



Food Notice

Requirements for Registered Food Importers and Imported Food for Sale [Date of Signing]

31 March 2026

Title

Food Notice: Requirements for Registered Food Importers and Imported Food for Sale [Date of Signing].

Commencement

This notice comes into force on 1 October 2026 (*tentative*)

Revocation

This notice revokes and replaces the Food Notice: Requirements for Registered Importers and Imported Food for Sale, issued on 17 April 2024.

Issuing Authority

This notice is made under section 405 of the Food Act 2014 by the Ministry for Primary Industries for the purpose of section 387 and to supplement the Food Regulations 2015.

Made at Wellington on [Date of Signing]

Jenny Bishop
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(acting under delegated authority of the Director-General)

Contact for further information

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Introduction

This introduction is not part of this notice but is intended to indicate its general effect.

Purpose

The purpose of this notice is to:

- a) supplement regulations regarding the duties of a registered importer under Part 5 of the Food Regulations 2015 (the Regulations);
- b) specify which imported foods are High Regulatory Interest and Increased Regulatory Interest pursuant to regulation 128 of the Regulations; and
- c) specify the clearance requirements for imported foods that require clearance for entry into New Zealand pursuant to regulation 131 of the Regulations.

Background

The purpose of the Food Act 2014 (the Act) is to ensure the safety and suitability of food for sale, maintain and improve confidence in New Zealand's food safety regime and provide for risk-based measures that minimise and manage food safety risks to public health.

To provide regulatory oversight over parties importing food into New Zealand and enable MPI to communicate with these parties, the Act provides that importers of food for sale must be registered and requires that the application be made in writing in the form or manner specified by notice.

The duties of a registered food importer are detailed both in the Act and the Regulations. Part 5 of the Regulations requires all registered importers to assess the safety and suitability of food prior to importing the food into New Zealand. The Act provides for regulations to be supplemented by notice.

The Regulations set out the following two categories of imported food:

- a) High Regulatory Interest food, which requires clearance for entry; and
- b) Increased Regulatory Interest food, which may require clearance for entry if specified by notice.

The Regulations provide for High Regulatory Interest and Increased Regulatory Interest food, and their clearance requirements, to be specified by notice. Food that is not specified in a notice as being in one of the above categories does not require clearance under the Act. Categorising imported food in this manner allows a targeted approach to managing imported food based on food safety risk.

Who should read this notice?

This notice should be read by:

- a) any person who wants to import food for sale into New Zealand;
- b) any person involved in the importation, transport and storage of imported food for sale;
- c) laboratories approved for the testing of imported food; and
- d) verifiers of registered food importers.

Why is this important?

Registered food importers must comply with relevant requirements of this notice and ensure that food imported into New Zealand is safe and suitable for human consumption. Operating in a way that is not in accordance with this may be an offence under section 233 of the Food Act 2014.

Failure to meet clearance requirements specified in Parts 4 to 11 of this notice may result in:

- a) a consignment of food not being granted clearance for entry into New Zealand; or
- b) re-shipment or destruction of the imported food at the importer's cost; or
- c) suspension of an importer's registration.

Document history

Version Date	Section Changed	Change(s) Description
13 December 2022	NA	New notice
27 November 2023	Part 6, Table 1	For Australia, "or New Zealand" added to corresponding entries in columns B and D. For Chinese Taipei, additional entry in column B for "cooked bovine meat products only".
	Schedule 1, Column B	For Dairy: Fresh cheese, curd cheese and soft cheese (pasteurised), Switzerland added.
17 April 2024	Part 1	New definitions added.
	Clause 4.1	Frozen berries added to the list of High Regulatory Interest (HRI) food.
	Parts 4 and 5	References to Increased Regulatory Interest (IRI) food and Schedule 2 removed.
	Clause 5.3.3	Clause relating to manufacturer's declaration removed.
	Table 1	Alternative clearance requirement added for canned bovine meat and meat products from the European Union and the United Kingdom.
	Part 7	Entire Part 7 added.
	Schedule 2	Entire Schedule 2 removed.
(Date of signing)	Part 1	New definitions for bivalve molluscan shellfish (BMS) and various dairy product terms added.
	Part 2	Reference to the Joint Border Management System removed and a link to MPI's webpage on importer registration process added.
	Part 3	Clause 3.2(4)(a) reworded, and guidance added to clarify its intent. Clause 3.4(2) added to include requirements for keeping recall records.
	Part 4	Entire Part 4 amended. Lists of HRI foods presented in Tables 4.1 and 4.2. General requirements for HRI and IRI food consolidated in clauses 4.3 and 4.4.
	Part 5	Part renumbered from Part 6 to Part 5. Clauses 5.1(2)(c and k) clarified. Table 5.1 – Import conditions for Australia corrected in column C, without any change in intent or practice.
	Part 6	Part renumbered from Part 7 to Part 6. Option 1 for frozen berries removed in its entirety. Example of heat treatment added to clause 6.1(3)(a). Clauses 6.2.3(4)(b) and 6.3(1) amended to clarify the use of the confirmation letter from MPI.

Version Date	Section Changed	Change(s) Description
	Part 7	New Part 7 (dried spices) added.
	Part 8	New Part 8 (milk and dairy products) added. Requirements for raw milk products and pasteurised soft cheeses consolidated in this part.
	Part 9	New Part 9 (BMS and BMS products) added. Requirements for BMS and BMS products, and roe-off scallops, consolidated in this part.
	Part 10	New Part 10 (tahini and sesame paste products) added.
	Part 11	Part 4 of the previous version of this notice transferred to Part 11. Requirements for documented evidence removed. Clauses 11.2 and 11.3 reworded to align format with other parts, without any changes in requirements.
	Schedule 1	The following HRI foods and their corresponding requirements removed from Schedule 1 and replaced by Parts 7 to 10: • Raw milk products • Fresh cheese, curd cheese and soft cheese (pasteurised) • Tahini and other crushed sesame seed products, and food that contains such products • Bivalve molluscan shellfish (BMS), and food containing BMS • Scallops (whole adductor muscle only) • Pepper, chilli and paprika
	Schedule 2	New schedule added.

Other information

In addition to meeting import requirements under the Food Act 2014, all importers of food into New Zealand must also comply with import requirements under the Biosecurity Act 1993 and the Customs and Excise Act 2018.

Further information on importing food into New Zealand is available from MPI's webpage on [Importing Food and Beverages](#).

Part 1: General requirements

1.1 Definitions

(1) In this notice:

accreditation body means an authoritative body that performs accreditation of certification bodies, and that is a signatory to the International Accreditation Forum (IAF) Multilateral Recognition Arrangement.

approved laboratory means a laboratory specified in Schedule 1 of the Food Notice: Laboratories Approved for Testing Imported Food.

audit means a systematic, independent and documented process for obtaining audit evidence and evaluating it objectively to determine the extent to which the audit criteria are fulfilled.

bivalve molluscan shellfish (BMS) means molluscs that have two hinged shells, and includes marine and freshwater BMS, such as mussels, oysters, scallops and clams.

bovine, in relation to the human health risk associated with Bovine Spongiform Encephalopathy (BSE), means a bovid of the species *Bos taurus* and *Bos indicus* (cattle).

canned (food) means commercially sterile food in hermetically sealed containers, such as cans, jars and pouches.

certification body means an organisation that is accredited by an accreditation body, and that undertakes third-party audits and issues certification of conformity against specified requirements.

certification programme means an autonomous scheme comprising of the ownership of a standard that may utilise national/international requirements and that has a governance structure and procedures for certification and conformity assessment that provides for periodic audits of the operations of food business operators for conformity with the standard.

commercially sterile means the condition achieved by application of heat, sufficient, alone or in combination with other appropriate treatments, to render the food free from microorganisms capable of growing in the food at normal non-refrigerated conditions at which the food is likely to be held during distribution and storage.

consignment means food of a particular kind that comprises one or more lots imported by the same consignee at the same time and described in a single bill of lading.

control measure means any action or activity that can be used to prevent or eliminate a hazard or reduce it to an acceptable level.

dietary supplement has the meaning given in regulation 2A of the Dietary Supplements Regulations 1985.

food safety management system means a documented system that includes an organisation's policies, objectives and processes to achieve food safety management objectives, and that is used to direct and control an organisation with regards to food safety.

fresh meat means meat that has not undergone any preserving process other than chilling or freezing, and that includes meat that is vacuum-wrapped or wrapped in controlled atmosphere.

GFSI-recognised certificate means a third-party certificate issued to a food business that is certified to a GFSI-benchmarked third-party certification programme.

Global Food Safety Initiative (GFSI) means a private international organisation that benchmarks third-party certification programmes against GFSI Benchmarking Requirements.

good hygiene practices means fundamental measures and conditions applied at any step within the food chain to provide safe and suitable food.

grower means a person responsible for the management of the primary production of fresh fruits and vegetables.

HACCP plan means documentation, or set of documents, prepared in accordance with the principles of HACCP (Hazard Analysis and Critical Control Point) to ensure control of significant hazards in the food business.

hazard means a biological, chemical or physical agent in food with the potential to cause an adverse health effect.

hard cheese means cheese that has a moisture content of less than 39% and pH less than 5.6.

lot or batch means a quantity of a food produced essentially under the same conditions.

manufacturer (of berry products) means a person or food business responsible for the management of the manufacturing of berries, which includes (but is not limited to): the cooking, freezing, drying, preserving, mixing, blending, or juicing of fresh berries; the addition of other foods to berries; and the mixing and packing of manufactured berries.

meat means all parts of an animal, excluding milk, that are intended for, or have been judged as safe and suitable for, human consumption.

meat product means product resulting from the processing of fresh meat or from the processing of such processed products, so that the product no longer has the characteristics of fresh meat.

milk means the normal mammary secretion of milking animals.

MPI means the Ministry for Primary Industries, which is the Ministry responsible for administering the Food Act 2014.

New Zealand Importer Assurance (NZIA) means a written statement provided by MPI confirming a satisfactory check of a registered food importer's business in relation to the safety and suitability of food to which the NZIA applies.

official certificate means a certificate issued by, or under the control of the exporting country's competent authority, including by a certifying body recognised by the competent authority to issue such certificates.

paperless exchange of official certificates means the act of competent authorities or certifying bodies providing, receiving and archiving the identified information and relevant attestations required by the importing country in electronic form.

packer means a person responsible for the management of post-harvest processing of fresh fruits and vegetables.

pasteurised cheese means cheese made using pasteurised milk, which is milk that has been heated to at least 72°C for at least 15 seconds, or to at least 63°C for at least 30 minutes, or an equivalent heat treatment.

post-harvest processing means the activities performed after harvesting of fruits and vegetables involving minimal product transformation, such as washing, sorting, grading, trimming, cooling, and packing.

primary production means the steps involved in the growing and harvesting of fresh fruits and vegetables, including soil preparation, planting, irrigation, the application of fertilisers and agricultural chemicals, field-packing, and transport to a packhouse.

raw milk means milk that has not been heated to more than 40°C or undergone any treatment that has an equivalent effect.

raw milk cheese means cheese that does not meet the definition of pasteurised or thermised cheese.

ready-to-eat (food) means food that is ordinarily consumed in the same state as that in which it is sold. To avoid doubt, a food is not ready-to-eat if, before it is consumed, it requires further processing

(such as cooking) to reduce any pathogenic microorganisms potentially present in the food to safe levels. Frozen food that is only thawed, and is not cooked before consumption, is ready-to-eat.

registered food importer has the same meaning as “registered importer” in the Food Act 2014.

Regulations means the Food Regulations 2015.

shelf-stable (food) means food that can be safely stored at room temperature.

significant hazard means a hazard identified by a hazard analysis, as reasonably likely to occur at an unacceptable level in the absence of control, and for which control is essential given the intended use of the food.

tallow means fat derived from rendering bovine meat and intended for human consumption.

thermised cheese means cheese that meets all of the following:

- a) has a moisture content of less than 39% and pH less than 5.6;
- b) was produced using milk that had been rapidly heated to at least 64.5°C for at least 16 seconds; and
- c) had been stored at not less than 7°C for at least 90 days.

third-party certificate means a written assurance provided by a certification body, based on an audit, that food safety requirements and management systems and their implementation conform to requirements.

- (2) All terms used in this notice and that are defined in the Food Act 2014 (the Act) or Food Regulations 2015, but not defined in this notice, have the same meaning as in that Act or Regulations.

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Part 2: Registration as a food importer

2.1 Application for registration as a food importer

- (1) A person applying to be a registered food importer must request to be a food importer by following the procedures described in MPI's webpage [Registering as a Food Importer](#).

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Part 3: Duties of a registered food importer

3.1 Application

- (1) This part applies to all registered importers of food for sale, regardless of the category of the food for import into New Zealand and whether the food requires clearance for entry or not.

3.2 Assessment and confirmation of the safety and suitability of a food for import into New Zealand

- (1) For the purpose of regulation 122(a), an assessment of the safety and suitability of a food for import into New Zealand, must take into consideration all of the following:
- a) the nature of the food, including:
 - i) the composition of the food;
 - ii) any important characteristic of the food (for example, pH, moisture content or water activity) or processing treatment necessary to ensure control of food safety hazards in the food;
 - iii) the manner and conditions under which the food is produced, processed and handled;
 - iv) the packaging of the food;
 - v) the label information on or attached to the food; and
 - vi) the shelf-life of the food and required transport and storage conditions, such as refrigeration or humidity control;
 - b) the intended use and consumer of the food;
 - c) the food safety hazards that could potentially occur in the food and are necessary to be controlled prior to importation, considering:
 - i) the conditions that the food could be exposed to during its subsequent transport and storage;
 - ii) any further processing the food will undergo after importation; and
 - iii) the intended use of the food;
 - d) whether the food fits within a category of imported food that requires clearance for entry, as specified in Part 4 of this notice; and
 - e) the food safety compliance background of the overseas supplier or manufacturer.
- (2) For the purpose of making an assessment in accordance with clause 3.2(1), different foods with similar product and process characteristics may be grouped together provided:
- a) the different foods are produced by the same manufacturer or processor; and
 - b) any variations between the different foods, such as variations in ingredients or packaging size, do not result in different food safety hazards potentially occurring in the different foods.
- (3) For the purpose of making an assessment in accordance with clause 3.2(1), any information used in an assessment of a food for import into New Zealand must be all of the following:
- a) up-to-date;
 - b) applicable to the specific food being assessed; and
 - c) applicable to the specific batch or lot of food being imported, where the nature of the information is such that its relevance is limited to a specific batch or lot of food (for example, certificates of analysis).
- (4) For the purpose of regulation 122(b), confirmation of the safety and suitability of a food for import into New Zealand, as a result of the assessment of the food, must confirm all of the following:
- a) that the food will be able to meet the:

- i) relevant standards of the Australia New Zealand Food Standards Code; and
 - ii) relevant New Zealand domestic food standards;
- b) if the food fits within a category of imported food specified in Part 4, that the food will meet the relevant clearance requirements specified in Parts 4 to 11 of this notice; and
- c) that the food arriving in New Zealand is:
 - i) accompanied by or bears information necessary for the identification and traceability of the food; and
 - ii) transported and stored from the exporting country to New Zealand under hygienic conditions and in a manner that protects the product from contamination and deterioration, including the application of proper temperature control, where necessary.

Guidance

With regards to clause 3.2 (4)(a) and in accordance with section 1.1.1 - 12 of the Australia New Zealand Food Standards Code (the Code):

- requirements of the Code relating to labelling and packaging are applicable to food when the food is sold in New Zealand; and
- requirements of the Code relating to other relevant standards, including the use of additives, composition of food, and limits for microbiological and chemical contaminants, apply to imported food at the time of import.

3.3 Transport and storage of imported food

- (1) For the purpose of regulation 123, a registered importer must ensure that imported food is transported and stored in New Zealand in a manner that meets all of the following:
 - a) protects the food from:
 - i) chemical, microbiological or physical contamination from pests, waste, deteriorated or contaminated food, and other sources;
 - ii) exposure to adverse environmental conditions; and
 - iii) damage;
 - b) maintains the integrity of the packaging of the food, including any label or identification marks on or attached to products; and
 - c) continuously maintains the food under appropriate environmental conditions, including where necessary, temperature and relative humidity control, so as to prevent microbiological growth and toxin formation in the food, and minimise its deterioration.
- (2) The place where imported food is stored must meet all of the following:
 - a) have adequate space for holding the amount of food to be stored;
 - b) be kept clean and in a tidy condition;
 - c) be kept in a good state of repair and condition;
 - d) have suitable facilities for controlling temperature, humidity and other environmental conditions, as appropriate and when necessary to maintain the safety and suitability of the food; and have suitable equipment for monitoring the effectiveness of such controls;
 - e) have adequate natural or artificial lighting to enable proper handling of food and maintenance of hygienic conditions; and
 - f) provide access to consignments requiring inspection in a way that:
 - i) allows the entire consignment to be inspected; and
 - ii) does not compromise the safety and suitability of the food.
- (3) A registered importer must ensure that the safety and suitability of imported food during storage is not compromised by:

- a) other activities that occur in the place of storage or its surrounding areas; or
 - b) by the actions or behaviour of staff and visitors who enter the place.
- (4) A registered importer must ensure that any imported food under the importer's responsibility that is suspected or confirmed to be unsafe or unsuitable for human consumption is clearly identified, isolated from all other food and held secure during transport and storage so that they:
- a) are not mistakenly released for sale or distribution for human consumption; or
 - b) do not adversely affect any other food.

3.4 Records that must be kept

- (1) For the purpose of regulations 124 and 126, records of information kept or provided by a registered importer must meet all of the following:
- a) be legible;
 - b) be dated and signed by the person who made the record, or contain unique identifiers that provide for the identification and traceability of each record; and
 - c) be stored in a location and in a manner that:
 - i) prevents the loss, deterioration or damage of records; and
 - ii) enables records to be readily retrievable by the registered importer.
- (2) For the purpose of regulation 126(3), a registered importer must keep records of any recall undertaken for at least 4 years after the date on which the record is created.

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Part 4: Categories of imported food and general clearance requirements

4.1 Application

- (1) This part applies to registered importers of food for sale that is categorised as High Regulatory Interest (HRI) or Increased Regulatory Interest (IRI) for the purpose of section 109 of the Act.
- (2) This part specifies:
 - a) the imported foods that are HRI and IRI; and
 - b) the general clearance requirements that apply to all HRI or IRI food.
- (3) The requirements set in this part are in addition to the requirements of Part 3 of this notice.

4.2 Imported foods that are High Regulatory Interest (HRI) and Increased Regulatory Interest (IRI)

4.2.1 HRI food imported from any country, except Australia

- (1) A food that is listed in column A of Table 4.1 and that is imported from any country, except Australia, is HRI food.
- (2) The specific conditions and requirements for importation of the different types of HRI food are set out in the relevant parts of this notice indicated in column B of Table 4.1.

Table 4.1. Foods imported from any country, except Australia, that are HRI food

Column A: HRI food	Column B: Import requirements
Bovine meat and bovine meat products described in clause 5.1	Part 5
Frozen berries described in clause 6.1	Part 6
Dried spices described in clause 7.1	Part 7
Milk and dairy products described in clause 8.1	Part 8
Bivalve molluscan shellfish (BMS) and BMS products described in clause 9.1	Part 9
Tahini and sesame paste products described in clause 10.1	Part 10
Histamine susceptible fish and fish products	Part 11
Puffer fish	
Chilled ready-to-eat smoked fish and smoke flavoured fish	
Fermented meat products, meat paste and pâté	
Peanuts and pistachio nuts, and food that contains such products (including peanut butter)	
Ready-to-eat crustaceans, including shrimps, prawns, lobsters, crabs, and food that contain such products	

4.2.2 HRI food imported from Australia

- (1) A food that is listed in column A of Table 4.2 and that is imported from Australia, is HRI food.

- (2) The specific conditions and requirements for importation of these HRI foods are set out in the relevant parts of this notice indicated in column B of Table 4.2.

Table 4.2. Foods imported from Australia that are HRI food

Column A: HRI food	Column B: Import requirements
Bovine meat and bovine meat products described in clause 5.1	Part 5
Bivalve molluscan shellfish (BMS) and BMS products described in clause 9.1	Part 9

4.2.3 IRI food

Guidance

- Currently, no imported food from any country is specified as IRI food.

4.3 Requirements for clearance

- (1) To meet the clearance requirements for a particular HRI food, a registered importer must comply with the following:
- a) the general clearance requirements specified in clause 4.4, as applicable to the HRI food; and
 - b) the specific import conditions and clearance requirements set out in the relevant part of this notice indicated in column B of Tables 4.1 and 4.2.

4.4 General clearance requirements for HRI food

4.4.1 All documents

- (1) Any document or written evidence that is used to satisfy clearance requirements must be provided in English or have an English translation that is clear and legible.

4.4.2 Official certificate

- (1) An official certificate that is used to satisfy clearance requirements must:
- a) be based on a country-specific certificate that has been agreed between an exporting country's Competent Authority and MPI; and
 - b) be provided to MPI:
 - i) as an original signed paper certificate; or
 - ii) in an electronic form using an electronic system for paperless exchange of official certificates agreed to between the exporting country's Competent Authority and MPI.
- (2) In relation to subclause (1)(b)(i), a scanned copy of the original signed paper certificate may initially be provided when making a lodgement through the Joint Border Management System (JBMS), and the original signed paper certificate subsequently submitted to MPI.

4.4.3 Manufacturer's declaration

- (1) A manufacturer's declaration that is used to satisfy clearance requirements must include all of the following information:
- a) the date of issue;
 - b) the name, job title, signature and contact details of the authorising person;
 - c) in the case of:

- i) an overseas manufacturer's declaration, the name and address of the person or business supplying the food to the registered importer, if different to the manufacturer;
 - ii) a New Zealand manufacturer's declaration, the name and address of the registered importer supplying the imported food to the manufacturer, if different to the manufacturer;
 - d) the description of the product that the manufacturer's declaration applies to, including the brand, product name, unit size, and lot or batch identification that match with any official and commercial documents that apply to the consignment; and
 - e) the required declaration statements specified in the part of this notice relevant to the particular food.
- (2) A manufacturer's declaration must be issued on company letterheaded paper by a person authorised to act on behalf of the manufacturing company.

4.4.4 Documented evidence

- (1) Where "documented evidence" is required for clearance or used to support exclusion of a food from the application of HRI requirements, the documented evidence must provide all of the following information:
- a) product and consignment details that allow the document or information provided to be matched to the particular consignment that it applies to;
 - b) declaration or information (which may consist of, or include, an image, such as a photograph) that confirms that the consignment of food meets certain requirements specified in the part of this notice relevant to the particular food;
 - c) details about the identity of the person or entity responsible for providing the evidence, such as name and address; and
 - d) the date when the evidence is issued or provided.

4.4.5 Testing of imported food and laboratory results

- (1) Where testing of a consignment of imported food is used to satisfy clearance requirements, a registered importer must meet all of the following:
- a) make all consignments of the food available for selection for sampling by MPI, in accordance with regulation 134;
 - b) comply with the sampling and testing requirements specified in the part of this notice relevant to the particular food; and
 - c) comply with any instructions from MPI related to testing of the food (for example, instructions in a Food Authority Clearance Certificate (FACC)).
- (2) For the purpose of regulation 134(2), a registered importer may give permission to an approved laboratory to provide test results directly to MPI.

Guidance

- The list of laboratories approved for testing of imported food can be found at [Imported food testing](#).

4.4.6 New Zealand Importer Assurance

- (1) A registered importer that holds a New Zealand Importer Assurance (NZIA) may use the NZIA to satisfy clearance requirements:
- a) for consignments of a specific HRI food that is covered by the scope of the NZIA; and
 - b) within the validity period of the NZIA.

Part 5: Requirements for imported bovine meat and bovine meat products

5.1 Application

- (1) Part 5 applies to the following products imported from any country:
 - a) bovine meat;
 - b) bovine meat products; and
 - c) food containing bovine meat and bovine meat products.
- (2) Part 5 does not apply to the following products imported from any country:
 - a) collagen;
 - b) gelatine;
 - c) tallow with a maximum level of insoluble impurities of 0.15% in weight, and derivatives made from this tallow, provided that documented evidence is made available to MPI confirming the level of insoluble impurities in the product;
 - d) skin and skin products;
 - e) dicalcium phosphate;
 - f) rennet derived from cattle;
 - g) food containing less than 5% bovine meat and/or bovine meat products;
 - h) bakery products that contain tallow and do not contain any bovine meat or other bovine meat product;
 - i) food, other than bovine meat products, fried in tallow (for example, potato chips and other snacks);
 - j) the following food in which the only meat product is flavouring or extracts derived from bovine meat, or tallow:
 - i) flavouring and seasoning preparations (for example, flavouring sauces, stock powder, bouillon cubes, dry mixes of sauces and gravies, hotpot soup base);
 - ii) instant foods (for example, instant noodles, instant rice, instant soup); and
 - iii) salad dressings and dips; and
 - k) dietary supplements that contain bovine meat products and that are in their final form (for example, retail-ready dietary supplements containing bile extract powder or bone powder).

5.2 Import requirements

- (1) Bovine meat and bovine meat products, and food containing such products, must only be imported from specified countries and geographic regions listed in column A of Table 5.1.
- (2) A registered importer must:
 - a) import from a specific country or geographic region only those products that are listed in column B of Table 5.1 and meet the import conditions specified in column C; and
 - b) meet the corresponding clearance requirements specified in column D.
- (3) An official certificate specified in column D of Table 5.1 must provide assurance that the bovine meat and bovine meat products, including where such products are a component of a food, have met all of the following:
 - a) been derived from carcasses or other parts:
 - i) obtained from animals that have been subjected to ante-mortem inspection and passed for slaughter; and

- ii) that have been subjected to post-mortem inspection and deemed fit for human consumption;
- b) been processed in processing premises that operate under Good Manufacturing Practice (GMP) and Hazard Analysis and Critical Control Point (HACCP) based programmes that are approved by the exporting country's Competent Authority;
- c) met bovine spongiform encephalopathy (BSE) measures:
 - i) in accordance with Chapter 11.4 of the World Organisation for Animal Health (WOAH) Terrestrial Animal Health Code, as appropriate to the type of product for import into New Zealand and the exporting country's BSE risk status as determined by the WOAH; or
 - ii) that are based on a risk assessment agreed between the exporting country's Competent Authority and MPI; and
- d) met any country-specific import conditions agreed between the exporting country's Competent Authority and MPI.

5.3 Documents required for clearance

- (1) To meet clearance requirements, a registered importer must ensure that each consignment of bovine meat and bovine meat product imported into New Zealand is accompanied by the required evidence specified in column D of Table 5.1.

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Table 5.1. Import conditions and clearance requirements for bovine meat and bovine meat products (including food containing such products)

Column A: Country or geographic region of export	Column B: Products permitted to be imported	Column C: Import conditions	Column D: Evidence required for clearance
Australia	Any bovine meat and bovine meat product	The product must comply with either (a) or (b):	
		(a) Product must be processed or manufactured in Australia or New Zealand.	Documented evidence confirming that the product was manufactured in Australia or New Zealand
		(b) For products imported into Australia and then exported to New Zealand without any processing or manufacturing taking place in Australia, the product must have been given clearance for entry into Australia by Australia's quarantine agency.	Documented evidence confirming the date the product was given clearance for entry into Australia by Australia's quarantine agency
Brazil	Any bovine meat and bovine meat product	The product must: (a) be derived from cattle born, reared and slaughtered in Brazil; and (b) be processed or manufactured in Brazil.	Official certificate
Canada	Any bovine meat and bovine meat product	The product must: (a) be derived from cattle born, reared and slaughtered in Canada or the United States; and (b) be processed or manufactured in Canada or the United States.	Official certificate
Chinese Taipei	Canned bovine meat products	The product must: (a) be made using only bovine meat that originates from Australia, Canada, the Netherlands, Sweden, Japan, New Zealand or the United States; and (b) be manufactured in Chinese Taipei.	Official certificate
	Cooked bovine meat products	The product must: (a) be made using only bovine meat that originates from Australia, Canada, the Netherlands, Sweden, Lithuania, Japan, New Zealand or the United States; and	Official certificate

Column A: Country or geographic region of export	Column B: Products permitted to be imported	Column C: Import conditions	Column D: Evidence required for clearance
		(b) be manufactured in Chinese Taipei.	
European Union	Any bovine meat and bovine meat product (including canned products)	The product must: (a) comply with the relevant European Union standards and requirements that have been recognised as equivalent to the New Zealand standards and requirements as prescribed in the European Union/New Zealand Agreement on Sanitary Measures Applicable to Trade in Live Animals and Animal Products; and (b) be eligible for intra-community trade without restrictions; and (c) comply with the special conditions for BSE set out in Chapter 28 of Section 5 of Annex V of the European Union/New Zealand Agreement on Sanitary Measures.	Official certificate
	Canned bovine meat products	The product must have an identification mark on it, or attached to it, that meets either one of the following: (a) an EU identification mark that complies with Article 5 and Annex II of EC Regulation 853/2004; (b) a UK identification mark that complies with Article 5 of EC Regulation 853/2004, and Annex II of EC Regulation 853/2004 as amended by the Specific Food Hygiene (Amendment etc.) (EU Exit) Regulations 2019.	Documented evidence confirming that products have an EU or a UK identification mark
Fiji	Canned bovine meat products	The product must: (a) be made using only bovine meat that originates from New Zealand or Australia; and (b) be manufactured in Fiji in accordance with procedures described in the Official Biosecurity Programme agreed between the Competent Authority of Fiji and MPI.	Official certificate
Japan	Any bovine meat and bovine meat product	The product must: (a) be derived from cattle born, reared and slaughtered in Japan; and (b) be processed or manufactured in Japan.	Official certificate

Column A: Country or geographic region of export	Column B: Products permitted to be imported	Column C: Import conditions	Column D: Evidence required for clearance
Switzerland	Any bovine meat and bovine meat product	The product must: (a) comply with the relevant Swiss standards and requirements that have been recognised as equivalent to the New Zealand standards and requirements as prescribed in the Switzerland/New Zealand Agreement on Sanitary Measures Applicable to Trade in Live Animals and Animal Products; and (b) comply with the special conditions for BSE set out in Chapter 28 of Section 5 of Annex V of the Switzerland/New Zealand Agreement on Sanitary Measures.	Official certificate
Thailand	Canned bovine meat products	The product must: (a) be made using only bovine meat that originates from New Zealand; and (b) be manufactured in Thailand in accordance with procedures described in the Official Biosecurity Programme agreed between the Competent Authority of Thailand and MPI.	Official certificate
United Kingdom	Any bovine meat and bovine meat product (including canned products)	The product must: (a) comply with the relevant United Kingdom standards and requirements that have been recognised as equivalent to the New Zealand standards and requirements as prescribed in the United Kingdom/New Zealand Agreement on Sanitary Measures Applicable to Trade in Live Animals and Animal Products; and (b) where the product originates from the European Union and is exported to New Zealand from the United Kingdom, be eligible for intra-community trade without restriction; and (c) comply with the special conditions for BSE set out in Chapter 28 of Section 5 of Annex V to Council Decision 97/132/EC.	Official certificate
	Canned bovine meat products	The product must have an identification mark on it, or attached to it, that meets either one of the following:	Documented evidence confirming that products have

Column A: Country or geographic region of export	Column B: Products permitted to be imported	Column C: Import conditions	Column D: Evidence required for clearance
		(a) a UK identification mark that complies with Article 5 of EC Regulation 853/2004, and Annex II of EC Regulation 853/2004 as amended by the Specific Food Hygiene (Amendment etc.) (EU Exit) Regulations 2019; or (b) an EU identification mark that complies with Article 5 and Annex II of EC Regulation 853/2004.	a UK or an EU identification mark
United States	Any bovine meat and bovine meat product	The product must: (a) be derived from cattle slaughtered in the United States, Canada or other country that is permitted to export bovine meat to New Zealand; and (b) be processed or manufactured in the United States or Canada in federally registered and inspected establishments.	Official certificate
Uruguay	Bovine casings	The product must: (a) be derived from cattle born, reared and slaughtered in Uruguay; and (b) be processed or manufactured in Uruguay.	Official certificate

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Part 6: Requirements for imported frozen berries

6.1 Application

- (1) Part 6 applies to frozen berries imported from any country, except Australia, that:
- a) are ready-to-eat; and
 - b) are any of the following types of berries:
 - i) blackberry
 - ii) blueberry
 - iii) boysenberry
 - iv) cranberry
 - v) currants (red, black, white)
 - vi) goji berry
 - vii) gooseberry
 - viii) juneberry
 - ix) logan berry
 - x) mulberry
 - xi) raspberry
 - xii) rose hip
 - xiii) strawberry
- (2) Ready-to-eat frozen berries described in subclause (1):
- a) include:
 - i) single-type frozen berries (for example, 100% strawberry, 100% blueberry);
 - ii) a mixture of frozen berries (for example, products that are 100% frozen berries and consist of two or more types of frozen berries);
 - iii) a mixture of frozen fruits containing frozen berries in any amount (for example, a mix of frozen tropical fruits and frozen berries); and
 - iv) a mixture of frozen foods containing frozen berries in any amount (for example, products consisting of a mixture of frozen fruits, frozen vegetables, frozen seeds, frozen berries); and
 - b) which can be:
 - i) whole or in pieces, crushed or pulped; or
 - ii) free-flowing (for example, individual frozen whole berries, pieces or pellets not adhering to one another) or non-free-flowing (for example, berries frozen in blocks); or
 - iii) with or without added sugars or coatings (for example, chocolate-coated frozen berries).
- (3) Part 6 does not apply to the following products:
- a) ready-to-eat frozen berries that have been subjected to a treatment sufficient to eliminate significant hazards, including norovirus and hepatitis A virus, provided that evidence is made available to MPI of such treatment (for example, heating of berries to a core temperature of 85°C for 1 minute or an equivalent heat treatment); and
 - b) ready-to-eat frozen processed food containing berries (for example, ice cream, frozen yoghurt, frozen desserts).

6.2 Import requirements

6.2.1 Sourcing of frozen berries

- (1) A registered importer must source frozen berries for import into New Zealand only from an overseas manufacturer of frozen berries, that is able to provide written assurance that confirms or indicates that:

- a) the manufacturer has a food safety management system in place that meets the requirements specified in clause 6.2.2; and
 - b) the manufacturer meets the requirements of that food safety management system.
- (2) For the purpose of subclause (1), the written assurance must be provided by means of one of the following:
- a) an official certificate that meets the requirements specified in clause 4.4.2; or
 - b) a GFSI-recognised certificate that meets the requirements specified in clause 6.2.3, and that is accompanied by a manufacturer's declaration that meets the requirements specified in clause 6.2.3(3).

Guidance

- Currently, there are no official certificates that have been agreed with any country for the export of frozen berries to New Zealand.

6.2.2 Contents of an overseas manufacturer's food safety management system

- (1) An overseas manufacturer's food safety management system(s) must include all of the following:
- a) an organisational structure that identifies key management and operational roles and clearly defines responsibilities;
 - b) a defined scope that covers products, processes and manufacturing site(s) relevant to the manufacture of frozen berries that are exported to New Zealand;
 - c) a HACCP plan, which identifies significant hazards, including norovirus and hepatitis A virus, and their controls;
 - d) control measures for preventing or minimising contamination of frozen berries, by microbiological, chemical and physical hazards, based on good hygiene practices that are consistent with the Codex Alimentarius Commission General Principles of Food Hygiene (CXC 1-1969);
 - e) product specifications that address food safety requirements of the countries that frozen berries are exported to, including New Zealand;
 - f) procedures for the evaluation, approval and monitoring of raw material suppliers, including suppliers of fresh berries, that ensure that fresh berries are sourced only from growers and packers that:
 - i) have a food safety system(s) in place that meets the requirements specified in subclause (2); and
 - ii) can demonstrate effective implementation of the food safety system(s), based on audits undertaken, at least annually, by an experienced and competent person knowledgeable of applicable food safety and regulatory requirements.
 - g) procedures for maintaining traceability of raw materials and end products;
 - h) procedures for withdrawal and recall of products, including prompt notification of customers and relevant regulatory authorities;
 - i) procedures for training of personnel and the maintenance of competencies relevant to the effective implementation of the food safety management system;
 - j) procedures for document control and record keeping; and
 - k) procedures for monitoring and verification of conformance to established procedures, specifications and other requirements, and corrective actions for non-conformances, including the control of non-conforming products to prevent potentially unsafe products from entering the food chain.
- (2) For the purpose of subclause (1)(f)(i), a grower's and packer's food safety system(s) must include all of the following:
- a) an organisational structure that identifies key management and operational roles and clearly defines responsibilities;

- b) processes and procedures, consistent with the Codex Alimentarius Commission Code of Hygienic Practice for Fresh Fruits and Vegetables (CXC 53-2003), for controlling contamination (by microbiological, chemical and physical hazards) from the following sources, as applicable to the scope of their primary production or post-harvest operations:
 - i) agricultural inputs, such as soil, soil amendments (including manure, biosolids and other natural fertilisers), and agricultural chemicals;
 - ii) water for production and processing use (including water for irrigation, the application of agricultural chemicals, washing of equipment, washing of berries) and personnel hygiene use;
 - iii) facilities and equipment for growing, harvesting, processing, storage and transport;
 - iv) personnel and visitors;
 - v) animals;
 - vi) waste; and
 - vii) environmental sources (for example, flooding, runoff and aerosols from adjoining land); and
- c) processes and procedures:
 - i) relating to personnel health and hygiene (including worker training, illness reporting and access to sanitary facilities to enable workers to practice proper hygiene) and safe product handling, transport and storage practices;
 - ii) for maintaining traceability of raw materials and harvested fresh berries; and
 - iii) for monitoring and verifying compliance to established procedures and specifications; and keeping of records of such activities.

6.2.3 Requirements for GFSI-recognised certificates and manufacturers' declarations

- (1) A GFSI-recognised certificate must contain all of the following:
 - a) the name and address of the manufacturer's business to whom the certificate applies;
 - b) the certificate number;
 - c) the name and version of the GFSI-recognised certification programme against which the manufacturer's food safety management system has been audited;
 - d) the certificate's issue date and expiration date;
 - e) details about the types of food and activities covered by the certificate, which confirms or indicates that the manufacturing of frozen berries is within the scope of the manufacturer's food safety management system;
 - f) the identities of the accreditation body and the certifying body; and
 - g) the name and position of the person issuing the GFSI-recognised certificate.
- (2) A GFSI-recognised certificate must be able to be verified by MPI for authenticity and currency through a web-accessible database administered by the relevant accreditation body, or certification programme owner responsible for developing and maintaining the specific GFSI-recognised certification programme.
- (3) A GFSI-recognised certificate must be accompanied by a manufacturer's declaration, provided by the manufacturer to whom the GFSI-recognised certificate applies, that meets all of the following:
 - a) is issued on company letter-headed paper by a person authorised to act on behalf of the manufacturer;
 - b) contains all of the following information:
 - i) the date of issue;
 - ii) the name, job title, signature and contact details of the authorising person;
 - iii) the name and address of the manufacturing company; and
 - iv) the description of the product for export to New Zealand that the manufacturer's declaration applies to, including the brand and product name(s); and

- c) provides declaration statements confirming that the manufacturer sources fresh berries used in the manufacture of frozen berries that are exported to New Zealand only from growers and packers that meet either one of the following:
 - i) hold a GFSI-recognised certificate that covers the relevant primary production and post-harvest processing activities; or
 - ii) meets the requirements specified in clause 6.2.2(2).
- (4) Prior to the first use of each GFSI-recognised certificate and the accompanying manufacturer's declaration for clearance of a consignment of frozen berries, a registered importer must meet all of the following:
 - a) submit the following documents to MPI for checking:
 - i) the GFSI-recognised certificate, which must meet subclauses (1), (2) and (4); and
 - ii) the manufacturer's declaration, which must meet subclause (3); and
 - b) have received a confirmation letter from MPI stating that the checked GFSI-recognised certificate and the accompanying manufacturer's declaration may be used by the registered importer to satisfy clearance requirements for any consignment of frozen berries that:
 - i) is from the manufacturer to whom the certificate applies; and
 - ii) is exported to New Zealand over the validity period of the certificate (i.e. prior to its expiration date).
- (5) A registered importer must inform MPI as soon as practicable after they have been made aware of, or become aware of, any event or circumstance that affects the validity of a GFSI-recognised certificate (for example, the GFSI-recognised certification is suspended or withdrawn) or the accompanying manufacturer's declaration.

6.3 Documents required for clearance

- (1) Where a GFSI-recognised certificate is used to satisfy clearance requirements, a registered importer must ensure that each consignment of frozen berries imported into New Zealand meets the conditions summarised in Table 6.1 and is accompanied by:
 - a) a copy of the confirmation letter from MPI described in clause 6.2.3(4)(b); and
 - b) documented evidence (for example, a commercial invoice or manufacturer's declaration) that includes all of the following information:
 - i) product and consignment details that allow the document or information provided to be matched to the particular consignment that it applies to;
 - ii) the name and address of the overseas manufacturer of the consignment of frozen berries, which must correspond to the details indicated in the confirmation letter from MPI;
 - iii) the date of export of the consignment, which must be within the validity period of the GFSI-recognised certificate indicated in the confirmation letter from MPI;
 - iv) the name and address of the person or entity responsible for providing the documented evidence; and
 - v) the date when the document evidence is issued or provided.

Table 6.1: Import conditions and clearance requirements for ready-to-eat frozen berries

Column A: Country or geographic region of export	Column B: Products permitted to be imported	Column C: Import conditions	Column D: Evidence required for clearance
All countries	Any ready-to-eat frozen berry product	The product must: (a) be derived from fresh berries sourced from growers and packers that implement a food safety system that meets clause 6.2.2(2); and (b) be further processed by a manufacturer that implements a food safety management system and has a valid GFSI-recognised certificate that meets clause 6.2.	Confirmation letter from MPI and documented evidence that meets clause 6.3(1)(b)

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Part 7: Requirements for imported dried spices

7.1 Application

- (1) Part 7 applies to the following dried spices imported from any country, except Australia:
 - a) dried pepper that is of the following type, and which may be whole (peppercorn), cracked, crushed or ground:
 - i) black, white, green or red pepper (*Piper* spp.);
 - ii) Sichuan/Szechuan pepper, which may also be called Japanese or Chinese pepper or Chinese prickly ash (*Zanthoxylum* spp.);
 - iii) pink pepper (*Schinus* spp.);
 - b) dried chilli (*Capsicum* spp.), which may be whole dried fruit, crushed or ground;
 - c) dried paprika; and
 - d) spice mixes that consist only of dried chilli, dried pepper and/or paprika.
- (2) Part 7 does not apply to the following products imported from any country:
 - a) dried capsicum products that are not used as a spice (for example, dried bell pepper dices or flakes used as a vegetable);
 - b) dried pepper, dried chilli or paprika contained in small quantities in refillable kitchen tools (for example, pepper grinders and spice racks);
 - c) spice extract powder derived from pepper, chilli or paprika;
 - d) dried pepper, dried chilli or paprika that has received a processing treatment sufficient to eliminate *Salmonella* in the product (e.g. steam sterilised or decontaminated, irradiated), provided that evidence of such treatment is made available to MPI; and
 - e) dried pepper, dried chilli or paprika, where the entire consignment of product will undergo further processing in New Zealand involving a heat treatment sufficient to eliminate *Salmonella* in the product (for example, pepper imported in bulk that will be used solely as an ingredient in a manufactured food that will be fully cooked), and provided that evidence of such treatment is made available to MPI.
- (3) For the purpose of subclauses (2)(d) and (e), the processing treatment must have been assessed and confirmed as acceptable by MPI before the specific dried spice is imported into New Zealand.

7.2 Import requirements

- (1) Dried pepper, dried chilli and paprika may be imported into New Zealand from any country.
- (2) A registered importer of dried pepper, dried chilli and paprika must comply with the sampling and testing requirements specified in Table 7.1.

7.3 Documents required for clearance

- (1) To meet clearance requirements, a registered importer must ensure that a relevant test result from an approved laboratory is provided for each consignment of dried spice that is tested.

Table 7.1. Import conditions and clearance requirements for dried spices

Column A: Country or geographic region of export	Column B: Products permitted to be imported	Column C: Import conditions	Column D: Evidence required for clearance
All countries	Any dried pepper, chilli or paprika	Consignments are subject to the following sampling and testing protocol: (a) Consignments are selected for sampling and testing in accordance with Rule 1 described in Schedule 2 of this notice. (b) Samples taken from selected lots of a consignment are tested for <i>Salmonella</i> by an approved laboratory in New Zealand. (c) The test results must meet the acceptance criteria for <i>Salmonella</i> ¹ : n = 5, c = 0, m = not detected in 25 g	Test results from approved laboratory

¹Where:

n = the number of sample units analysed from a lot of food

c = the maximum number of sample units that can be greater than “m”

m = the acceptable microbiological limit

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Part 8: Requirements for imported milk and dairy products

8.1 Application

- (1) Part 8 applies to the following milk and dairy products, including those derived from the milk of buffalo, cattle, goat and sheep, and that are imported from any country, except Australia:
- a) raw milk;
 - b) unpasteurised milk products, including the following:
 - i) raw milk cheese;
 - ii) thermised cheese;
 - iii) cheese that has undergone a curd heat treatment; and
 - iv) other milk products that are made from raw milk and that have not received a pasteurisation heat treatment (for example, raw milk ice cream); and
 - c) pasteurised cheese.

Guidance

- Pasteurised and unpasteurised cheeses listed in subclauses (b) and (c) include cheeses that are a distinct component of a product item, such as cheese and cracker packs, and cheese advent calendars.

- (2) Part 8 does not apply to the following dairy products imported from any country:
- a) pasteurised cheese that is hard cheese or extra hard cheese (for example, Parmesan, Pecorino Romano, Gruyere, Cheshire, aged cheeses including Asiago, Cheddar, Gouda);
 - b) pasteurised cheese that will not support the growth of *Listeria monocytogenes*, provided that documented evidence, such as a manufacturer's declaration, is made available to MPI confirming that the cheese meets at least one of the following criteria:
 - i) a pH less than 4.4, regardless of water activity;
 - ii) a water activity less than 0.92, regardless of pH;
 - iii) a pH less than 5.0 in combination with a water activity of less than 0.94; or
 - iv) a refrigerated shelf life no greater than 5 days (including frozen cheese that has a refrigerated shelf life of no greater than 5 days once thawed);
 - c) cheese that is intended to be cooked before consumption (for example, cheese imported in bulk that is to be used solely as an ingredient in the commercial production of a heat-treated food), provided that documented evidence, such as a New Zealand manufacturer's declaration, is made available to MPI confirming the intended use of the cheese;
 - d) canned or commercially sterile cheese products;
 - e) shelf-stable processed cheese products (for example, aerosol or sprayable cheese, squeezable cheese, cheese powder); and
 - f) processed food products that contain dairy products as an ingredient (for example, pizza, frozen pasta meals, bakery and confectionery items).

8.2 Import requirements

- (1) A registered importer of milk and dairy products must:
- a) import from a specific country or geographic region listed in column A of Table 8.1 only those products that are listed in column B and that meet the import conditions specified in column C; and
 - b) meet the corresponding clearance requirements specified in column D.

- (2) An official certificate specified in column D of Table 8.1 must provide assurance that the milk or dairy product exported to New Zealand was produced and processed under conditions that comply with:
- a) one of the following:
 - i) relevant New Zealand standards for dairy products as described in the Animal Products Act 1999; or
 - ii) relevant exporting country's standards and requirements that have been recognised by MPI as equivalent to New Zealand standards and requirements; or
 - iii) alternative systems, programmes or procedures, which are supported by scientific evidence, and that have been assessed by MPI and determined as satisfactorily meeting New Zealand requirements; and
 - b) met any country-specific conditions agreed between the exporting country's Competent Authority and MPI.

8.3 Documents required for clearance

- (1) Where an official certificate is used to satisfy clearance requirements, a registered importer must ensure that each consignment of milk or dairy product imported into New Zealand is accompanied by an official certificate that applies to the particular consignment.
- (2) Where product testing is used to satisfy clearance requirements, a registered importer must ensure that a relevant test result from an approved laboratory is provided for each consignment of milk or dairy product that is tested.

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Table 8.1. Import conditions and clearance requirements for milk and dairy products

Column A: Country or geographic region of export	Column B: Products permitted to be imported	Column C: Import conditions	Column D: Evidence required for clearance
European Union	Any unpasteurised milk product (excluding raw milk) and any pasteurised cheese	The product must: (a) comply with the relevant European Union standards and requirements that have been recognised as equivalent to the New Zealand standards and requirements, as prescribed in the European Union/New Zealand Agreement on Sanitary Measures Applicable to Trade in Live Animals and Animal Products (the Agreement); and (b) be eligible for intra-community trade without restrictions; and (c) for thermised cheese, comply with the special conditions for thermised cheese set out in Chapter 28 of Section 5 of Annex V of the Agreement.	Official certificate
Norway	Pasteurised cheese	The product must: (a) be manufactured in a processing facility that is approved by, and subject to supervision and inspection by, the Norwegian competent authority; and (b) be manufactured in compliance with official Norwegian regulations and in accordance with relevant European Union standards and requirements that have been recognised as equivalent to the New Zealand standards and requirements; and (c) be produced using milk that has been pasteurised at not less than 72°C for at least 15 seconds.	Official certificate
Switzerland	Any unpasteurised milk product (excluding raw milk) and any pasteurised cheese	The product must: (a) comply with the relevant Swiss standards and requirements that have been recognised as equivalent to the New Zealand standards and requirements, as prescribed in the Switzerland/New Zealand Agreement on Sanitary Measures Applicable to Trade in Live Animals and Animal Products (the Agreement); and (b) where the product originates from the European Union and is exported to New Zealand from Switzerland, be eligible for unrestricted intra-community trade without restrictions and comply with the relevant animal health and public health standards and requirements that are recognised as equivalent by the Agreement between the European Community and the Swiss Confederation on Trade in	Official certificate

Column A: Country or geographic region of export	Column B: Products permitted to be imported	Column C: Import conditions	Column D: Evidence required for clearance
		Agricultural Products, and which meet the equivalent animal health/public health standards and requirements of New Zealand; and (c) for thermised cheese, comply with the special conditions for thermised cheese and unpasteurised hard cheese set out in section 28 of Section 5 of Annex IV of the Agreement.	
United Kingdom	Any unpasteurised milk product (excluding raw milk) and any pasteurised cheese	The product must: (a) comply with the relevant United Kingdom standards and requirements that have been recognised as equivalent to the New Zealand standards and requirements, as prescribed in the United Kingdom/New Zealand Agreement on Sanitary Measures Applicable to Trade in Live Animals and Animal Products; and (b) where the product originates from the European Union and is exported to New Zealand from the United Kingdom, be eligible for intra-community trade without restrictions; and (c) for thermised cheese, comply with the special conditions for thermised cheese set out in Chapter 28 of Section 5 of Annex V to Council Decision 97/132/EC.	Official certificate
All other countries	Pasteurised cheese	Consignments are subject to the following sampling and testing protocol: (a) Consignments are selected for sampling and testing in accordance with Rule 1 described in Schedule 2 of this notice. (b) Samples taken from selected lots of a consignment are tested for <i>Listeria monocytogenes</i> by an approved laboratory in New Zealand. (c) The test results must meet the acceptance criteria for <i>Listeria monocytogenes</i> ¹ : n = 5, c = 0, m = not detected in 25 g	Test results from approved laboratory

¹ Where:

n = the number of sample units analysed from a lot of food

c = the maximum number of sample units that can be greater than “**m**”

m = the acceptable microbiological limit

Part 9: Requirements for imported bivalve molluscan shellfish (BMS) and BMS products

9.1 Application

- (1) Part 9 applies to the following BMS and BMS products that are imported from any country:
 - a) raw BMS;
 - b) processed BMS products that:
 - i) are made of, or derived from, BMS meat and other edible parts of BMS, such as the mantle and gills; and
 - ii) include products that are cooked, dried (including dried BMS that have been ground into a powder), smoked, marinated, coated, or canned; and
 - c) food containing BMS and BMS products.
- (2) Products described in subclause (1) can be:
 - a) chilled, frozen, or shelf stable; or
 - b) any form (for example, whole, sliced, minced, powdered); or
 - c) ready-to-eat or not ready-to-eat.
- (3) Part 9 does not apply to the following BMS products imported from any country:
 - a) roe-off scallops, provided that documented evidence is made available to MPI that confirms that the product consists of whole adductor muscle only, with the viscera and roe completely removed;
 - b) food containing less than 20% of BMS and BMS products, provided that documented evidence (for example, product label or overseas manufacturer's declaration) is made available to MPI confirming the percentage content of BMS and BMS products in the food;
 - c) food in which the only BMS product is flavouring or extracts derived from BMS, including:
 - i) flavouring and seasoning preparations (for example, flavouring sauces and dressings, flavouring powders, soup bases); and
 - ii) instant foods (for example, instant noodles, instant rice, instant soup); and
 - d) dietary supplements that contain BMS products and are in their final form (for example, retail-ready dietary supplements containing oyster extract powder, mussel powder or mussel oil).

9.2 Import requirements

- (1) BMS and BMS products (including food containing such products), must only be imported from specified countries and geographic regions listed in column A of Table 9.1.
- (2) A registered importer must:
 - a) import from a specific country or geographic region listed in column A of Table 9.1 only those products that are listed in column B and that meet the import conditions specified in column C; and
 - b) meet corresponding clearance requirements specified in column D.
- (3) An official certificate specified in column D of Table 9.1 must provide assurance that the BMS or BMS product exported to New Zealand was produced and processed under conditions that comply with one of the following:
 - i) relevant New Zealand standards applicable to BMS and BMS products as described in the Animal Products Act 1999;

- ii) relevant exporting country's standards and requirements that have been recognised as equivalent to New Zealand standards and requirements; or
 - iii) alternative systems, programmes or procedures that are supported by scientific evidence, and that have been assessed by MPI and determined as satisfactorily meeting New Zealand requirements; and
- b) met any country-specific import conditions agreed between the exporting country's Competent Authority and MPI.

9.3 Documents required for clearance

- (1) Where an official certificate is used to satisfy clearance requirements, a registered importer must ensure that each consignment of BMS and BMS product imported into New Zealand is accompanied by an official certificate that applies to the particular consignment.
- (2) Where documented evidence is used to satisfy clearance requirements, a registered importer must ensure that each consignment of BMS and BMS product imported into New Zealand is accompanied by the relevant documented evidence applicable to the particular consignment.
- (3) Where product testing is used to satisfy clearance requirements, a registered importer must ensure that a laboratory test result from an approved laboratory is provided for each consignment of BMS and BMS product that is tested.

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Table 9.1. Import conditions and clearance for BMS and BMS products (including food containing such products)

Column A: Country or geographic region of export	Column B: Products permitted to be imported	Column C: Import conditions	Column D: Evidence required for clearance
Australia	Any BMS and BMS product	The product must meet either (a) or (b):	
		(a) The product must be processed or manufactured in Australia or New Zealand.	Documented evidence confirming that the product was manufactured in Australia or New Zealand (for example, a certificate of origin)
		(b) For products imported into Australia and then exported to New Zealand without any processing or manufacturing taking place in Australia, the product must have been given clearance for entry into Australia by Australia's quarantine agency.	Documented evidence confirming the date the product was given clearance for entry into Australia by Australia's quarantine agency
Canada	Any BMS and BMS product	The product must: (a) be of Canadian origin; and (b) be produced in a facility in compliance with the Government of Canada Fish Inspection Regulations.	Official certificate
Chile	Any BMS and BMS product	The product must comply with both (a) and (b):	
		(a) The product must comply with the Pre-clearance Arrangement between the Competent Authority of New Zealand and Chile, and meet all of the following conditions: i) be derived from BMS that have been grown, harvested and processed in Chile; ii) be harvested from production areas, and further handled and processed, in accordance with the relevant hygiene and sanitary standards and	Official certificate

Column A: Country or geographic region of export	Column B: Products permitted to be imported	Column C: Import conditions	Column D: Evidence required for clearance
		requirements for products for export to the European Union, which have been recognised as equivalent to New Zealand standards and requirements; iii) be derived from establishments listed to the European Union; and iv) be directly exported to New Zealand.	
		(b) Consignments are subject to the following sampling and testing protocol: i) Consignments are selected for sampling and testing in accordance with Rule 4 described in Schedule 2 of this notice. ii) Samples taken from selected lots of a consignment are tested by an approved laboratory in New Zealand for the biotoxins and microorganism(s) specified in Table 9.2. iii) The test results must meet the acceptance criteria specified in Table 9.3.	Test results from approved laboratory
China	Any BMS and BMS product	Consignments are subject to the following sampling and testing protocol: (a) Consignments are selected for sampling and testing in accordance with Rule 1 described in Schedule 2 of this notice. (b) Samples taken from selected lots of a consignment are tested by an approved laboratory in New Zealand for the biotoxins and microorganism(s) specified in Table 9.2. (c) The test results must meet the acceptance criteria specified in Table 9.3.	Test results from an approved laboratory
European Union	Any BMS and BMS product	The product must: (a) comply with the relevant European Union standards and requirements that have been recognised as equivalent to the New Zealand standards and requirements as prescribed in the European Union/New Zealand Agreement on Sanitary Measures Applicable to Trade in Live Animals and Animal Products; and (b) be eligible for intra-community trade without restrictions.	Official certificate
Japan	Any BMS and BMS product	The product must comply with both (a) and (b):	

Column A: Country or geographic region of export	Column B: Products permitted to be imported	Column C: Import conditions	Column D: Evidence required for clearance
		(a) The product must comply with the Pre-clearance Arrangement between the Competent Authority of New Zealand and Japan, and meet the following conditions: i) be derived from BMS that have been grown, harvested and processed in Japan; and ii) be harvested from production areas, and further handled and processed, in accordance with the relevant hygiene and sanitary standards and requirements for products for export to the European Union, which have been recognised as equivalent to New Zealand standards and requirements; and iii) be derived from establishments listed to the European Union; and iv) be directly exported to New Zealand.	Official certificate
		(b) Consignments are subject to the following sampling and testing protocol: i) Consignments are selected for sampling and testing in accordance with Rule 4 described in Schedule 2 of this notice. ii) Samples taken from selected lots of a consignment are tested by an approved laboratory in New Zealand for the biotoxins and microorganism(s) specified in Table 9.2. iii) The test results must meet the acceptance criteria specified in Table 9.3.	Test results from approved laboratory
Korea (Republic of)	Any BMS and BMS product	The product must comply with both (a) and (b):	
		(a) The product must comply with the Pre-clearance Arrangement between the Competent Authority of New Zealand and the Republic of Korea, and meet all of the following conditions: i) be derived from BMS that have been grown, harvested and processed in the Republic of Korea; ii) comply with either one of the following: • be harvested from production areas, and further handled and processed, in accordance with the relevant hygiene and sanitary standards and requirements for products for export to the European Union, which have been recognised as equivalent to New Zealand standards and	Official certificate

Column A: Country or geographic region of export	Column B: Products permitted to be imported	Column C: Import conditions	Column D: Evidence required for clearance
		requirements; and be derived from establishments listed to the European Union; or be harvested from production areas, and further handled and processed in accordance with the relevant hygiene and sanitary standards for interstate trade laid down by the United States, which have been recognised as equivalent to New Zealand, and be harvested from production waters which are subject to a monitoring programme for shellfish toxins and were open at the time of harvest; and iii) be directly exported to New Zealand.	
		(b) Consignments are subject to the following sampling and testing protocol: i) Consignments are selected for sampling and testing in accordance with Rule 4 described in Schedule 2 of this notice. ii) Samples taken from selected lots of a consignment are tested by an approved laboratory in New Zealand for the biotoxins and microorganism(s) specified in Table 9.2. iii) The test results must meet the acceptance criteria specified in Table 9.3.	Test results from approved laboratory
Peru	Any BMS and BMS product	The product must comply with both (a) and (b):	
		(a) Product must meet all of the following: i) be derived from BMS that have been grown, harvested and processed in Peru; ii) be harvested from production areas, and further handled and processed, in accordance with the relevant hygiene and sanitary standards and requirements for products for export to the European Union, which have been recognised as equivalent to New Zealand standards and requirements; iii) be derived from establishments listed to the European Union; and iv) and be directly exported to New Zealand.	Official certificate
		(b) Consignments are subject to the following sampling and testing protocol: i) Consignments are selected for sampling and testing in accordance with Rule 4 described in Schedule 2.	Test results from approved laboratory

Column A: Country or geographic region of export	Column B: Products permitted to be imported	Column C: Import conditions	Column D: Evidence required for clearance
		ii) Samples taken from selected lots of a consignment are tested by an approved laboratory in New Zealand for the biotoxins and microorganism(s) specified in Table 9.2. iii) The test results must meet the acceptance criteria specified in Table 9.3.	
Switzerland	Any BMS and BMS product	The product must: (a) comply with the relevant Swiss standards and requirements which have been recognised as equivalent to the New Zealand standards and requirements, as prescribed in the Switzerland/New Zealand Agreement on Sanitary Measures Applicable to Trade in Live Animals and Animal Products (the Agreement); and (b) where a product originates from the European Union and is exported to New Zealand from Switzerland, be eligible for intra-community trade without restrictions and comply with the relevant animal health and public health standards and requirements recognised equivalent by the Agreement between the European Community and the Swiss Confederation on Trade in Agricultural Products and which meet the equivalent animal health/public health standards and requirements of New Zealand.	Official certificate
Thailand	Any BMS and BMS product	The product must comply with both (a) and (b): (a) The product must comply with the Pre-clearance Arrangement between the Competent Authority of New Zealand and Thailand, and meet all of the following conditions: i) be derived from BMS that have been grown, harvested and processed in Thailand; ii) be harvested from production areas, and further handled and processed, in accordance with the relevant hygiene and sanitary standards and requirements for products for export to the European Union, which have been recognised as equivalent to New Zealand standards and requirements; iii) be derived from establishments listed to the European Union; and iv) be directly exported to New Zealand.	Official certificate

Column A: Country or geographic region of export	Column B: Products permitted to be imported	Column C: Import conditions	Column D: Evidence required for clearance
		(b) Consignments are subject to the following sampling and testing protocol: i) Consignments are selected for sampling and testing in accordance with Rule 4 described in Schedule 2. ii) Samples taken from selected lots of a consignment are tested by an approved laboratory in New Zealand for the biotoxins and or microorganism(s) specified in Table 9.2. iii) The test results must meet the acceptance criteria specified in Table 9.3.	Test results from approved laboratory
United Kingdom	Any BMS and BMS product	The product must: (a) comply with the relevant United Kingdom standards and requirements which have been recognised as equivalent to the New Zealand standards and requirements as prescribed in the United Kingdom/New Zealand Agreement on Sanitary Measures Applicable to Trade in Live Animals and Animal Products; and (b) where a product originates from the European Union and is exported to New Zealand from the United Kingdom, be eligible for intra-community trade without restrictions.	Official certificate
United States	Any BMS and BMS product	The product must: (a) comply with the relevant United States Food and Drug Authority (FDA) standards and requirements which have been recognised as comparable to the New Zealand standards and requirements as prescribed in the Food Safety Systems Recognition Arrangement between The Ministry for Primary Industries of New Zealand and The Food and Drug Administration of the United States; and (b) not contain BMS from the gulf states of the United States.	Documented evidence that the consignment does not contain BMS from the gulf states of the United States.
Viet Nam	Any BMS and BMS product	The product must comply with both (a) and (b):	
		(a) The product must comply with the Pre-clearance Arrangement between the Competent Authority of New Zealand and Viet Nam, and meet all of the following conditions: i) be derived from BMS that have been grown, harvested and processed in Viet Nam; and	Official certificate

Column A: Country or geographic region of export	Column B: Products permitted to be imported	Column C: Import conditions	Column D: Evidence required for clearance
		ii) be harvested from production areas, and further handled and processed, in accordance with the relevant hygiene and sanitary standards and requirements for products for export to the European Union, which have been recognised as equivalent to New Zealand standards and requirements; and iii) be derived from establishments listed to the European Union; and iv) be directly exported to New Zealand.	
		(b) Consignments are subject to the following sampling and testing protocol: i) Consignments are selected for sampling and testing in accordance with Rule 4 described in Schedule 2. ii) Samples taken from selected lots of a consignment are tested by an approved laboratory in New Zealand for the biotoxins and microorganism(s) specified in Table 9.2. iii) The test results must meet the acceptance criteria specified in Table 9.3.	Test results from approved laboratory

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Table 9.2. Analytical tests applicable to BMS and BMS products that require testing

Product	Analytical test ¹			
	Marine biotoxins ²	<i>E. coli</i>	<i>Listeria monocytogenes</i>	Norovirus
All BMS listed in 9.1, excluding oysters				
a) BMS that is ready-to-eat (chilled or frozen)	✓	✓	✓	NT
b) BMS that is not ready-to-eat (chilled or frozen) ³	✓	NT	NT	NT
c) Shelf-stable BMS products (e.g. canned, dried)	✓	NT	NT	NT
Oysters				
d) Raw oysters other than (g) (chilled or frozen)	✓	✓	✓	✓
e) Oysters that have been heat treated to a core temperature of <u>less</u> than 90°C for 90 seconds and are ready-to-eat (chilled or frozen)	✓	✓	✓	✓
f) Oysters that have been heat treated to a minimum core temperature of 90°C for 90 seconds and are ready-to-eat (chilled or frozen)	✓	NT	✓	NT
g) Raw oysters imported in bulk for commercial processing in New Zealand ⁴ (chilled or frozen)	✓	NT	NT	NT
h) Shelf-stable oyster products (e.g. canned, dried)	✓	NT	NT	NT

¹ NT = Not tested

² Products are tested for the marine biotoxins specified in Table 9.3.

³ Documented evidence must be provided confirming that the BMS will be fully cooked (for example, cooking instructions on the label) or undergo further processing that involves a heat step that delivers a 6 decimal reduction of *Listeria monocytogenes* in the product (for example, manufacturer's declaration).

⁴ This applies to raw oysters that are imported in bulk (not in retail-ready packaging) that will undergo further processing in New Zealand involving a heat treatment that achieves a minimum product temperature of 90°C for 90 seconds, and provided that evidence of such intended use and heat treatment is presented to MPI.

Table 9.3. Acceptance criteria for tests applied to BMS products

Analytical test	Acceptance criteria ¹
Marine biotoxins	
Paralytic shellfish poison	saxitoxin dihydrochloride equivalent ≤ 0.8 mg/kg
Diarrhetic shellfish poison	okadaic acid equivalent ≤ 0.16 mg/kg
Amnesic shellfish poison	domoic acid ≤ 20 mg/kg
Neurotoxic shellfish poison	brevetoxin-2 equivalent ≤ 0.8 mg/kg
Azaspiracid shellfish poison	azaspiracid-1 equivalent ≤ 0.16 mg/kg
Microorganisms	
<i>E. coli</i>	$n = 5, c = 1, m = 230$ MPN/100g, $M = 700$ MPN/100g
<i>Listeria monocytogenes</i>	$n = 5, c = 0, m =$ not detected in 25 g
Norovirus	Not detected in 2 g of BMS digestive gland

¹Where:

n = the number of sample units analysed from a lot of food

c = the maximum number of sample units that can be greater than “m” but lower than “M”

m = the acceptable microbiological limit

M = the limit that must not be exceeded

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Part 10: Requirements for imported tahini and sesame paste products

10.1 Application

- (1) Part 10 applies to the following tahini and sesame paste products imported from any country, except Australia:
- a) tahini;
 - b) sesame paste (also called sesame butter), including mixtures of sesame paste and nut paste (for example, sesame and peanut paste);
 - c) halva;
 - d) hummus and other dips and condiments containing tahini (for example, baba ganoush); and
 - e) spreads and alternative butters containing tahini (for example, seed/nut butters with tahini, yeast spread with tahini).
- (2) Part 10 does not apply to the following products:
- a) hummus and other dips or condiments containing tahini that have undergone a pasteurisation treatment sufficient to eliminate *Salmonella* in the final product, provided that evidence is made available to MPI confirming such treatment;
 - b) sauces and dressings that contain tahini or sesame paste in any amount, and that are shelf-stable (for example, flavouring sauces and salad dressings); and
 - c) commercially sterile products (for example, canned hummus and canned baba ganoush).

10.2 Import requirements

10.2.1 Options for clearance of tahini and sesame paste products

- (1) To meet clearance requirements for tahini and sesame paste products, a registered importer must use one of the clearance options listed in column A in Table 10.1 and comply with the requirements of the applicable clause indicated in column B.

Table 10.1. Options for clearing consignments for tahini and sesame paste products

Column A: Clearance option	Column B: Applicable clause
Option 1: Official certification of consignments	10.3
Option 2: Combination of: • GFSI-recognised certification of overseas manufacturer; and • sampling and testing of consignments in accordance with the specified sampling rule	10.4
Option 3: Sampling and testing of consignments in accordance with the specified sampling rule	10.5

10.3 Requirements for Option 1 – Official certification

10.3.1 Sourcing of products

- (1) For Option 1, tahini and sesame paste products may only be imported from countries that have agreed arrangements between the Competent Authority and MPI that covers the export and certification of

tahini and sesame paste products to New Zealand, including the issuance of official certificates for consignments of such products.

Guidance

- Currently, there are no official certificates that have been agreed with any country for the export of tahini or sesame paste products to New Zealand.

10.4 Requirements for Option 2 – GFSI-recognised certification

10.4.1 Sourcing of products

- (1) For Option 2, tahini and sesame paste products may be imported into New Zealand from any country.
- (2) A registered importer must source tahini and sesame paste products for import into New Zealand only from an overseas manufacturer that is able to provide a GFSI-recognised certificate that:
 - a) confirms or indicates that the manufacturer has a food safety management system in place that meets the requirements of clause 10.4.2, and that the manufacturer satisfactorily complies with the requirements of that food safety management system; and
 - b) meets the relevant requirements of clause 10.4.3.

10.4.2 Contents of an overseas manufacturer's food safety management system

- (1) An overseas manufacturer's food safety management system(s) must include all of the following:
 - a) an organisational structure that identifies key management and operational roles and clearly defines responsibilities;
 - b) a defined scope that covers products, processes and manufacturing site(s) relevant to the manufacture of tahini and sesame paste products that are exported to New Zealand;
 - c) a HACCP plan that identifies significant microbiological (including *Salmonella* and other pathogens), chemical and physical hazards and their controls;
 - d) control measures for preventing or minimising contamination of tahini and sesame paste products, including good hygiene practices that are consistent with the Codex Alimentarius Commission General Principles of Food Hygiene (CXC 1-1969) and the Codex Code of Hygiene Practice for Low-Moisture Foods (CXC 75-2015);
 - e) product specifications that address the food safety requirements of the countries that tahini and sesame paste products are exported to, including New Zealand;
 - f) procedures for the evaluation, approval and monitoring of raw material suppliers, to ensure that raw materials are safe and suitable for their intended purpose;
 - g) procedures for maintaining traceability of raw materials and end products;
 - h) procedures for withdrawal and recall of products, including prompt notification of customers and relevant regulatory authorities;
 - i) procedures for training of personnel and the maintenance of competencies relevant to the effective implementation of the food safety management system;
 - j) procedures for document control and record keeping; and
 - k) procedures for monitoring and verification of conformance to established procedures, specifications and other requirements, and corrective actions for non-conformances, including the control of non-conforming products to prevent potentially unsafe products from entering the food chain.

10.4.3 Requirements for GFSI-recognised certificate

- (1) A GFSI-recognised certificate must contain all of the following:
 - a) the name and address of the manufacturer's business to whom the certificate applies;
 - b) the certificate number;

- c) the name and version of the GFSI-recognised certification programme against which the manufacturer's food safety management system has been audited;
 - d) the certificate's issue date and expiration date;
 - e) details about the types of food and activities covered by the certificate, which confirms or indicates that the manufacturing of tahini and sesame paste product is within the scope of the manufacturer's food safety management system;
 - f) the identities of the accreditation body and the certifying body; and
 - g) the name and position of the person issuing the GFSI-recognised certificate.
- (2) A GFSI-recognised certificate must be able to be verified by MPI for authenticity and currency through a web-accessible database administered by the relevant accreditation body, or certification programme owner responsible for developing and maintaining the specific GFSI-recognised certification programme.
- (3) A GFSI-recognised certificate must be in English or have an English translation that is clear and legible.
- (4) Prior to the first use of each GFSI-recognised certificate for clearance of a consignment of tahini or sesame paste product, a registered importer must:
- a) submit the GFSI-recognised certificate to MPI for checking; and
 - b) have received a confirmation letter from MPI stating that the checked GFSI-recognised certificate and the accompanying manufacturer's declaration may be used by the registered importer to satisfy clearance requirements for any consignment of tahini or sesame paste product that is from the manufacturer to whom the certificate applies, and that is exported to New Zealand over the validity period of the certificate (i.e. prior to its expiration date).
- (5) A registered importer must inform MPI as soon as practicable after they have been made aware of, or become aware of, any event or circumstance that affects the validity of a GFSI-recognised certificate (for example, the GFSI-recognised certification is suspended or withdrawn).

10.4.4 Additional requirements for sampling and testing

- (1) For clearance Option 2, consignments of tahini and sesame paste products from all countries are subject to the sampling and testing protocol specified in column C of Table 10.1.

10.4.5 Documents required for clearance

- (1) To meet clearance requirements, a registered importer must ensure that each consignment of tahini or sesame paste product imported into New Zealand is accompanied by:
- a) a copy of the confirmation letter from MPI described in clause 10.4.3(4)(b); and
 - b) documented evidence (for example, a commercial invoice or manufacturer's declaration) that provides all of the following information:
 - i) product and consignment details that allow the document or information provided to be matched to the particular consignment that it applies to;
 - ii) the name and address of the overseas manufacturer of the consignment of tahini or sesame paste product, which must correspond to the details indicated in the confirmation letter from MPI;
 - iii) the date of export of the consignment, which must be within the validity period of the GFSI-recognised certificate indicated in the confirmation letter from MPI;
 - iv) the name and address of the person or entity responsible for providing the documented evidence; and
 - v) the date when the documented evidence is issued or provided.
- (2) In addition to subclause (1), a registered importer must ensure that a relevant test result from an approved laboratory is provided for each consignment of tahini or sesame paste product that is tested.

10.5 Requirements for Option 3 – Sampling and testing

- (1) For Option 3, tahini and sesame paste products may be imported into New Zealand from any country.
- (2) Consignments of tahini and sesame paste products from all countries are subject to the sampling and testing protocol specified in column C of Table 10.1.
- (3) To meet clearance requirements, a registered importer must ensure that a relevant test result from an approved laboratory is provided for each consignment of tahini or sesame paste product that is tested.

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Table 10.1: Import conditions and clearance requirements for clearance Options 2 and 3

Column A: Country or geographic region of export	Column B: Products permitted to be imported	Column C: Import conditions	Column D: Evidence required for clearance
OPTION 2			
All countries	Any tahini or sesame paste product	The product must comply with both (a) and (b):	
		(a) The product must be produced by a manufacturer that implements a food safety management system that meets the requirements of clause 10.4.2 and, at the time of export, has a valid GFSI-recognised certificate.	Confirmation letter from MPI and documented evidence that meets clause 10.4.5(1)
		(b) Consignments are subject to the following sampling and testing protocol: i) Consignments are selected for sampling and testing in accordance with the Rule 2 described in Schedule 2 of this notice. ii) Samples taken from selected lots of a consignment are tested for <i>Salmonella</i> by an approved laboratory in New Zealand. iii) The test results must meet the acceptance criteria for <i>Salmonella</i> ¹ is: n = 5, c = 0, m = not detected in 25 g	Test results from approved laboratory
OPTION 3			
All countries	Any tahini or sesame paste product	Consignments are subject to the following sampling and testing protocol: (a) Consignments are selected for sampling and testing in accordance with Rule 3 described in Schedule 2 of this notice. (b) Samples taken from selected lots of a consignment are tested for <i>Salmonella</i> by an approved laboratory in New Zealand. (c) The test results must meet the acceptance criteria for <i>Salmonella</i> ¹ : n = 5, c = 0, m = not detected in 25 g	Test results from approved laboratory

¹Where:

n = the number of sample units

c = the number of sample units allowed to exceed "m"

m = the acceptable microbiological limit

Part 11: Requirements for other High Regulatory Interest foods

11.1 Application

- (1) This part applies to the HRI foods listed in column A of Schedule 1 of this notice.

11.2 Import requirements

- (1) A registered importer:
- a) may import a food listed in column A of Schedule 1 of this notice only from specified countries and geographic countries listed in column B; and
 - b) must ensure that corresponding clearance requirements specified in column C are met.
- (2) For the purpose of subclause (1)(b), where two clearance requirement options are specified in column C of Schedule 1 for a particular food from a specific country or geographic region, at least one of the clearance requirement options must be met.
- (3) An official certificate specified in column C of Schedule 1 must provide assurance that:
- a) the safety of the food particular consignment exported to New Zealand has been effectively managed; and
 - b) any country-specific import conditions agreed between the exporting country's Competent Authority and MPI have been met.
- (4) Where testing of a consignment of food is specified as a clearance requirement in column C of Schedule 1, consignments are subject to the following sampling and testing protocol:
- a) consignments are selected for sampling and testing in accordance with Rule 1 described in Schedule 2 of this notice; and
 - b) samples taken from selected lots of a consignment are tested for the organism or substance listed in column D; and
 - c) test results must meet the acceptance criteria specified in column D.

11.3 Documents required for clearance

- (1) Where an official certificate is used to satisfy clearance requirements, a registered importer must ensure that each consignment of food imported into New Zealand is accompanied by an official certificate that applies to the particular consignment.
- (2) Where product testing is used to satisfy clearance requirements, a registered importer must ensure that a laboratory test result from an approved laboratory is provided for each consignment of food that is tested.

Schedule 1: Clearance requirements for other High Regulatory Interest foods

Column A: HRI food	Column B: Permitted country or geographic region of export	Column C: Clearance requirement	Column D: Testing requirement ¹
Fish: Histamine susceptible fish and fish products	• Canada • European Union • United Kingdom • Norway • Thailand	Option 1: Official certificate	Not applicable
		Option 2: Testing of consignment	Histamine ≤ 200 mg/kg
	All other countries	Testing of consignment	
Fish: Puffer fish	Korea (Republic of)	Official certificate	Not applicable
Fish: Chilled ready-to-eat smoked fish and smoke flavoured fish	• Canada • European Union • United Kingdom • Thailand	Option 1: Official certificate	Not applicable
		Option 2: Testing of consignment	Salt (NaCl) content > 3.4% (aqueous phase basis)
	All other countries	Testing of consignment	Aerobic plate count n = 5, c = 2, m = 50,000 cfu/g, M = 500,000 cfu/g <i>Listeria monocytogenes</i> n = 5, c = 0, m = not detected in 25 g
Meat: Fermented meat products, meat paste and pâté	• European Union • United Kingdom	Option 1: Official certificate	Not applicable
		Option 2: Testing of consignment	<i>Listeria monocytogenes</i> n = 5, c = 0, m = not detected in 25 g
	All other countries	Testing of consignment	<i>Salmonella</i> n = 5, c = 0, m = not detected in 25 g Coagulase positive <i>Staphylococci</i> n = 5, c = 2, m = 100 cfu/g, M = 1000 cfu/g
Nuts and seeds:	• China • United States	Option 1: Official certificate	Not applicable
		Option 2: Testing of consignment	Total aflatoxin (sum of aflatoxins B1, B2, G1, G2)

Column A: HRI food	Column B: Permitted country or geographic region of export	Column C: Clearance requirement	Column D: Testing requirement ¹
Peanuts and pistachio nuts, and food that contains such products (including peanut butter)	All other countries	Testing of consignment	≤ 0.015 mg/kg
Seafood: Ready-to-eat crustaceans, including shrimps, prawns, lobsters, crabs and Moreton Bay bugs, and food that contains such products	- Malaysia - Thailand - European Union - United Kingdom	Option 1: Official certificate	Not applicable
		Option 2: Testing of consignment	<i>Listeria monocytogenes</i> n = 5, c = 0, m = not detected in 25 g <i>Salmonella</i> n = 5, c = 0, m = not detected in 25 g
	All other countries	Testing of consignment	

¹ Where:

n = the number of sample units analysed from a lot of food

c = the maximum number of sample units that can be greater than “**m**” but lower than “**M**”

m = the acceptable microbiological limit

M = the limit that must not be exceeded

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Schedule 2: Rules on frequency of sampling and testing

1. General application

- (1) The rules described in this schedule apply to consignments of a particular HRI food that is imported from a particular supplier, and that requires testing to satisfy clearance requirements.

Guidance

- Nothing in these sampling and testing protocols limits the powers of a food safety officer under the Food Act 2014.

2. Rule 1

- (1) Rule 1 includes three levels of sampling frequencies and provides for switching from one level to another based on compliance history and according to the following steps (Figure 1):
- Sampling initially starts at Level 1, where 100% or every consignment is sampled and tested, until 5 consecutive consignments have passed testing.
 - Sampling is then lowered to Level 2, where 20% or 1 in every 5 of consignments is sampled and tested, until 5 consecutive consignments have passed testing.
 - Sampling is then lowered to Level 3, where 10% or 1 in every 10 of consignments of the particular food is sampled and tested.
 - Sampling moves back to Level 1 each time a test failure occurs at Levels 2 or 3.

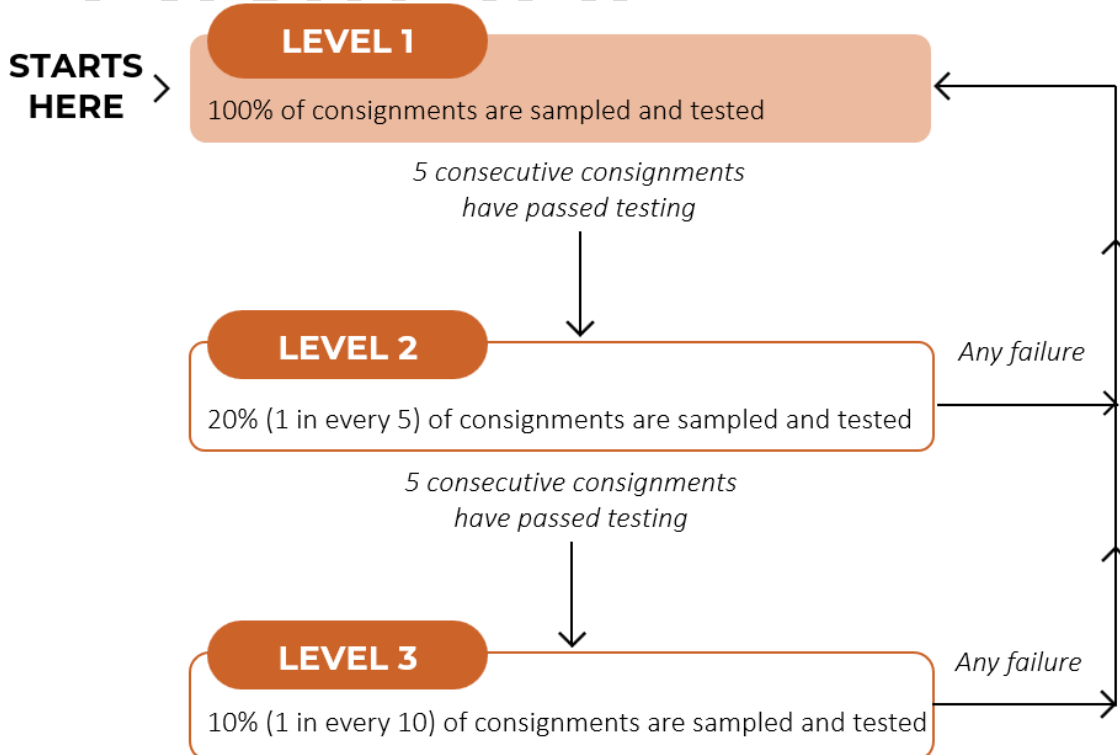


Figure 1: Sampling rule 1

3. Rule 2

- (1) Rule 2 includes two levels of sampling frequencies and provides for switching from one level to another based on compliance history and according to the following steps (Figure 2):
- Sampling initially starts at Level 2, where 20% or 1 in every 5 of consignments is sampled and tested. The sampling frequency remains at this level if no test failure occurs.
 - Each time a test failure occurs at Level 2, sampling moves up to Level 1, where 100% or every consignment is sampled and tested, until 5 consecutive consignments have passed testing.
 - Sampling then moves down to Level 2.

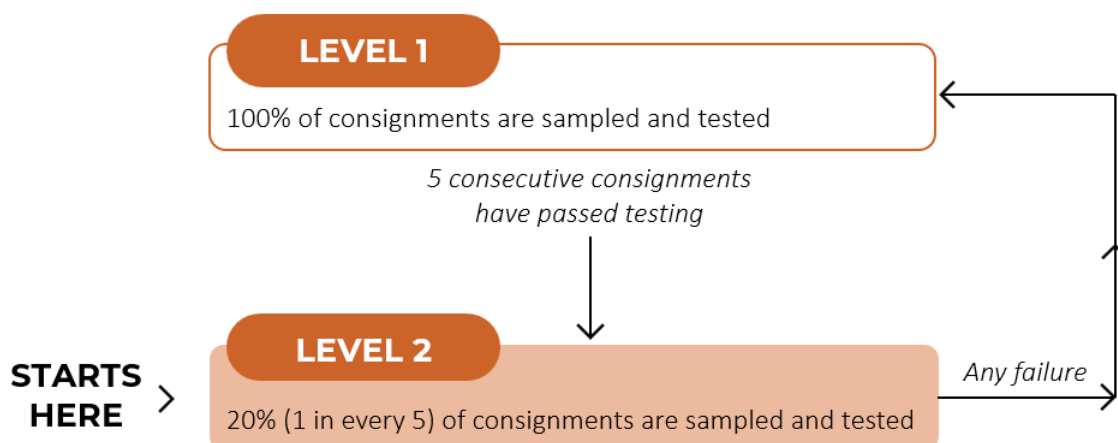


Figure 2: Sampling rule 2

4. Rule 3

- (1) Rule 3 includes 2 levels of sampling frequencies and provides for switching from one level to another based on compliance history and according to the following steps (Figure 3):
- Sampling initially starts at Level 1, where 100% or every consignment is sampled and tested, until 5 consecutive consignments have passed testing.
 - Sampling is then lowered to Level 2, where 40% or 2 in every 5 consignments are sampled and tested. The sampling frequency remains at this level if no test failure occurs.
 - Sampling moves back to Level 1 each time a test failure occurs at Level 2.

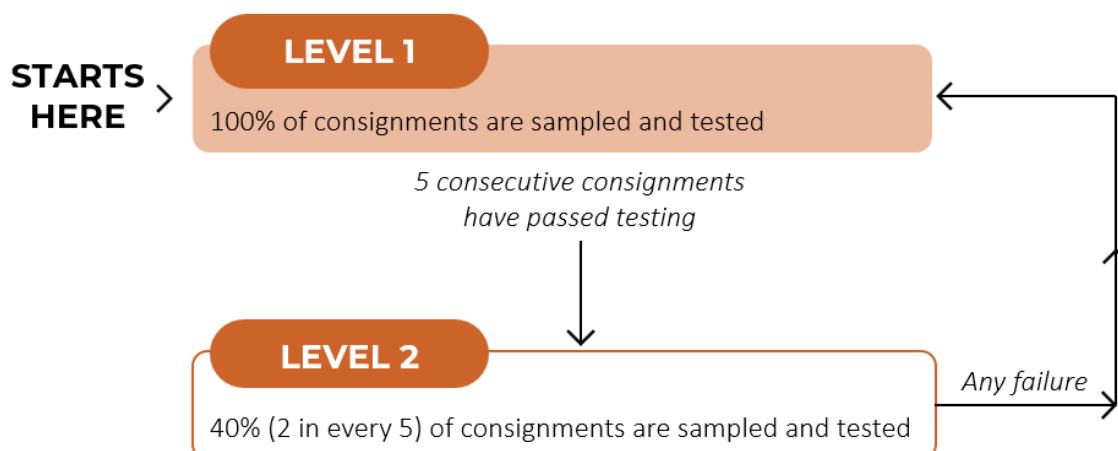


Figure 3: Sampling rule 3

5. Rule 4

- (1) Rule 4 applies to specific HRI food (such as BMS) imported from specified countries that requires an official certificate for clearance, and where there is an additional requirement for sampling and testing of consignments, as indicated in relevant parts of this notice (for example, Table 9.1 for BMS).
- (2) Rule 4 has only one level of sampling frequency. Five percent (5%) or 1 in every 20 consignments are sampled and tested.

Draft for
Consultation

Explanatory Note

This note is not part of the notice but is intended to indicate its general effect.

Information about publication of notice

This notice is published on the MPI website at [Secondary legislation | NZ Government](#).

This is secondary legislation issued under the authority of the Legislation Act 2019.

Title	Food Notice: Requirements for Registered Food Importers and Imported Food for Sale [Date of Signing]
Principal or amendment	Principal
Consolidated version	No
Empowering Act and provision(s)	Food Act 2014 section 405
Replacement empowering Act and provision(s)	Not applicable
Maker name	Ministry for Primary Industries
Administering agency	Ministry for Primary Industries
Date made	[Date of Signing]
Publication date	[Date of Signing]
Notification date	Refer to https://gazette.govt.nz/
Commencement date	1 October 2026
End date	Not applicable
Consolidation as at date	Not applicable
Related instruments	Not applicable