Australian Government
Department of Agriculture, Fisheries and Forestry

Imported Food Inspection Data

Report for the period July 2012 to December 2012

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Glossary of terms

AIMS
The computer system that receives data on imported goods from the Integrated Cargo System (ICS) and 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.

Batch
Batch means food of a particular kind made or packed in a distinct manner which may include one or more lots.

Entry
A Customs and Border Protection Services electronic document generated using the ICS. 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 surveillance food that has failed an imported food inspection. Targets the specific food from the specific manufacturer in a specific country at a rate of 100% of consignments.

Imported Food Inspection Scheme
The inspection scheme established under the *Imported Food Control Regulations 1993*. Provides for inspection of food at the border to assess importer compliance with sourcing food that meets Australian food 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
Items of food being imported are recorded within the ICS as lines within the import entry. An import entry may consist of one line or many lines of products.

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 the ICS for inspection at the rate of 100% of imports, reducing with a history of good compliance.

Surveillance Category Foods
All other foods not classified as risk category foods. Referred to AIMS by the ICS for inspection at the rate of five per cent of consignments.

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 foods, to be traded freely between New Zealand and Australia and enhances the freedom of individuals to work in both countries.

Imported Food Inspection Scheme

Foods imported into Australia are subject to requirements under the *Quarantine Act 1908* to address quarantine concerns and the *Imported Food Control Act 1992* to monitor importers' compliance with sourcing food that meets Australia's food standards. Both Acts are administered by the Department of Agriculture, Fisheries and Forestry (DAFF). Quarantine requirements must first be met before food standards are considered.

To monitor importers' compliance with sourcing food that meets Australia's food standards, DAFF operates a risk based border inspection scheme – the Imported Food Inspection Scheme.

Food Standards Australia New Zealand (FSANZ), within the Department of Health and Ageing portfolio, develops and maintains the Australia New Zealand Food Standards Code (the Code). The Code lists Australia's food standards requirements such as contaminants (e.g. microbiological, chemical), additives, labelling and genetically modified foods as well as production and processing standards.

FSANZ provides advice to DAFF on the foods that pose a medium to high risk to public health. DAFF classifies these foods as 'risk category foods' under the inspection scheme, and classifies all other foods as surveillance category foods.

To identify which foods are of interest, and the rate at which they should be referred (i.e. whether at 100% or five per cent of consignments), DAFF applies electronic profiles in the Australian Customs and Border Protection Service Integrated Cargo System. Once food is referred, the DAFF information management system applies relevant tests and inspection rates on the basis of the risk of the food and for some foods, the compliance history of the producer and supplier.

When an imported food fails at inspection, follow up action is undertaken such as requiring treatment of the food to bring it into compliance, destruction or export. Additionally, subsequent imports of the same food are subject to inspection at the rate of 100% of consignments until a history of compliance is again demonstrated.

Further information on the Imported Food Inspection Scheme is available from the DAFF website.

Food Import Compliance Agreement (FICA) notifications

FICAs offer food importers an alternative regulatory arrangement to inspection and testing of their products under the Imported Food Inspection Scheme. FICAs are an assurance based regulatory arrangement undertaken through formal recognition and audit of an importer's documented food safety management system by DAFF. Importers under a FICA must report non-compliant analytical test results to DAFF who will consider what further action is required.

During the reporting period (July 2012 to December 2012), there were 5 non-compliances reported to DAFF. The importer's documented food management systems managed these foods through implementing appropriate corrective action in consultation with DAFF.

Further information on Food Import Compliance Agreements is available on the DAFF website.

Summary for July 2012 to December 2012

The data contained in this report was obtained from imported food inspection data for the period 1 July 2012 to 31 December 2012 and has been extracted from the AIMS database. The following is a summary of this information.

During this period:

- 9795 entries of imported food were referred for inspection under the Imported Food Inspection Scheme
- 16 136 lines of imported foods were inspected
- 59 264 tests were applied, including label and visual checks and broken down as follows:

    - 20 458 label assessments were applied
    - 17 906 analytical tests were applied
    - 20 900 other tests were applied (refer to page 13 for a breakdown of 'other' tests)

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: 1

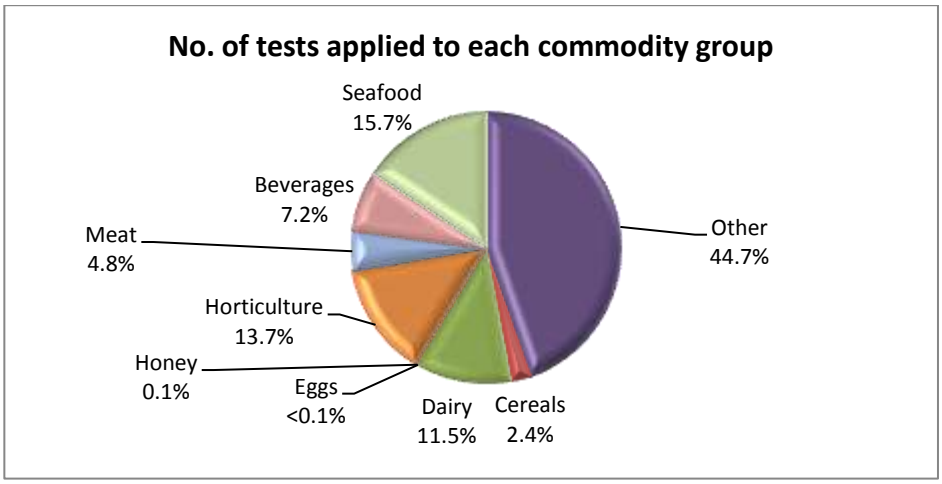
Commodity groups – July 2012 to December 2012

While risk category foods are specifically targeted for inspection, surveillance category foods are subject to random inspection at the rate of 5% of consignments. The numbers of tests applied reflects this approach with those commodity groups that contain more risk foods and/or that are imported more 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 seafood which accounted for 15.7% of tests applied (Chart 1) under the Imported Food Inspection Scheme. Captured under this category are products tariffed as fresh, chilled, frozen and processed seafood.
- Horticulture was the next highest single commodity inspected and was subject to 13.7% of all tests applied to imported food under the Imported Food Inspection Scheme. This includes fresh and processed fruit and vegetables.

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	8121	8016 / 105	98.7
Seafood	9276	9171 / 105	98.9
Dairy	6806	6729 / 77	98.9
Beverages	4279	4158 / 121	97.2
Meat	2822	2814 / 8	99.7
Cereals, flours & milled products	1399	1387 / 12	99.1
Honey	40	40 / 0	100
Eggs	8	8 / 0	100
Other (incl. processed foods)	26 513	26 049 / 464	98.2
Totals	**59 264**	**58 372 / 892**	**98.5**

Country of origin – July 2012 to December 2012

Under the Imported Food Inspection Scheme, food is targeted for inspection based on its risk and/or frequency of importation. Generally the country of origin for food is not targeted under the routine inspection activity, but there are exceptions to this such as where a food has failed inspection.

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

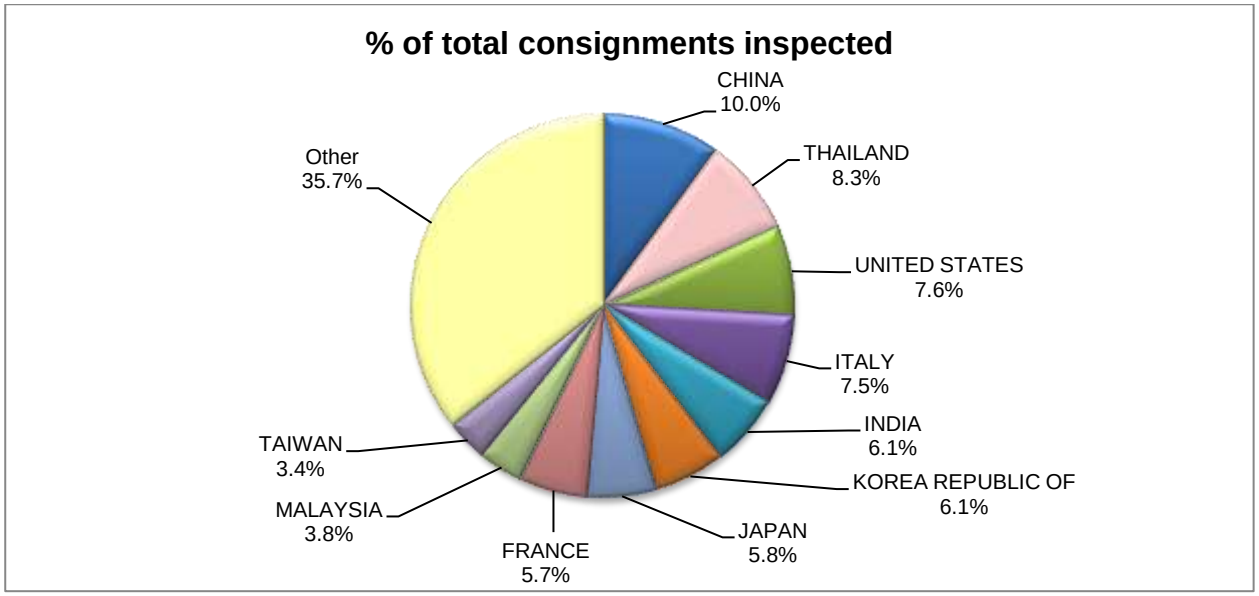
- The top three countries whose food was subject to the most inspections for the period July to December 2012 were China, Thailand and the United States.
- 64.3% of food inspections were on food from ten countries; the remaining 35.7% of food inspections were on food from 106 countries.
- The 'Australian 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), most foods from New Zealand are not subject to the *Imported Food Control Act 1992* and not inspected under the Imported Food Inspection Scheme.

Table 2: Number of inspections by country of origin

Country	No. of lines inspected	% of total lines inspected
China	1614	10.0
Thailand	1337	8.3
United States	1223	7.6
Italy	1220	7.5
India	982	6.1
Korea (Republic of)	976	6.1
Japan	942	5.8
France	919	5.7
Malaysia	611	3.8
Taiwan	554	3.4
Other	5758	35.7
Total 116 countries	**16 136**	

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 – July 2012 to December 2012

Broad breakdown of inspection data for the period July 2012 to December 2012

- 98.5% 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 (i.e. 63.7% of failures are for labelling).
- When labelling non-compliances are removed from testing data, there is a 99.2% compliance rate for the analytical and other tests applied to imported food.

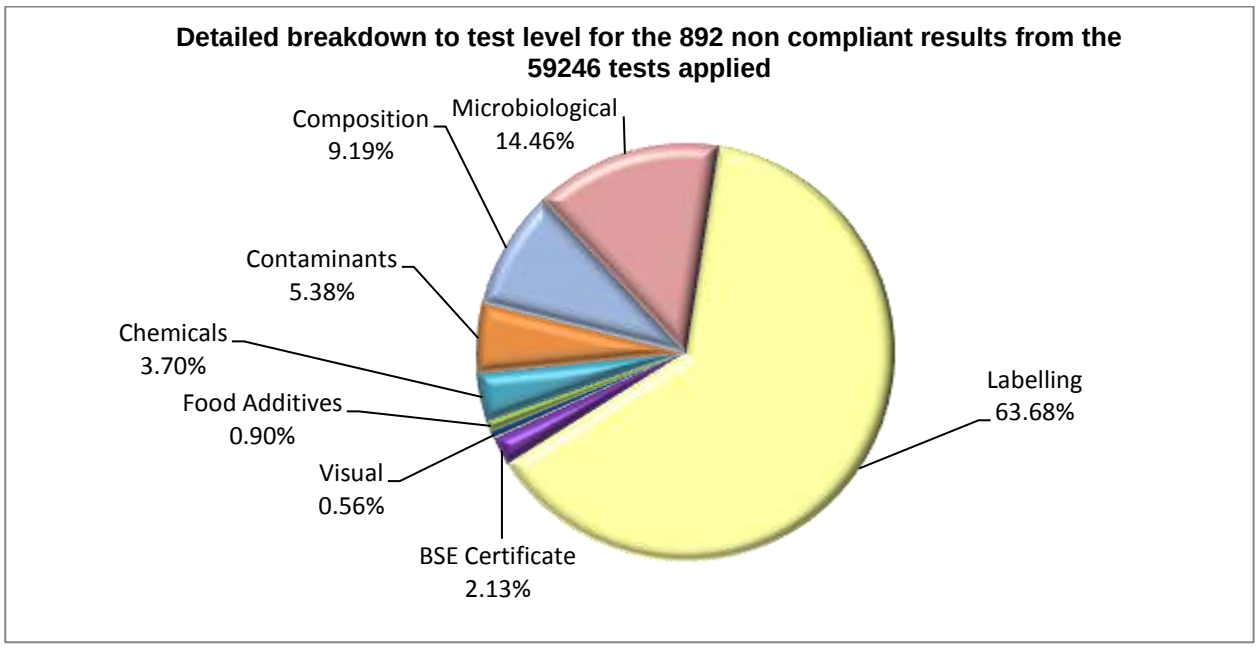
Table 3: Level of compliance for imported food

Test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Analytical	17 906	17 688 / 218	98.8
Labelling	20 458	19890 / 568	97.2
Other	20 900	20 794 / 106	99.5
Total	**59 264**	**58 372 / 892**	**98.5**

The test group 'Other' comprises of BSE certificate assessments, visual assessments, composition assessments and oysters from restricted regions.

The next pie chart provides a more detailed breakdown of the 685 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 892 non-compliant test results



Analytical testing data

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 July 2012 to December 2012

- Analytical tests results show there is a 98.8% compliance rate with the tests applied under the Imported Food Inspection Scheme.
- 218 of the 17 906 analytical tests applied failed against the standards (ie. 1.2% 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	8835	8706 / 129	98.5
Chemicals	4521	4488 / 33	99.3
Contaminants	4062	4014 / 48	98.8
Food Additives	488	480 / 8	98.4
Total	**17 906**	**17 688 / 218**	**98.8**

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
E. coli	1799	1744 / 55	96.9	Processed meats, water, seafood, and cheese
Salmonella	3745	3724 / 21	99.4	Processed meats, seafood, dried coconut, dried chilli and pepper, sesame seeds, cheese
Listeria monocytogenes	1841	1816 / 25	98.6	Cheese, ready-to-eat seafood, processed meats
Standard Plate Count	273	257 / 16	94.1	Cooked prawns
Bacillus cereus	560	551 / 9	98.4	Bean curd, tofu and pasta
Vibrio cholerae	181	180 / 1	99.4	Cooked prawns
Coagulase positive *Staphylococcus*	432	430 / 2	99.5	Processed meats and cooked prawns
pH	4	4 / 0	100	Fermented milk products
Total	**8835**	**8706 / 129**	**98.5**	

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	3673	3657 / 16	99.6	Fruits, vegetables, honey, meats
Nitrofurans	45	45 / 0	100	Farmed prawns, honey
Ethylene chlorohydrin	431	420 / 11	97.4	Herbs and spices
Malachite Green	153	152 / 1	99.3	Farmed fish
Fluoroquinolones	203	198 / 5	97.5	Farmed fish & prawns
Chloramphenicol	4	4 / 0	100	Honey
Streptomycin	4	4 / 0	100	Honey
Sulphonamides	4	4 / 0	100	Honey
Tetracycline	4	4 / 0	100	Honey
Total	**4521**	**4488 / 33**	**99.3**	

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	709	707 / 2	99.7	Peanuts, leafy and tuber vegetables, wheat and rice
Aflatoxins	554	541 / 13	97.7	Nuts
Histamine	1444	1429 / 15	99.0	Fish
Lead	20	19 / 1	95.0	Dried dates and sultanas
Chloropropanols	130 130	130 / 0 (DCP) 130 / 0 (3MCPD)	100 100	Soy and oyster sauce
Inorganic Arsenic	2	1 / 1	50.0	Vegetables (seaweed)
Domoic Acid	280	280 / 0	100	Bivalve molluscs
Hydrocyanic Acid	18	12 / 6	66.7	Cassava chips
Iodine	173	163 / 10	94.2	Seaweed (brown algae)
PSP Toxin	274	274 / 0	100	Bivalve molluscs
Caesium 134	164	164 / 0	100	Seaweed, seafood, fruit, vegetables and milk
Caesium 137	164	164 / 0	100	Seaweed, seafood, fruit, vegetables and milk
Total	**4062**	**4014 / 48**	**98.8**	

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	229	226 / 3	98.7	Raw prawns, wine and preserved vegetables
Colours	259	254 / 5	98.1	Confectionery
Total	**488**	**480 / 8**	**98.4**	

Other testing data – July 2012 to December 2012

The types of tests that are included in the "other" category are visual inspections of the food, assessment of the government to government certification for Bovine Spongiform Encephalopathy (BSE) free status for imports of beef and beef products, composition assessments and assessment of oysters from restricted regions.

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*	0	0 / 0	N/A
Visual**	19 951	19 946 / 5	99.9
BSE Certificate	696	677 / 19	97.3
Composition	253	171 / 82	67.6
Total	**20 900**	**20 794 / 106**	**99.5**

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

***Visual assessment involves an officer visually inspecting the goods to ensure they do not pose a risk to human health. Under the Act, food poses a risk to public health if it "contains any other contaminant or constituent that may be dangerous to human health" or "it has been manufactured or transported under conditions which render it dangerous or unfit for human consumption".*

Analytical testing data for China

In the period July 2012 to December 2012, food from China had the highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 10% 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 1863 analytical tests applied to imported food from China, there were 19 non-compliances, giving a 99.0% compliance rate for tests applied.
- Microbiological tests were the most frequently applied tests followed by tests for chemical, contaminant and food additive content.

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	600	594 / 6	99.0
Chemicals	568	563 / 5	99.1
Contaminants	564	558 / 6	98.9
Food Additives	131	129 / 2	98.5
Total	**1863**	**1844 / 19**	**99.0**

Table 11: Summary of compliance for microbiological testing: China

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
E. coli	38	38 / 0	100
Salmonella	336	334 / 2	99.4
Listeria monocytogenes	17	17 / 0	100
Standard Plate Count	48	47 / 1	97.9
Bacillus cereus	71	69 / 2	97.2
Vibrio cholerae	44	44 / 0	100
Coagulase positive *Staphylococcus*	46	45 / 1	97.8
Total	**600**	**594 / 6**	**99.0**

Table 12: Summary of compliance for chemical testing: China

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	447	442 / 5	98.9
Nitrofurans	8	8 / 0	100
Ethylene Chlorohydrin	73	73 / 0	100
Malachite Green	13	13 / 0	100
Fluoroquinolones	19	19 / 0	100
Chloramphenicol	2	2 / 0	100
Streptomycin	2	2 / 0	100
Sulphonamides	2	2 / 0	100
Tetracycline	2	2 / 0	100
Total	**568**	**563 / 5**	**99.1**

The main pesticide that was found to have exceeded the Australian maximum residue limits was Chlorpyrifos in horticulture products.

Table 13: Summary of compliance for contaminant testing: China

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	88	87 / 1	98.9
Aflatoxins	94	94 / 0	100
Histamine	53	53 / 0	100
Lead	7	6 / 1	85.7
Chloropropanols	22 22	22 / 0 (DCP) 22 / 0 (3MCPD)	100 100
Iodine	28	24 / 4	85.7
Inorganic Arsenic	1	1 / 0	100
Caesium 134	0	0 / 0	N/A
Caesium 137	0	0 / 0	N/A
Domoic Acid	125	125 / 0	100
PSP Toxin	124	124 / 0	100
Total	**564**	**558 / 6**	**98.9**

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	29	29 / 0	100
Colours	102	100 / 2	98.0
Total	**131**	**129 / 2**	**98.5**

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

Other	No. of tests applied	No. of compliances / non-compliances	Compliance rate (%)
Visual	1963	1963 / 0	100
BSE Certificate	5	2 / 3	40.0
Composition	14	7 / 7	50.0
Total	**1982**	**1972 / 10**	**99.5**

Analytical testing data for Thailand

In the period July 2012 to December 2012, 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 1375 analytical tests applied to imported food from Thailand, there were 4 non-compliances, giving a 99.7% compliance rate for tests applied.
- Contaminant tests were the most frequently applied tests followed by tests for microbiological, chemical and food additive content.

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	390	389 / 1	99.7
Chemicals	380	379 / 1	99.7
Contaminants	595	593 / 2	99.7
Food Additives	10	10 / 0	100
Total	**1375**	**1371 / 4**	**99.7**

Table 17: Summary of compliance for microbiological testing: Thailand

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
E. coli	3	3 / 0	100
Salmonella	114	114 / 0	100
Listeria monocytogenes	21	21 / 0	100
Standard Plate Count	61	60 / 1	98.4
Bacillus cereus	66	66 / 0	100
Vibrio cholerae	62	62 / 0	100
Coagulase positive *Staphylococcus*	63	63 / 0	100
pH	0	0 / 0	N/A
Total	**390**	**389 / 1**	**99.7**

Table 18: Summary of compliance for chemical testing: Thailand

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	354	353 / 1	99.7
Nitrofurans	1	1 / 0	100
Ethylene Chlorohydrin	18	18 / 0	100
Malachite Green	3	3 / 0	100
Fluoroquinolones	4	4 / 0	100
Chloramphenicol	0	0 / 0	N/A
Streptomycin	0	0 / 0	N/A
Sulphonamides	0	0 / 0	N/A
Tetracycline	0	0 / 0	N/A
Total	**380**	**379 / 1**	**99.7**

The pesticide found that exceeded the Australian maximum residue limits was Chlorpyrifos in horticulture products.

Table 19: Summary of compliance for contaminant testing: Thailand

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	80	80 / 0	100
Aflatoxins	38	37 / 1	97.4
Histamine	425	424 / 1	99.8
Lead	0	0 / 0	N/A
Chloropropanols	14 14	14 / 0 (DCP) 14 / 0 (3MCPD)	100 100
Iodine	1	1 / 0	100
Hydrocyanic Acid	0	0 / 0	N/A
Domoic Acid	12	12 / 0	100
PSP Toxin	11	11 / 0	100
Total	**595**	**593 / 2**	**99.7**

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	2	2 / 0	100
Colours	8	8 / 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	1574	1574 / 0	100
BSE Certificate	24	24 / 0	100
Composition	1	0 / 1	0
Total	**1599**	**1598 / 1**	**99.9**

Analytical testing data for the United States

In the period July 2012 to December 2012, food from the United States had the third highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 7.6% 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 1142 analytical tests applied to imported food from the United States, there were 2 non-compliances, giving a 99.8% compliance rate for tests applied.
- Chemical tests were the most frequently applied test followed by tests for microbiological, contaminants and food additive content.

Table 22: Summary of compliance for all types of analytical tests applied: United States

Analytical test type	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Microbiological	309	309 / 0	100
Chemicals	554	553 / 1	99.8
Contaminants	239	239 / 0	100
Food Additives	40	39 / 1	97.5
Total	**1142**	**1140 / 2**	**99.8**

Table 23: Summary of compliance for Microbiological testing: United States

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
E. coli	54	54 / 0	100
Salmonella	146	146 / 0	100
Listeria monocytogenes	49	49 / 0	100
Standard Plate Count	16	16 / 0	100
Bacillus cereus	11	11 / 0	100
Vibrio cholerae	0	0 / 0	N/A
Coagulase positive *Staphylococcus*	31	31 / 0	100
pH	2	2 / 0	100
Total	**309**	**309 / 0**	**100**

Table 24: Summary of compliance for chemical testing: United States

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	534	534 / 0	100
Nitrofurans	4	4 / 0	100
Ethylene Chlorohydrin	4	3 / 1	75.0
Malachite Green	1	1 / 0	100
Fluoroquinolones	3	3 / 0	100
Chloramphenicol	2	2 / 0	100
Streptomycin	2	2 / 0	100
Sulphonamides	2	2 / 0	100
Tetracycline	2	2 / 0	100
Total	**554**	**553 / 1**	**99.8**

Table 25: Summary of compliance for contaminant testing: United States

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	75	75 / 0	100
Aflatoxins	119	119 / 0	100
Histamine	26	26 / 0	100
Lead	1	1 / 0	100
Chloropropanols	0 0	0 (DCP) 0 (3MCPD)	N/A N/A
Domoic Acid	9	9 / 0	100
PSP Toxin	9	9 / 0	100
Hydrocyanic Acid	0	0 / 0	N/A
Total	**239**	**239 / 0**	**100**

Table 26: Summary of compliance for food additive testing: United States

Food Additives	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Sulphur Dioxide	0	0 / 0	N/A
Colours	40	39 / 1	97.5
Total	**40**	**39 / 1**	**97.5**

Table 27: Summary of compliance for other testing of food: United States

Other	No. of tests applied	No. of compliances / non-compliances	Compliance rate (%)
Visual	1679	1678 / 1	99.9
BSE Certificate	20	20 / 0	100
Composition	34	24 / 10	70.6*
Total	**1733**	**1722 / 11**	**99.4**

*Due to differing additive standards between the United States and Australia, the majority of composition failures for food from the United States are for non permitted additives, in particular additive E127 (erythrosine) and caffeine, in confectionary products and soft drinks.

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 *Coagulase positive Staph* *E. coli* *Listeria monocytogenes* *Salmonella*
	Surveillance	Pesticide screen
Seafood	Risk	Histamine *Listeria monocytogenes* *Coagulase positive Staph* *E. coli* *Salmonella* Standard plate count Paralytic shellfish poison Domoic acid
	Surveillance	Histamine Malachite green Nitrofurans Fluoroquinolones Sulphur dioxide
Vegetables	Risk	*Salmonella* (Sesame seeds) Inorganic arsenic (Hijiki seaweed) Iodine (Seaweed (brown algae))
	Surveillance	Pesticide screen Cadmium Sulphur dioxide *Salmonella* Erucic acid (Canola oils) *B. cereus*
Fruit	Surveillance	Pesticide screen Lead Sulphur dioxide
Nuts and nut products	Risk	*Salmonella* Aflatoxin
	Surveillance	Aflatoxin
Herbs and spices	Risk	*Salmonella*
	Surveillance	*Salmonella* Ethylene chlorohydrins
Dairy foods	Risk	*Listeria monocytogenes* *Salmonella* *E. coli* Melamine
	Surveillance	Pesticide screen *Salmonella* *E. coli* pH test
Egg and egg products	Surveillance	*Salmonella*

Food group	Risk / Surveillance category test	Analytical test
Honey	Surveillance	Pesticide screen Chloramphenicol Nitrofurans Streptomycin Tetracycline Sulphonamides
Fruit juices	Surveillance	Pesticide screen
Water	Surveillance	*E. coli*
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.

Commodity group	Tariff code
Meat	0201 – 0212 0504 1601 - 1602
Seafood	0302 – 0307 1603 – 1605
Dairy	0401 – 0406
Eggs	0407 - 0408
Honey	0409
Beverages	2009 2201 - 2208
Cereals	1001 – 1008 1101 - 1109
Horticulture	0701 – 0714 0801 – 0814 0904 – 0910 1201 – 1208 1210 – 1212 1801 – 1802
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

Attachment 3: Breakdown of inspections for all countries

Country	No of lines inspected
China	1614
Thailand	1337
United States	1223
Italy	1220
India	982
Korea Republic of	976
Japan	942
France	919
Malaysia	611
Taiwan	554
United Kingdom	482
Indonesia	410
Vietnam	410
Germany	315
Spain	295
New Zealand	267
Philippines	256
Netherlands	237
Singapore	222
Sri Lanka	215
Denmark	195
South Africa	191
Greece	176
Belgium	141
Hong Kong	135
Canada	120
Turkey	119
Mexico	109
Switzerland	109
Lebanon	98
Poland	90
Fiji	80
Pakistan	63
Ireland	61
Israel	61
Sweden	57
Chile	55
Norway	49
Croatia	46
Peru	42
Brazil	40
Bulgaria	31
Macedonia	31
Iran Islamic Republic Of	30
Bangladesh	29
Myanmar	27
Portugal	27
United Arab Emirates	25

Country	No of lines inspected
Serbia	23
Maldives	22
Syrian Arab Republic	19
Austria	18
Russian Federation	18
Australia	17
Egypt	15
Hungary	15
Argentina	14
Cyprus	14
French Polynesia	12
Colombia	11
Nigeria	9
Czech Republic	8
Nepal	8
Papua New Guinea	8
Bolivia	7
Costa Rica	7
Guatemala	7
Lithuania	7
Slovenia	7
Ukraine	7
Finland	6
Ghana	6
Jordan	6
Latvia	6
Namibia	6
Saudi Arabia	6
Vanuatu	6
Cambodia	5
Ecuador	5
Ethiopia	5
Nicaragua	5
Tanzania United Republic of	5
Zimbabwe	5
Bosnia and Herzegovina	4
Malta	4
Tonga	4
El Salvador	3
Honduras	3
Seychelles	3
Swaziland	3
Uruguay	3
Bahamas	2
Barbados	2
Cuba	2
Jamaica	2
Kenya	2
Oman	2
Samoa	2
Serbia and Montenegro	2

Country	No of lines inspected
Slovakia Slovak Republic	2
Afghanistan	1
Bahrain	1
Cote Divoire	1
Djibouti	1
Dominican Republic	1
Guyana	1
Luxembourg	1
Madagascar	1
Mauritius	1
Morocco	1
Panama	1
Romania	1
Trinidad and Tobago	1
Tunisia	1
Uganda	1
Yugoslavia	1