Australia - Certification Requirements

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.

Eg: I, the undersigned official of the Seafood Inspection Program, United States Department of Commerce, declare with respect to the consignment of……. 1) the fish were processed in a premises (including vessels/refrigerated warehouses) approved by and under the control of the competent authority….. 2) the fish were subjected to an inspection system supervised by the competent authority… 3) The non-salmonid finfish for export were processed in a premises under the supervision of the NMFS, which monitors the acceptability of the processing of fish for export… 4) product for export is derived from fish that were harvested from a population for which a documented health surveillance program exists which is administered by NMFS…. 5) processed, including inspection and grading, under a system monitored by the NMFS…

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.

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
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