



April 2024

Import risk review for dairy products for human consumption

Second draft report

The department received a number of submissions on the *Import risk review for dairy products for human consumption*: draft report. In consideration of these submissions and new available research, the department has made changes to the review, some of which are significant. The department is now releasing a second draft report for consultation in order for these changes to be considered by stakeholders.

What has changed from the first draft report

The *Import risk review for dairy products for human consumption*: second draft report differs from the first draft report in a number of aspects. The department has considered all comments received and has amended the following areas:

- Minimum requirements
- Foot-and-mouth disease risk review chapter
- Lumpy skin disease virus and sheeppox virus and goatpox virus risk review chapter

Minimum requirements

The intention of the minimum requirements is to capture aspects of the Australia New Zealand Food Standards Code that provide significant value in managing the biosecurity risk of animal diseases. It is not intended to add any additional import restrictions. Changes have been made to the wording of the minimum requirements to make the intent more clear.

The minimum requirements now read as:

- Milk is sourced only from healthy animals.
- Documented quality assurance programs (such as food safety programs) for dairy production, collection, transportation, and processing are implemented.
- All facilities involved in manufacture (other than labelling and storage) are either registered, approved, or recognised as required by the relevant national authority for food safety.
- One of the following heat treatments must be applied to the milk or the dairy ingredients during processing
 - HTST pasteurisation at a temperature of no less than 72°C and retaining at such temperature for no less than 15 seconds, or
 - batch pasteurisation at a temperature of no less than 63°C and retaining at such temperature for no less than 30 minutes, or

Import risk review for dairy products for human consumption –
What has changed from the first draft report

- UHT at a temperature of no less than 132°C and retaining at such temperature for no less than 1 second
- the milk or the dairy ingredients underwent an alternative heat treatment equivalent to pasteurisation of milk as stated on the Australian import permit.

Foot-and-mouth disease virus

The risk review chapter for foot-and-mouth disease virus (FMDV) provides a detailed review and assessment of the risk of FMDV in dairy products. The department has considered the comments received on the first draft report and has made changes to the chapter in response. The department has included additional detail within the FMDV chapter of the second draft report to increase the scientific evidence of the risk and likelihood of FMDV in imported dairy products.

Lumpy skin disease virus and sheeppox virus and goatpox virus

The risk review chapter for lumpy skin disease virus (LSDV), sheeppox virus and goatpox virus (SGPV) was written based on the knowledge that capripoxviruses can be transmissible in milk, and with an absence of scientific evidence to support inactivation of capripoxviruses in milk that has undergone high temperature short time (HTST) pasteurisation. Since the first draft report was released, the department has received a scientific report demonstrating that HTST pasteurisation is able to inactivate LSDV in milk. This research, in combination with other available evidence, provides confidence that batch, HTST, and UHT pasteurisation are able to effectively inactivate and manage the risk of LSDV in milk. Therefore, the LSDV and SGPV risk review chapter has been modified to only include SGPV, and a simplified section on LSDV can be found in Appendix A.

Submissions received on the first draft report

The department appreciates all the submissions received on the *Import risk review for dairy products for human consumption*: first draft report. A general response to the submissions received can now be found on the [dairy review page](#) of the department's website.

More information

More information, including answers to frequently asked questions can be found on the department's [website](#).

Web agriculture.gov.au/biosecurity-trade/policy/risk-analysis/animal/dairy-products-for-human-consumption

Email animalbiosecurity@aff.gov.au

Acknowledgement of Country

We acknowledge the Traditional Custodians of Australia and their continuing connection to land and sea, waters, environment and community. We pay our respects to the Traditional Custodians of the lands we live and work on, their culture, and their Elders past and present.

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Import risk review for dairy products for human consumption –
What has changed from the first draft report

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