



Australia - Certification Requirements

These instructions establish and implement a procedure which will assure national uniformity in the completion and issuance of the USDC SIP Export Health certificate unique to the product and shipment to Australia for computer-based certificates.

General

- There are several Export Health Certificate's for Australia unique to the type and presentation of the fishery product:

Non-viable adult Atlantic Menhaden

Baitfish/Aquatic animal feeds

Cooked Crustaceans

Gelatin made from fish products intended for human consumption

Eviscerated, Head-off, Non-Consumer-Ready, Non-Salmonid finfish

Non-Eviscerated, Non-Salmonid finfish

Non-viable, uncanned Salmonid fish

Salmon Roe (foreign sourced from approved country and further processed/exported from US)

Salmon Roe (sourced, processed and exported from US)

- Requests for Inspection: Whether received by e-mail, telephone, fax or in writing, the information requested on NOAA Form 89-814, **Request for Inspection Services**, must be obtained from the applicant. If a written request contains the information necessary to perform the inspection, a NOAA Form 89-814 needs to be completed by SIP personnel prior to performing the inspection. The written request or NMFS-completed NOAA Form 89-814 will be filed with the file copy of the certificate as part of the permanent record.
- Completing the Export Health Certificate: The certificate is prepared by transferring to it the pertinent information taken from its accompanying request and observations made during the inspection. In the case of HACCP QMP facility, the information will be provided by the requesting firm. All certification should be done via the NOAA SIP online certificate system. Only as an option when the system is down or unavailable is a PDF version issued. The directions below are guidance for both the system completion and the PDF



certification for information required in fields located on the documents.

- C. The certificate will be printed on official USDC watermarked paper only.

General instructions for Completion of the Australian Export Health Certificates

1. Choose appropriate Export certificate for unique product and presentation of product.
2. Ensure the processor and/or exporter is on current USDC SIP Approved Establishment list.
3. Ensure specific attestations listed on certificate have been met for each consignment.
4. All consignments must have the Australian Import permit, a USDC SIP Lot inspection and a USDC SIP Export Health certificate unique to the product and shipment.
5. All firms requesting an export certificate to Australia must be listed as an Approved Establishment in the USDC Seafood Inspection Program. This is a requirement at the request of the Australian authorities for the appropriate use of the attestations on each US export certificate.
6. BICON is the suggested resource for US exports to Australia to access existing import conditions import permit requirements. The link to the BICON site is:

<https://bicon.agriculture.gov.au/BiconWeb4.0>

Acts and Regulations

Import Control:

Imported Food Inspection Program

[Australian Quarantine and Inspection Service](#)

(AQIS) GPO Box 858

Canberra, ACT 2600

Australia

Import of fish products is subject to the Australian Food Standards Code



developed by the National Food Authority.

Labelling

Labels must be printed in English and contain information regarding content, weight, additives, manufacture, trademarks and country of origin.

Tolerances or Guidelines

Standard A12: Metals and Contaminants in Food

- Antimony - 1.5 ppm
- Arsenic - 1.0 ppm
- Cadmium
 - Fish and fish content of products containing fish - 0.2 ppm
 - Molluscs and mollusc content of products containing molluscs - 2.0 ppm
- Copper
 - Molluscs and the mollusc content of products containing molluscs - 70.0 ppm
 - Other fish and fish products - 10.0 ppm
- Lead
 - Canned fish - 2.5 ppm
 - Other fish and fish products - 1.5 ppm
 - Molluscs - 2.5 ppm
- Mercury
 - Fish, crustaceans, molluscs and the fish content of products containing fish - 0.5 ppm (mean value)
- Nitrates - added nitrates not permitted
- Polychlorinated Biphenyls
 - Fish - 0.5 ppm
- Selenium
 - Fish and fish products - 1.0 ppm
- Tin
 - All canned fish or fish products - 150.0 ppm
 - All canned fish packed in tomato containing media - 200.0 ppm
 - All other fish or fish products - 50.0 ppm
- Zinc
 - Oysters - 1000.0 ppm
 - Other fish or fish products -

150.0 ppm Food Standards Code



- Ascorbic or Erythorbic Acid or its sodium salts
 - Frozen Fish - 400.0 ppm
 - Benzoic or Sorbic Acid
 - Marinated Fish - 1000.0 ppm
 - Calcined Iron Oxid
 - Fish Paste/Spread - 500.0 ppm
 - Formaldehyde
 - Smoked Fish - 50.0 ppm
 - Phosphates
 - Frozen fish - 1300.0 ppm
 - Canned Abalone - 3000.0 ppm
 - Canned Tuna - 5000.0 ppm
 - Canned fish other than abalone or tuna - 2200.0 ppm
 - Sulphur Dioxide
 - Fresh, Frozen Shrimp - 30.0 ppm
 - Canned Crustacea - 30.0 ppm
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