



**Australian Government**

**Australian Quarantine and Inspection Service**

# **Imported Food Inspection Data**

## **Report for the period July to December 2007**

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## GLOSSARY OF TERMS

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<i>AIMS</i>	<i>AQIS Import Management System</i> , the AQIS computer system that processes entries for both Imported Foods and Quarantine purposes.
<i>Analytical tests</i>	These are analytical tests that are carried out by a laboratory on a sample of food taken during an inspection of imported food. They include microbiological, chemical, contaminant and food additive tests.
<i>AQIS</i>	Australian Quarantine and Inspection Service, an operating group within the Department of Agriculture, Fisheries and Forestry – Australia (DAFF). AQIS is responsible for a range of regulatory functions in areas such as quarantine, food imports and exports.
<i>The Code</i>	The Australia New Zealand Food Standards Code which contains food standards applicable to food for human consumption in Australia and available from the FSANZ website.
<i>Entry</i>	a Customs/Quarantine electronic document generated using the Australian Customs Service Integrated Cargo System. An entry may contain one or more lines / foods.
<i>Food</i>	Food includes: <ul style="list-style-type: none"><li>(a) any substance or thing of a kind used or capable of being used as food or drink by human beings; or</li><li>(b) any substance or thing of a kind used or capable of being used as an ingredient or additive in, or substance used in the preparation of, a substance or thing referred to in paragraph (a); or</li><li>(c) any other substance or thing that is prescribed;</li></ul> whether or not it is in a condition fit for human consumption, but does not include a therapeutic good within the meaning of the <i>Therapeutic Goods Act 1989</i> .
<i>FSANZ</i>	Food Standards Australia New Zealand, the agency responsible for developing food standards and administering the Australian New Zealand Food Standards Code.
<i>Holding Order</i>	A legal document provided for in the <i>Imported Food Control Act 1992</i> (the Act). Use of a Holding Order increases the rate of inspection of a failing food until subsequent imports demonstrate compliance with the requirements of the Act. (Usually in force until 5 consecutive shipments pass inspection)
<i>Imported Food Inspection Scheme</i>	The Imported Food Inspection Scheme is administered by AQIS and inspects foods at various rates based upon the risk to human health and safety associated with that food. FSANZ conducts the food risk assessment and advises AQIS of those foods that pose a medium to high risk to human health and safety. The legal basis for the inspection of imported food on arrival to Australia is the <i>Imported Food Control Act 1992</i> .

<i>Inspection</i>	This term includes inspection (visual and label assessment), or inspection and analysis (samples taken and sent for analysis), as the case requires.
<i>Label assessment</i>	AQIS will assess the labelling applied to imported food at each inspection. Labels are assessed against specific requirements in the Australia New Zealand Food Standards Code.
<i>Line</i>	When a broker lodges an import entry with the Australian Customs Service, they will list the items being imported on lines within the import entry. An import entry may consist of one line or many lines of products. As such it is not an indication of the number of import entries as an import entry may have multiple lines.
<i>Lot</i>	A quantity of a food prepared or packed under essentially the same conditions (ordinarily from a particular preparation or packing unit and during a particular time ordinarily not exceeding 24 hours).
<i>Lot Code</i>	Unique code which identifies a lot and can be used for recall purposes if necessary.
<i>NATA</i>	National Association of Testing Authorities
<i>Other tests</i>	These are tests of food that do not involve laboratory analysis. This term covers the visual assessment (but not label) of the food and an assessment of the government to government certification regarding the bovine spongiform encephalopathy status for the beef and beef product in the food.
<i>Risk Category Food</i>	Foods that have been assessed by FSANZ as representing a medium to high potential risk to consumer health.  Referred to AQIS by Customs for inspection at the rate of 100 % of imports.
<i>Surveillance Category Foods</i>	A general term for foods that are either Active Surveillance Category or Random Surveillance Category foods under the Imported Food Inspection Scheme.  From March 2007 all foods were removed from the Active Surveillance Category and since then no further foods have been categorised as Active Surveillance foods. Therefore this term only refers to Random Surveillance Category foods.
<i>Trans Tasman Mutual Recognition Arrangement</i>	The Trans Tasman Mutual Recognition Arrangement is an arrangement between the Commonwealth, State and Territory Governments of Australia and the Government of New Zealand.  It allows goods, including low risk foods, to be traded freely between New Zealand and Australia and enhances the freedom of individuals to work in both countries.

## SUMMARY FOR JULY 2007 TO DECEMBER 2007

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The data contained in this report was obtained from imported food inspection data for the period 1 July 2007 to 31 December 2007 and has been extracted from the AQIS Import Management System (AIMS) database. The following is a summary of this information.

During this period:

- 7 368 entries of imported food were referred to AQIS for inspection under the Imported Food Inspection Scheme
- 11 248 lines of imported foods were inspected
- 41 266 tests were applied, including label and visual checks and broken down as follows
  - 14 117 label assessments were applied
  - 12 613 analytical tests were applied
  - 14 536 other tests were applied

More detailed analysis of data is provided based on the following:

- Commodity groups
- Country of origin
- Breakdown of inspection data into the tests applied and compliance rates

For more information about the terms used in this document, refer to the glossary of terms.

### **Brief explanation of the application of tests to imported food**

The number of lines of food referred for inspection under the Imported Food Inspection Scheme and the number of tests applied to those lines of food may differ. This is because food subject to inspection is sampled and tested based on the following factors:

1. The number of batches and number of lots within each batch of food on the line referred for inspection; and
2. The number of tests to be applied to each sample of that food taken during the inspection process.

For example, one line of a cooked and processed meat product may be referred for inspection under the Imported Food Inspection Scheme. This line contains two batches of the product each with one lot. AQIS will take one sample from each batch (ie. Two samples from this one line of product) and apply the microbiological tests relevant to this food, these being *E coli*, standard plate count, coagulase positive *Staphylococci*, *Listeria monocytogenes* and *Salmonella*. As a result, this one line of imported food has had two samples taken and five microbiological tests applied to each sample.

This will be reported as – number of lines: 1  
- number of tests applied: 10

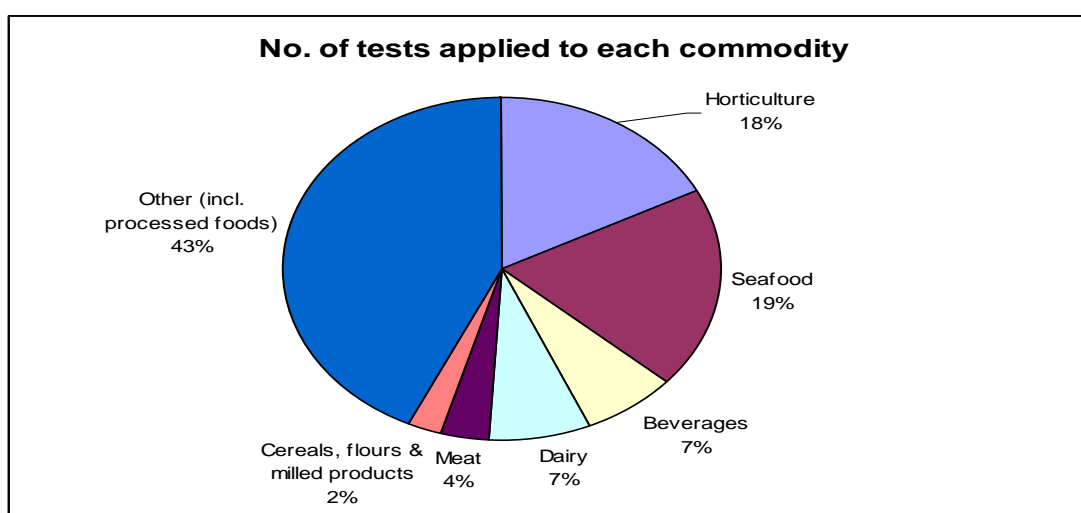
## COMMODITY GROUPS - JULY 2007 TO DECEMBER 2007

The number of tests applied reflects those commodity groups with more risk foods and/or that are imported frequently as products imported frequently will have a higher representation under the inspection activity. It may also reflect where goods have previously failed and the inspection rate has increased to 100% until compliance has been demonstrated. **Note:** this data cannot be used to indicate volumes of trade.

### Test data by broad commodity groups

- The single commodity that was subject to the most number of tests was seafood which accounts for 18.9% of tests applied (Chart 1) under the Imported Food Inspection Scheme. Captured under this category are products tariffed as fresh, chilled, frozen and processed seafood products.
- Horticulture was the next highest single commodity inspected and was subject to 17.6% of all tests applied to imported food under the Imported Food Inspection Scheme. This includes fresh and processed fruit and vegetables.

**CHART 1: Percentage of tests applied - by commodity group**



Attachment 1 provides an overview of the analytical tests applied to the commodity groups and Attachment 2 provides a list of the tariff codes associated with each commodity grouping used for this report.

**TABLE 1: Inspection and test data by broad commodity group**

Commodity	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Horticulture	7251	7068 / 183	97.5
Seafood	7793	7654 / 139	98.2
Beverages	2810	2714 / 96	96.6
Dairy	3081	3022 / 59	98.1
Meat	1561	1550 / 11	99.3
Cereals, flours & milled products	988	967 / 21	97.9
Other (incl. processed foods)	17782	17225 / 557	96.9
<b>Totals</b>	<b>41 266</b>	<b>40 200 / 1066</b>	<b>97.4</b>

## COUNTRY OF ORIGIN - JULY 2007 TO DECEMBER 2007

Under the Imported Food Inspection Scheme, no country was uniquely targeted for routine inspection of its food. Food is targeted for inspection based on its risk and/or frequency of importation. The exception to this rule is where food has failed inspection and a holding order is raised which targets the specific food from the specific manufacturer in a specific country at a rate of 100% of consignments.

The numbers of inspections reflect those countries that export more risk foods and/or export more frequently to Australia. Countries exporting to Australia more frequently will have a higher representation in AQIS inspection activity for food compliance and safety. **Note:** this data cannot be used to indicate volumes of food imported into Australia.

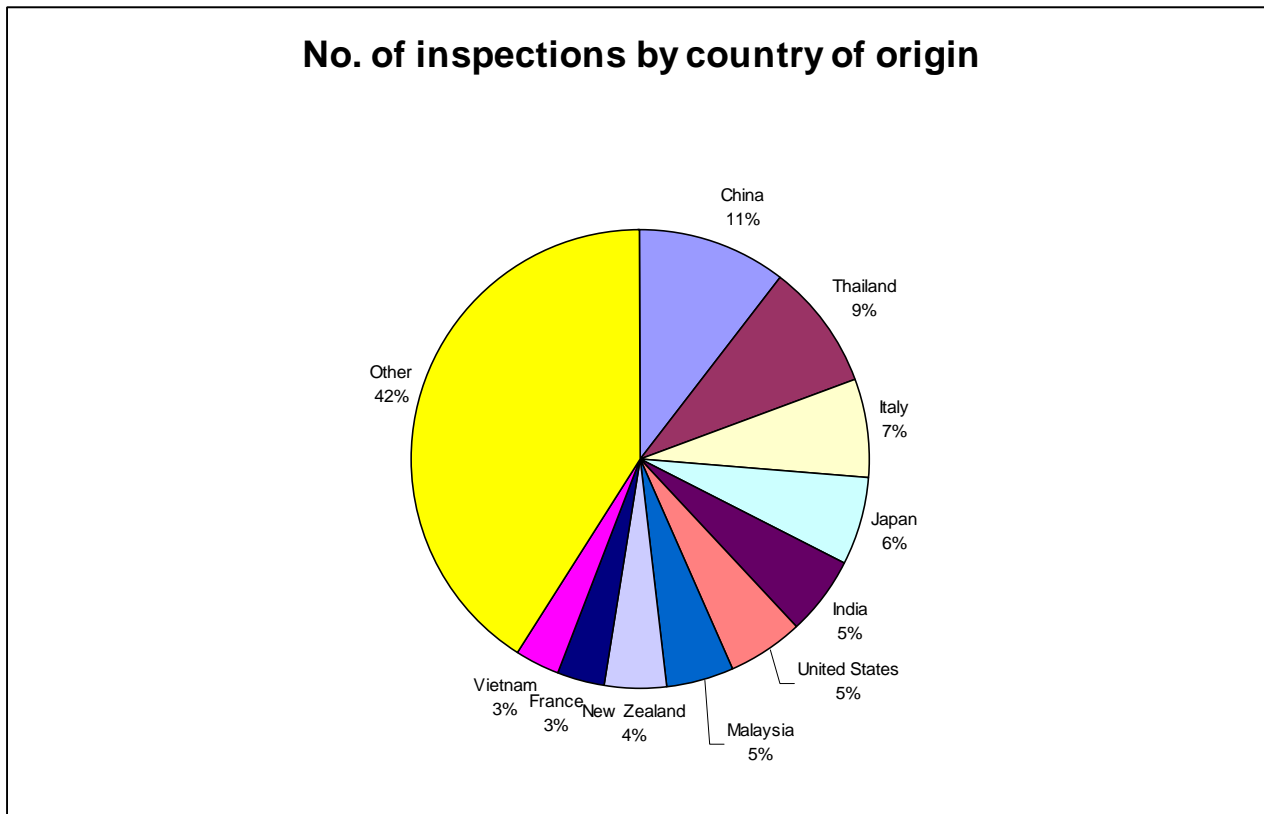
### *Countries in descending order, based on the number of lines inspected*

- The top three countries whose food was subject to the most inspections for the period July 2007 to December 2007 were China, Thailand and Italy. During the previous period (July 2006 to June 2007) New Zealand was in the top three countries.
- 59% of food inspections were on food from ten countries; the remaining 41% of food inspections were on food from 109 countries.
- During 2006, the list of foods categorised as risk food changed to remove mercury testing of seafood. This change and the fact that random surveillance foods from New Zealand are not inspected under the IFIS accounts for why New Zealand is no longer in the top three countries inspected.
- The 'Australian Food Statistics' annual publication by the Department of Agriculture, Fisheries and Forestry indicates that a significant proportion of food imports are from New Zealand. However, under the Trans Tasman Mutual Recognition Arrangement (TTMRA), random and active surveillance food from New Zealand is not subject to the *Imported Food Control Act 1992* and only risk food is inspected and represented in this report.
- As the majority of food imported from New Zealand is not inspected, no further analysis will be carried out on foods of New Zealand origin as the inspection data is not indicative of all food imported.

**TABLE 2: Number of inspections by country of origin**

Country	No. of lines inspected	% of total lines inspected
China	1189	10.6
Thailand	1001	8.9
Italy	785	7
Japan	675	6
India	617	5.5
United States	599	5.3
Malaysia	543	4.8
New Zealand	493	4.4
France	380	3.4
Vietnam	350	3.1
Other	4616	41
<b>Total 119 countries</b>	<b>11 248</b>	<b>100</b>

CHART 2: Percentage of inspections by country of origin



Further information about the top three countries is provided in the section outlining analytical test data.



## TESTING DATA - JULY 2007 TO DECEMBER 2007

### Broad breakdown of testing data for the period July 2007 – December 2007

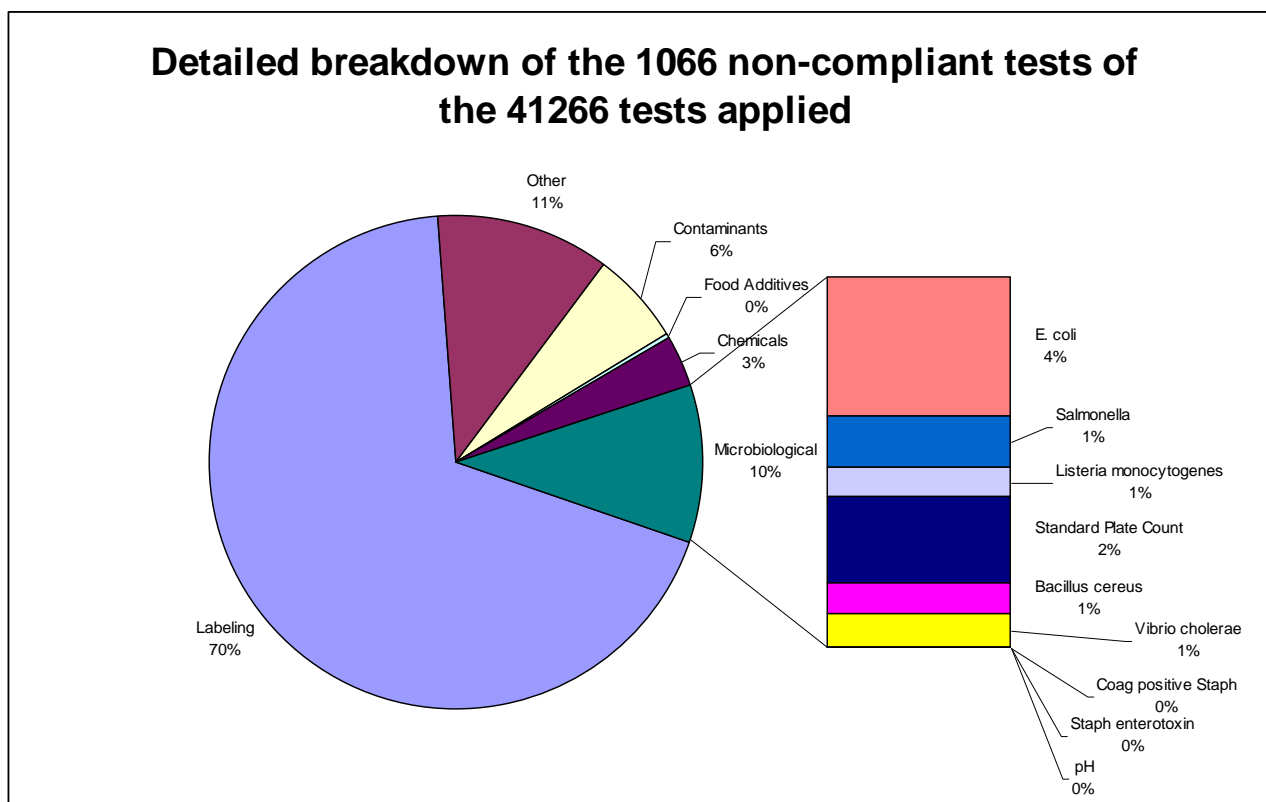
- 97.4% of all tests applied to imported food samples under the Imported Food Inspection Scheme complied with Australian standards for these tests.
- Incorrect labeling accounts for the majority of non-compliances (ie. 68.7% of failures are for labelling).
- When labeling non-compliances are removed from inspection data, there is a 99.2% compliance rate for the analytical and other tests applied to imported food.

**TABLE 3: Level of compliance for imported food**

Test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Analytical	12 613	12 400 / 213	98.3
Labeling	14 117	13 385 / 732	94.8
Other	14 536	14 415 / 121	99.2
<b>Total</b>	<b>41 266</b>	<b>40 200 / 1066</b>	<b>97.4</b>

The next pie chart provides a more detailed breakdown of the 1066 non-compliant tests, with breakdown to each specific test and the proportion that each test contributed to the 1066 non-compliant results.

**CHART 3: Breakdown of the 1066 non-compliant test results**



## **ANALYTICAL TESTING DATA - JULY 2007 TO DECEMBER 2007**

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Within the analytical test category, tests are grouped according to four main types: microbiological, chemical, contaminant and food additives. Each category is made up of several tests which are reported in detail in Tables 5, 6, 7 and 8.

### ***Broad breakdown of analytical test data for the period July 2007 – December 2007***

- Analytical tests results show there is a 98.3% compliance rate with the tests applied by AQIS under the Imported Food Inspection Scheme.
- 213 of the 12 613 tests applied, failed against the Code (ie. 1.7% of tests applied failed). This next section discusses these 213 failed results.

**TABLE 4: Summary of compliance for analytical testing**

<b>Analytical test type</b>	<b>No. of tests applied</b>	<b>No. of compliant / non-compliant results</b>	<b>Compliance rate (%)</b>
Microbiological	5470	5359 / 111	98.0
Chemicals	4176	4141 / 35	99.2
Contaminants	2650	2585 / 65	97.5
Food Additives	317	315 / 2	99.4
<b>Total</b>	<b>12 613</b>	<b>12 400 / 213</b>	<b>98.3</b>

**TABLE 5: Summary of compliance for microbiological tests applied**

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)	Types of food
<i>E. coli</i>	1095	1053 / 42	96.2	Processed meats, water based beverages and cheese
<i>Salmonella</i>	2097	2082 / 15	99.3	Processed meats, cooked prawns and dried coconut
<i>Listeria monocytogenes</i>	866	857 / 9	99.0	Smoked salmon, cheese and ham
Standard Plate Count	407	381 / 26	93.6	Processed meats
<i>Bacillus cereus</i>	369	360 / 9	97.6	Pasta and tofu
<i>Vibrio cholerae</i>	221	211 / 10	95.5	Cooked prawns
<i>Coagulase positive Staphylococcus</i>	408	408 / 0	100	Processed meats and cooked prawns
Staphylococcus enterotoxin	1	1 / 0	100	Stuffed pasta
pH	6	6 / 0	100	Fermented milk products
<b>Total</b>	<b>5470</b>	<b>5359 / 111</b>	<b>98.0</b>	

**Changes to previous microbiological testing from the last reporting period (July 06-Jun 07):**

- Coliforms and *Staphylococcus* enterotoxin tests were removed from random surveillance.
- Commercial sterility and pH tests have been removed from canned foods from random surveillance.
- *Bacillus cereus* test was applied to a wider range of foods under random surveillance.

**TABLE 6: Summary of compliance for chemical tests applied**

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)	Types of food
Pesticides	3004	2987 / 17	99.4	Fruit, vegetables and meat
Nitrofurans	219	215 / 4	98.2	Farmed prawns
Ethylene Chlorohydrin	371	362 / 9	97.6	Herbs and spices
Malachite Green	157	156 / 1	99.4	Farmed fish
Fluoroquinolones	185	181 / 4	97.8	Farmed prawns
Quinolones	50	50 / 0	100	Farmed fish
Penicillin	135	135 / 0	100	Farmed fish and farmed prawns
Chloramphenicol	49	49 / 0	100	Honey and farmed prawns
Streptomycin	2	2 / 0	100	Honey
Sulphonamides	2	2 / 0	100	Honey
Tetracycline	2	2 / 0	100	Honey
<b>Total</b>	<b>4176</b>	<b>4141 / 35</b>	<b>99.2</b>	

**Changes to previous chemical testing from the last reporting period (July 06-Jun 07):**

- Carbadox test was removed from random surveillance.
- Chloramphenicol was removed from random surveillance of prawns, but retained for honey.
- Fluoroquinolones, quinolones and penicillin were added to random surveillance.
- The application of the pesticide screen to food products under random surveillance was broadened to include meat.

**TABLE 7: Summary of compliance for contaminant tests applied**

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)	Types of food
Cadmium	527	504 / 23	95.6	Peanuts, leafy and tuber vegetables, wheat and rice
Aflatoxins	672	648 / 24	96.4	Nuts
Histamine	1023	1005 / 18	98.2	Fish
Lead	14	14 / 0	100	Dried dates and sultanas
Chloropropanols	120	120 / 0 (DCP)	100	Soy and oyster sauce
	120	120 / 0 (3MCPD)	100	
Erucic Acid	2	2 / 0	100	Vegetable oil
Domoic Acid	86	86 / 0	100	Oysters
PSP Toxin	86	86 / 0	100	Oysters
<b>Total</b>	<b>2650</b>	<b>2585 / 65</b>	<b>97.5</b>	

**Changes to previous contaminant testing from the last reporting period (July 06-Jun 07):**

- Testing for lead in dried fruit was moved from the active surveillance to random surveillance.
- Testing for mercury in fish was removed from risk and random surveillance.

**TABLE 8: Summary of compliance for food additive tests applied**

Food Additives	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)	Types of food
Sulphur Dioxide	152	152 / 0	100	Raw prawns, wine and preserved vegetables
Colours	165	163 / 2	98.8	Confectionery
<b>Total</b>	<b>317</b>	<b>315 / 2</b>	<b>99.4</b>	

## OTHER TESTING DATA - JULY 2007 TO DECEMBER 2007

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The types of tests that are included in the "other" category are visual inspections of the food and a check of the government to government certification for Bovine Spongiform Encephalopathy (BSE) free status for imports of beef and beef products.

**TABLE 9: Summary of compliance for other testing of food**

<b>Other</b>	<b>No. of tests applied</b>	<b>No. of compliances / non-compliances</b>	<b>Compliance rate (%)</b>
Visual	13 986	13 868 / 118	99.2
BSE Certificate	550	547 / 3	99.5
<b>Total</b>	<b>14 536</b>	<b>14 415 / 121</b>	<b>99.2</b>

## ANALYTICAL TESTING DATA FOR CHINA – JULY 2007 TO DECEMBER 2007

Food from China had the highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 10.6% of all food lines inspected. Further breakdown of these inspections by the types of tests applied are given in the following tables.

### Summary of non-compliances for analytical testing

- Of the 1759 analytical tests applied to imported food from China, there were 38 non-compliances, giving a 97.8% compliance rate for tests applied.
- Microbiological tests were the most frequently applied tests followed by tests for chemicals, contaminants and food additives.

**TABLE 10: Summary of compliance for types of analytical tests applied: China**

Analytical test type	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Microbiological	775	759 / 16	97.9
Chemicals	581	574 / 7	98.8
Contaminants	328	315 / 13	96
Food Additives	75	73 / 2	97.3
<b>Total</b>	<b>1759</b>	<b>1721 / 38</b>	<b>97.8</b>

**TABLE 11: Summary of compliance for microbiological testing: China**

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
<i>E. coli</i>	38	38 / 0	100
<i>Salmonella</i>	252	252 / 0	100
<i>Listeria monocytogenes</i>	13	13 / 0	100
Standard Plate Count	149	145 / 4	97.3
<i>Bacillus cereus</i>	56	50 / 6	89.3
<i>Vibrio cholerae</i>	134	128 / 6	95.5
<i>Coagulase positive Staphylococcus</i>	133	133 / 0	100
Staphylococcus enterotoxin	0	0	N/A
pH	0	0	N/A
<b>Total</b>	<b>775</b>	<b>759 / 16</b>	<b>97.9</b>

**TABLE 12: Summary of compliance for chemical testing: China**

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	384	382 / 2	99.5
Nitrofurans	91	87 / 4	95.6
Ethylene Chlorohydrin	29	28 / 1	96.5
Malachite Green	10	10 / 0	100
Fluoroquinolones	25	25 / 0	100
Quinolones	15	15 / 0	100
Penicillin	10	10 / 0	100
Chloramphenicol	17	17 / 0	100
Streptomycin	0	0	N/A
Sulphonamides	0	0	N/A
Tetracycline	0	0	N/A
<b>Total</b>	<b>581</b>	<b>574 / 7</b>	<b>98.8</b>

**TABLE 13: Summary of compliance for contaminant testing: China**

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	96	88 / 8	91.7
Aflatoxins	136	132 / 4	97.1
Histamine	35	34 / 1	97.1
Lead	5	5 / 0	100
Chloropropanols	17	17 / 0 (DCP)	100
	17	17 / 0 (3MCPD)	100
Erucic Acid	0	0	N/A
Domoic Acid	11	11 / 0	100
PSP Toxin	11	11 / 0	100
<b>Total</b>	<b>328</b>	<b>315 / 13</b>	<b>96.0</b>



**TABLE 14: Summary of compliance for food additive testing: China**

<b>Food Additives</b>	<b>No. of tests applied</b>	<b>No. of compliant / non-compliant results</b>	<b>Compliance rate (%)</b>
Sulphur Dioxide	25	25 / 0	100
Colours	50	48 / 2	96
<b>Total</b>	<b>75</b>	<b>73 / 2</b>	<b>97.3</b>

## ANALYTICAL TESTING DATA FOR THAILAND – JULY 2007 TO DECEMBER 2007

In the period July 2007 to December 2007, food from Thailand had the second highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 8.9% of all food lines inspected. Further breakdown of the types of tests applied are given in the following tables.

### Summary of non-compliances for analytical testing

- Of the 1201 analytical tests applied to imported food from Thailand, there were 14 non-compliances, giving a 98.8% compliance rate for tests applied.
- Tests for chemicals (eg. Pesticides) were the most frequently applied tests followed by tests for contaminants, microbiological and food additives.

**TABLE 15: Summary of compliance for types of analytical tests applied: Thailand**

Analytical test type	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Microbiological	306	305 / 1	99.7
Chemicals	525	521 / 4	99.2
Contaminants	338	329 / 9	97.3
Food Additives	34	34 / 0	100
<b>Total</b>	<b>1203</b>	<b>1189 / 14</b>	<b>98.8</b>

**TABLE 16: Summary of compliance for microbiological testing: Thailand**

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
<i>E. coli</i>	23	23 / 0	100
<i>Salmonella</i>	98	97 / 1	99.0
<i>Listeria monocytogenes</i>	15	15 / 0	100
Standard Plate Count	44	44 / 0	100
<i>Bacillus cereus</i>	47	47 / 0	100
<i>Vibrio cholerae</i>	35	35 / 0	100
<i>Coagulase positive Staphylococcus</i>	44	44 / 0	100
Staphylococcus enterotoxin	0	0	N/A
pH	0	0	N/A
<b>Total</b>	<b>306</b>	<b>305 / 1</b>	<b>99.7</b>

**TABLE 17: Summary of compliance for chemical testing: Thailand**

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	382	379 / 3	99.2
Nitrofurans	47	47 / 0	100
Ethylene Chlorohydrin	30	30 / 0	100
Malachite Green	11	11 / 0	100
Fluoroquinolones	23	22 / 1	95.7
Quinolones	15	15 / 0	100
Penicillin	8	8 / 0	100
Chloramphenicol	9	9 / 0	100
Streptomycin	0	0	N/A
Sulphonamides	0	0	N/A
Tetracycline	0	0	N/A
<b>Total</b>	<b>525</b>	<b>521 / 4</b>	<b>99.2</b>

**TABLE 18: Summary of compliance for contaminant testing: Thailand**

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	59	54 / 5	91.5
Aflatoxins	35	33 / 2	94.3
Histamine	214	212 / 2	99.1
Lead	0	0	N/A
Chloropropanols	8	8 / 0 (DCP)	100
	8	8 / 0 (3MCPD)	100
Erucic Acid	0	0	N/A
Domoic Acid	7	7 / 0	100
PSP Toxin	7	7 / 0	100
<b>Total</b>	<b>338</b>	<b>329 / 9</b>	<b>97.3</b>

**TABLE 19: Summary of compliance for food additive testing: Thailand**

<b>Food Additives</b>	<b>No. of tests applied</b>	<b>No. of compliant / non-compliant results</b>	<b>Compliance rate (%)</b>
Sulphur Dioxide	25	25 / 0	100
Colours	9	9 / 0	100
<b>Total</b>	<b>34</b>	<b>34 / 0</b>	<b>100</b>

## ANALYTICAL TESTING DATA FOR ITALY – JULY 2007 TO DECEMBER 2007

In the period July 2007 to December 2007, food from Italy had the third highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 7% of all food lines inspected. Further breakdown of the types of tests applied are given in the following tables.

### Summary of non-compliances for analytical testing

- Of the 1184 analytical tests applied to imported food from Italy, there were 15 non-compliances, giving a 98.7% compliance rate for tests applied.
- Tests for microbiological contamination (eg. *E coli*) were the most frequently applied followed by tests for contaminants, chemicals and food additives.

**TABLE 20: Summary of compliance for types of analytical tests applied: Italy**

Analytical test type	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Microbiological	885	870 / 15	98.3
Chemicals	205	205 / 0	100
Contaminants	57	57 / 0	100
Food Additives	37	37 / 0	100
<b>Total</b>	<b>1184</b>	<b>1169 / 15</b>	<b>98.7</b>

**Table 21: Summary of compliance for Microbiological testing: Italy**

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
<i>E. coli</i>	280	268 / 12	95.7
<i>Salmonella</i>	261	261 / 0	100
<i>Listeria monocytogenes</i>	205	202 / 3	98.5
Standard Plate Count	3	3 / 0	100
<i>Bacillus cereus</i>	78	78 / 0	100
<i>Vibrio cholerae</i>	0	0	N/A
<i>Coagulase positive Staphylococcus</i>	58	58 / 0	100
Staphylococcus enterotoxin	0	0	N/A
pH	0	0	N/A
<b>Total</b>	<b>885</b>	<b>870 / 15</b>	<b>98.3</b>

**Table 22: Summary of compliance for chemical testing: Italy**

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	200	200 / 0	100
Nitrofurans	0	0	N/A
Ethylene Chlorohydrin	2	2 / 0	100
Malachite Green	1	1 / 0	100
Fluoroquinolones	1	1 / 0	100
Quinolones	0	0	N/A
Penicillin	1	1 / 0	100
Chloramphenicol	0	0	N/A
Streptomycin	0	0	N/A
Sulphonamides	0	0	N/A
Tetracycline	0	0	N/A
<b>Total</b>	<b>205</b>	<b>205 / 0</b>	<b>100</b>

**Table 23: Summary of compliance for contaminant testing: Italy**

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	38	38 / 0	100
Aflatoxins	5	5 / 0	100
Histamine	14	14 / 0	100
Lead	0	0	N/A
Chloropropanols	0	0 (DCP)	N/A
	0	0 (3MCPD)	N/A
Erucic Acid	0	0	N/A
Domoic Acid	0	0	N/A
PSP Toxin	0	0	N/A
<b>Total</b>	<b>57</b>	<b>57 / 0</b>	<b>100</b>

**Table 24: Summary of compliance for food additive testing: Italy**

<b>Food Additives</b>	<b>No. of tests applied</b>	<b>No. of compliant / non-compliant results</b>	<b>Compliance rate (%)</b>
Sulphur Dioxide	36	36 / 0	100
Colours	1	1 / 0	100
<b>Total</b>	<b>37</b>	<b>37 / 0</b>	<b>100</b>

**ATTACHMENT 1: GUIDE TO THE TYPES OF ANALYTICAL TESTS APPLIED TO FOOD GROUPS**

<b>Food group</b>	<b>Risk / Random category test</b>	<b>Analytical test</b>
<b>Meat</b>	Risk	BSE government certification <i>Coagulase positive Staph</i> <i>E. coli</i> <i>Listeria monocytogenes</i> <i>Salmonella</i> Standard plate count
	Random	Pesticide screen
<b>Seafood</b>	Risk	Histamine <i>Listeria monocytogenes</i> <i>Coagulase positive Staph</i> <i>E. coli</i> <i>Salmonella</i> Standard plate count Paralytic shellfish poison Domoic acid
	Random	Histamine Malachite green Nitrofurans Fuoroquinolones, quinolones and penicillin Sulphur dioxide



<b>Food group</b>	<b>Risk / Random category test</b>	<b>Analytical test</b>
<b>Vegetables</b>	Risk	<i>Salmonella</i> (Sesame seeds) Inorganic arsenic
	Random	Pesticide screen Cadmium Sulphur dioxide <i>Salmonella</i> Erucic acid (oils) <i>B cereus</i>
<b>Fruit</b>	Random	Pesticide screen Lead Sulphur dioxide
<b>Nuts and nut products</b>	Risk	<i>Salmonella</i> Aflatoxin
	Random	Aflatoxin
<b>Herbs and spices</b>	Risk	<i>Salmonella</i>
	Random	<i>Salmonella</i> Ethylene chlorohydrin
<b>Dairy foods</b>	Risk	<i>Listeria monocytogenes</i>

<b>Food group</b>	<b>Risk / Random category test</b>	<b>Analytical test</b>
		<i>Salmonella</i> <i>E. coli</i>
	Random	Pesticide screen <i>Salmonella</i> <i>E coli</i> pH test
<b>Egg and egg products</b>	Random	<i>Salmonella</i>
<b>Honey</b>	Random	Pesticide screen Chloramphenicol Nitrofurans Streptomycin Tetracycline Sulphonamides
<b>Fruit juices</b>	Random	Pesticide screen
<b>Water</b>	Random	<i>E coli</i>
<b>Other beverages</b>	Random	Sulphur dioxide
<b>Confectionery</b>	Random	Colour screen
<b>Sauces</b>	Random	Chloropropanols (Soy sauces)

## ATTACHMENT 2: GUIDE TO THE TARIFF CODES INCLUDED IN EACH FOOD GROUP

The following table indicates those tariff codes which fall within each commodity grouping used for this report. For more information on tariff codes, please refer to the Australia Customs Service website at <http://www.customs.gov.au/site/page.cfm?u=4273>.

Commodity group	Tariff code	Commodity group	Tariff code
<b>Meat</b>	0201 – 02120	<b>Cereals</b>	1001 – 1008
	0504		1101 - 1109
	1601 - 1602		
<b>Seafood</b>	0302 – 0307	<b>Horticulture</b>	0701 – 0714
	1603 – 1605		0801 – 0814
			0904 – 0910
			1201 – 1208
			1210 – 1212
	1801 - 1802		
<b>Dairy</b>	0401 – 0406	<b>Other</b>	0410
			0901 - 0903
<b>Eggs</b>	0407 - 0408		1301 – 1302
			1501 – 1504
<b>Honey</b>	0409		1506 – 1517
<b>Beverages</b>	2009		1520 – 1521
	2201 - 2208		1701 – 1704
			1803 – 1806
			1901 – 1905
			2001 – 2008
			2101 - 2106
			2209
			2501
			3501 – 3503
			3505
		3507	