# IMPORT HEALTH STANDARD FOR THE IMPORTATION OF FROZEN PASTEURISED EGG WHITE PRODUCTS\* FROM AUSTRALIA INTO NEW ZEALAND

\* Refer 6.1 for definition of product eligibility.

#### 1. IMPORT HEALTH PERMIT

1.1 Prior to importation, it is mandatory that the importer applies for an import health permit, which authorises the importation of an animal product to New Zealand.

This permit may be obtained from:

Chief Veterinary Officer Ministry of Agriculture P O Box 2526, Wellington NEW ZEALAND.

1.2 The importer shall supply the following information:

name and address of exporter name and address of manufacturer description and type of product date of the proposed importation

1.3 Attached to, and an integral part of the import health permit, is the current import health standard which describes the conditions under which the animal product may be imported to New Zealand.

#### 2. REVIEW OF IMPORT HEALTH STANDARD

The import health standard may be reviewed and amended if there are changes in New Zealand's import policy, or the animal health status of the originating country, or for any other reason, at the discretion of the Chief Veterinary Officer.

# 3. DOCUMENTATION ACCOMPANYING THE CONSIGNMENT

- 3.1 The import health permit and all the required certification must accompany the consignment to New Zealand.
- 3.2 When the import health permit is for a single consignment, the original import health permit, the import health standard, and all the required certification must accompany the consignment to New Zealand.
- 3.3 When the import health permit is for multiple consignments, a copy of the import health permit and import health standard, together with the required certification shall accompany the consignment to New Zealand.

#### 4. IMPORTER'S RESPONSIBILITIES

All costs associated with the importation, which include testing, treatment, transport, servicing and veterinary certification must be borne by the importer.

### 5. DISPENSATION APPLICATION

The attached health conditions have been agreed as being suitable for trade between the exporting and the importing countries. It is expected that the animal product will meet the conditions in every respect.

Occasionally it is found that, due to circumstances beyond the importer's control, the products do not comply completely with the requirements. In such cases an application for dispensation will be considered and issued at the discretion of the New Zealand Ministry of Agriculture, but only if the following information is forwarded by the certifying authority:

- 5.1 which clause/s of the health requirements cannot be met and how this has occurred;
- 5.2 the reason the animal product is considered to be of an "equivalent health" status and/or what proposal is made to return the animal product to an equivalent health status as set-out in the health conditions;
- 5.3 the reasons why the certifying authority believe this proposal should be acceptable to the New Zealand Ministry of Agriculture and their recommendation for its acceptance.

#### 6. ELIGIBILITY FOR IMPORTATION

- 6.1 Only products containing no products of animal origin other than egg white are eligible for importation.
- 6.2 The product is not to be used for the formulation of poultry feeds.
- 6.3 The product, if used for the manufacture of foods for human consumption, must comply with the requirements of the Food Regulations (1984) of New Zealand, administered by the Department of Health and each consignment may be subject to inspection by an inspector appointed under these regulations.

# 7. HEALTH CERTIFICATION

- 7.1 The eggs are of Australian origin and come from establishments free from Newcastle disease and avian influenza and not situated in or within 10 kms of a Newcastle disease or avian influenza infected zone.
- 7.2 The premises of origin of the eggs are licensed for the processing of foods for human consumption.
- 7.3 Each consignment must be accompanied by a declaration from the manufacturer of the frozen pasteurised egg white product which states:
  - 7.3.1 The premises of origin of the eggs.

- 7.3.2 The shells of the eggs have been thoroughly cleaned to ensure all evidence of faecal contamination has been removed prior to shell cracking.
- 7.3.3 The egg yolks have been completely seperated from the egg white.
- 7.3.4 The egg whites have been subjected to heat treatment consisting of a minimum core temperature of  $55^{\circ}$ C for a minimum of 9.5 minutes, and then immediately rapidly cooled to a temperature less than  $7^{\circ}$ C.
- 7.3.5 The frozen pasteurised egg white products have been tested and comply with the microbiological standards of the Australian Food Standards E1-8, and during such testing no evidence of faecal contamination (in the form of coliform organisms) has been found.
- 7.3.6 The eggs did not contain blood.
- 7.3.7 The eggs are of Australian origin only.
- 7.4 Each consignment must be covered by a health certificate signed by a veterinary officer of the Australian Quarantine and Inspection Service which states that:
  - 7.4.1 The premises where the frozen pasteurised egg white products covered by this certificate originate are licensed for the processing of foods to be exported.
  - 7.4.2 The contents of the manufacturer's declaration has been explained to the manufacturer, and after examination of the relevant documentation there is no reason to doubt the authenticity of the manufacturer's declaration.
  - 7.4.3 No cases of highly pathogenic avian influenza (fowl plague) or Newcastle disease have occurred in the state of origin of the eggs within the previous 6 months.

### 8. BIOSECURITY CLEARANCE

A biosecurity clearance will be issued provided the documentation is in order and the consignment fully complies with the conditions of this standard.

#### MANUFACTURER'S DECLARATION

I,...., being an official of the company manufacturing frozen pasteurised egg white products, declare with regard to the eggs used in the manufacture of the frozen pasteurised egg white products that:

1. The eggs are of Australian origin only and originate from the following egg farm/s:

Name of fa	arm:	••••••••••••••••••	 	 
Address			 	 

- 2. All egg shells have been cleaned to ensure all evidence of faecal contamination has been removed prior to shell cracking.
- 3. The eggs did not contain blood.
- 4. The egg yolks have been completely seperated from the egg whites.
- 5. The egg whites have been subjected to a heat pasteurisation process in which a minimum core temperature of  $55^{0}$ C was maintained a minimum of 9.5 minutes, and then immediately rapidly cooled to a temperature less than  $7^{0}$ C.
- After production, each batch of frozen pasteurised egg white product has been tested and found to comply with the microbiological standards of the Australian Food Standards E1-8. No evidence of faecal contamination (in the form of salmonella or coliform organisms) has been detected.

Signature	Date of signature
Name in block letters	
Position held in manufacturer's company	
Name of manufacturing company	
Address	

# VETERINARY CERTIFICATE

I,....,being a veterinary officer of the Australian Quarantine and Inspection Service, declare with respect to the attached documentation covering the export to New Zealand of frozen pasteurised egg white product that:

- 1. The premises where the frozen pasteurised egg white products originate are licensed for the processing of foods to be exported.
- 2. The contents of the manufacturer's declaration has been explained to the manufacturer, and after examination of the relevant documentation I have no reason to doubt the authenticity of the manufacturer's declaration.
- 3. No cases of highly pathogenic avian influenza (fowl plague) or Newcastle disease have occurred in the state of origin of the egg farm/s specified in the attached manufacturer's declaration within the previous 6 months.

Signature of Veterinary Officer	Date and official stamp
Name in block letters Address of office	

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