



Food Safety and Inspection Service
United States Department of Agriculture
Washington, D.C. 20250-3700

Export Library

ASREV22- 08/18/2004

Export Requirements for Australia

Eligible/Ineligible Products

A. Eligible Product

1. Fresh/frozen pork and pork meat products.
2. Cooked pork and pork meat products (see Processing Requirements)
3. Canned pork, lamb, and poultry
4. Heat-processed meat- and poultry- based flavors, except those derived from beef.
5. Rendered animal fat
6. Cooked Poultry (see Processing Requirements)
7. Pork casings
8. Protein-free tallow.

B. Ineligible Product

1. Beef and beef products. Exceptions for certain beef products are indicated in the Documentation Section.
2. Fresh/frozen poultry
3. Fresh/frozen lamb

Labeling Requirements

- A. The slaughter or packaging date (month, day and year) must be placed on the cartons at the time of packaging.
- B. Shipping containers must be marked "Product of USA."

Processing Requirements

- A. Cooked poultry products must be cooked to one of the following time/temperatures to meet Australian requirements:

74° C for 165 min. or
75° C for 158 min. or
76° C for 152 min. or
77° C for 145 min. or
78° C for 138 min. or
79° C for 132 min. or
80° C for 125 min.

- B. Cooked pork products must be cooked to one of the following time/temperatures to meet Australian requirements:

56° C for 60 minutes or
57° C for 55 min. or
58° C for 50 min. or
59° C for 45 min. or
60° C for 40 min. or
61° C for 35 min. or
62° C for 30 min. or
63° C for 25 min. or
64° C for 22 min. or
65° C for 20 min. or
66° C for 17 min. or
67° C for 15 min. or
68° C for 13 min. or
69° C for 12 min. or
70° C for 11 min.

Documentation Requirements

- A. Fresh / frozen beef and cooked beef- Obtain FSIS Form 9060-5 (05/06/1999), Meat and Poultry Export Certificate of Wholesomeness

1. Fresh/Frozen Beef must be at least 30 days old on arrival in Australia, calculated either from the slaughter date or the pack date (slaughter or pack date required on containers)
2. The following statements must be typed in the "Remarks" section of FSIS Form 9060-5 or on FSIS letterhead certificate:

a. *The meat in this consignment is of bovine origin and is fit for human consumption;*

- b. *The meat was derived only from animals originating in the USA, or legally imported into the USA from Mexico or Canada;*
- c. *The beef and/or beef product is derived from bovine animals that have lived in Category B risk countries or zones where feeding of ruminant-derived meat meal to bovine animals is banned and there has not been exposure to high risk factors, ante- and post-mortem veterinary inspection is carried out on all bovine animals, and the product does not contain, and is not derived from BSE risk materials.*
- d. *The animals from which the meat was derived were subjected to ante-mortem and post-mortem veterinary inspection and found to be free from infectious or contagious disease;*
- e. *The date/s of slaughter of the animals from which the meat or meat product was derived;*
- f. *The establishment number where the animals from which the meat or meat product was derived were slaughtered;*
- g. *The establishment number where meat or meat product(s) were cut, processed, or stored;*
- h. *The USA is recognised by Office International des Epizooties (OIE) as a country/zone free from foot and mouth disease (FMD), rinderpest and BSE. The U.S. does not vaccinate for FMD.*

Note: BSE Risk Materials are defined as follows:

- Specific risk materials are: the skull, brains, eyes, the tonsils, vertebral column and spinal cord, including dorsal root ganglia of bovine animals over 12 months; and the intestines from the duodenum to the rectum of bovine animals of all ages.

- Mechanically recovered meat.

- Beef and/or beef products from animals killed after stunning by means of gas injected into the cranial cavity or killed instantaneously by the same method or slaughtered by laceration of the central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity (pithing).

3. Beef and Pork Casings.

- a. Obtain FSIS form 9060-7 (7/87), Animal Casings Export Certificate for Countries Requiring Ante-Mortem, Post Mortem, and Fit for Human Food Statements.
- b. Beef and Pork Casings must have been packed at least 30 days upon arrival in Australia
- c. For pork casings, the following statements must be provided on FSIS letterhead certificate:

- (1) The casings were derived only from animals originating in the USA, or legally imported into the USA from Mexico or Canada.
- (2) Species of origin of the casings. (For example: The casings are of porcine origin only.)
- (3) The date that the animals from which the casings were derived were slaughtered.
- (4) The name, address, and establishment numbers of the establishments where the animals from which the casings were derived were slaughtered.
- (5) The name, address, and establishment numbers of the establishments where the casings were prepared and/or stored.
- (6) The animals from which the casings were derived were subject to antemortem and postmortem inspection at the time of slaughter and were free from contagious and infectious disease.
- (7) The USA is declared by the OIE to be officially free from foot and mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease and Teschen disease.
- (8) The casings were packed:
 - (a) so that each packing container contains casings derived from a single species of animal only;
 - (b) so that they were not exposed to contamination before export;
 - (c) in clean, new or disinfected packing containers;
 - (d) so that the identification/veterinary control number of the establishment where the casings were packed was readily visible on the outer wrapping or package.

d. For beef casing, the following statements must be provided on FSIS letterhead certificate:

- (1) The casings were derived only from animals originating in the USA, or legally imported into the USA from Mexico or Canada.
- (2) Species of origin of the casings. (For example: The casings are of bovine origin only.)
- (3) The date that the animals from which the casings were derived

were slaughtered.

(4) The name, address, and establishment numbers of the establishments where the animals from which the casings were derived were slaughtered.

(5) The name, address, and establishment numbers of the establishments where the casings were prepared and/or stored.

(6) The animals from which the casings were derived were subject to antemortem and postmortem inspection at the time of slaughter and were free from contagious and infectious disease.

(7) The USA is declared by the OIE to be officially free from foot and mouth disease, rinderpest and peste des petits ruminants.

(8) The USA is a BSE free country.

(9) The casings were packed:

(a) so that each packing container contains casings derived from a single species of animal only;

(b) so that they were not exposed to contamination before export;

(c) in clean, new or disinfected packing containers;

(d) so that the identification/veterinary control number of the establishment where the casings were packed was readily visible on the outer wrapping or package.

4. Product intended for animal food - Obtain FSIS Form 9060-5 (05/06/1999), Meat and Poultry Export Certificate of Wholesomeness (for edible products) or FSIS Form 9060-9, Inedible Certificate (for inedible products). Obtain FSIS Form 9115-1 (6/97),- (Health Certificate for Beef Meat/Offal Intended for Export to Australia for the Manufacture of Petfood).

5. Rendered animal Fat - Obtain FSIS 9060-5 (05/06/1999), Meat and Poultry Export Certificate of Wholesomeness.

The following are also required:

a. A declaration shall be made and signed by management on firm's letterhead stating that:

"During the rendering process, the animal fat (or tallow) was maintained at a temperature of 120° C. for a continuous period of not less than 30 minutes."

- b. the following statement must be certified by FSIS in the "Remarks" section of FSIS form 9060-5:

"I have no reason to doubt manufacturer's declaration."

6. Canned beef products derived from animals slaughtered in the U.S. prior to December 29, 2003 are eligible for export to Australia. Obtain FSIS 9060-5 (05/06/1999), Meat and Poultry Certificate of Wholesomeness. The following are required:

- a. A declaration shall be made and signed by the producing company on firm's letterhead stating that:

(1) The establishment number and batch number(s) of the product to which the declaration applies are stamped on each can or container;

(2) During processing, every portion of the contents of the batch of cans has been heated to a temperature of 100° C (212° F);

(3) This product was maintained at a temperature of _____ for _____ minutes.

(4) This product does not require refrigeration while it remains canned.

- b. Each consignment must be accompanied by the following certification statements on FSIS form 9060-5:

This canned _____ (species) was derived from animals subjected to ante-mortem inspection and post-mortem veterinary inspection and was found free from contagious and infectious disease. I have no reason to doubt the truth of the manufacturers declaration.

The products do not contain nor were they derived from BSE risk material. The product has been manufactured or derived from animals slaughtered in the USA prior to December 29, 2003.

7. Canned beef products derived from beef imported from Argentina, Australia, Brazil, New Zealand, or Uruguay are eligible for export to Australia. Obtain FSIS 9060-5 (05/06/1999), Meat and Poultry Certificate of Wholesomeness. The following are required:

- a. A declaration shall be made and signed by the producing company on firm's letterhead stating that:

(1) The establishment number and batch number(s) of the product to which the declaration applies are stamped on each can or container;

(2) *During processing, every portion of the contents of the batch of cans has been heated to a temperature of 100° C (212° F);*

(3) *This product was maintained at a temperature of _____ for _____ minutes.*

(4) *This product does not require refrigeration while it remains canned.*

b. Each consignment must be accompanied by the following certification statements on FSIS Form 9060-5:

This canned _____ (species) was derived from animals subjected to ante-mortem inspection and post-mortem veterinary inspection and was found free from contagious and infectious disease. I have no reason to doubt the truth of the manufacturers declaration.

The country/zone of origin of the meat is a BSE free country/zone.

8. Fresh/frozen and cooked pork and pork meat products. Obtain FSIS 9060-5, Meat and Poultry Export Certificate of Wholesomeness. The following are required:

a. For fresh/frozen pork and pork meat products, the following certification statements must accompany the FSIS 9060-5 on a [letterhead certificate](#):

1. *"The animals from which the meat was derived have been in the U.S. and/or Canada since birth.*
2. *The animals from which the meat was derived passed ante-mortem and post-mortem inspection under official veterinary supervision; the meat is considered to be fit for human consumption.*
3. *The U.S. is free from foot and mouth disease (without vaccination), African swine fever, classical swine fever, rinderpest, swine vesicular disease, Nipah virus, and vesicular exanthema.*
4. *The meat has not been derived from the head or neck (this includes all head and neck tissues cranial to the fourth cervical vertebrae but does not include the shoulders), major peripheral lymph nodes (popliteal - if present, iliac, inguinal, axillary - if present, ventral, middle and dorsal superficial cervical) have been removed and the meat has been deboned.*
5. *The carcasses and meat identified above were produced, processed and stored in establishments approved by AQIS.*

<u>Est. No</u>	<u>Name of Plant(s)</u>	<u>Plant Location</u>	<u>Slaughter</u>
<u>(s)</u>		<u>(city/state)</u>	<u>Date</u>

6. *An FSIS veterinarian was present in the plant(s) at all times when pigs were being slaughtered for export to Australia.*

7. *The establishment where the meat was slaughtered, processed, and/or stored has a quality assurance program providing assurance that meat destined for Australia is identified and totally segregated from meat not eligible for export to Australia.*
 8. *The meat has been prepared for export and packed on (**insert date(s)**), and the packaging materials were clean and new.*
 9. *The identification number of the establishment where the meat was prepared is provided on the box in such a way that the number cannot readily be removed.*
 10. *The meat was not exposed to contamination prior to export.*
 11. *The meat is being transported to Australia in a clean packing container sealed with a seal bearing the number or mark (**insert seal number**); and the container contains only meat eligible for entry into Australia."*
- b. For cooked pork and pork meat products, the following certification statements must accompany the FSIS 9060-5 on a [letterhead certificate](#):

1. *"The animals from which the meat was derived have been in the U.S. and/or Canada since birth.*
2. *The animals from which the meat was derived passed ante-mortem and post-mortem inspection under official veterinary supervision; the meat is considered to be fit for human consumption.*
3. *The U.S. is free from foot and mouth disease (without vaccination), African swine fever, classical swine fever, rinderpest, swine vesicular disease, Nipah virus, and vesicular exanthema.*
4. *The meat has not been derived from the head or neck (this includes all head and neck tissues cranial to the fourth cervical vertebrae but does not include the shoulders), major peripheral lymph nodes (popliteal - if present, iliac, inguinal, axillary - if present, ventral, middle and dorsal superficial cervical) have been removed and the meat has been deboned.*
5. *The carcasses and meat identified above were produced, processed and stored in establishments approved by AQIS.*

<u>Est. No</u>	<u>Name of Plant</u>	<u>Plant</u>	<u>Slaughter</u>
<u>(s)</u>	<u>(s)</u>	<u>Location</u>	<u>Date</u>
		<u>(city/state)</u>	

6. *An FSIS veterinarian was present in the plant(s) at all times when pigs were being slaughtered for export to Australia.*
7. *The establishment(s) where the cooked pig meat was processed for export to*

Australia are under the supervision of FSIS.

8. *The establishment where the meat was slaughtered, processed, and/or stored has a quality assurance program providing assurance that meat destined for Australia is identified and totally segregated from meat not eligible for export to Australia.*
9. *The pig meat/meat product was heated to a minimum core temperature of 56 degrees celcius for not less than 60 minutes or an equivalent heating process (state the time/temperature parameter actually used).*

Actual minimum core temperature: (insert temperature) degrees Celcius.

Actual minimum heat time: (insert time) minutes

10. *The temperature recording equipment was checked during the cooking process and the time/temperature parameters specified were met.*
11. *The meat has been prepared for export and packed on (insert date(s)), and the packaging materials were clean and new.*
12. *The identification number of the establishment where the meat was prepared is provided on the box in such a way that the number cannot readily be removed.*
13. *The meat was not exposed to contamination prior to export.*
14. *The meat is being transported to Australia in a clean packing container sealed with a seal bearing the number or mark (insert seal number); and the container contains only meat eligible for entry into Australia."*

9. Canned pork, lamb and poultry product - Obtain FSIS 9060-5 (05/06/1999), Meat and Poultry Certificate of Wholesomeness. The following are required:

a. A declaration shall be made and signed by the producing company on firm's letterhead stating that:

(1) *The establishment number and batch number(s) of the product to which the declaration applies are stamped on each can or container;*

(2) *During processing, every portion of the contents of the batch of cans has been heated in a temperature of 100° C (212° F);*

(3) *This product was maintained at a temperature of _____ for _____ minutes;*

(4) *This product does not require refrigeration while it remains canned.*

b. Each consignment must be accompanied by the following certification statements of

FSIS for 9060-5:

This canned _____ (species) was derived from animals subjected to ante-mortem inspection and post-mortem veterinary inspection and was found free from contagious and infectious disease. I have no reason to doubt the truth of the manufacturers declaration.

10. Heat Processed Meat Based Flavors - Obtain FSIS Form 9060-5 (05/06/1999), Meat and Poultry Certificate of Wholesomeness.

- a. The following statements are required in the "Remarks" section of FSIS Form 9060-5:

The animals from which the meat based flavor product was derived were subjected to ante-mortem veterinary inspection and were found to be free of contagious or infectious disease. This _____(species) product was heat processed on _____ (dates) so that the core temperature of the meat exceeded 100° C for not less than 30 minutes. The product has not been exposed to contamination before export and has been packed in a manner approved by the Director of Animal and Plant Quarantine and is being shipped to Australia in a clean container which is sealed at the time of export. The product was processed at Establishment _____ which is currently approved for export to Australia.

11. Calf Rennet Stomachs - Obtain FSIS 9060-9, Inedible Product Certificate and an FSIS letterhead certificate with the following statements and information:

- a. The meat was derived only from animals originating in the USA, or legally imported into the USA from Mexico or Canada.
- b. The animals from which the meat was derived were subjected to antemortem and postmortem veterinary inspection and found to be free from infectious or contagious disease.
- c. The USA is recognized by the Office International Epizooties (OIE) as a country/ zone free from foot and mouth disease without vaccination, rinderpest and BSE.
- d. The date(s) of slaughter of the animals from which the product was derived should be indicated.
- e. The establishment number, name, and address of the slaughter establishment and any new subsequent processing or storage establishment should be indicated.

12. All FSIS certification must be signed by an FSIS Veterinarian.

Other Requirements

- A. Australia requires that the Australian importer obtain a permit directly from the Director of Animal and

Plant Quarantine (Australia). Applications must include: country of export, exporting company's name and establishment number, species, product type, and full details of the process of manufacture. The product type exported must correspond exactly to the approved product. The certification requirements for each type of product are indicated on the permit. Questions regarding certification requirements should be directed to the FSIS Technical Service Center at (402) 221-7400.

- B. Australia requires treatment of all packing material made of conifer materials as a preventive measure against pinewood parasites. This includes wood pallets. USDA, APHIS has established a marking procedure for treated pallets. More information is available at the following web site: <http://www.aphis.usda.gov/ppq/swp/swaus.html>

Plants Approved for Export

- A. Fresh/frozen and processed beef and poultry products, canned products, and heat processed meat/poultry-based meat flavors must be produced in plants approved by Australia prior to exportation of product. To become eligible to export to Australia, establishments should complete FSIS Form 9080-3 and submit the application through the IIC to the appropriate FSIS District Office. The District Office will sign and send this form to the FSIS Office of International Affairs (Phone 202-720-6400) for transmittal to the Australian government.

Note: The meat/poultry raw materials for canned meat or heat processed meat/poultry-based flavors can originate from any Federally authorized establishment or imported product.

- B. Fresh/frozen and cooked pork meat products must be slaughtered,* processed, and stored in plants approved by Australia prior to exportation of product. To become eligible to export to Australia, establishments should complete FSIS Form 9080-3 and submit the application through the IIC to the appropriate FSIS District Office. The District Office will sign and send this form to the FSIS Office of International Affairs (Phone: 202-720-6400) for transmittal to the Australian government.
- C. Pet Food. All USDA inspected facilities are eligible to export beef and beef offal to Australia for the manufacture of pet food.
- D. [List of Eligible Plants](#) - The Australian list of approved plants is updated periodically and is available in the Export Library.

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