

5. Requirements for the importation of dairy products into Australia

5.1 Eligibility:

A country must be approved by AQIS as a whole, or a zone of a country must be approved by AQIS for the purpose of exporting dairy products other than cheese to Australia. AQIS is developing Guidelines for the approval of countries to export animals and animals products to Australia and this will be used as the basis for this approval.

Furthermore, AQIS may require inspection and approval of individual manufacturing plants prior to issuing an import permit.

5.2 Quarantine requirements for the importation of dairy products from approval countries

5.2.1 Under Proclamation 1998 the importation of dairy products is prohibited unless an import permit has been obtained to import those goods. This proclamation has provided for certain defined exemptions. Proclamation 1998 was amended in May 1999 such that all of the following may be imported without the requirement of an import permit.

- . a dairy product imported directly from New Zealand that is comprised only of:
 - milk produced in New Zealand or
 - dairy products made in New Zealand from milk that did not originate in or transit a country other than New Zealand or Australia;
- . goods in relation to which each individually packaged unit contains less than 10% by weight (other than added water) of a dairy product;
- . commercially packaged chocolate
- . lactose and its derivatives
- . commercially prepared and packaged clarified butter oil
- . infant food, being imported by a person accompanied by the infant for whom the food was intended.

5.2.2 As a matter of policy, AQIS will not issue import permits for colostrum except where the product is for human therapeutic purposes.

5.2.3 Some of the following import requirements are species-specific. For product made from the milk of more than one ruminant species, health certification includes requirements relevant to

all species from which the product is derived.

I. DOCUMENTATION

With the exception of goods exempt under Quarantine Proclamation 1998, each consignment of dairy products must be accompanied by:

- (i) a *Permit to Import* obtained prior to export from the Australian Quarantine and Inspection Service (AQIS) and
- (ii) a *Sanitary Certificate*, conforming to the relevant example certificate attached and signed by an *Official Veterinarian* of the exporting country, which will form part of the *Permit to Import* and
- (iii) a *Manufacturer's Certificate*, conforming to the relevant example certificate attached, signed by a responsible employee of the manufacturer and endorsed by the *Official Veterinarian* of the exporting country.
- (iv) A Quarantine Entry is required.

II. REQUIREMENTS

1. DAIRY PRODUCTS (OTHER THAN CHEESE AND BUTTER) OF BOVINE ORIGIN FROM APPROVED COUNTRIES

1.1. The milk or the milk from which the dairy product is made must originate from country/zone recognized by the Office International des Epizooties (OIE) as foot and mouth disease-free, with or without vaccination.

1.2 The milk or the milk from which the dairy product is made must originate from a country/zone which meets OIE requirements for freedom from lumpy skin disease, and which is free from buffalo pox.

1.3 The animals must be clinically healthy at the time the milk was obtained.

1.4 The products must be processed in a foot and mouth disease-free country/zone.

1.5 EITHER

- (a) the milk or the milk from which the dairy product was made must originate from a country/zone which meets OIE requirements for freedom from:

rinderpest (Code Article 2.1.4.2) and
bovine brucellosis (Code Article 3.2.1.1) and
bovine tuberculosis (Code Article 3.2.3.1) and
which is free from Jembrana

OR

- (b) the milk or the milk from which the dairy product was made must be subjected to one of the following heat treatments:

pasteurisation at 72°C for a minimum of 15 seconds or an equivalent treatment, in terms of phosphatase destruction or

pasteurisation at 72°C for a minimum of 15 seconds or an equivalent treatment, in terms of phosphatase destruction or

a UHT treatment of 135°C for minimum of 1 second.

- 1.6 The packaging or immediate container must be stamped with the date of manufacture of the products.
- 1.7 Dairy products imported under condition 2.1.5(a) shall not be released from quarantine until the conclusion of a period of 30 days from the date of manufacture.

2. DAIRY PRODUCTS (OTHER THAN CHEESE AND BUTTER) OF OVINE/CAPRINE ORIGIN FROM APPROVED COUNTRIES

2.1 The milk or the milk from which the dairy product is made must originate from a country/zone recognized by the Office International des Epizooties (OIE) as foot and mouth disease-free, with or without vaccination.

2.2 The milk or the milk from which the dairy product is made must originate from a country/zone which meets OIE requirements for freedom from sheep pox and goat pox.

2.3 The animals must be clinically healthy at the time the milk was obtained.

2.4 The products must be processed in a foot and mouth disease-free country/zone.

2.5 EITHER

- (a) the milk or the milk from which the dairy product was made originated in a country/zone which meets OIE requirements for freedom from:

rinderpest (Code Article 2.1.4.2) and
peste des petis ruminants (Code Article 2.1.5.2) and
ovine brucellosis (*Brucella melitensis*) (Code Article 3.3.2.1) and
maedi-visna (Code Article 3.3.5.1) and
contagious agalactia (Code Article 3.3.3.1) and
contagious caprine pleuropneumonia (Code Article 3.3.6.2) [caprine products only].

- (b) The milk or the milk from which the dairy product was made must be subjected to one of the following heat treatments:

pasteurisation at 72°C for a minimum of 15 seconds or equivalent treatment, in terms of phosphatase destruction or

a UHT treatment of 135°C for a minimum of 1 second.

- 2.6 The packaging or immediate container of products must be stamped with the date of manufacture.

- 2.7 Dairy products imported under condition 2.2.5(a) will not be released from quarantine until the conclusion of a period of 30 days from the date of manufacture.

3. DAIRY PRODUCTS (OTHER THAN CHEESE AND BUTTER) OF CAMEL ORIGIN FROM APPROVED COUNTRIES

- 3.1 The milk or the milk from which the dairy product is made must originate from a country/zone recognized by the Office International des Epizooties (OIE) as foot and mouth disease-free, with or without vaccination.

- 3.2 The milk or the milk from which the dairy product is made must originate from a country/zone which is free from camel pox.

- 3.3 The animals must be clinically healthy at the time the milk was obtained.

- 3.4 The products must be processed in a foot and mouth disease-free country/zone.

- 3.5 EITHER

- (a) the milk or the milk from which the dairy product was made must originate from a country/zone which meets OIE requirements for freedom from:

rinderpest (Code Article 2.1.4.2) and
ovine brucellosis (*Brucella melitensis*) Code Article 3.3.2.1) and

bovine brucellosis (Code Article 3.2.1.1) and
bovine tuberculosis (Code Article 3.2.3.1)
OR

- (b) The milk or the milk from which the dairy product was made must be subjected to one of the following heat treatments

pasteurisation at 72°C for a minimum of 15 seconds or equivalent treatment, in terms of phosphatase destruction or

a UHT treatment of 135°C for minimum of 1 second.

3.6 The packaging or immediate container must be stamped with the date of manufacture of the products.

3.7 Dairy products imported under condition 2.3.4(a) will not be released from quarantine until the conclusion of a period of 30 days from the date of manufacture.

4. CHEESE AND BUTTER FROM APPROVED COUNTRIES WHICH ARE FREE OF FOOT AND MOUTH DISEASE

4.1 The milk or the milk from which the cheese or butter is made must originate from a country/zone recognized by the Office International des Epizooties (OIE) as foot and mouth disease-free, with or without vaccination.

4.2 The animals must be clinically healthy at the time the milk was obtained.

4.3 The products must be processed in a foot and mouth disease-free country/zone.

4.4 EITHER:

- (a) The milk or the milk from which the cheese or butter was made must be subjected to one of the following heat treatments:

pasteurisation at 72°C for a minimum of 15 seconds or equivalent treatment, in terms of phosphatase destruction or

a UHT treatment of 135°C for a minimum of 1 second.

OR

- (b) The milk from which the cheese or butter was made was not heat treated as above and

the milk or milk from which the cheese or butter was made must originate from a country/zone which meets the OIE requirements for freedom from rinderpest in accordance with Code Article 2.1.4.2.

4.5 The packaging or immediate container must be stamped with the date of manufacture of the products.

4.6 Cheese or butter not heat treated in accordance with requirement 2.4.4(a) will not be released from quarantine until the conclusion of a period of 30 days from date of manufacture*.

*[Note: For cheese the date of manufacture is the date the curd was set.]