



Thermally treated salmonid products from a country with a recognised competent authority

End use – human consumption

Processing

1. Salmonids must only be processed and exported from a country where the certifying competent authority has been formally recognised for this trade, listed in Appendix 2 – Recognised countries and competent authorities.
2. Only product derived from salmonid species listed at Appendix 3 – Salmonid species approved for export to Australia, 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 in a 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 processed in accordance with one of the minimum time/temperature parameters set out below:
 - i. For countries infected with *Myxobolus cerebralis*, the product has been treated at a minimum core temperature of 66°C for a minimum period of 40 minutes;
 - ii. For countries free from *Myxobolus cerebralis*, the product has been treated at a minimum core temperature of 65°C for a minimum period of 30 minutes.

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.

4. The products must be packaged:



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- a. Individually, in plastic sleeves, pouches or other packaging, in cartons of any weight;
or
- b. As loose pieces within a plastic bag in cartons weighing 27.3kg (60lbs) or less; or
- c. As loose pieces packed in cartons weighing greater than 27.3kg (60lbs) .

On arrival in Australia

1. On arrival in Australia, the importer of delegated broker must declare whether the salmonid product will be sold:
 - a. For commercial processing; or
 - b. For processing for direct retail/food service sale/use; or
 - c. For direct retail/food service sale/use.
2. Imported salmonid product intended for commercial processing or processing for direct retail/food service sale/use (where the amount processed will be more than 300 kg per day) must be sold to a processor that has entered into an approved arrangement with the department. These processors may receive products packaged in any form listed in permit processing conditions at point 4.
Products that are intended for commercial processing may not be stored by the importer (this does not apply if the importer is the commercial processor).
3. Imported salmonid intended for retail processing (where the amount processed will be less than 300 kg per day) must only be sold to a premises that is registered with the department. Retail processors may only receive product packaged as listed in permit packaging conditions 4– (a) and (b).
The importer must nominate registered buyer(s) at the time of import. If the imported salmonid has not been sold, the quarantine entry will remain open and the importer must advise the department of the registered buyer before or at the time that the product is sold. It is the importers responsibility to advise the department of the sale of all imported salmonid in each consignment, which will allow the department to finalise the quarantine entry.
4. Imported salmonid intended for direct retail/food service sale/use may be sold to any retailer. These retailers are not required to be registered with the department and may receive product packaged as listed in permit packaging conditions 4– (a) and (b). Where an importer stores product that is intended for direct retail/food service sale /use, there is no requirement for the department to be notified when the product is distributed.
5. The importer must keep records (including the name and department registration number of purchaser (if relevant), date of sale and quantity (weight) of salmonid sold for all imported salmonid. The department may audit these records at any time.
6. If the end use of the imported salmonid changes from that in the original declaration to the department, the importer must notify the Animal and Biological Import Assessments Branch by emailing imports@agriculture.gov.au or phoning 1800 900 090.



Appendix 1 – Model certification for thermally treated salmonid products that will be exported to Australia

Exporter details	Importer details
Exporter name:	Importer name:
Address:	Address:
Invoice number:	Import permit number:
Batch number:	

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 in a 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):

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

The product is eviscerated, head-on rainbow trout (*Onchorhynchus mykiss*), and has been processed in accordance with one of the minimum time/temperature parameters set out below:

i) For countries infected with *Myxobolus cerebralis*, the product has been treated at a minimum core temperature of 66°C for a minimum period of 40 minutes;

ii) For countries free from *Myxobolus cerebralis*, the product has been treated at a minimum core temperature of 65°C for a minimum period of 30 minutes.

4. The salmonid products are packaged (strike through the options that do not apply):

i) Individually, in plastic sleeves, pouches or other packaging, in cartons of any weight; or



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ii) As loose pieces within a plastic bag in cartons weighing 27.3kg (60lbs) or less; or

iii) As loose pieces packed in cartons weighing greater than 27.3kg (60lbs).

Official details:

Name:

Position:

Address:

Issued at:

Signature:

Date:

Official Stamp

A large, empty rectangular box with a black border, intended for an official stamp.



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Appendix 2 – Recognised countries and competent authorities

Country	Competent authority
Australia	Department of Agriculture and Water Resources
Canada	Canadian Food Inspection Agency
Denmark	Danish Veterinary and Food Administration
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



Appendix 3 – 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>Salvethymus</i> spp
<i>Stenodus</i> spp
<i>Thymallus</i> spp
<i>Plecoglossus</i> spp