.7
Nitrofurans	8	8 / 0	100
Ethylene Chlorohydrin	13	13 / 0	100
Malachite Green	1	1 / 0	100
Fluoroquinolones	7	7 / 0	100
Chloramphenicol	0	0	N/A
Streptomycin	0	0	N/A
Sulphonamides	0	0	N/A
Tetracycline	0	0	N/A
Total	331	330 / 1	99.7

TABLE 19: Summary of compliance for contaminant testing: Thailand

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	74	74 / 0	100
Aflatoxins	23	23 / 0	100
Histamine	302	302 / 0	100
Lead	0	0	N/A
Chloropropanols	18	18 / 0 (DCP)	100
	18	18 / 0 (3MCPD)	100
Erucic Acid	0	0 / 0	N/A
Hydrocyanic Acid	0	0 / 0	N/A
Domoic Acid	7	7 / 0	100
PSP Toxin	6	6 / 0	100
Total	448	448 / 0	100

TABLE 20: Summary of compliance for food additive testing: Thailand

Food Additives	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Sulphur Dioxide	3	3 / 0	100
Colours	7	7 / 0	100
Total	10	10 / 0	100

TABLE 21: Summary of compliance for other testing of food: Thailand

Other	No. of tests applied	No. of compliances / non-compliances	Compliance rate (%)
Visual	1284	1284 / 0	100
BSE Certificate	16	16 / 0	100
Total	1300	1300 / 0	100

ANALYTICAL TESTING DATA FOR JAPAN – JANUARY 2011 TO JUNE 2011

In the period January 2011 to June 2011, food from Japan had the third highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 7.5% of all food lines inspected. Further breakdown of the types of tests applied are given in the following tables.

Summary of non-compliances for analytical testing

- Of the 910 analytical tests applied to imported food from Japan, there were 21 non-compliances, giving a 97.7% compliance rate for tests applied.
- Contaminant tests were the most frequently applied test followed by tests for microbiological, chemical and food additives.

TABLE 22: Summary of compliance for all types of analytical tests applied: Japan

Analytical test type	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Microbiological	240	239 / 1	99.6
Chemicals	228	228 / 0	100
Contaminants	435	415 / 20	95.4
Food Additives	7	7 / 0	100
Total	910	889 / 21	97.7

TABLE 23: Summary of compliance for Microbiological testing: Japan

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
<i>E. coli</i>	12	12 / 0	100
<i>Salmonella</i>	135	135 / 0	100
<i>Listeria monocytogenes</i>	51	50 / 1	98.0
Standard Plate Count	1	1 / 0	100
<i>Bacillus cereus</i>	39	39 / 0	100
<i>Vibrio cholerae</i>	0	0	N/A
Coagulase positive <i>Staphylococcus</i>	2	2 / 0	100
pH	0	0	N/A
Total	240	239 / 1	99.6

TABLE 24: Summary of compliance for chemical testing: Japan

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	189	189 / 0	100
Nitrofurans	2	2 / 0	100
Ethylene Chlorohydrin	9	9 / 0	100
Malachite Green	18	18 / 0	100
Fluoroquinolones	10	10 / 0	100
Chloramphenicol	0	0	N/A
Streptomycin	0	0	N/A
Sulphonamides	0	0	N/A
Tetracycline	0	0	N/A
Total	228	228 / 0	100

TABLE 25: Summary of compliance for contaminant testing: Japan

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	12	9 / 3	75.0
Aflatoxins	5	5 / 0	100
Histamine	95	95 / 0	100
Lead	0	0	N/A
Chloropropanols	29	29 (DCP)	100
	29	29 (3MCPD)	100
Erucic Acid	0	0	N/A
Domoic Acid	54	54 / 0	100
PSP Toxin	42	42 / 0	100
Iodine	128	111 / 17	86.7
Iodine 131	23	23 / 0	100
Caesium 134	9	9 / 0	100
Caesium 137	9	9 / 0	100
Total	435	415 / 20	95.4

TABLE 26: Summary of compliance for food additive testing: Japan

Food Additives	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Sulphur Dioxide	1	1 / 0	100
Colours	6	6 / 0	100
Total	7	7 / 0	100

TABLE 27: Summary of compliance for other testing of food: Japan

Other	No. of tests applied	No. of compliances / non-compliances	Compliance rate (%)
Visual	1097	1097 / 0	100
BSE Certificate	0	0	N/A
Total	1097	1097 / 0	100

ATTACHMENT 1: GUIDE TO THE TYPES OF ANALYTICAL TESTS APPLIED TO FOOD GROUPS

Food group	Risk / Surveillance category test	Analytical test
Meat	Risk	BSE government certification <i>Coagulase positive Staph</i> <i>E. coli</i> <i>Listeria monocytogenes</i> <i>Salmonella</i>
	Surveillance	Pesticide screen
Seafood	Risk	Histamine <i>Listeria monocytogenes</i> <i>Coagulase positive Staph</i> <i>E. coli</i> <i>Salmonella</i> Standard plate count Paralytic shellfish poison Domoic acid
	Surveillance	Histamine Malachite green Nitrofurans Fluoroquinolones Sulphur dioxide
Vegetables	Risk	<i>Salmonella</i> (Sesame seeds) Inorganic arsenic (Hijiki seaweed) Iodine (Seaweed (brown algae))
	Surveillance	Pesticide screen Cadmium Sulphur dioxide <i>Salmonella</i> Erucic acid (Canola oils) <i>B. cereus</i>

Food group	Risk / Surveillance category test	Analytical test
Fruit	Surveillance	Pesticide screen Lead Sulphur dioxide
Nuts and nut products	Risk	<i>Salmonella</i> Aflatoxin
	Surveillance	Aflatoxin
Herbs and spices	Risk	<i>Salmonella</i>
	Surveillance	<i>Salmonella</i> Ethylene chlorohydrins
Dairy foods	Risk	<i>Listeria monocytogenes</i> <i>Salmonella</i> <i>E. coli</i> Melamine
	Surveillance	Pesticide screen <i>Salmonella</i> <i>E. coli</i> pH test
Egg and egg products	Surveillance	<i>Salmonella</i>
Honey	Surveillance	Pesticide screen Chloramphenicol Nitrofurans Streptomycin Tetracycline Sulphonamides
Fruit juices	Surveillance	Pesticide screen
Water	Surveillance	<i>E. coli</i>
Other beverages	Surveillance	Sulphur dioxide
Confectionery	Surveillance	Colour screen
Sauces	Surveillance	Chloropropanols (Soy sauces)

ATTACHMENT 2: GUIDE TO THE TARIFF CODES INCLUDED IN EACH FOOD GROUP

The following table indicates those tariff codes which fall within each commodity grouping used for this report. For more information on tariff codes, please refer to the Australia Customs and Border Protection Service website at <http://www.customs.gov.au/tariff/tariff2012.asp>

Commodity group	Tariff code	Commodity group	Tariff code
Meat	0201 – 02120 0504 1601 - 1602	Cereals	1001 – 1008 1101 - 1109
Seafood	0302 – 0307 1603 – 1605	Horticulture	0701 – 0714 0801 – 0814 0904 – 0910 1201 – 1208 1210 – 1212 1801 - 1802
Dairy	0401 – 0406	Other	0410 0901 - 0903 1301 – 1302 1501 – 1504 1506 – 1517 1520 – 1521 1701 – 1704 1803 – 1806 1901 – 1905 2001 – 2008 2101 - 2106 2209 2501 3501 – 3503 3505 3507
Eggs	0407 - 0408		
Honey	0409		
Beverages	2009 2201 - 2208		

ATTACHMENT 3: BREAKDOWN OF INSPECTIONS FOR ALL COUNTRIES

Country	No. of unique lines inspected	Country	No. of unique lines inspected	Country	No. of unique lines inspected
China	1323	Israel	36	Slovakia, Slovak Republic	4
Thailand	1054	Russian Federation	33	Georgia	3
Japan	953	Iran, Islamic Republic of	28	Colombia	3
Korea, Republic of	894	United Arab Emirates	24	Tanzania, United Republic Of	3
Italy	853	Macedonia	24	Costa Rica	3
United States	823	Bangladesh	22	El Salvador	3
India	645	Myanmar	21	Cambodia	2
France	561	Bulgaria	21	Tonga	2
Malaysia	484	Austria	19	Finland	2
Taiwan	452	Norway	19	Montenegro	2
New Zealand	382	Cyprus	18	Malta	2
Indonesia	335	Syrian Arab Republic	17	Luxembourg	2
United Kingdom	330	Argentina	15	Cote d'Ivoire	2
Vietnam	268	Ghana	15	Samoa	2
Germany	222	Egypt	15	Estonia	2
Philippines	214	Papua New Guinea	15	Solomon Islands	2
Spain	177	Portugal	14	Sudan	2
Sri Lanka	170	Ecuador	10	Namibia	1
Netherlands	163	Guatemala	10	Korea, Democratic People's Republic of	1
Hong Kong	162	Ethiopia	10	Zimbabwe	1
Singapore	161	Nigeria	9	Guyana	1
South Africa	144	Jordan	8	Uruguay	1
Switzerland	129	Nepal	8	Macau	1
Denmark	123	Moldova, Republic of	7	Guinea	1
Canada	108	Hungary	7	Honduras	1
Greece	107	Bolivia	7	Bermuda	1
Belgium	97	Ukraine	6	Nicaragua	1
Turkey	90	Bosnia And Herzegovina	6	Kenya	1
Croatia (Hrvatska)	75	Swaziland	6	Panama	1
Poland	75	Saudi Arabia	6	Venezuela	1
Mexico	73	Slovenia	5	Mauritius	1
Fiji	69	Returned Aust. goods	5	Yugoslavia	1
Pakistan	69	Cuba	5	Tunisia	1
Lebanon	67	Czech Republic	5	Madagascar	1
Brazil	60	Morocco	5	Reunion	1
Peru	46	Lithuania	5		
Sweden	46	Lao, Peoples Democratic Republic	4		
Ireland	44	Serbia and Montenegro	4		
Chile	42	Serbia	4		