



Australian Government
**Department of Agriculture,
Fisheries and Forestry**

Imported food inspection data: January to December 2022

Imported Food Inspection Scheme



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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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Introduction

Foods imported into Australia are subject to the:

- *Biosecurity Act 2015* – which manages biosecurity threats to plant, animals and human health in Australia and its external territories.
- *Imported Food Control Act 1992* (IFC Act) – which manages food safety risks to protect human health.

Under the IFC Act, importers are legally responsible for ensuring the foods they import comply with Australia's food standards and do not pose a risk to human health.

The department monitors the compliance and safety of imported food at the border through the [Imported Food Inspection Scheme](#) (IFIS), a risk-based border inspection program. Foods are referred for inspection and testing under the IFIS based on whether they have been classified as risk or surveillance foods. The rate of inspection is decreased or increased depending on a history of compliance.

Every month, we publish a [list of failed foods](#) on our website. These are imported foods that have failed analytical testing under the IFIS.

This annual report provides summary data from imported food inspections conducted under the IFIS from 1 January to 31 December 2022.

Imported Food Inspection Scheme

Legislation

The IFC Act provides for the department to administer the IFIS, a risk-based border inspection scheme for imported foods. Under this scheme, we monitor food imported into Australia for compliance with Australia's food standards and food safety requirements. Importers are responsible for ensuring that imported food complies with the IFC Act.

The Imported Food Control Regulations 2019 set out how the IFIS operates, including the rates that foods are referred for inspection. Under the IFIS, foods are either classified as 'risk food' and are scheduled in the Imported Food Control Order 2019, or as 'surveillance food' or 'compliance agreement food'.

Food classification

The minister classifies food as risk food in the Order. This is based on advice from Food Standards Australia New Zealand (FSANZ) that the food has the potential to pose a medium or high risk to public health. FSANZ is an independent statutory authority that develops and maintains the Australia New Zealand Food Standards Code. FSANZ also provides risk advice on food imported into Australia.

Food that is not classified as risk food is surveillance food unless it is compliance agreement food. Compliance agreement food is imported by a business under a Food Import Compliance Agreement (FICA). FICAs offer food importers an alternative regulatory arrangement to inspection and testing of their products under the IFIS. Under this arrangement, the department audits an importer's existing documented food safety management system. Foods that are imported under a compliance agreement are not referred to the IFIS.

Inspection rates

Food classified as risk food is initially referred for inspection and analysis at a rate of 100% of consignments. This inspection rate is reduced to 25% following 5 consecutive passes and may be reduced to 5% of consignments after a further 20 consecutive passes.

Surveillance food is referred for inspection and analysis at an initial rate of 5% of consignments.

When imported food fails inspection, the importer must take follow-up action such as treatment of the food to bring it into compliance (where applicable), destruction or export. Subsequent imports of the same food (same product, producer and country of origin) are subject to inspection at the rate of 100% of consignments until a history of compliance is demonstrated.

We use electronic profiles in the Department of Home Affairs Integrated Cargo System (ICS) to identify foods of interest and appropriate rates of referral. Once food is referred, our systems apply relevant tests and inspection rates based on the risk the food may pose and, for some food, the compliance history of the food producer.

The tests applied to [risk food and surveillance food](#) are published on our website and listed at [Appendix A](#).

Australian food trade

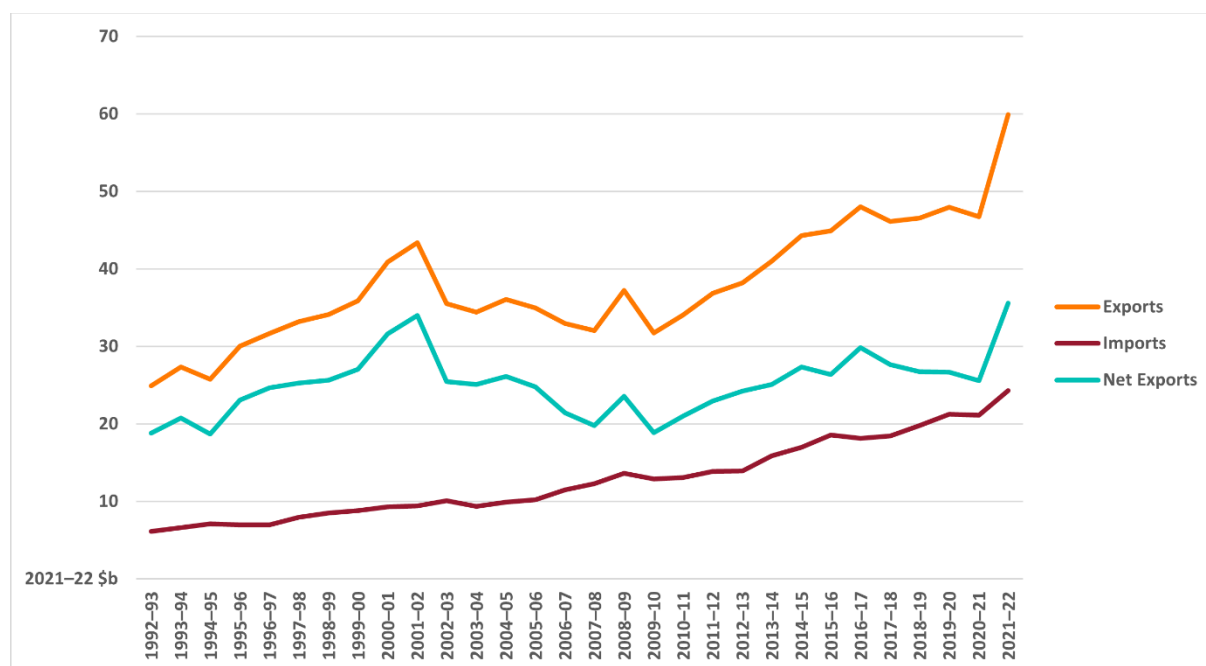
To help contextualise the inspection data, this report includes information on food trade, such as the composition of Australian food imports and countries of origin.

Data on food imports and food exports is presented in value terms for each financial year. Figure 1 shows the trend for the last 25 years, including the net value for exports (difference between the value of food exports and food imports).

The value of Australian food exports in 2021–22 increased by 28.2% (in real terms) to \$59.9 billion compared with the previous year. The value of food imported by Australian food businesses in 2021–22 increased by 15% to \$24.3 billion compared with the previous year. As a result, Australia’s net exports of food increased by 39% to \$35.6 billion in 2021–22 (compared with \$25.6 billion in 2020–21).

In value terms, the proportion of imports compared with exports decreased to 40.6% in 2021–22, down from 45.2% in 2020–21.

Figure 1 Australian food trade, by value, 1992–93 to 2021–22



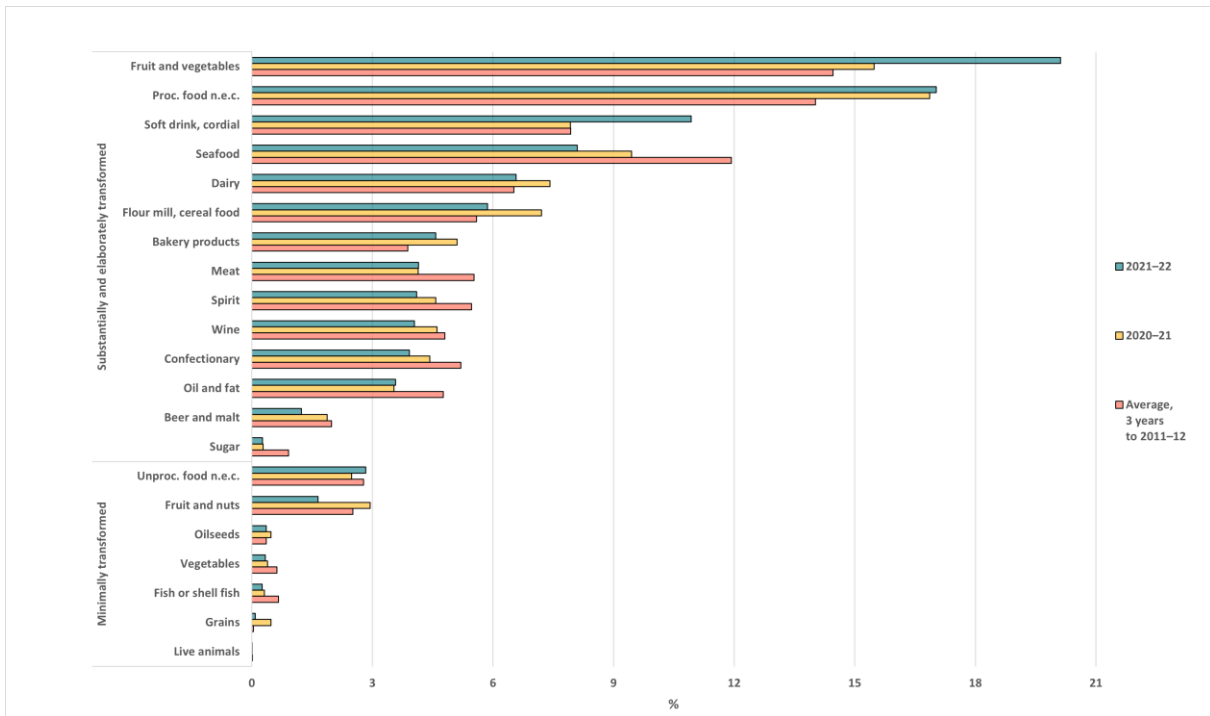
Source: Australian Bureau of Statistics

Australian food imports

Over the past 20 years, the value of food imported by Australian food businesses has increased. Most foods imported by Australian food businesses are processed products, followed by seafood, fruit and vegetables and dairy products.

The value of food imported by Australian food businesses increased, mainly as a result of increased imports of fruit and vegetables, soft drinks and cordials, and processed foods (Figure 2). The increase was partially offset by fewer imports of seafood, dairy products and milled flour and cereal products.

Figure 2 Australian food imports, by commodity, 2020–21, 2021–22 and 3-year average to 2011–12

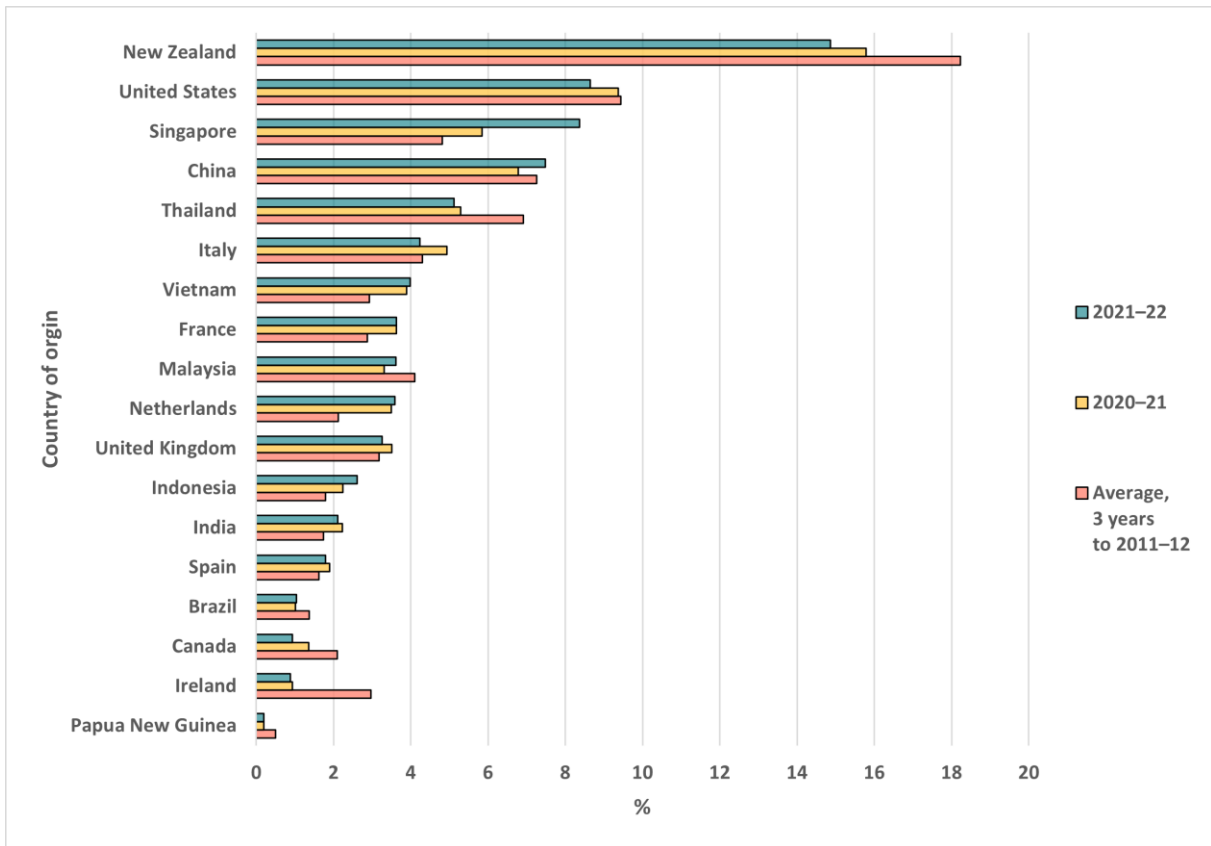


Proc. Processed. **n.e.c.** Not elsewhere classified. **Unproc.** Unprocessed.
 Source: Australian Bureau of Statistics

Source of Australian food imports

The countries Australia sources food imports from has been relatively stable over the 11 years to 2022 (Figure 3). By value, New Zealand remains the major source of imports by Australian food businesses, accounting for \$3.6 billion or 14.9% of the total value of food imported in 2021–22 (Figure 3). However, imports from New Zealand have been declining since 2011. Other major sources of food imports in 2021–22 were the United States (8.7%), Singapore (8.4%) and China (7.5%). In 2021-22, imports from Singapore increased more than any other country.

Figure 3 Share of imported food, by country of origin, 2020–21, 2021–22 and 3-year average to 2011–12



Source: Australian Bureau of Statistics

IFIS inspection and testing summary

From 1 January to 31 December 2022, the compliance rate for all food inspected was 98.4%.

During this period:

- 21,619 entries of imported food were referred and subject to inspection or analysis
- 43,655 lines of these entries were inspected. Of these lines
 - 23.4% were risk food
 - 71.6% were surveillance food
 - 5.0% were surveillance food subject to a holding order
- 130,306 tests (including label and visual checks) were conducted on the food, comprising
 - 54,605 label and composition assessments
 - 20,721 analytical tests
 - 54,980 other tests.

For detailed analysis of data see [Results of inspection and testing](#).

Results of inspection and testing

The results of inspection and testing from January to December 2022 cover:

- compliance rates against all tests conducted
- labelling compliance
- analytical testing data
- results by commodity group.

Compliance rates against all tests conducted

In 2022, 98.4% of all imported foods inspected under the IFIS complied with the test applied (Table 1).

Table 1 All tests, product compliance rates, 2022

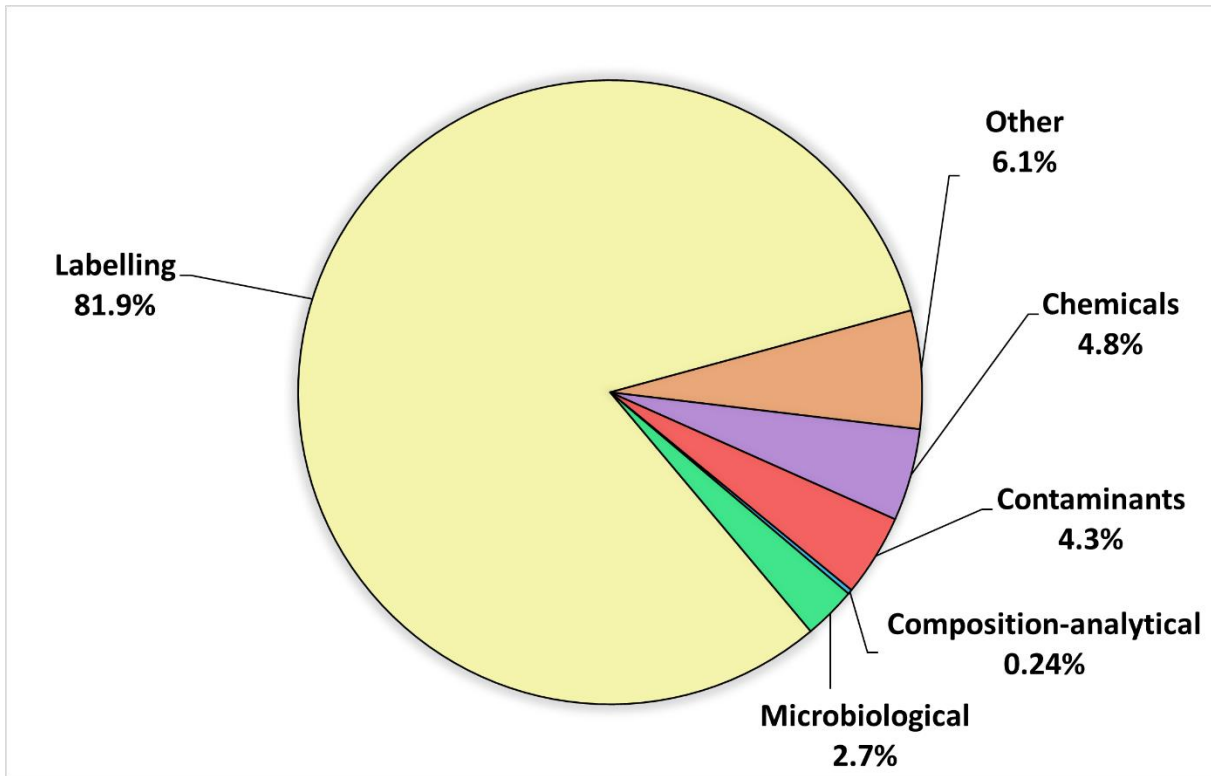
Test group	Tests applied (no.)	Compliant (no.)	Non-compliant (no.)	Compliant (%)
Analytical	20,721	20,470	251	98.8
Labelling	54,605	52,892	1,713	96.9
Other ^a	54,980	54,852	128	99.8
Total	130,306	128,214	2,092	98.4

^a Includes tests such as certification checks (BSE certification, raw milk cheese certification), composition and visual assessment.

Source: AIMS database

In 2022 non-compliant labelling accounted for most non-compliance (81.9%). Figure 4 summarises the reasons for non-compliant results (n = 2,092).

Figure 4 Non-compliant test results, by test type, 2022



Other includes tests such as certification checks (BSE certification, raw milk cheese certification), composition and visual assessment.

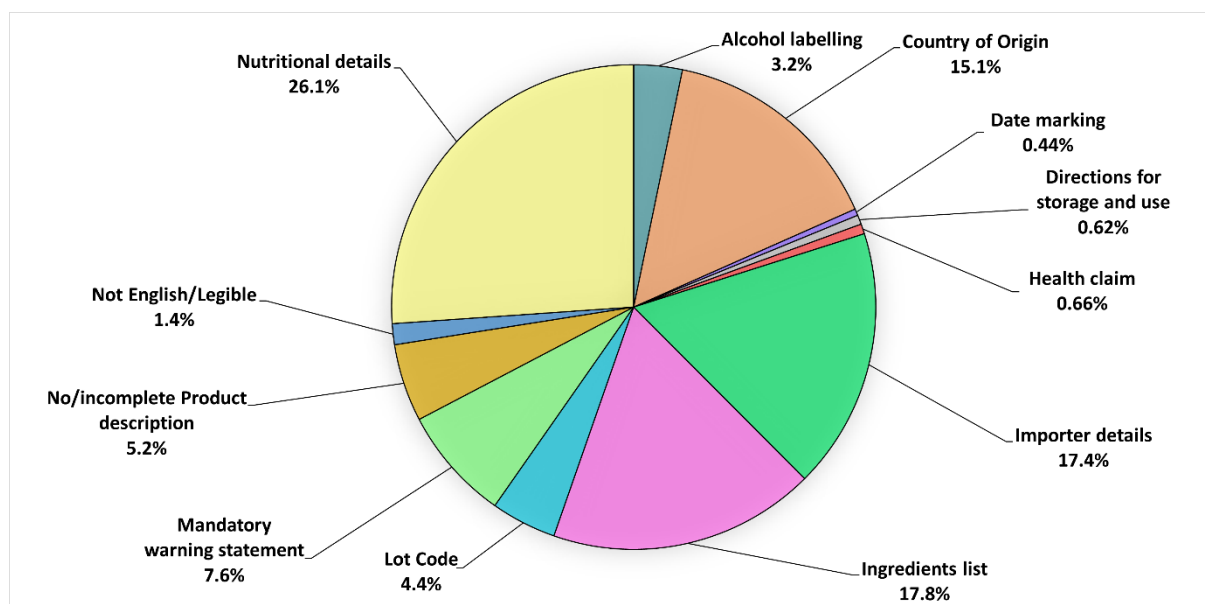
Source: AIMS database

Labelling compliance

In 2022 most non-compliance under the IFIS was for labels that did not comply with Australian food standards (Figure 5). Most notably:

- 26.1% of labels lacked or listed either incomplete or incorrect nutritional details
- 17.8% of labels lacked or listed either incomplete or incorrect ingredient lists
- 17.4% of labels lacked or listed incorrect importer details
- 15.1% of labels were non-compliant with country of origin labelling requirements.

Figure 5 Non-compliant labelling, by information type, 2022



Source: AIMS database

Analytical testing

Analytical tests (Table 2) are grouped into 4 main types:

- 1) chemical
- 2) composition (analytical assessment)
- 3) contaminant
- 4) microbiological.

Within each category, different tests are applied depending on the food type.

The number of lines of food referred for inspection under IFIS and the number of tests applied to food may differ. This is because food subject to inspection is sampled and analysed based on the number of:

- batches and lots within each batch of food on the line referred for inspection
- test types applied to each sample of that food taken during inspection.

For example, a line of cooked and processed meat product may be referred for inspection under the IFIS. The line contains 2 batches of the product, each with one lot. An officer will take one sample from each batch and apply the test relevant to this food. The tests applied to cooked and processed meat products are for *Listeria monocytogenes* and *Salmonella*. As a result, 2 samples are taken from this one line of imported food with 2 microbiological tests applied to each sample. This would be reported as one line, with 4 separate test results.

Table 2 shows that, of the 20,721 analytical tests applied in 2022, 98.8% were compliant. Only 251 tests (1.2%) were non-compliant. The tests applied for each category are detailed in Table 3, Table 4, Table 5 and Table 6. The test with the lowest compliance rate was for dairy content in

coconut drinks and coconut powders, which was 70.6%. All other tests had a compliance rate over 90%.

Table 2 Analytical tests, compliance rates, 2022

Test type	Tests applied (no.)	Compliant (no.)	Non-compliant (no.)	Compliant (%)
Chemical	5,557	5,457	100	98.2
Composition	116	111	5	95.7
Contaminant	8,201	8,112	89	98.9
Microbiological	6,847	6,790	57	99.2
Total	20,721	20,470	251	98.8

Source: AIMS database

Table 3 Chemical tests, product compliance rates, 2022

Chemical	Food type	Tests applied (no.)	Compliant (no.)	Non-compliant (no.)	Compliant (%)
Cannabidiol	Hemp seed and hemp seed products	2	2	–	100
Cephalosporins	Meat	964	964	–	100
Fluoroquinolones	Meat; Farmed fish and prawns	1,419	1,389	30	97.9
Fruit and vegetable residue screen	Fruit and vegetables	1,553	1,490	63	95.9
Malachite green	Farmed fish	251	248	3	98.8
Nitrofurans	Farmed prawns	152	148	4	97.4
Quinolones	Farmed fish	250	250	–	100
Total THC	Hemp seed and hemp seed product	2	2	–	100
Virginiamycin	Meat	964	964	–	100
Total	–	5,557	5,457	100	98.2

Source: AIMS database

Table 4 Composition analytical test, product compliance rates, 2022

Microbial agent	Food type	Tests applied (no.)	Compliant (no.)	Non-compliant (no.)	Compliant (%)
Allergen – Dairy	Coconut drinks and coconut powders	17	12	5	70.6
C4 adulteration	Honey	33	33	–	100
Moisture content	Honey	33	33	–	100
Reducing sugar content	Honey	33	33	–	100
Total	–	116	111	5	95.7

Source: AIMS database

Table 5 Contaminant tests, product compliance rates, 2022

Contaminant	Food type	Tests applied (no.)	Compliant (no.)	Non-compliant (no.)	Compliant (%)
Aflatoxins	Nuts	1,201	1,158	43	96.4
Arsenic total	Cereal grains, cereal flours and processed cereals	1,045	1,044	1	99.9
Domoic acid	Bivalve molluscs	557	557	–	100
Erucic acid	Edible plant oils	391	391	–	100
Histamine	Fish	2,595	2,567	28	98.9
Hydrocyanic acid	Cassava chips	135	132	3	97.8
Inorganic arsenic	Seaweed (hijiki)	10	10	–	100
Iodine	Seaweed (brown algae)	245	232	13	94.7
Lead	Cereal grains, cereal flours, processed cereals, fresh and frozen vegetables	1,619	1,618	1	99.9
PSP toxin	Bivalve molluscs	403	403	–	100
Total	–	8,201	8,112	89	98.9

Source: AIMS database

Table 6 Microbiological test, product compliance rates, 2022

Microbial agent	Food type	Tests applied (no.)	Compliant (no.)	Non-compliant (no.)	Compliant (%)
<i>Bacillus cereus</i>	Bean curd, tofu	77	75	2	97.4
<i>Cronobacter</i>	Infant formula (0 to 6 months)	31	30	1	96.8
<i>Coagulase-positive staphylococci</i>	Cooked crustaceans	2	2	–	100
<i>Escherichia coli</i>	Beef products, seafood, cheese, fruit and vegetables	567	553	14	97.5
<i>Listeria monocytogenes</i>	Cheese, ready-to-eat seafood, processed meats	1,655	1,640	15	99.1
<i>Listeria monocytogenes</i> (enumerated)	Cheese, RTE finfish, slow-cured ham	930	930	–	100
<i>Salmonella</i>	Processed meats, seafood, dried coconut, dried paprika, pepper, capsicum and chilli, sesame seeds, cheese, infant formula	3,215	3,190	25	99.2
<i>Vibrio cholerae</i>	Cooked prawns	370	370	–	100
Total	–	6,847	6,790	57	99.2

Source: AIMS database

Results by commodity group

Table 7 provides the number of tests applied to particular food commodity groups. The results indicate the commodities that are most often tested but are not indicative of the volume of trade in particular commodities.

Commodity groups that contain more risk food or are imported more frequently will have a higher representation under the inspection activity.

[Appendix A](#) provides an overview of the analytical tests applied to the commodity groups.

The commodity group 'other' represents the largest group tested because it captures a range of tariff codes. These include many processed foods such as cereals, canned vegetables, vegetable oils, spices, confectionery, biscuits, coffee and tea.

Table 7 Inspection and test data, by commodity group, 2022

Commodity group	Tests applied (no.)	Compliant (no.)	Non-compliant (no.)	Compliant (%)
Beverages	13,487	13,208	279	97.9
Cereals, flours and milled products	5,443	5,384	59	98.9
Dairy	4,532	4,512	20	99.6
Eggs	64	62	2	96.9
Honey	173	171	2	98.8
Horticulture	19,558	19,133	425	97.8
Meat	5,981	5,976	5	99.9
Other (incl. processed food) ^a	62,600	61,514	1,086	98.3
Seafood	18,468	18,254	214	98.8
Total	130,306	128,214	2,092	98.4

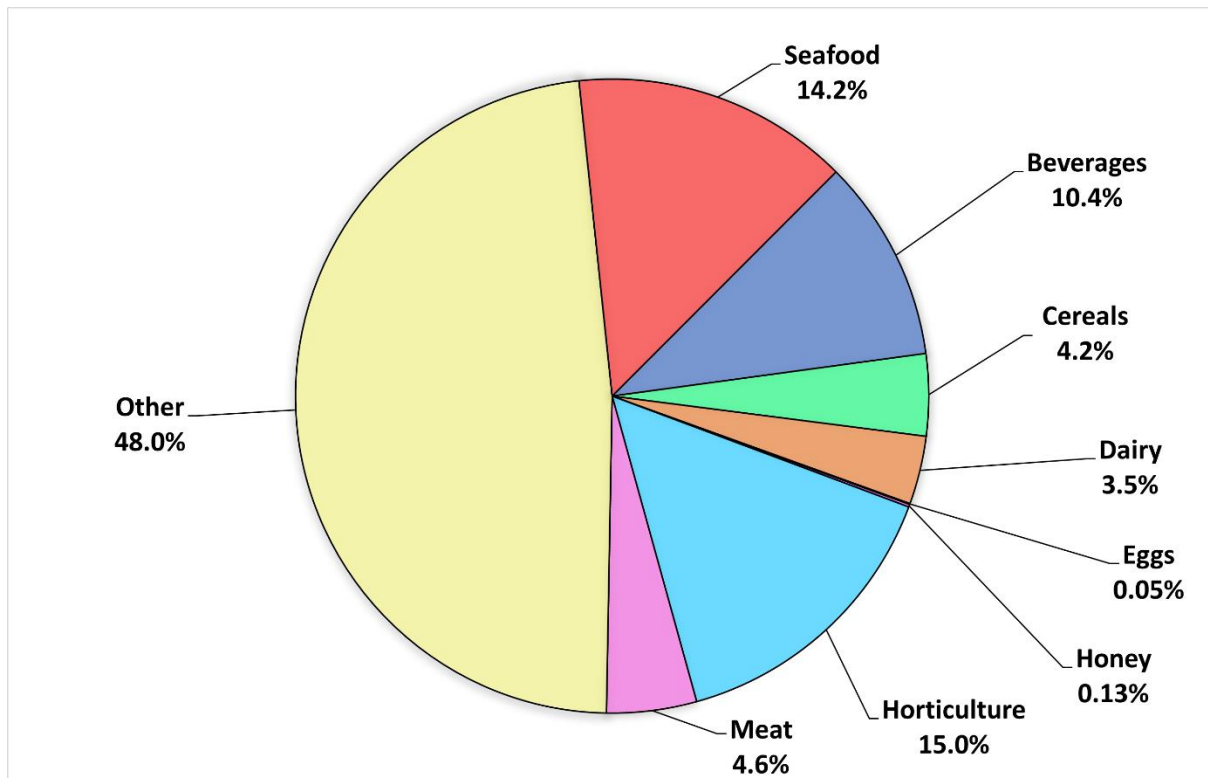
^a Captures a range of tariff codes, including processed foods such as cereals, canned vegetables, vegetable oils, spices, confectionery, biscuits, coffee and tea.

Source: AIMS database

Test data by commodity group

Figure 6 shows (excluding the 'other' category) that horticulture was the commodity subject to the most testing (15%) in 2022. This commodity includes fresh and processed fruit and vegetables. Seafood (fresh, chilled, frozen and processed seafood products) was also subject to high levels of testing (14.2%).

Figure 6 Percentage of tests applied, by commodity group, 2022



Other captures a range of tariff codes, including processed foods such as cereals, canned vegetables, vegetable oils, spices, confectionery, biscuits, coffee and tea.

Source: AIMS database

Other test data

In addition to labelling and analytical testing, other testing applied from January to December 2022 included composition assessments, bovine spongiform encephalopathy (BSE) government certificate checks and visual assessments.

Kava Pilot Program data

The Kava Pilot Program was developed to increase stronger cultural and economic ties between Australia and Pacific Island nations. The purpose of the pilot was to provide greater access to kava in Australia without compromising public health and safety.

Phase 1 of the pilot was implemented in December 2019 and allowed incoming passengers to bring in kava powder in their luggage.

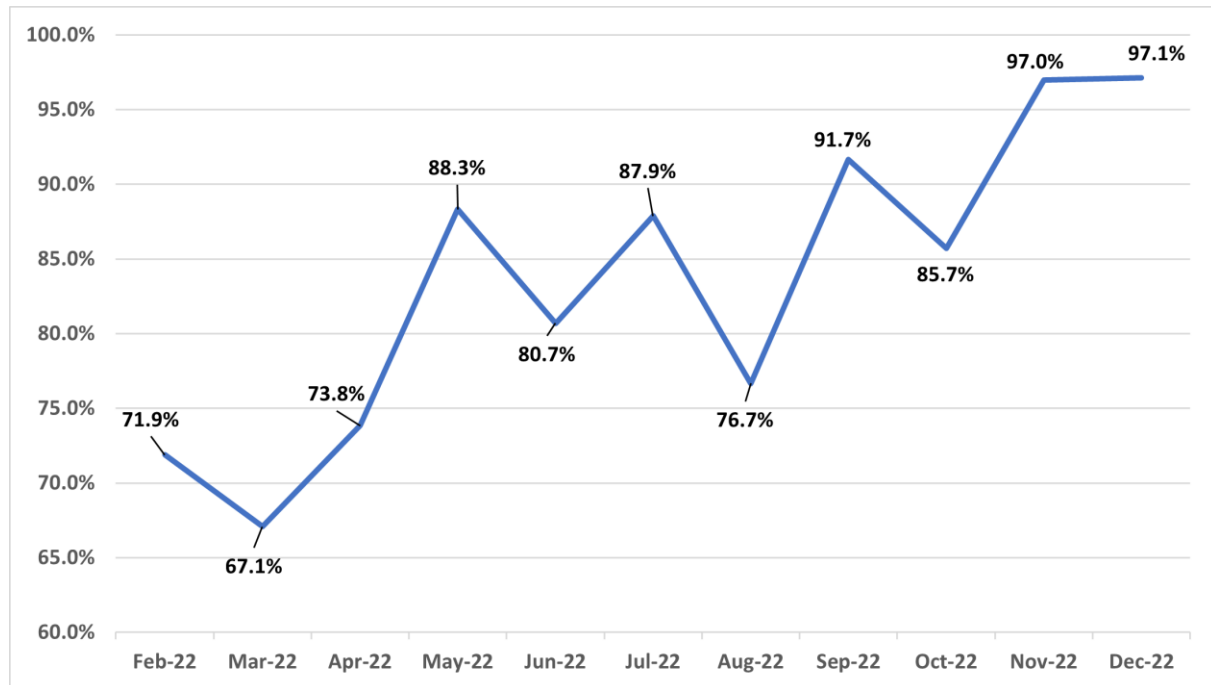
Phase 2 of the pilot was implemented in December 2021, allowing for the commercial importation of kava into Australia.

Kava is classified as a risk food and is referred to the IFIS at a rate of 100%. At inspection, a labelling assessment is conducted to ensure that all labelling requirements are met, including mandatory warning statements, country of origin and directions for use and storage.

For the period 1 January to 31 December 2022, there have been 497 labelling assessments of imported kava, with an overall compliance rate for this period at 81.6%. The number of tests is

included in the labelling compliance data in Table 1. The department developed a labelling fact sheet to address initial non-compliance with labelling, which has resulted in an improvement in labelling compliance rates over time, as evidenced in Figure 7.

Figure 7 Compliance rate of entries inspected in that month, by month, 2022



Source: AIMS database

Composition assessments

These assessments check the labels for additives or ingredients that are not permitted. Of the 54,605 assessments conducted in 2022, 104 labels were found to be non-compliant with Australian food standards.

Bovine spongiform encephalopathy certificate checks

Food containing beef is inspected to ensure it is covered by the appropriate government certification. A fail is recorded when a food containing beef is not covered by the appropriate government certification. In 2022, of the 999 certificate checks conducted, 992 (99.3%) were covered by the appropriate government certification. Only 5 (0.7%) of the certificate checks conducted found non-compliance.

Visual assessments

At each inspection, food is visually assessed for obvious signs of damage, deterioration or contamination (for example, evidence of foreign objects, spoilage or infestation). In 2022, of the 53,542 visual assessments conducted, only 17 (0.03%) were non-compliant.

Foreign government certification checks

We can negotiate a certification arrangement with a foreign government for a food that provides assurance that food safety risks are managed. Some foods classified as risk require a recognised foreign government certificate to be imported into Australia. Other foods classified as risk benefit from a reduced rate of inspection if they are government certified.

A certification check is conducted on each consignment to ensure it is covered by the appropriate foreign government certificate. Of the 4,394 certification checks conducted, all were compliant.

Results by country of origin

Under the IFIS, food is inspected irrespective of the country of export. The exception is where a food has previously failed inspection. Future consignments of that food from the producer in the particular country are inspected and analysed at a 100% rate of inspection and analysis until a history of compliance is re-established for the producer of the food.

The number of inspections by country of origin is provided in Table 8. Note that the countries where importers frequently source food will have more lines referred and therefore have a higher representation in inspection data.

Table 8 Number of inspections, by country of origin, 2022

Country of origin	Lines inspected (no.)	Lines inspected (%)
China	5,579	12.8
Japan	3,841	8.8
India	3,459	7.9
Thailand	2,990	6.8
Italy	2,844	6.5
Korea, Republic of	2,642	6.1
United States	1,959	4.5
Vietnam	1,726	4.0
France	1,493	3.4
Malaysia	1,397	3.2
Other	15,725	36.0
Total	43,655	100.0

Source: AIMS database

From 1 January to 31 December 2022:

- food from China, Japan and India were subject to the most inspections.
- 64% of food inspections were conducted on food from 10 countries; the remaining 36% concerned food from 122 countries.

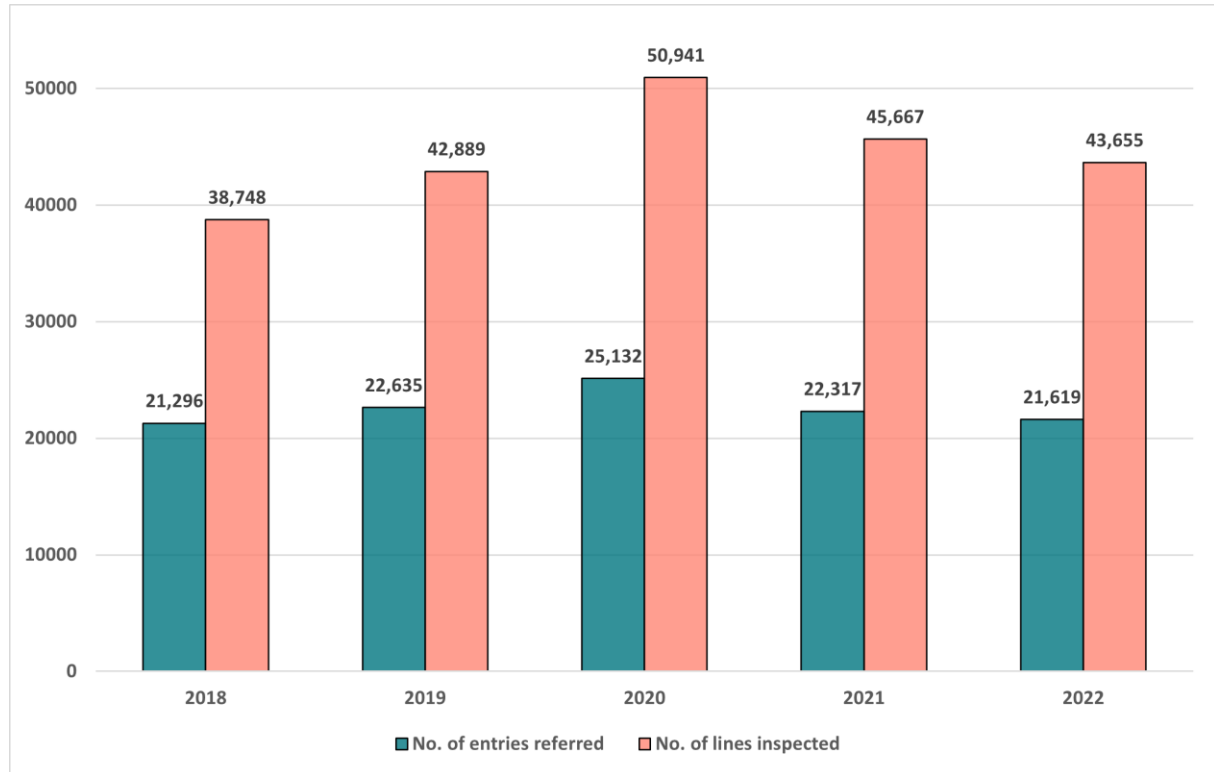
A significant proportion of food imports are from New Zealand, but very few are subject to the IFC Act. The Act exempts food imported from New Zealand unless the Order indicates that it applies. Currently, the Order specifies that beef, beef products, ready-to-eat cassava chips and brown seaweed are foods to which the Act applies. The exemption in the Act for food imported from New Zealand was included following the signing of the Trans-Tasman Mutual Recognition Arrangement between Australia and New Zealand. Under the arrangement, goods produced by or imported into either country that meets one country's legal requirements may be legally sold in the other country.

Comparing inspection data reports since 2018

We have published IFIS data reports since 2006. Initially, reports were published every 6 months. Since 2017 we have published the reports annually.

From 2018 to 2020 the number of entries referred increased by 18%, and the number of lines inspected by 31.5%. However, from 2020 to 2022 the number of entries referred decreased by 14% and the number of lines inspected by 14.3% (Figure 8).

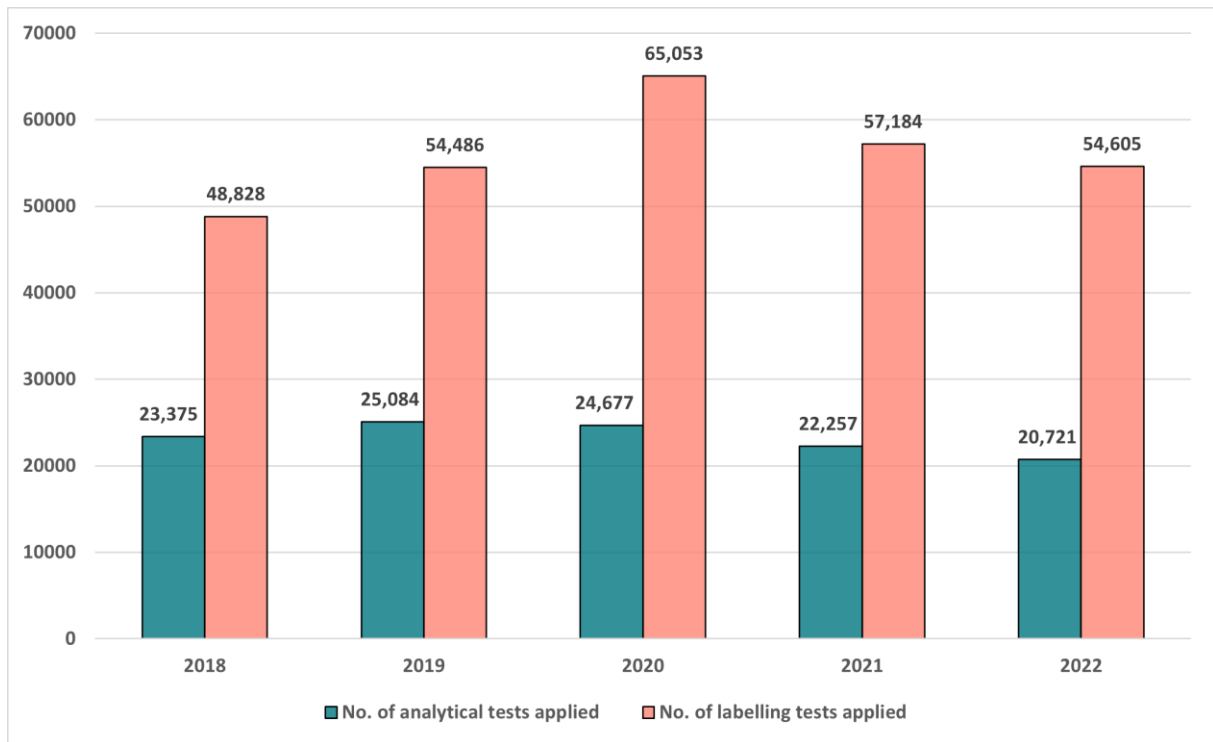
Figure 8 Inspection activity, January 2018 to December 2022



Source: AIMS database

From 2018 to 2020 analytical testing applied under the IFIS increased by 5.6% and labelling testing by 33.2%. However, from 2020 to 2022 analytical testing decreased by 16% and labelling testing decreased by 16.1% (Figure 9).

Figure 9 Tests conducted, January 2018 to December 2022



Source: AIMS database

Appendix A: Analytical tests applied to food

Table A1 Analytical tests applied to food, 2022

Food group	Analytical test
Coconut milk drinks	<ul style="list-style-type: none"> • Beta-lactoglobulin • Casein • Total milk
Dairy products	<ul style="list-style-type: none"> • <i>Listeria monocytogenes</i> • <i>Listeria monocytogenes</i> (enumerated) • <i>Salmonella</i>
Edible plant oils	<ul style="list-style-type: none"> • Erucic acid
Fruit and vegetables	<ul style="list-style-type: none"> • Fruit and vegetable residue screen • <i>E. coli</i> (ready to eat berries, pomegranate arils, sweet/sugar snap peas, fresh baby corn, fresh chillies, dried dates, frozen spinach, sun-dried and semi-dried tomatoes) • Lead (fresh and frozen vegetables)
Fruit juices	<ul style="list-style-type: none"> • Fruit and vegetable residue screen
Herbs and spices	<ul style="list-style-type: none"> • <i>Salmonella</i> (pepper and paprika, dried and powdered herbs)
Infant formula	<ul style="list-style-type: none"> • <i>Salmonella</i> • <i>Cronobacter</i> (0 to 6 months)
Honey	<ul style="list-style-type: none"> • C4 Adulteration • Moisture content • Reducing sugar content
Meat	<ul style="list-style-type: none"> • Government certification for bovine spongiform encephalopathy • <i>E. coli</i> • <i>Listeria monocytogenes</i> • <i>Listeria monocytogenes</i> (enumerated) • Cephalosporins • Fluoroquinolones • Virginiamycin • <i>Salmonella</i>
Nuts and nut products	<ul style="list-style-type: none"> • Aflatoxin (peanut and pistachio products) • <i>Salmonella</i> (chilled or frozen shredded coconut)
Seafood	<ul style="list-style-type: none"> • Histamine • <i>Listeria monocytogenes</i> • Coagulase-positive staphylococci • <i>E. coli</i> • <i>Salmonella</i> • Paralytic shellfish poison (PSP) • Domoic acid • <i>Vibrio cholerae</i>

Imported food inspection data: January to December 2022

Food group	Analytical test
Plant-based products	<ul style="list-style-type: none"> • Fluoroquinolones • Malachite green • Nitrofurans • Quinolones <hr/> <ul style="list-style-type: none"> • <i>Salmonella</i> (sesame seed) • Inorganic arsenic (hijiki seaweed) • Iodine (seaweed – brown algae) • Hydrocyanic acid (cassava chips) • Fruit and vegetable residue screen • <i>Bacillus cereus</i> (tofu, soybean curd or soy milk curd) • Arsenic total, lead (cereal grains, ready-to-eat cereal flours and processed cereals) • Cannabidiol, total THC (hemp seed and hemp seed products)

Glossary

Term	Definition
Agriculture Import Management System (AIMS)	Computer system that receives data on imported goods from the Integrated Cargo System (ICS) and processes entries for imported food and biosecurity purposes.
Australia New Zealand Food Standards Code	Details food standards applicable to food for human consumption in Australia. See the food standards code .
batch	Food of a particular kind, made or packed in a distinct manner that may include one or more lots.
compliance agreement food	Food imported under a Food Import Compliance Agreement (FICA). FICAs offer food importers an alternative regulatory arrangement to inspection and testing of their products under the IFIS. This involves the department auditing an importer's existing documented food safety management system.
entry	Department of Home Affairs electronic document generated using the ICS. An entry may contain one or more lines of food.
food	<p>Under section 3 of the Imported Food Control Act 1992,</p> <p>(1) Food includes:</p> <p>(a) any substance or thing of a kind used, capable of being used, or represented as being for use, for human consumption (whether it is live, raw, prepared or partly prepared)</p> <p>(b) any substance or thing of a kind used, capable of being used, or represented as being for use, as an ingredient or additive in a substance or thing referred to in paragraph (a)</p> <p>(c) any substance used in preparing a substance or thing referred to in paragraph (a)</p> <p>(d) chewing gum or an ingredient or additive in chewing gum, or any substance used in preparing chewing gum</p> <p>(e) any substance or thing declared to be a food under a declaration in force under section 6 of the <i>Food Standards Australia New Zealand Act 1991</i>.</p> <p>(It does not matter whether the substance, thing or chewing gum is in a condition fit for human consumption.)</p> <p>(2) However, food does not include a therapeutic good within the meaning of the <i>Therapeutic Goods Act 1989</i>.</p> <p>(3) To avoid doubt, food may include live animals and plants.</p>
FSANZ	Food Standards Australia New Zealand is an Australian government authority responsible for developing food standards for Australia and New Zealand. FSANZ also advises the Department of Agriculture, Fisheries and Forestry on food that poses a medium or high risk to public health.
holding order	An order made under section 15 of the <i>Imported Food Control Act 1992</i> that increases the rate of inspection of a surveillance food that has failed an imported food inspection. This targets the specific food from the specific producer in a specific country at a rate of 100% of consignments.
ICS	Integrated Cargo System, a computer system managed by the Department of Home Affairs for the movement of cargo into and out of Australia.
Imported Food Inspection Scheme	IFIS is established under the Imported Food Control Regulations 2019. It provides for the inspection of food at the border to monitor for safety and compliance with Australia's food standards.
inspection	Includes inspection (visual and label assessment) or inspection and analysis (samples taken and sent for analysis) as required.
line	<p>Items of food being imported are recorded in the ICS as lines within the import entry. An import entry may consist of one or more lines of products.</p> <p>Lines are referred to the IFIS through electronic profiling within the ICS. Tests are applied to lines where required, based on the tariff code identifying the food.</p>

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Term	Definition
lot	A quantity of a food prepared or packed under the same conditions (ordinarily from a particular preparation or packing unit and during a particular time, ordinarily not exceeding 24 hours).
lot code	A unique code that identifies a lot (quantity of food) and can be used for recall purposes if necessary.
risk food	Food that is classified as risk food in the Imported Food Control Order 2019. This kind of food is referred to AIMS by the ICS for inspection at the rate of 100% of consignments. The rate is reduced in accordance with a history of compliance.
surveillance food	All other food not classified as risk food or compliance agreement food. This kind of food is referred to AIMS by the ICS for inspection at the rate of 5% of consignments.