



28 June 2019

Biosecurity advice 2019-A04

Biosecurity requirements for post-entry processing of salmonid products sourced from approved countries (excluding New Zealand)

New import conditions will apply from 1 September 2019 for salmonid products sourced from approved countries, excluding New Zealand.

From this date, all salmon products must comply with the new conditions to be allowed entry into Australia. We will continue to accept salmon products under the existing import conditions in the interim period.

The new conditions incorporate changes to the existing certification and post entry processing requirements for salmonid products. These changes are outlined in Attachments A and B to this notice.

An alert to the new conditions will be published in BICON at bicon.agriculture.gov.au/BiconWeb4.0/Home/Notice/. Importers are encouraged to monitor this page to access new information on import requirements.

What has changed?

The new post-entry processing requirements for salmonid products are outlined in Attachment A.

All salmonid product imported in a form that requires further processing in Australia is required to remain under biosecurity control at an establishment that has entered into an Approved Arrangement with the department. Salmonid product subject to this requirement will only be released from biosecurity control after it has been transformed into a consumer ready form (as defined in Attachment A).

In response to stakeholder comments, we have revised the definition of consumer ready to include fillets of any weight. Product in consumer ready form can be sent packaged individually, in plastic sleeves, pouches or other packaging, or as loose pieces in cartons of any weight.

Salmonid product that is imported in a consumer ready form, or has undergone the required thermal treatment offshore as prescribed in correspondence with trading partners on 7 May 2018 and in Attachment B, will be released from biosecurity control at the border and will not be required to be directed to an Approved Arrangement.

Countries currently approved for salmonid production, processing, or both, are also considered approved countries for the import of thermally treated salmonid products [Attachment B, Appendix 2]. All other countries wishing to export thermally treated salmonid products to Australia will need to submit a market access request.

These changes will require amendments to Australia's model health certificates (Attachment C) for salmonid products sourced, processed and exported from approved countries (excluding New Zealand).

Why are changes needed?

The new post-entry processing requirements are necessary for the effective management of high risk waste material that is generated when imported salmonids are further processed in Australia.

Why is salmonid product from New Zealand excluded from these conditions?

New Zealand is currently approved for the commercial importation of uncanned Pacific salmon (*Oncorhynchus* spp.) product for human consumption to Australia. Unlike other approved countries, New Zealand is not currently approved for other species of salmonids and is therefore subject to different post-entry processing requirements.

Approved countries can still process Pacific salmon (*Oncorhynchus* spp.) sourced from New Zealand for export to Australia under separate import conditions and source country certification issued by the [New Zealand Ministry of Primary Industries](#).

Consultation

In October 2018, stakeholders were invited to comment on our proposed new conditions ([Biosecurity Advice 2018/26](#)). We considered all comments in finalising the revised policy.

We will contact existing import permit holders individually about implementing the new conditions.

[signed]

Dr Beth Cookson
Assistant Secretary
Animal Biosecurity
Email animal@agriculture.gov.au

Salmonid products sourced, processed and exported from approved countries (excluding New Zealand)

Australian import permit conditions – pre arrival in Australia

End use – Human consumption

Source

- 1) Salmonids must only be sourced from one of the following approved countries:
Australia, Canada, Denmark, New Zealand¹, Norway, Republic of Ireland, the United Kingdom and/or the United States of America.
- 2) Only product derived from salmonid species listed at Appendix 1 may be imported into Australia.
- 3) The fish must meet the following import conditions.

To demonstrate compliance with this requirement you must present the following on an Official Government Certificate issued by the competent authority of the source country:

A statement that:

- a) The consignment does not contain product derived from Atlantic salmon (*Salmo salar*) or rainbow trout (*Onchorhynchus mykiss*)

Or

- b) The salmonid fish from which the product was derived did not come from a farm infected by, or officially suspected of being infected by, infectious salmon anaemia, or from waters within 10km or one tidal interchange (whichever is greater) of an infected, or officially suspected farm.

And

- c) The salmonid fish from which the product was derived were:
 - i) harvested from a population for which a documented health surveillance program exists, administered by the competent authority of the source country; and
 - ii) not slaughtered as an official disease control measure; and
 - iii) processed to remove the head, gills and viscera, and the internal and external surfaces thoroughly washed to remove any extraneous material; and
 - iv) inspected and graded, ensuring the product is free from visible lesions associated with infectious disease; and
 - v) not juvenile salmonids (fish weighing less than 200g in head-off, de-gilled and eviscerated state) or sexually mature adults/spawners (fish with developed gonads).

- 4) Certification must:

- a) be issued by the competent authority of the source country of the salmonid fish, and

¹ Approved countries can process Pacific salmon (*Oncorhynchus* spp.) sourced from New Zealand under separate import conditions and certification issued by the [New Zealand Ministry of Primary Industries](#).

- b) include the name and registration number(s) of the farm(s) from which the raw material was harvested.

Processing

- 1) Salmonids must only be processed in the following approved countries: Canada, Denmark, Germany, Norway, Philippines, Poland, Republic of Ireland, Sweden, Thailand, the United Kingdom and/or the United States of America.
- 2) Only product derived from salmonid species listed at Appendix 1 may be imported into Australia.
- 3) The fish must meet the following import conditions.

To demonstrate compliance with this requirement you must present the following on an Official Government Certificate:

A statement that:

- a) the salmonid products have been processed to remove the head, gills and viscera, and the internal and external surfaces thoroughly washed to remove any extraneous material.
 - b) the salmonid fish were processed in premises subject to regular inspection and audit under the supervision of the competent authority to ensure that processing practices and quality control systems are in place.
 - c) the final salmonid products for export to Australia have been processed from raw salmonid materials imported exclusively from countries approved by Australia and were subject to effective separation controls to ensure the prevention of inadvertent or deliberate substitution, and the prevention of comingling with, or contamination by, aquatic animal material originating in countries other than those approved.
 - d) movement of final salmonid products intended for export to Australia have been effectively tracked through all stages of processing. Name and registration number of source farm and processing facility/ies must be included on the Official Government Certificate.
- 4) The salmonid products must be packaged individually, in plastic sleeves, pouches or other packaging, or as loose pieces in cartons of any weight, and is:
 - a) in a consumer ready form²; or
 - b) not in a consumer ready form
 - 5) Certification must be issued by either:
-

² Consumer ready form is:

- a) cutlets, including the central bone and external skin but excluding fins, each cutlet weighing no more than 450 grams
- b) skin-on or skinless fillets, excluding the belly flap and all bone except the pin bones, of any weight
- c) eviscerated, headless fish, each fish weighing no more than 450 grams
- d) product that is processed further than described above.

- a) the only processing country;

Or

- b) the final processing country, making attestations on behalf of any other processing countries, based on sighting the accompanying certification issued by the previous processing country.

And

- c) be accompanied by a certified copy of the source country health certification

Salmonid products sourced, processed and exported from approved countries (excluding New Zealand)

Australian import permit conditions – post arrival in Australia

End use – Human consumption

On arrival in Australia

- 1) On arrival in Australia, the department will review the government certificate accompanying the salmonid product and will be directed:
 - a) as a consumer ready product or
 - b) as a product for further processing.
- 2) Imported salmonid that is in a consumer ready form will be released from biosecurity control.
- 3) Any imported salmonid that does not fit the consumer ready category must be sent to an Approved Arrangement for further processing to meet a consumer ready form, prior to release from biosecurity control.
- 4) The importer must nominate an Approved Arrangement when they apply for an import permit. The imported salmonid will be directed to these premises on arrival.

Attachment B

Salmonid products thermally treated and exported from approved countries

Australian import permit conditions – pre arrival in Australia

End use – Human consumption

Processing

- 1) Salmonids must only be processed and exported from a country where the certifying competent authority has been formally approved by Australia for this trade, listed in Appendix 2.
- 2) Only product derived from salmonid species listed at Appendix 1 may be imported into Australia.
- 3) The products must meet the following import conditions.

To demonstrate compliance with this requirement you must present the following on an Official Government Certificate:

A statement that:

- a) the salmonid product was processed and treated at premises approved by and under the control of the competent authority.

And

- b) the product was processed in accordance with one of the minimum time/temperature parameters set out below:
 - i) for salmonid roe, the product was thoroughly washed to remove any extraneous material and heated at a minimum core temperature of 65°C for a minimum period of 30 minutes
 - ii) for skin-on/skinless fillets of any weight, the product was heated to a minimum core temperature of 65°C for a minimum period of 30 minutes

Or

- c) the product is eviscerated, head-on rainbow trout (*Onchorhynchus mykiss*) and has been treated at a minimum core temperature of 66°C for a minimum period of 40 minutes;
- 4) The products must be packaged individually, in plastic sleeves, pouches or other packaging, in cartons of any weight.
 - 5) Certification must be issued by the competent authority of the processing country. Certification must include the name(s) and registration number(s) of the establishment(s) that processed the salmonid product.

Appendix 1

Salmonid species approved for export to Australia

All species in the Genus
<i>Brachymystax</i> spp
<i>Coregonus</i> spp
<i>Hucho</i> spp
<i>Oncorhynchus</i> spp
<i>Parahucho</i> spp
<i>Prosopium</i> spp
<i>Salmo</i> spp
<i>Salvelinus</i> spp
<i>Salvelinus</i> spp
<i>Stenodus</i> spp
<i>Thymallus</i> spp
<i>Plecoglossus</i> spp

Appendix 2**Recognised countries and competent authorities for thermal treatment of salmonid products**

Country	Competent authority
Australia	Department of Agriculture
Canada	Canadian Food Inspection Agency
Denmark	Danish Veterinary and Food Administration
Germany	Bundesministerium für Ernährung und Landwirtschaft (Federal Ministry of Food and Agriculture)
New Zealand	Ministry for Primary Industries
Norway	The Norwegian Food Safety Authority
Republic of Ireland	Irish Sea Fisheries Protection Authority
United Kingdom	Department of the Environment, Food and Rural Affairs
United States of America	National Oceanic and Atmospheric Administration U.S. Department of Commerce
Philippines	Bureau of Fisheries and Aquatic Resources Quarantine Services
Poland	General Veterinary Inspectorate
Thailand	Department of Fisheries
Sweden	National Food Agency of Sweden

Attachment C

Model certification for source country for salmonid products that will be exported to Australia

<p>Exporter details</p> <p>Exporter name: _____</p> <p>Address: _____</p> <p>_____</p> <p>Invoice number: _____</p> <p>Batch number: _____</p>

<p>Importer details</p> <p>Importer name: _____</p> <p>Address: _____</p> <p>_____</p> <p>Import permit number: _____</p> <p>Date of harvest: _____</p>
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I, the undersigned certify that:

1) The salmon in the consignment has been sourced from the following approved country/ies only:

.....

2) The consignment contains the following approved salmonid species only:

.....

3) (strike through the option that does not apply)

- a) The consignment does not contain product derived from Atlantic salmon (*Salmo salar*) or rainbow trout (*Onchorhynchus mykiss*);

Or

- b) The salmonid fish from which the product was derived did not come from a farm infected by, or officially suspected of being infected by, infectious salmon anaemia, or from waters within 10km or one tidal interchange (whichever is greater) of an infected, or officially suspected farm.

4) The name and registration number of the source farm(s) are listed below:

.....

.....

.....

5) The salmonid products have been processed to the extent listed below (head, gill and viscera must be removed and the internal and external surfaces thoroughly washed in either the source country or any subsequent approved processing country prior to final export to Australia):

.....

.....

.....

6) The salmonid fish from which the product was derived were:

- a) harvested from a population for which a documented health surveillance program exists, administered by the competent authority of the source country; and
- b) not slaughtered as an official disease control measure; and

- c) inspected and graded, ensuring the product is free from visible lesions associated with infectious disease; and
- d) not juvenile salmonids (fish weighing less than 200g in head-off, gilled and eviscerated state) or sexually mature adults/spawners (fish with developed gonads).

Official details:

Name:

Position:

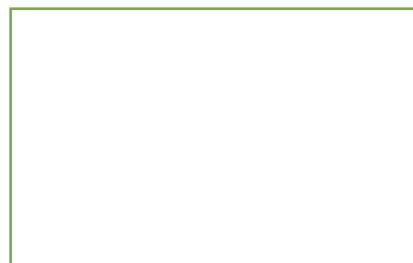
Address:

Issued at:

Signature:

Date:

Official Stamp



Model certification for countries processing and exporting salmonid products to Australia

<p><u>Exporter details</u></p> <p>Exporter name: _____</p> <p>Address: _____</p> <p>_____</p> <p>Invoice number: _____</p> <p>Batch number: _____</p>	<p><u>Importer details</u></p> <p>Importer name: _____</p> <p>Address: _____</p> <p>_____</p> <p>Import permit number: _____</p> <p>Number of cartons _____</p> <p>Weight of cartons _____</p>
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I, the undersigned certify that:

- 1) The salmonid products in this consignment were processed in the following approved country/ies only:

.....

- 2) The salmonid products have been processed to the extent listed below (head, gill and viscera must be removed and the internal and external surfaces thoroughly washed in any approved processing country prior to final export to Australia):

.....

.....

.....

- 3) The salmonid fish were processed in premises subject to regular inspection and audit under the supervision of the competent authority to ensure that processing practices and quality control systems are in place. The name and registration number of all processing facilities are listed below:

.....

.....

.....

- 4) The final salmonid products for export to Australia have been processed from raw salmonid materials imported exclusively from countries approved by Australia and were subject to effective separation controls to ensure the prevention of inadvertent or deliberate substitution, and the prevention of comingling with, or contamination by, aquatic animal material originating in countries other than those approved.

- 5) Movement of final salmonid products intended for export to Australia have been effectively tracked through all stages of processing.

- 6) The salmonid products must be packaged individually, in plastic sleeves, pouches or other packaging, or as loose pieces in cartons of any weight, and is:

- a) in a consumer ready form; or
- b) not in a consumer ready form

Official details:

Name:

Position:

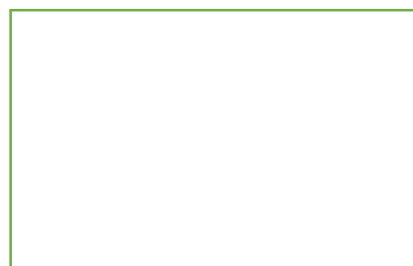
Address:

Issued at:

Signature:

Date:

Official Stamp



Model certification for thermally treated salmonid products that will be exported to Australia

<p><u>Exporter details</u></p> <p>Exporter name: _____</p> <p>Address: _____</p> <p>_____</p> <p>Invoice number: _____</p> <p>Batch number: _____</p>
--

<p><u>Importer details</u></p> <p>Importer name: _____</p> <p>Address: _____</p> <p>_____</p> <p>Import permit number: _____</p> <p>Number of cartons _____</p> <p>Weight of cartons _____</p>

I, the undersigned certify that:

- 1) The salmonid products in this consignment were processed in the following approved country/ies only:

.....

- 2) The salmonid products have been processed and treated at premises approved by and under the control of the competent authority. The name and registration number of all processing facilities are listed below:

.....

.....

.....

- 3) The salmonid products have been processed in accordance with one of the minimum time/temperature parameters set out below (strike through options that do not apply):

- a) for salmonid roe, the product was thoroughly washed to remove any extraneous material and heated at a minimum core temperature of 65°C for a minimum period of 30 minutes
- b) for skin-on/skinless fillets of any weight, the product was heated to a minimum core temperature of 65°C for a minimum period of 30 minutes

Or

- c) The product is eviscerated, head-on rainbow trout (*Onchorhynchus mykiss*) and has been treated at a minimum core temperature of 66°C for a minimum period of 40 minutes

- 4) The salmonid products are packaged individually, in plastic sleeves, pouches or other packaging, in cartons of any weight.

Official details:

Name:

Position:

Address:

Issued at:

Signature:

Date:

Official Stamp

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