Australian Government
Australian Quarantine and Inspection Service

Imported Food Inspection Data

Report for the period January to June 2008

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DEPARTMENT OF AGRICULTURE, FISHERIES AND FORESTRY

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GLOSSARY OF TERMS

AIMS	*AQIS Import Management System*, the AQIS computer system that processes entries for both Imported Foods and Quarantine purposes.
Analytical tests	These are analytical tests that are carried out by a laboratory on a sample of food taken during an inspection of imported food. They include microbiological, chemical, contaminant and food additive tests.
AQIS	Australian Quarantine and Inspection Service, an operating group within the Department of Agriculture, Fisheries and Forestry – Australia (DAFF). AQIS is responsible for a range of regulatory functions in areas such as quarantine, food imports and exports.
The Code	The Australia New Zealand Food Standards Code which 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.
Holding Order	A legal document provided for in the *Imported Food Control Act 1992* (the Act). Use of a Holding Order increases the rate of inspection of a failing food until subsequent imports demonstrate compliance with the requirements of the Act. (Usually in force until 5 consecutive shipments pass inspection)
Imported Food Inspection Scheme	The Imported Food Inspection Scheme is administered by AQIS and inspects foods at various rates based upon the risk to human health and safety associated with that food. FSANZ conducts the food risk assessment and advises AQIS of those foods that pose a medium to high risk to human health and safety. The legal basis for the inspection of imported food on arrival to Australia is the *Imported Food Control Act 1992*.

Inspection	This term includes inspection (visual and label assessment), or inspection and analysis (samples taken and sent for analysis), as the case requires.
Label assessment	AQIS will assess the labelling applied to imported food at each inspection. Labels are assessed against specific requirements in the Australia New Zealand Food Standards Code.
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
Other tests	These are tests of food that do not involve laboratory analysis. This term covers the visual assessment (but not label) of the food and an assessment of the government to government certification regarding the bovine spongiform encephalopathy status for the beef and beef product in the food.
Risk Category Food	Foods that have been assessed by FSANZ as representing a medium to high potential risk to consumer health. Referred to AQIS by Customs for inspection at the rate of 100 % of imports.
Surveillance Category Foods	A general term for foods that are either Active Surveillance Category or Random Surveillance Category foods under the Imported Food Inspection Scheme.
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 2008 TO JUNE 2008

The data contained in this report was obtained from imported food inspection data for the period 1 January 2008 to 30 June 2008 and has been extracted from the AQIS Import Management System (AIMS) database. The following is a summary of this information.

During this period:

- 12 552 entries of imported food were referred to AQIS for inspection under the Imported Food Inspection Scheme
- 10 566 lines of imported foods were inspected
- 39 190 tests were applied, including label and visual checks and broken down as follows
  - 13 301 label assessments were applied
  - 12 255 analytical tests were applied
  - 13 634 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. AQIS 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

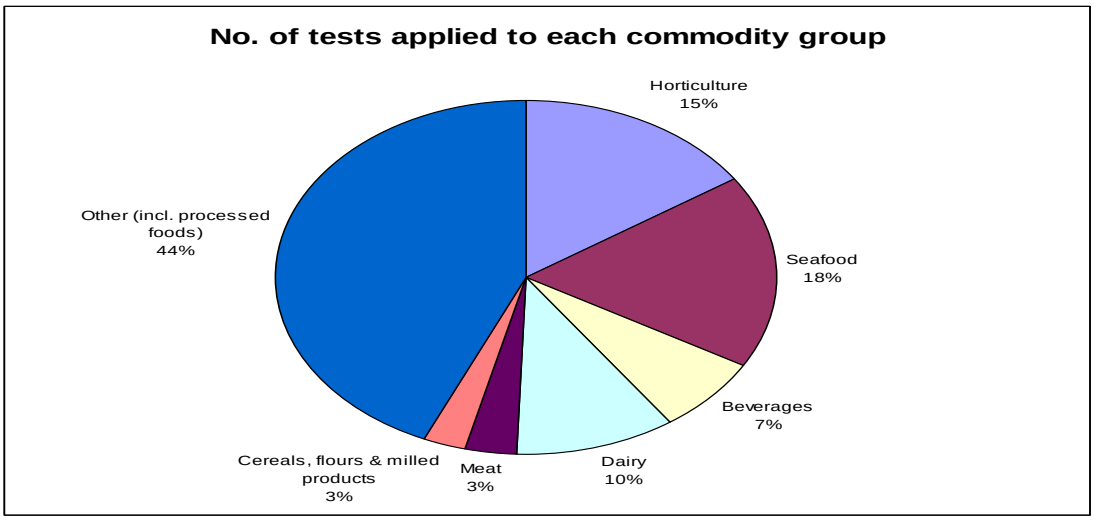
COMMODITY GROUPS – JANUARY 2008 TO JUNE 2008

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 seafood which accounted for 18% 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 products.
- Horticulture was the next highest single commodity inspected and was subject to 15.4% 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	6043	5879 / 164	97.3
Seafood	7057	6934 / 123	98.3
Beverages	2734	2658 / 76	97.2
Dairy	4028	3989 / 39	99.0
Meat	1299	1294 / 5	99.6
Cereals, flours & milled products	1076	1043 / 33	96.9
Other (incl. processed foods)	16 953	16 408 / 545	96.8
Totals	39 190	38 205 / 985	97.5

COUNTRY OF ORIGIN - JANUARY 2008 TO JUNE 2008

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 exception to this rule is where food has failed inspection and a holding order is raised which targets the specific food from the specific manufacturer in a specific country at a rate of 100% of consignments.

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 AQIS 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

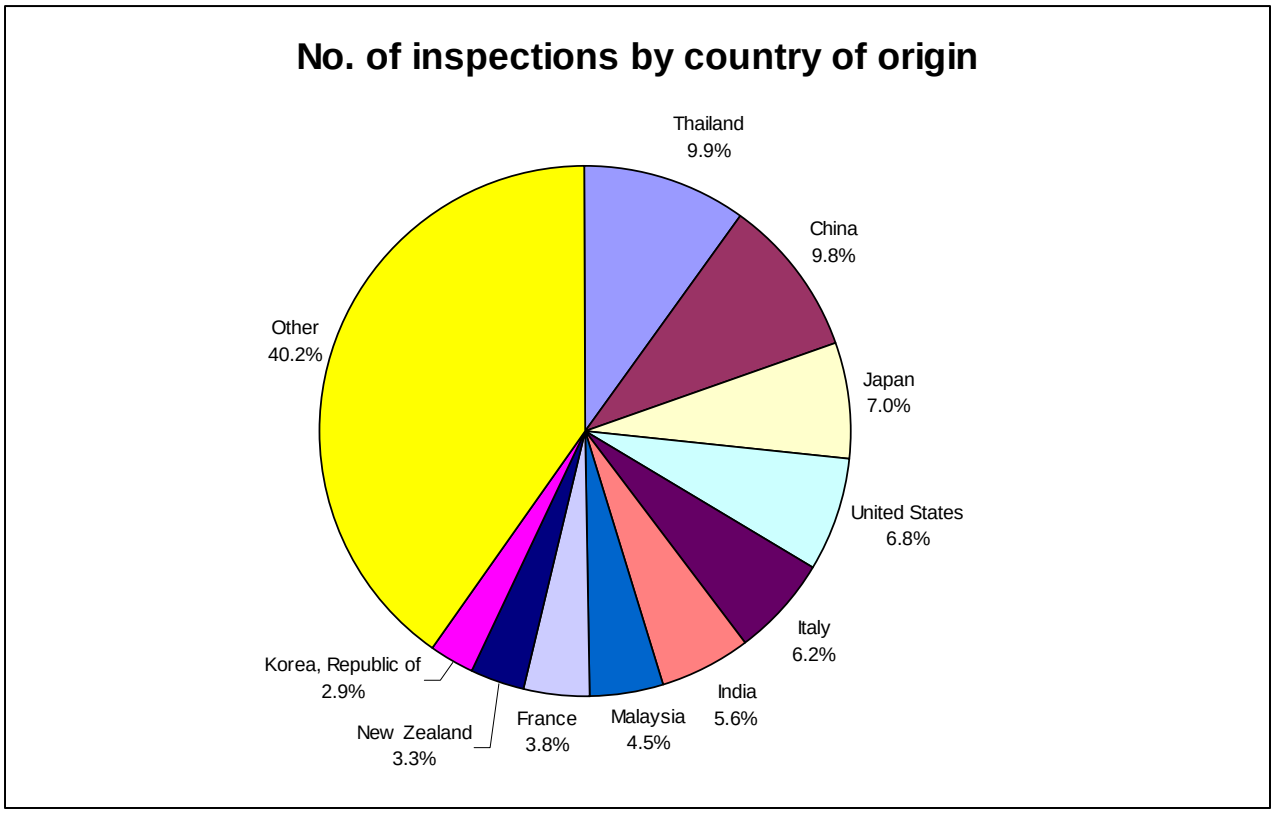
- The top three countries whose food was subject to the most inspections for the period January 2008 to June 2008 were Thailand, China and Japan.
- 60% of food inspections were on food from ten countries; the remaining 40% of food inspections were on food from 94 countries.
- The 'Australian Food Statistics' 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), random and active 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.
- As the majority of food imported from New Zealand is not inspected, no further analysis will be carried out on foods of New Zealand origin as the inspection data is not indicative of all food imported.

TABLE 2: Number of inspections by country of origin

Country	No. of lines inspected	% of total lines inspected
Thailand	1051	9.9
China	1036	9.8
Japan	736	7.0
United States	719	6.8
Italy	654	6.2
India	593	5.6
Malaysia	475	4.5
France	400	3.8
New Zealand	345	3.3
Korea, Republic of	305	2.9
Other	4252	40
Total 109 countries	**10 566**	**100**

For a detailed breakdown of all countries included under 'Other', 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 2008 TO JUNE 2008

Broad breakdown of inspection data for the period January 2008 – June 2008

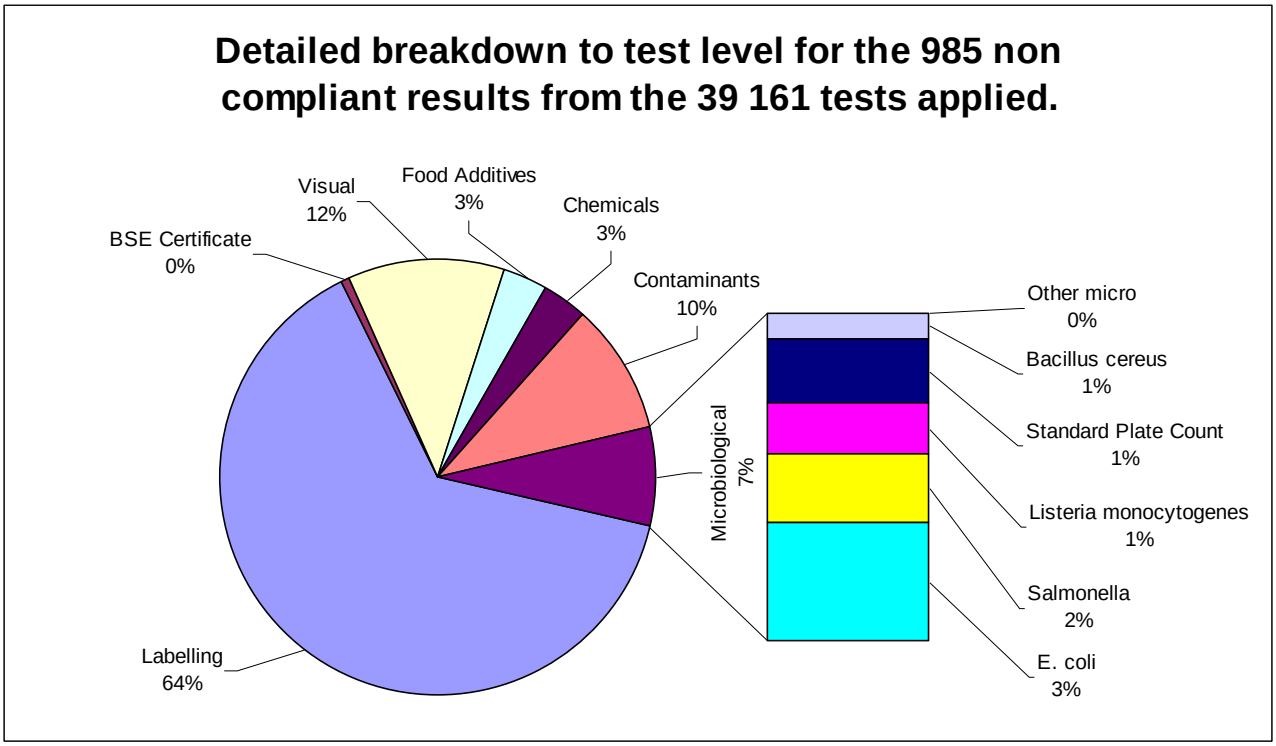
- 97.5% of all tests applied to imported food samples under the Imported Food Inspection Scheme complied with Australian standards for these tests.
- Incorrect labelling accounts for the majority of non-compliances (ie. 64.4% of failures are for labelling).
- When labeling non-compliances are removed from testing data, there is a 99.1% 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	12 228	11 997 / 231	98.1
Labelling	13 301	12 667 / 634	95.2
Other	13 632	13 512 / 120	99.1
Total	**39 161**	**38 176 / 985**	**97.5**

The next pie chart provides a more detailed breakdown of the 985 non-compliant tests, with breakdown to each specific test and the proportion that each test contributed to the 985 non-compliant results.

CHART 3: Breakdown of the 985 non-compliant test results



ANALYTICAL TESTING DATA - JANUARY 2008 TO JUNE 2008

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 2008 – June 2008

- Analytical tests results show there is a 98.1% compliance rate with the tests applied by AQIS under the Imported Food Inspection Scheme.
- 231 of the 12 255 tests applied, failed against the Code (ie. 1.9% of tests applied failed). This next section discusses these 231 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	4363	4291 / 72	98.3
Chemicals	4382	4351 / 31	99.3
Contaminants	2210	2114 / 96	95.7
Food Additives	1273	1241 / 32	97.5
Total	**12 228**	**11 997 / 231**	**98.1**

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	901	875 / 26	97.1	Processed meats, water based beverages and cheese
Salmonella	1675	1660 / 15	99.1	Processed meats, cooked prawns and dried coconut
Listeria monocytogenes	741	730 / 11	98.5	Smoked salmon, cheese and ham
Standard Plate Count	288	274 / 14	95.1	Processed meats
Bacillus cereus	385	379 / 6	98.4	Pasta and tofu
Vibrio cholerae	114	114 / 0	100	Cooked prawns
Coagulase positive Staphylococcus	259	259 / 0	100	Processed meats and cooked prawns
pH	0	0	N/A	Fermented milk products
Total	**4363**	**4291 / 72**	**98.3**	

Changes to previous microbiological testing from the last reporting period (July 07- Dec 07):

- The *Salmonella* and *Coagulase positive Staphylococcus* tests were removed from risk surveillance for pig meat.

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	2933	2911 / 22	99.2	Fruit, vegetables and meat
Nitrofurans	316	316 / 0	100	Farmed prawns
Ethylene Chlorohydrin	285	279 / 6	97.9	Herbs and spices
Malachite Green	119	116 / 3	97.5	Farmed fish
Fluoroquinolones	543	543 / 0	100	Farmed fish & prawns
Quinolones	24	24 / 0	100	Farmed prawns
Penicillin	116	116 / 0	100	Farmed fish
Chloramphenicol	13	13 / 0	100	Honey
Streptomycin	11	11 / 0	100	Honey
Sulphonamides	11	11 / 0	100	Honey
Tetracycline	11	11 / 0	100	Honey
Total	**4382**	**4351 / 31**	**99.3**	

Changes to previous chemical testing from the last reporting period (July 07- Dec 07):

- Testing for quinolones and penicillin was removed from random surveillance.

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	457	434 / 23	95.0	Peanuts, leafy and tuber vegetables, wheat and rice
Aflatoxins	409	359 / 50	87.8	Nuts
Histamine	995	972 / 23	97.7	Fish
Lead	5	5 / 0	100	Dried dates and sultanas
Chloropropanols	106 106	106 / 0 (DCP) 106 / 0 (3MCPD)	100 100	Soy and oyster sauce
Erucic Acid	0	0	N/A	Vegetable oils
Domoic Acid	66	66 / 0	100	Oysters
PSP Toxin	66	66 / 0	100	Oysters
Total	**2210**	**2114 / 96**	**95.7**	

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	181	179 / 2	99	Raw prawns, wine and preserved vegetables
Colours	1092	1062 / 30	97.3	Confectionery
Total	**1273**	**1241 / 32**	**97.5**	

OTHER TESTING DATA - JANUARY 2008 TO JUNE 2008

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 (%)
Visual	13 178	13 061 / 117	99.1
BSE Certificate	454	451 / 3	99.3
Total	**13 632**	**13 512 / 120**	**99.1**

ANALYTICAL TESTING DATA FOR THAILAND – JANUARY 2008 TO JUNE 2008

Food from Thailand had the highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 9.9% 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 1171 analytical tests applied to imported food from Thailand, there were 27 non-compliances, giving a 97.7% 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: Thailand

Analytical test type	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Microbiological	173	172 / 1	99.4
Chemicals	554	542 / 12	97.8
Contaminants	425	414 / 11	97.4
Food Additives	19	17 / 2	89.5
Total	**1171**	**1145 / 26**	**97.8**

TABLE 11: Summary of compliance for microbiological testing: Thailand

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
E. coli	17	17 / 0	100
Salmonella	53	52 / 1	98.1
Listeria monocytogenes	16	16 / 0	100
Standard Plate Count	20	20 / 0	100
Bacillus cereus	34	34 / 0	100
Vibrio cholerae	16	16 / 0	100
Coagulase positive Staphylococcus	17	17 / 0	100
Staphylococcus enterotoxin	0	0	N/A
pH	0	0	N/A
Total	**173**	**172 / 1**	**99.4**

TABLE 12: Summary of compliance for chemical testing: Thailand

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	433	421 / 12	97.2
Nitrofurans	44	44 / 0	100
Ethylene Chlorohydrin	22	22 / 0	100
Malachite Green	5	5 / 0	100
Fluoroquinolones	46	46 / 0	100
Quinolones	4	4 / 0	100
Penicillin	0	0	N/A
Chloramphenicol	0	0	N/A
Streptomycin	0	0	N/A
Sulphonamides	0	0	N/A
Tetracycline	0	0	N/A
Total	**554**	**542 / 12**	**97.8**

TABLE 13: Summary of compliance for contaminant testing: Thailand

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	98	89 / 9	90.8
Aflatoxins	26	26 / 0	100
Histamine	277	275 / 2	99.3
Lead	0	0	N/A
Chloropropanols	8	8 / 0 (DCP)	100
	8	8 / 0 (3MCPD)	100
Erucic Acid	0	0	N/A
Domoic Acid	4	4 / 0	100
PSP Toxin	4	4 / 0	100
Total	**425**	**414 / 11**	**97.4**

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

Food Additives	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Sulphur Dioxide	9	7 / 2	77.8
Colours	10	10 / 0	100
Total	**19**	**17 / 2**	**89.5**

ANALYTICAL TESTING DATA FOR CHINA – JANUARY 2008 TO JUNE 2008

In the period January 2008 to June 2008, food from China had the second highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 9.8% 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 1625 analytical tests applied to imported food from China, there were 32 non-compliances, giving a 98% compliance rate for tests applied.
- Tests for chemicals were the most frequently applied tests followed by tests for microbiological, food additives and contaminants.

TABLE 15: 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	431	431 / 0	100
Chemicals	607	606 / 1	99.8
Contaminants	290	259 / 31	89.3
Food Additives	297	297 / 0	100
Total	**1625**	**1593 / 32**	**98.0**

TABLE 16: Summary of compliance for microbiological testing: China

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
E. coli	19	19 / 0	100
Salmonella	168	168 / 0	100
Listeria monocytogenes	6	6 / 0	100
Standard Plate Count	61	61 / 0	100
Bacillus cereus	67	67 / 0	100
Vibrio cholerae	56	56 / 0	100
Coagulase positive Staphylococcus	54	54 / 0	100
pH	0	0	N/A
Total	**431**	**431 / 0**	**100**

TABLE 17: Summary of compliance for chemical testing: China

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	371	370 / 1	99.7
Nitrofurans	92	92 / 0	100
Ethylene Chlorohydrin	30	30 / 0	100
Malachite Green	18	18 / 0	100
Fluoroquinolones	72	72 / 0	100
Quinolones	2	2 / 0	100
Penicillin	12	12 / 0	100
Chloramphenicol	4	4 / 0	100
Streptomycin	2	2 / 0	100
Sulphonamides	2	2 / 0	100
Tetracycline	2	2 / 0	100
Total	**607**	**606 / 1**	**99.8**

TABLE 18: Summary of compliance for contaminant testing: China

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	74	67 / 7	90.5
Aflatoxins	126	102 / 24	81.1
Histamine	27	27 / 0	100
Lead	3	3 / 0	100
Chloropropanols	22 22	22 / 0 (DCP) 22 / 0 (3MCPD)	100 100
Erucic Acid	0	0	N/A
Domoic Acid	8	8 / 0	100
PSP Toxin	8	8 / 0	100
Total	**290**	**259 / 31**	**89.3**

TABLE 19: Summary of compliance for food additive testing: China

Food Additives	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Sulphur Dioxide	27	27 / 0	100
Colours	270	270 / 0	100
Total	**297**	**297 / 0**	**100**

ANALYTICAL TESTING DATA FOR JAPAN – JANUARY 2008 TO JUNE 2008

In the period January 2008 to June 2008, food from Japan had the third highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 7% 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 523 analytical tests applied to imported food from Japan, there were 4 non-compliances, giving a 99.2% compliance rate for tests applied.
- Tests for contaminants (eg. heavy metals) were the most frequently applied followed by tests for microbiological, chemicals and food additives.

TABLE 20: 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	150	148 / 2	98.7
Chemicals	146	146 / 0	100
Contaminants	166	164 / 2	98.8
Food Additives	61	61 / 0	100
Total	**523**	**519 / 4**	**99.2**

Table 21: Summary of compliance for Microbiological testing: Japan

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
E. coli	5	5 / 0	100
Salmonella	60	59 / 1	98.3
Listeria monocytogenes	53	52 / 1	98.1
Standard Plate Count	6	6 / 0	100
Bacillus cereus	20	20 / 0	100
Vibrio cholerae	2	2 / 0	100
Coagulase positive Staphylococcus	4	4 / 0	100
Staphylococcus enterotoxin	0	0	N/A
pH	0	0	N/A
Total	**150**	**148 / 2**	**98.7**

Table 22: Summary of compliance for chemical testing: Japan

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	119	119 / 0	100
Nitrofurans	8	8 / 0	100
Ethylene Chlorohydrin	6	6 / 0	100
Malachite Green	1	1 / 0	100
Fluoroquinolones	8	8 / 0	100
Quinolones	0	0	N/A
Penicillin	4	4 / 0	100
Chloramphenicol	0	0	N/A
Streptomycin	0	0	N/A
Sulphonamides	0	0	N/A
Tetracycline	0	0	N/A
Total	**146**	**146 / 0**	**100**

Table 23: Summary of compliance for contaminant testing: Japan

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	9	7 / 2	77.8
Aflatoxins	3	3 / 0	100
Histamine	114	114 / 0	100
Lead	0	0	N/A
Chloropropanols	16 16	16 / 0 (DCP) 16 / 0 (3MCPD)	100 100
Erucic Acid	0	0	N/A
Domoic Acid	4	4 / 0	100
PSP Toxin	4	4 / 0	100
Total	**166**	**164 / 2**	**98.8**

Table 24: 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	60	60 / 0	100
Total	**61**	**61 / 0**	**100**

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

Food group	Risk / Random category test	Analytical test
Meat	Risk	BSE government certification *Coagulase positive Staph* *E. coli* *Listeria monocytogenes* *Salmonella* Standard plate count
	Random	Pesticide screen
Seafood	Risk	Histamine *Listeria monocytogenes* *Coagulase positive Staph* *E. coli* *Salmonella* Standard plate count Paralytic shellfish poison Domoic acid
	Random	Histamine Malachite green Nitrofurans, Fluoroquinolones Sulphur dioxide

Food group	Risk / Random category test	Analytical test
Vegetables	Risk	*Salmonella* (Sesame seeds) Inorganic arsenic (Hijiki seaweed)
	Random	Pesticide screen Cadmium Sulphur dioxide *Salmonella* Erucic acid (oils) *B cereus*
Fruit	Random	Pesticide screen Lead Sulphur dioxide
Nuts and nut products	Risk	*Salmonella* Aflatoxin
	Random	Aflatoxin
Herbs and spices	Risk	*Salmonella*
	Random	*Salmonella* Ethylene chlorohydrin
Dairy foods	Risk	*Listeria monocytogenes*

Food group	Risk / Random category test	Analytical test
		Salmonella *E. coli*
	Random	Pesticide screen *Salmonella* *E coli* pH test
Egg and egg products	Random	*Salmonella*
Honey	Random	Pesticide screen Chloramphenicol Nitrofurans Streptomycin Tetracycline Sulphonamides
Fruit juices	Random	Pesticide screen
Water	Random	*E coli*
Other beverages	Random	Sulphur dioxide
Confectionery	Random	Colour screen
Sauces	Random	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 infromation on tariff codes, please refer to the Australia Customs Service website at http://www.customs.gov.au/site/page.cfm?u=4273.

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 'OTHER' COUNTRIES

Country	No. of unique lines inspected	Country	No. of unique lines inspected	Country	No. of unique lines inspected
Taiwan	300	Macedonia	18	Armenia	1
Indonesia	292	Bangladesh	17	Cyprus	1
United kingdom	271	Russian Federation	15	El Salvador	1
Vietnam	253	Myanmar	12	Georgia	1
Germany	210	Papua New Guinea	12	Iceland	1
Philippines	210	United Arab Emirates	11	Lithuania	1
Singapore	196	Serbia & Montenegro	10	Malawi	1
Netherlands	192	Ethiopia	8	Mozambique	1
South Africa	178	Slovakia Slovak Republic	8	Palestinian Territory	1
Sri Lanka	148	Swaziland	8	Panama	1
Denmark	147	Bolivia	7	Puerto Rico	1
Spain	136	Cuba	7	Saint Lucia	1
Hong Kong	118	Czech Republic	7	Samoa	1
Belgium	106	Namibia	7	Serbia	1
Turkey	99	Syrian Arab Republic	7	Seychelles	1
Canada	92	Colombia	6	Sierra Leone	1
Greece	87	Ecuador	6	Solomon Islands	1
Croatia	86	Guatemala	6	Sudan	1
Fiji	75	Guinea	6	Tonga	1
Poland	74	Nicaragua	5	Tunisia	1
Mexico	68	Ukraine	5	Uganda	1
Switzerland	55	Cote d'Ivoire	4		
Pakistan	51	Honduras	4		
Brazil	48	Hungary	4		
Chile	45	Kenya	4		
Austria	43	Morocco	4		
Norway	42	Suriname	4		
Lebanon	40	Venezuela	4		
Ireland	39	Bosnia & Herzegovina	3		
Peru	39	Costa Rica	3		
Bulgaria	35	Finland	3		
Iran	34	Latvia	3		
Israel	33	Nigeria	3		
Egypt	30	Saudi Arabia	3		
Sweden	29	Jamaica	2		
Argentina	24	Kyrgyzstan	2		
Portugal	24	Mauritius	2		
Ghana	20	Slovenia	2		
Returning Australian	18	Vanuatu	2		