



11 January 2017

BIOSECURITY ADVICE 2017/02

BIOSECURITY POLICY FOR IMPORTATION OF UHT PROCESSED PIG MEAT

This Biosecurity Advice informs stakeholders that the Department of Agriculture and Water Resources has determined that ultra-high temperature (UHT) processing of pig meat in low-acid foods within specific parameters provides an equivalent level of biosecurity risk management to the recommendations of the *Generic import risk analysis (IRA) for pig meat: final import risk analysis report* (February 2004). This will be taken into account by decision makers when considering import permit applications for UHT processed pig meat from approved countries in accordance with the *Biosecurity Act 2015* and the *Biosecurity (Prohibited and Conditionally Non-prohibited Goods) Determination 2016*, effective from 11 January 2017.

The Department of Agriculture and Water Resources may decide to review or amend an import policy if alternative risk management measures demonstrate an equivalent level of biosecurity protection or if new, peer-reviewed scientific information becomes available.

The department has determined that ultra-high temperature (UHT) processing of pig meat within specific parameters can provide an equivalent level of biosecurity risk management to recommendations in the *Generic import risk analysis (IRA) for pig meat: final import risk analysis report* (February 2004). Adequate heat treatment of pig meat, including retorting, is a measure that addresses risks associated with a number of diseases of biosecurity concern, including porcine reproductive and respiratory syndrome virus. The manufacturing process for UHT processed pig meat in low-acid foods (as defined by the Codex Alimentarius) includes the cooking process and requirements to ensure that subsequent filling of containers occurs under conditions that ensure commercial sterility and product integrity.

The determination takes into account current scientific information and the recommendations of the *Generic import risk analysis (IRA) for pig meat: final import risk analysis report* (February 2004).

Imports of UHT processed pig meat from countries approved to export cooked and/or dry-cured pig meat/pig meat products to Australia will be able to commence under specific import conditions. UHT processed pig meat will need to comply with requirements that have been assessed as providing an equivalent level of biosecurity protection to the import conditions for cooked pig meat from approved countries, with variations to the required cooking process parameters. Food safety requirements are also provided for in the requirements, in line with commercial manufacturing processes.

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