

IMPORTING INTO AUSTRALIA

Fresh Produce - *Fruits and Vegetables*

C O N T E N T S

1. Australian Quarantine and Inspection Service (AQIS)

Conditions of Entry - *Fruits and Vegetables*

- *Fresh Root Crops*

Imported Food Inspection Program (IFIP)

Applying for Permit to Import Quarantine Materials

2. Hazard Analysis and Critical Control Points (HACCP)

Introduction

HACCP Programs

HACCP Fees

3. South Pacific Regional Trade and Economic Co-operation Agreement (SPARTECA)

Introduction

Rules of Origin

The 50% Rule

4. Australian Customs Service (ACS)

Introduction

Documentation

Duty and Sales Tax

Intellectual Property Rights

Tariff Classifications

Trade Description and Labelling

Transshipment Cargo

5. EAN Numbering and Bar Coding System

Introduction

Types of EAN Bar Codes

6. People to Help You

Australian Quarantine Inspection Service (AQIS)

Hazard Analysis and Critical Control Points (HACCP)

South Pacific Regional Trade and Economic Co-operation Agreement (SPARTECA)

Australian Customs Service (ACS)

EAN Numbering and Bar Coding

Industry Associations

1. The Australian Quarantine and Inspection Service (AQIS)

Conditions of Entry - *Fruits and Vegetables*

The following conditions of entry are common to all commercial importations of all fresh fruits and vegetables:

- A permit approved by the State is required;
- A Phytosanitary Certificate must accompany each consignment;
- A Quarantine Entry form should be lodged for imported produce by an importer or their agent for AQIS clearance of the consignment;
- Shipments must be free of soil and other debris and packed in clear new packages;
- All consignments (other than those pre-cleared in the country of origin under an arrangement approved by AQIS), are subject to inspection on arrival and any treatment necessary before release;
- All consignments treated prior to export must have a commercial treatment certificate or a valid endorsement on the Phytosanitary Certificate;
- Timber packaging, pallets or dunnage in FCL (full container load) containers will be subject to inspection and treatment on arrival, unless certified as having been treated by an approved method.

Treatment – Methyl bromide:

32g/m³ for three hours at 21degC at NAP

Add 8g/m³ for each 5degC the temperature is expected to fall below 21degC
Or subtract the 8g/m³ for each 5degC the temperature increases above 21degC during the fumigation. It is the minimum temperature during the course of fumigation that is to be used for the calculation of the dose.

*For further details, please contact the Australian Quarantine Inspection Service
(refer Section 6 - People to Help You)*

Conditions of Entry – *Fresh Root Crops*

- *White Taro (Xanthosoma spp.)*

In addition to the AQIS general requirements for all fruits and vegetables, the following conditions apply:

- Each consignment must be accompanied by a Phytosanitary certificate endorsed:

“The product is free from Potato Cyst Nematode (PCN) (*Globodera rostochiensis* and *Globodera pallida*) and potato black wart fungus (*Synchytrium endobioticum*)”

or

“PCN (*Globodera rostochiensis* and *Globodera pallida*) and potato black wart fungus (*Synchytrium endobioticum*) are not known to occur in the country of origin”.

- The tubers must be **topped and free from all foliage**, including petiole bases.
- Topping may be carried out on arrival in Australia under quarantine security. All residual material must be disposed of by an AQIS approved method.

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*For further details, please contact the Australian Quarantine Inspection Service
(refer to Section 6 - People to Help You)*

Conditions of Entry – *Fresh Root Crops*

- ***Giant Taro*** (*Alocasia macrorrhiza*)

In addition to the AQIS general requirements for all fruits and vegetables, the following conditions apply:

- Each consignment must be accompanied by a Phytosanitary certificate endorsed:

“The product is free from Potato Cyst Nematode (PCN) (*Globodera rostochiensis* and *Globodera pallida*) and potato black wart fungus (*Synchytrium endobioticum*)”

or

“PCN (*Globodera rostochiensis* and *Globodera pallida*) and potato black wart fungus (*Synchytrium endobioticum*) are not known to occur in the country of origin.”

- The tubers must be **topped and free from all foliage**, including petiole bases.
- Topping may be carried out on arrival in Australia under quarantine security. All residual material must be disposed of by an AQIS approved method.

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(refer to Section 6 – People to Help You)*

Conditions of Entry – *Fresh Root Crops*

- ***Taro Tubers (Colocasia esculenta)***

In addition to the AQIS general requirements for all fruits and vegetables, the following conditions apply:

- Each consignment must be accompanied by a Phytosanitary certificate endorsed:

“The product is free from Potato Cyst Nematode (PCN) (*Globodera rostochiensis* and *Globodera pallida*) and potato black fungus (*Synchytrium endobioticum*)”

or

“PCN (*Globodera rostochiensis* and *Globodera pallida*) and potato black wart fungus (*Synchytrium endobioticum*) are not known to occur in the country of origin”.

- The tubers must be **topped and free from all foliage**, including petiole bases.
- Topping may be carried out on arrival in Australia under quarantine security. All residual material must be disposed of by an AQIS approved method.

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***For further details, please contact the Australian Quarantine Inspection Service
(refer to Section 6 – People to Help You)***

Conditions of Entry – *Fresh Root Crops*

- ***Cassava (Manihot)***

In addition to the AQIS general requirements for all fruits and vegetables, the following condition applies:

- **Tubers** only are permitted

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*For further details, please contact the Australian Quarantine Inspection Service
(refer to Section 6 – People to Help You)*

Conditions of Entry – *Fresh Root Crops*

- ***Sweet Potato (Ipomoea)***

- Presently, this commodity is prohibited entry into Australia because insufficient information is available on its risk status.
- Importers are to be advised that the consignment must be re-exported or destroyed.
- Permit applications to import the goods may be forwarded prior to importation to the Animal and Plant Programs Branch in Canberra, for consideration along with a pest risk analysis assessment (PRA).

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*For further details, please contact the Australian Quarantine Inspection Service
(refer to Section 6 – People to Help You)*

Imported Food Inspection Program (IFIP)

This is an AQIS program to ensure that all food imported into Australia is inspected against Australian Food Standards thus meeting the same hygiene, health and labelling requirements as Australian produced goods.

All food imported into Australia is liable to inspection, or inspection and analysis, under IFIP.

The IFIP operates within **three inspection categories - Risk, Active and Random Surveillance Foods.**

(i) Risk - those foods which are known to pose a risk to public health and safety. All consignments of these foods are referred to IFIP, with intensity of inspection dependent on the compliance history of overseas suppliers.

FOOD	RISK	ANALYSES	LIMITS
Canned tomatoes and tomato products	M	Lead in soldered cans	2.5 mg/kg
Cheese (selected)	H	<i>Listeria monocytogenes</i>	nd
Chicken meat (cooked and chilled) and chicken meat products	H	<i>E. coli</i> SPC <i>Salmonella</i> Coagulase positive staph <i>Listeria monocytogenes</i>	10/g 10 ⁶ /g nd 100/g nd
Chicken meat (cooked and frozen) and chicken meat products	H	<i>E. coli</i> SPC <i>Salmonella</i> Coagulase positive staph	9/g 10 ⁵ /g nd 100/g
Cinnamon	H	<i>Salmonella</i>	nd
Coconut	H	<i>Salmonella</i>	nd
Crustaceans - (cooked & chilled) including cooked peeled prawns	H	<i>E. coli</i> SPC <i>Salmonella</i> SET	10/g 10 ⁶ /g nd nd
Crustaceans - (cooked & frozen) including cooked peeled prawns	H	<i>E. coli</i> SPC <i>Salmonella</i> SET	9/g 10 ⁵ /g nd nd
Fish (selected)	M	Mercury	0.5 mg/kg

Marinara mix	H	<i>E. coli</i> SPC <i>Salmonella</i> paralytic shellfish poison domoic acid	11 5 x 10 ⁵ nd 0.8 mg/kg 20 mg/kg
Molluscs ready for consumption oysters, mussels, clams, cockles, scallops etc.	H	<i>E. coli</i> SPC <i>V. cholera</i> paralytic shellfish poison domoic acid	2.5/g 10 ⁵ /g nd 0.8 mg/kg 20 mg/kg
Mushrooms (canned)	H	Can integrity SET CS Pressure Test	Satisfactory nd Satisfactory Satisfactory *
Mussels	H	<i>Listeria monocytogenes</i>	nd
Paprika	H	<i>Salmonella</i>	nd
Peanuts	H	Aflatoxins	15 µg/kg
Pepper	H	<i>Salmonella</i>	nd
Pig meat (cooked & chilled) including cooked cured pig meat	H	<i>E. coli</i> SPC <i>Salmonella</i> coagulase positive staph	10/g 10 ⁶ /g nd 100/g
Pig meat - (cooked & frozen) including cooked cured pig meat	H	<i>E. coli</i> SPC <i>Salmonella</i> coagulase positive staph	9/g 10 ⁵ /g nd 100/g
Smoked vacuum packed fish and smoke flavoured vacuum packed fish	H	<i>Listeria monocytogenes</i>	nd
Tuna	M	Decomposition measured as histamine	100 mg/kg

Abbreviations

M	=	medium risk
H	=	high risk
nd	=	not detectable
CS	=	commercial sterility
SET	=	staphylococcal enterotoxin
SPC	=	Standard Plate Count

* Pressure specifications for cans

Nominal can diameter (mm)	Max gauge pressure (kPa)
154	70
99	100
84	170

(ii) Active - those foods which have the potential to pose a risk to public health and safety but about which little is known. Approximately 10% per country of origin of foods in this category are selected for inspection..

PRODUCT	TARIFF CODE	I.F. TESTING REQUIREMENTS
Fish and crustaceans, molluscs and other aquatic invertebrates, ready for consumption and not categorised as “risk” food.	0302 0303 0304 0305 0306 0307	all - coliforms and Standard Plate Count
edible fruit and nuts; peel of citrus fruit or melons	0804 0805 0806 0811 0812 0813 0814	preserved fruits - artificial sweeteners berry fruits - Captan nut products - aflatoxin
oil seeds and oleaginous fruits; miscellaneous grains, seeds and fruit	1213	psyllium husks - OCs and OPs lead
gums from locust bean, locust bean seeds or guar seed	1302 32	all - <i>salmonella</i>
seafood and seafood containing products ready for consumption and not already on the risk list	1603 1604 1605	all - coliforms and Standard Plate Count
sugar confectionery (including white chocolate, chewing gum) (not containing cocoa)	1704	all - lead
malt extract, food preparations of flour, meal, starch or malt extract, not containing cocoa; including food preparations of dairy products	1901	all - lead
fruits & nuts preserved by sugar (includes glaze & crystallised fruits) jams, jellies, marmalades, fruit & nut pastes other preserved fruits & nuts not elsewhere specified (includes ground nuts & other seeds, canned fruits)	2001 2006 2007 2008 2009	preserved products - artificial sweeteners nut products - aflatoxins berry fruits - Captan
ice cream & other edible ices	2105	all - coliforms nut products, sauces and soups containing nuts - aflatoxin

(iii) Random - Consisting of all other foods not in the above categories with approximately 5% selected for inspection.

PRODUCT	TARIFF CODE	I.F. TESTING REQUIREMENTS
vegetables - potatoes tomatoes onions, garlic & leeks cabbages and other brassicas lettuce carrots & other edible roots cucumbers & gherkins leguminous vegetables other vegetables frozen vegetables preserved vegetables (SO ₂ , brine) dried vegetables dried leguminous vegetables (lentils, beans etc) manioc, arrowroot	0701 0702 0703 0704 0705 0706 0707 0708 0709 0710 0711 0712 0713 0714	all (except onions, garlic & leeks) - OC & OP screen
coconut, brazil nuts & cashews other nuts	0801 0802	all - aflatoxins
fruit - bananas (fresh or chilled) dates, figs, pineapple, mangoes citrus grapes (fresh or dried) melons & pawpaws apples, pears & quinces apricots, cherries, peaches & plums other fruits frozen fruits & nuts preserved fruits & nuts (SO ₂ , brine or other preservative) dried fruit (except grapes) citrus or melon peel	0803 0804 0805 0806 0807 0808 0809 0810 0811 0812 0813 0814	all - OC & OP screen stone fruit (including peaches, nectarines, apricots, plums) - captan antibiotics (streptomycin) dried fruit & figs (fresh & dried) - yeasts moulds

The IFIP Inspection

The AQIS IFIP inspection will include the following:

- Checking of the requirements for food according to details of the Australian Food Standards Code.
- Examination of all referred foods for labelling compliance and general cleanliness.
- Monitoring of compliance of labelling requirements such as -
 - an accurate trade description
 - manufacturer/importer details
 - Country of Origin declared
 - label is in English
 - batch/lot codes/use by dates are present
 - net weight of contents
 - where appropriate, the statement of ingredients
- Sampling may be taken by the officer for microbiological analysis, pesticide residues, correct use of additives and composition.
- If required, goods will be sampled for further analytical testing by the Australian Government Analytical Laboratories (AGAL).

Note: For further details on labelling and packaging requirements, refer to Section 4 - Australian Customs Service.

IFIP Inspection Fees

- The inspection charge is currently A\$72 per half hour, with a consignment clearance fee of A\$36 per consignment.
- Where a single consignment is made up of multiple food lines - each falling individually within the ambit of the IFIP - the consignment clearance fee will be payable for each separate clearance granted.
- Importers are also liable for the costs of any analyses carried out by AGAL.

***For further details please contact Australian Quarantine Inspection Service
(refer to Section 6 - People to Help You)***

Applying for Permit to Import Quarantine Materials



Department of Primary Industry and Energy
Quarantine Act 1908

Application for Permit To Import Quarantine Material

Permit No	
Assessed	

1. Importer Details

Name/Organisation Importer No

Street Address

..... State.....Postcode

Telephone.....Fax.....E-Mail

Attention

2. Exporter Details

Name/Organisation Exporter No

Street Address

..... Country

Telephone.....Fax.....E-Mail

3. Country of Origin

.....

4. End Use

.....

5. Product Details

Common/Product Name	Scientific Name/ Botanical Name	Description Strain/Variety/Cultivar Breed/Sex/Age/Identification/Colour/Name Microchip No.& Brand Name/Site & Date of implant Unprocessed/Frozen/Cooked	C V

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If you require more space to complete this section use the additional page provided

Quarantine Act 1908

6. Details of Transport

Airline/Ship Flight No Estimated Date of Arrival

Route Details	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
To Australia	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

7(a). Biological Status

Species of origin/country of origin/treatments/tests: (if importing dogs/cats include rabies information)

<input type="text"/>
<input type="text"/>
<input type="text"/>
<input type="text"/>
<input type="text"/>

7(b). Has the product been genetically manipulated or does it contain any genetically manipulated material?
Please tick the appropriate box Yes No If yes, please specify and attach details.

8. Product Details

Method of Preparation/ Manufacture or Certified Scheme/Accredited Source	<input type="text"/>
Location Grown/Collected/ Manufactured/Collection Centre/Team Address	<input type="text"/>
	Country

9. Location Details

Premises Held/Processed	<input type="text"/>
	Postcode

Do you want your animal to share quarantine accommodation? YES/NO Animal

Name.....

10. Declaration

- If I am importing a dog, I declare that it is not a Pitbull Terrier or American Pitbull Terrier or Fila Brasileiro or Dogo A Japanese Tosa.
- I hereby apply for permission to import the materials/products detailed in this application.
- Owners shall have no claim against the Commonwealth for any loss. Section 32 Quarantine (Plants) Regulations.
- I declare that these materials/products will be used in accordance with all quarantine restrictions and quarantine conditions specified in any permit to import issued for the importation.
- I declare that the information that I have provided is true and accurate to the best of my knowledge.

Signature: Printed Name: Date:	Contact Person	
	Name	
	Address	
	Phone	

Common/Product Name	Scientific Name/ Botanical Name	Description Strain/Variety/Cultivar Breed/Sex/Age/Identification/Colour/Name Microchip No.& Brand Name/Site & Date of implant Unprocessed/Frozen/Cooked	C V

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- I declare that these materials/products will be used in accordance with all quarantine restrictions and quarantine conditions specified in any permit to import issued for the importation.
- I declare that the information that I have provided is true and accurate to the best of my knowledge.

Signature: Printed Name: Date:	Contact Person	
	Name	
	Address	
	Phone	

***Fees for the Lodgement of Applications for Permit to
Import Quarantine Material***

- Each Application for Permit to Import Quarantine Material is subject to an assessment fee.

- Payment is able to be made via Visa, Mastercard and Bankcard by filling out the attached Credit Card Payment form or by providing a cheque. If paying by cheque, applications are to be paid to the “*Collector of Public Monies, AQIS*”.

- The assessment of the application(s) will not commence until full payment of the application assessment fee(s) is received.

- Lodgement fees for applications to import fresh fruit and vegetables are currently A\$60.00 per application.

- Forward Applications and accompanying fees to the relevant State AQIS office address attached.

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Application Completion Instructions

2. Hazard Analysis and Critical Control Points (HACCP)

Introduction

Food safety is a major concern worldwide and there is increasing pressure and growing demand from both the governments and consumers alike for food that is safe and of the highest quality.

All operators within the food industry need to consider a food safety plan with quality control measures to protect their products, services and reputations.

HACCP is an internationally accepted quality assurance system for managing the risks associated with food and beverage safety. It is a systematic method designed to provide increased control during critical stages of food preparation using the “Seven Principle System” for analysing food processes.

The Seven Principles of HACCP

1 Conducting hazard analysis

2 Identifying the critical control points for each step

3 Establishing critical limits

4 Establishing monitoring requirements

5 Taking corrective action

6 Keeping records

7 Verifying the HACCP system is working correctly

HACCP Certification applies to every stage of the food chain. If you grow, store, pack, serve, or transport food, HACCP assists with quality control and reduces the risk of product recalls and other industry disasters.

Prior to implementing your HACCP Plan, you will need to consider the following:

- Formation of a HACCP team
- Agreement on a clear product description
- Definition of your target market
- Preparation and verification of a Process Flow Diagram

The effective implementation of a proven risk management system, utilising the seven HACCP principles, will provide benefits for Food Safety Management.

HACCP Programs

HACCP-9000

For businesses with complex operations who wish to incorporate food management and quality systems ie. HACCP & ISO 9000.

HACCP-9000 is a certification program that integrates the internationally recognised quality management system standards, ISO 9000, HACCP, and Food Hygiene Practices (FHP) - which are fundamental Codes of Good Manufacturing Practice by which all food processing and handling establishments must operate.

As an integrated system it provides a coherent management system for the food and beverage industry.

HACCP Certified

This program is most suited to those organisations who require a stand along HACCP system.

HACCP Certified is a certification program which focuses on verification by Quality Assurance Services (QAS) of the risk management system when utilising the seven principles of HACCP. The verification confirms proper implementation and effectiveness of the HACCP system within a food company.

HACCP Small Business

Ideal for small businesses (less than 10 employees) who require a fully certified quality system (ISO 9000) which includes the benefits of HACCP.

HACCP Small Business is a certification program aimed at a small company operating within the food industry which has a single work site, employs up to ten people and provides a single product or service.

This program also combines certification to the requirements of the globally used ISO 9000 quality management system standard together with verification of the risk management system which utilises the principles of HACCP.

Schedule of Fees

HACCP - 9000 Program

For inclusion in Quality Assurance Services' Register of Quality Endorsed Companies.
The following Fee Schedule is applicable from 1 February 1998.

<i>APPLICATION FEE (Non refundable - Single site)</i>	\$1300.00
Includes the initial administration and support costs of handling an application and royalty payments to NSF International. The fee is for HACCP 9001/2.	\$500 transfer fee applies for companies with a certified ISO 9001/2 System in place. See below for multi-site HACCP/quality systems.
<i>HACCP PLAN REVIEW</i> Includes a minimum of four hours audit time. Any time spent above this is chargeable at \$130 per auditor hour	\$520 minimum
<i>AUDITOR FEES</i>	
This fee will be charged for every hour of auditor activity or part thereof including: introductory visits; document review including HACCP plan (HPR); pre-certification visits (PA); quality (SA) and HACCP certification audits (VA); or any other activities undertaken by an auditor, eg. Planning, Preparation and Report Writing (PPR).	\$900 per auditor day (7hrs.) or \$130 per auditor hour - minimum of 4 hours.
<i>ANNUAL REGISTRATION FEE</i>	\$1300.00
This is for a single site company and is payable upon initial certification and then annually on the anniversary of certification. See below for multi-site quality systems. Includes the cost of file and registrants listing maintenance (with JASANZ for ISO 9001/2), re-issue and update of certificates and licences.	See below for multi-site HACCP/quality systems.

- **Multiple Fee Sites**

Multiple-sites operating under one quality management system can be grouped together under certain circumstances. The advantage of this is that the application and annual registration fees will reduce per site after the first site, and that a sampling plan may be used to select sites for audit thereby reducing auditing costs. The application and the annual registration fees become: \$1300.00 for the first site; \$400.00/site for sites 2-5; \$250.00/site for sites 6-9; and \$100.00 for all further sites above 10.

- **Surveillance Audit Costs (CA)**

Twice yearly audits for companies within standard program parameters. Chargeable for time spent at \$130.00 per hour plus travel and associated costs.

- **Special Visit Costs (TA/FA)**

Includes triennial audits and visits required to verify correction of system breakdowns, changes in scope and certification, chargeable at \$130.00 per auditor hour plus travel and associated costs.

- **Travel Cost**

Travel expenses for each auditor will be charged at cost with car journeys being charged at \$0.60/km from our auditor's office. A charge of \$65.00/hour will be charged for auditor traveling time outside the metropolitan area. Air fares, taxi, hire cars, etc. will be charged at cost. Accommodation and living expenses will be charged at allowance rates as recommended from time to time by the Australian Taxation Office. These rates can be confirmed by your allocated auditor prior to the confirmation or commencement of any applicable travel, upon request.

- **Changes to Certification (Endorsements)**

A charge of \$120.00 will be payable for endorsements that either do not change the scope of certification or reduce the scope of certification. For increases in the scope of certification a charge of \$300.00 will be payable on application, and a further \$300.00 will be payable upon certification. Any auditor time will be charged at \$130.00 per hour.

- **Cancellation Charges**

A cancellation fee will apply to the cancellation of all types of audits which would lead to a loss of chargeable time. In some limited cases where unforeseen circumstances exist or if the allocated time can be occupied by another audit, the fee may be waived by QAS.

QAS requires more than 4 weeks notice to postpone or cancel an audit. If the audit is cancelled 4 weeks or more prior to the audit no cancellation fee will apply.

If the audit is cancelled between 2 and 4 weeks prior to the audit, a fee of 50% of the cost originally quoted or of the scheduled duration at the time of booking will apply.

If the audit is cancelled within 2 weeks prior to the audit, the cost originally quoted or of the scheduled duration at the time of booking will apply.

Other non-refundable out-of-pocket expenses already incurred such as travel will also be charged at cost.

Membership and registration renewal fees are non-refundable in the event of cancellation or de-registration.

*For further details, please contact Australian Quality Assurance
(refer to Section 6 - People to Help You)*

3. South Pacific Regional Trade and Economic Co-operation Agreement (SPARTECA)

Introduction

The South Pacific Regional Trade and Economic Co-operation Agreement (SPARTECA) is a non-reciprocal trade agreement under which the two developed nations of the South Pacific Forum - Australia and New Zealand offer duty free and unrestricted or concessional access for virtually all products originating from the developing island member countries of the Forum.

It must be noted that there are commodities which may be exempt from tariffs however, still required to pay levies. An example is alcoholic goods which are exempt from paying the 5% component of the tariff rate, but still required to pay the A\$36.99 per litre levy for alcoholic goods not exceeding 57% alcohol by volume.

Rules of Origin

To qualify for duty free and unrestricted or concessional access benefits, goods exported to Australia must meet the Rules of Origin set out in SPARTECA. These rules determine whether or not the products are the origin of a Forum Island Country (FIC) for the purpose of SPARTECA concessions and are divided into two categories:

(i) Goods being unmanufactured raw products

Natural or primary products that have not been subjected to an industrial process, other than an ordinary process of primary production such as:

- animals;
- bones, hides, skins, and other parts of animals obtained by killing, including such hides and skins that have been sun-dried;
- greasy wool;
- plants and parts of plants, including raw cotton, bark, fruit, nuts, grain, seeds in their natural state and unwrought logs; minerals in their natural state and ores; and crude petroleum

(ii) Wholly or partly manufactured products

These goods consist of materials and/or processing which are attributable to countries that are both within and outside the qualifying area which covers the FIC's, Papua New Guinea, New Zealand and Australia. The SPARTECA criteria governing preference entitlement is:

- the last process of manufacture must be performed by the manufacturer in a FIC; and
- not less than 50% of the factory cost must be represented by qualifying expenditure.

The 50% Rule - Criteria

- Goods produced by “the factory” (the place where the last process in the manufacture of the goods was performed) in the preference country are those on which preferential rates of duty are claimed on entry into Australia.
- All inputs into the manufacturing process (other than those materials treated as overheads) are to be treated as materials entering that process.
- All expenditure forming part of the 50% requirement, must be incurred by the manufacturer of the goods.

Note: No cost may be taken into account more than once in forming the 50% calculation.

The 50% Calculation

$$\frac{\text{Qualifying Expenditure (Q/E)}}{\text{Factory Cost (F/C)}} = \quad \%$$

Q/E = Qualifying expenditure on materials + qualifying labour and overheads (includes inner containers) + freight from the port/airport to the plant or factory in a FIC.

F/C = Total expenditure on materials + qualifying labour and overheads (includes inner containers).

Qualifying Expenditure on Materials

Allowable expenditure on materials includes cost of materials except in the following circumstances:

- If the last process of manufacture of imported materials is performed outside the qualifying area, allowable expenditure is limited to the cost of cartage of materials from the port-airport to the factory/plant in a FIC.
- If the materials are materials of mixed origin which are manufactured in Australia or the preference claim country, allowable expenditure represents the cost of the materials of mixed origin less the cost of the imported materials. There is a special exception where materials of mixed origin are made in Australia and/or the preference claim country and the cost of the imported materials is 50% or less than the cost of the materials that are manufactured. In this case, the qualifying expenditure is 100%.

*For further details, please contact Australian Customs Service
(refer to Section 6 - People to Help You)*

4. Australian Customs Service

Introduction

- All commercial consignments entering Australia must be cleared by Customs. Most will be cleared electronically before the goods even arrive here, but some may require examination and others may require samples taken for testing or need special permits.
- The Customs role in Australia for the importation of goods can involve any or all of the following:
 - a) Community and Border Protection - Customs is responsible for applying a raft of prohibitions and restrictions under law and for administering border controls on behalf of other Government Departments and Agencies. They have the power to detain or even seize infringing goods.
 - b) Industry Support - Customs is responsible for implementing several of the Federal Government's industry assistance measures to help business and commerce, such as through rebates and subsidies, many tariffs and tariff concessions, quotas, and anti-dumping regulations.
 - c) Revenue Collection - Customs collects import duty and import processing charges, excise payments, some sales tax, bond warehouse licensing fees, and other Federal Government revenue.
 - d) Collection of Trade Statistics - Customs collects information from importers and provides source data to the Australian Bureau of Statistics for their balance of trade figures to be compiled and as a resource for traders on what goods are coming in.
- Clearance documents may be lodged manually by the individual importer but preferably electronically through a licensed Customs Brokers. Brokers, who will charge a fee for the service can be found by contacting the Customs Brokers Council of Australia.
- A formal customs entry must be lodged for goods above A\$250 value per consignment imported by sea or air cargo, or above A\$1000 value per consignment when imported through the postal service. Below these limits an Informal Clearance Document should be used. An import processing fee, for either electronic or manually processed entry, will be charged on a cost recovery basis.

Documentation

The following documents will be required, either before the goods are exported to Australia, or to accompany the cargo.

- Commercial invoice (this should be in English with A\$ prices)
- Certificate of Insurance (if quoting C.I.F.)
- Bill of Lading
- Quarantine Treatment Certificate (if applicable)
- Packing List
- Form A - Certificate of Origin

Please Note:

- It is advisable that the exporter keep copies of all of these documents, relative to each consignment.
- The importer in Australia (not the broker or freight forwarder) is required, by law, to keep copies of all documentation for five years and to make these available for inspection by a Customs Compliance Officer should they be requested.
- Should the goods be re-exported out of Australia, the same documentation will be required by Customs.
- For all imports into Australia, the actual importer must take full legal responsibility for the accuracy, or otherwise, of details on entry documentation.
- It is important therefore for those people exporting goods into Australia, to assist the importer by ensuring that all details are clear, complete and accurate. This applies to details of country of origin, valuation, and the international harmonised tariff classification.

***For further details, please contact the Australian Customs Service
(refer to Section 6 - People to Help You)***

Certificate of Origin

Form A

“I declare that:

a) the last process in the manufacture of the goods described below was performed in (*preference country*)

and

b) not less than 50% of their factory cost is represented by the sum of the allowable expenditure of the factory on materials, labour and overheads of”
(*name of relevant preference countries and, if applicable, Australia*)

Description of goods:

Item Nos	Marks and numbers of packages	Quantity	Description of goods	Number and date of invoices
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Signature:

Name:

Position in manufacturing company:

Name of manufacturing company:

Date:

Duty and Sales Tax

- All fresh produce of Forum Island Countries origin are exported to Australia free of duty and license requirements under the SPARTECA Agreement.

- Imported fresh produce such as fruits and vegetables are exempt from sales tax.

*For further information, please contact the Australian Taxation Office
(refer to Section 6 - People to Help You)*

Intellectual Property Rights

The intellectual property rights of individuals, companies and industries importing goods into Australia and operating in the Australian marketplace are protected by the *Trade Marks Act* and the *Copyright Act*. Customs has the power to seize infringing goods at the border.

In addition, with the pending Sydney 2000 Games, Customs has seizure powers under the *Sydney 2000 Games (Indicia and Images) Protection Act* to protect the intellectual property rights of licensed users of the indicia and images relating to the Sydney 2000 Olympics, including the Sydney Organising Committee for the Olympic Games and major sponsors of the event.

Trade Marks:

- A trade mark can be a letter, number, word, phrase, sound, smell, shape, logo, picture, aspect of packaging or a combination of these.
- It is a sign which is used to distinguish goods or services of one trader from those of another.
- Registration of a trade mark is not compulsory. However, if you own a registered trade mark, you have the right and the responsibility to protect it and sue for infringement if another person uses your trade mark, or a similar one, on the same or similar goods and services.
- Application to register a trade mark in Australia is made with the Australian Industrial Property Organisation (AIPO) and the basic fee is currently A\$200.
- In certain circumstances, a registered user may object to the importation of goods bearing a mark substantially identical to or deceptively similar to that of a registered trade mark.
- Customs is empowered to seize such goods pending the resolution of the status of the goods.

Copyright:

- Customs can seize imports of copies of all copyright material that is subject to objection by the copyright owner.
- Copyright protects original works of authorship and copyright material is defined as any of the following:
 - a) a (literary, dramatic, artistic or musical) work
 - b) a sound recording
 - c) a cinematograph film
 - d) a television or sound broadcast as recorded in a cinematograph film or a sound recording
- Examples of copyright material include pre-recorded video-tapes, pre-recorded musical cassettes, compact disks, musical scores, computer software, paintings, artistic prints and books.

For further details, please contact Australian Industrial Property Organisation and/or Australian Customs Service (refer to Section 6 - People to Help You)

Tariff Classifications
Fruits and Vegetables

Trade Description and Labelling

Goods entering Australia must be correctly marked with trade descriptions in English, in prominent and legible characters. They must be on a principal label or brand attached to the goods in a prominent position in a manner as permanent as is practicable.

The following are general labelling requirements as specified in the Australian Food Standards Code (FSC) available from the Australia New Zealand Food Authority.

(i) Fruits and vegetables displayed in retail sale but not in a package must include:

- A label displayed on, or in connection with the display, containing a statement indicating the country of origin of the fruits or vegetables or that the produce is imported.

- This label must be a standard type of 9mm.

(ii) The following information must appear on all labels of packaged food:

- *Name of the Food*

All packaged food must have a food name or an appropriate designation which clearly indicates the nature of the food. This should not confuse, mislead or deceive consumers. The minimum print height of the food name is 3mm.

- *Name and Address*

The name and address of the person associated with the sale of the food in Australia (importer) must appear on the label for recall purposes. A typical address will include a street number, street name, suburb, city or town, and the State, Territory or country. The minimum print height is 1.5mm.

- *Lot Identification*

Packaged food must show “lot” identification which is a quantity of food prepared under the same general conditions, from a particular packing or preparation unit, during a particular period (normally less than 24 hours). “Use-by” or packing dates may satisfy this requirement. The lot identification may be marks or codes devised by the manufacturer. There are no prescriptions for type size or colour contrast.

- ***Country of Origin***

The label must include the country in which the food was made or produced. If the address of the manufacturer includes the name of the country, then no additional country of origin labelling is required.

- ***Date Marking***

All packaged foods imported into Australia which have a durable life of less than two years must be marked with a date indicating the minimum durable life. This is the period during which it can be reasonably expected that the food, when appropriately stored, will retain its nature and quality.

Note: Fresh fruit and vegetables in packages that do not obscure the nature and quality of the fruit or vegetables are exempt from this labelling requirement.

The requirements relating to date marking vary according to the minimum durable life of the food. Food legislation distinguishes between:

- * very short life food - minimum durable life of less than 7 days;
- * short life food - minimum durable life of 7 days or longer but less than 90 days; and
- * longer life food which is food with a minimum durable life of 90 days or longer, but less than 2 years.

The date given must be used with one of the following phrases: "Best before", or "Packing date"; or "packed on:" or PKD

Where special storage conditions are required to ensure that the minimum durable life or use by date of the food is accurately stated, those conditions or storage must be stated on the label.

Date marking should be in capital letters and figures not less than 3mm high and should be clear and prominent. Where the date is displayed by embossing, and is not in colour contrast the print height is a minimum of 4.5mm.

- ***Weights and Measures Requirements***

All packaged food must show the metric net weight of the food within the package. Shippers or outer cartons must show the net weight of individual packages as well as a count of packages within the shipper or outer carton.

- ***General Print Requirements***

All required words, statements or expressions must be:

- * written in English;
- * clear, easily read and permanent;
- * easily seen by a person reading the label;
- * in standard type of at least 1.5mm (except where the Food Standard Code - FSC - provide for an exemption) using characters of uniform size, style and colour; and
- * in a colour which provides a distinct contrast to the background.

Note: It is an offence to knowingly apply or carry false trade descriptions on goods. A description that is likely to mislead on matters such as weight, origin, manufacturer, preparation, contents, copyright, etc. is considered a false trade description.

***For further details, please contact the Australian New Zealand Food Authority
(refer to Section 6 - People to Help You)***

Transshipment Cargo

- Transshipment is the transfer of goods in Australia without the payment of duty. This is from one overseas vessel or aircraft to another vessel or aircraft, which has an ultimate destination overseas.

- The procedures for the entry and handling of transshipment cargo include screening certification and the lodgement of a Transshipment Entry.

- Transshipment of air cargo reported on the Air Cargo Automation (ACA) system or sea cargo reported on the Sea Cargo Automation (SCA) system, allows the transshipment of the cargo without the requirement of a Transshipment Entry.

- Transshipment cargo that arrives as air cargo and is reported via ACA but exported as sea cargo is subject to normal transshipment reporting procedures.

- Transshipment cargo that arrives as sea cargo and is reported via SCA but exported as air cargo is subject to normal transshipment reporting procedures.

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*For further information, please contact the Australian Customs Service
(Refer to Section 6 - People to Help You)*

5. EAN Numbering System and Bar Coding

Introduction

A high proportion of products in retail stores in Australia use the EAN numbering system and the significant benefits to business are being realised in many other industry sectors including manufacturing and distribution.

The EAN Numbering System

- The EAN (International Article Number Association) numbering system is an internationally recognised numbering system which serves as a global “language” for trade in more than 60 countries.
- All EAN users follow the same coding rules thereby an EAN number can be recognised not only by local trading partner companies, but by companies operating overseas as well.
- The EAN system of numbering and barcoding identifies items by giving each one a unique number.

Bar Coding

- A bar code comprises of a set of light and dark parallel bars of differing widths which holds huge amounts of information.
- By passing a light beam over these bars, this information can be automatically decoded and entered into, then retrieved, from a computer.
- Scanning bar codes is much more accurate, faster and easier.
- There are advantages for everyone in the cycle - manufacturers, distributors, transport companies, retailers and customers all benefit from bar coding, as we adopt “paperless trading”.
- EAN bar codes must be printed precisely, following clearly stated EAN specifications, so they will scan first time, every time. They must also be the right size and proportions.

Types of EAN Bar Codes

EAN numbers use three different types of bar code, designed to suit particular purposes and conditions. Specifications for bar coding are available from the Australian Product Number Association (APNA).

(i) Bar Codes on consumer products

- These bar codes are for items sold in a retail outlet.
- The bar code is scanned by the checkout operator or sales clerk when the customer buys a product.
- A description of the product and its price is automatically recorded by the computer and appears on the cash register and subsequently on the sales docket.

(ii) *Bar codes on trade units*

- “Trade units” are packages of goods - the shippers, outer cartons and pallets - in which the goods are packed for distribution.
- Trade units bar codes may be scanned to assist in inventory control and at various points in the manufacturing and distribution process - on the factory’s production line, in the warehouse or at the delivery dock.

(iii) Bar codes carrying supplementary information

- Bar codes carrying supplementary information about products or services are the most recent and most important extension to the EAN system.
- These bar codes can carry more than 40 different kinds of specific supplementary information (called Application Identifiers) about items: quantity, dimensions, weight, production dates, use-by dates, batch numbers, serial numbers and much more.

***For further details, please contact the Australian Product Number Association
(refer to Section 6 - People to Help You)***

6. People to Help You

Australian Quarantine Inspection Service (AQIS)

Fresh Produce

Carol Quashie-Williams
Animals & Plants Programs Branch
AQIS
Department of Primary Industries & Energy
GPO Box 858
Canberra, ACT. 2601
Tel 02 6271 6421
Fax 02 6272 3709

Imported Food Inspection Program

Ron Southgate
Animals & Plants Program Branch
AQIS
GPO Box 858
Canberra, ACT. 2601
Tel 02 6272 3465
Fax 02 6272 3110

Hazard Analysis and Critical Control Points (HACCP)

Graham Elvin
Quality Assurance Services
Locked Bag 2032
Strathfield, NSW. 2135
Tel 02 9746 4962
Fax 02 9746 8460

**South Pacific Regional Trade and Economic Co-operation Agreement
(SPARTECA)**

Director Origin
Tariff and Valuation Branch
Australian Customs Service
5-11 Constitution Avenue
Canberra, ACT. 2601
Tel 02 6275 6815
Fax 02 6275 6377

Australian Customs Service

General Enquiries

Customs Commercial Advisory Service
Australian Customs Service
GPO Box 8
Sydney, NSW. 2001
Tel 02 9213 2270
Fax 02 9213 4043

Email information@customs.gov.au
Web Page <http://www.customs.gov.au>

Customs Brokers

Customs Brokers Council of Australia
PO Box 31
Matraville, NSW 2036
Tel 02 9314 1711
Fax 02 9314 2484

Sales Tax

Australian Taxation Office
PO Box 9990
Sydney, NSW 2001
Tel 132866 (*from within Australia*)
02 9374 2111 (*calling outside of Australia*)

Trade Description and Labelling Requirements

Ms. Rachel Wood
Information Officer
Australia New Zealand Food Authority
GPO Box 7186
Canberra, ACT. 2610
Tel 02 6271 2222
Fax 02 6271 2278

Trade Marks

Australian Industrial Property Organisation

PO Box 200

Woden, ACT. 2606

Tel 02 6281 1841

Fax 02 6283 2472

EAN Numbering and Bar Coding

Sue Schmid

Australian Product Number Association Limited

Locked Bag 10,

Oakleigh, Victoria. 3166

Tel 03 9569 9755

Fax 03 9569 1525

Industry Associations

Australian United Fresh Fruit
and Vegetables Association

PO Box 82

Sydney Markets, NSW. 2129

Tel 9763 1767

Fax 9746 3008

Tony Beaver

Food and Beverage Importers Association

181 Drummond Street,

Carlton, Victoria. 3053

Tel 03 9639 3644

Fax 03 9639 0638

Harris Bolton

Australian Food Council

Locked Bag No 1

Kingston, ACT. 2604

Tel 02 6273 1466

Fax 02 6273 1477