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# mport Health Standard

### Egg Products raft for

EGGPRODS.GEN

### TITLE

Import Health Standard: Egg Products

### COMMENCEMENT

This Import Health Standard comes into force on ..

### REVOCATION

This Import Health Standard revokes and replaces the following:

- Import Health Standard for the Importation of Products Containing Pasteurised Egg into New Zealand from Australia, 24 February 1999.
- b) Import Health Standard for Shelf-Stable Spray Dried Egg Powders or Egg Crystals from Specified Countries, 1 September 2009.
- c) Import Health Standard for the Importation of Whole Egg Powder for Use as a Bovine Animal Remedy into New Zealand from Japan, 27 July 1998.
- d) Import Health Standard for the Importation into New Zealand of Spray-Dried-Egg Products for Further Processing into Animal Food from the Unites States of America, 28 January 2000.
- e) Import Health Standard for Frozen Pasteurised Egg White Products from Australia, 24 February 1999.
- f) Import Health Standard for the Importation into New Zealand of Spray-Dried Egg Products for Further Processing into Animal Food from the United States, 28 January 2000.

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### **ISSUING AUTHORITY**

This Import Health Standard is issued under section 24A of the Biosecurity Act 1993.

Dated at Wellington this ... day of ........ 2016

Howard Pharo
Manager, Import and Export Animals
Ministry for Primary Industries
(acting under delegated authority of the Director General)

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### Introduction

This introduction is not part of the import health standard (IHS), but is intended to indicate its general effect.

### **Purpose**

(1) This IHS specifies the minimum requirements, under the Biosecurity Act, that must be met when importing egg products into New Zealand.

### **Background**

- (1) The Biosecurity Act 1993 (the Act) provides the legal basis for excluding, eradicating and effectively managing pests and unwanted organisms.
- (2) Import health standards issued under the Act set out requirements to be met to effectively manage biosecurity risks associated with importing goods. They include requirements that must be met in the exporting country, during transit, and during importation, before biosecurity clearance can be given.
- (3) A guidance document accompanies this IHS providing information on how the requirements may be met.

### Who should read this import health standard?

This IHS applies to importers of egg products.

### Why is this important?

(1) It is the importer's responsibility to ensure the requirements of this IHS are met. Consignments that do not comply with the requirements of this IHS may not be cleared for entry into New Zealand and/or further information may be sought from importers. Consignments that do not comply with the requirements of this IHS may be re-shipped or destroyed under the Act or treated in accordance with this IHS prior to release or equivalence determined. Importers are liable for all associated expenses.

See guidance document for more information about importer responsibilities.

### **Equivalence**

(1) The Chief Technical Officer (CTO) may approve measures under section 27(1)(d) of the Act, different from those set out in this IHS, that may be applied to effectively manage risks associated with the importation of these goods. If an equivalent measure is approved an import permit may be issued under section 24D(2) of the Act, if the Director-General considers it appropriate to do so.

See guidance document for more information about equivalence and permits.

### **Document history**

(1) Refer to Schedule 1.

### Other information

(1) This is not an exhaustive list of compliance requirements and it is the importer's responsibility to be familiar with and comply with all New Zealand laws.

### Food Act 1981, Food Act 2014 and Animal Products Act 1999

(2) Commercial consignments of products imported into New Zealand for human consumption must comply with relevant requirements of the Food Act 1981 and the Food Act 2014 as it comes into force, the Australia New Zealand Food Standards Code, and the Animal Products Act 1999.

See guidance document for more information about the Food Act 1981, Food Act 2014 and Animal Products Act 1999.

See guidance document for more information about inspection and verification of consignments.

### Part 1: General Requirements

### 1.1 Application

(1) This IHS applies to all importers of egg products imported from all countries.

### 1.2 The outcome this IHS is seeking to achieve

- (1) The outcome this IHS is seeking to achieve is the effective management of biosecurity risks associated with eligible consignments of egg products.
- (2) The biosecurity risk organisms associated with the heat treated egg products that are managed by the requirements of Part 3 of this IHS are:
  - a) Group 1 avian adenoviruses associated with Angara disease [fowl adenoma virus 4 (FAdV-4)].
  - b) Highly pathogenic avian influenza viruses.
- (3) The general processing requirements of Part 2 of this IHS manage other biosecurity risk organisms associated with egg products.

### 1.3 Incorporation of material by reference

- (1) The following international standards are incorporated by reference in this IHS under section 142M of the Act:
  - a) The OIE *Terrestrial Animal Health Code* (the *Code*) (available at the OIE Website: http://www.oie.int/international-standard-setting/terrestrial-code/access-online/).

See guidance document for more information about incorporation by reference.

### 1.4 Definitions

- (1) For the purposes of this IHS and the attached guidance document, terms used that are defined in the Act have the meanings set out there. The Act is available at the following website: http://www.legislation.govt.nz/
- (2) See Schedule 2 for additional definitions that apply.

### 1.5 Exporting country systems and certification

- (1) Egg products described in section 2.1 and 2.3(2) of this IHS may only be imported from a country where the Competent Authority has provided evidence to the satisfaction of a CTO of the following:
  - The verifiable animal health status of poultry populations in the exporting country, zone or compartment, with respect to biosecurity risk organisms of concern.
  - b) The national systems/programmes and standards in the exporting country for regulatory oversight of the poultry industry.
  - c) The capabilities and preferences of the exporting country's Competent Authority with respect to achieving equivalent outcomes to requirements stated in this IHS.
- (2) Once satisfied, MPI and the Competent Authority may commence negotiation of country-specific veterinary certification.

See guidance document for more information about exporting country systems and certification.

In order to be satisfied with the evidence provided an in-country or desk-top audit may be carried out at any time, including prior to the first shipment of egg products.

### 1.6 Packaging

- (1) The consignment must be clearly identified and that identifier stated on the veterinary certificate and manufacturer's declaration where applicable.
- (2) The packaging containing the egg products must be clean, secure, and free of any organic contaminants.
- (3) The product for export to New Zealand must be sealed at the time of manufacture in tamper-proof packaging.

### 1.7 The documentation that must accompany goods

- (1) All documents must:
  - a) Be original, unless otherwise stated.
  - b) Accompany the imported goods.
  - c) Be in English or have an English translation that is clear and legible.

### 1.7.1 Manufacturer's declaration

- (1) A manufacturer's declaration must accompany the following egg products:
  - a) Processed egg products derived from chicken (Gallus gallus) eggs, specifically:
    - i) Shelf-stable spray-dried whole egg.
    - ii) Shelf-stable egg yolk powder/crystal.
    - iii) Shelf-stable egg albumen powder/crystal.
    - iv) Liquid pasteurised whole egg.
    - v) Liquid pasteurised egg yolk.
    - vi) Liquid pasteurised egg white.
  - b) Specified shelf-stable products containing egg, specifically:
    - i) Mooncakes
    - ii) Non-alcoholic drinks (such as eggnog) containing greater than 5% egg yolk
    - iii) Retorted products and equivalent heat processed products containing egg
  - c) Other products containing chicken egg, specifically:
    - i) Products containing less than 5% egg ingredients.
    - ii) Products containing chicken egg (including products that are not shelf-stable, and those that are composed entirely of egg, such as whole cooked chilled or frozen eggs, non-shelf stable items like omelettes or chilled and frozen baked goods).
- (2) A manufacturer's declaration must:
  - a) Contain the correct processing and heat treatment statements for the commodity as required by Part 2 of this IHS.
  - b) Be prepared by the manufacturer on letterhead paper.
  - c) Be signed and dated by the quality manager or equivalent.
  - d) Be verified and endorsed by the Competent Authority.

### 1.7.2 Veterinary certification

(1) Prior to import, equivalent measures, different from those in this IHS, may be negotiated and approved by the MPI CTO under section 27(1)(d) of the Act. These CTO approved measures must be set out in a country-specific veterinary certificate for the commodity.

See guidance document for more information about country-specific veterinary certification.

- (2) A veterinary certificate must accompany the following consignments of egg products:
  - a) Shelf-stable spray-dried whole egg.
  - b) Shelf-stable egg yolk powder/crystal.
  - c) Shelf-stable egg albumen powder/crystal.
  - d) Liquid pasteurised whole egg.
  - e) Liquid pasteurised egg yolk.
  - f) Liquid pasteurised egg white.
  - g) Products containing chicken egg (including products that are not shelf-stable, and those that are composed entirely of egg but excluding those that meet the description and requirements in clause 2.3 (1)], such as whole cooked chilled or frozen eggs, non-shelf stable items like omelettes or chilled and frozen baked goods).
- (3) A veterinary certificate must:
  - a) State that the general requirements, general processing requirements and specified requirements set out in Part 1, Part 2 and Part 3 respectively of this IHS have been met.
  - b) Be completed by the exporting country's Official Veterinarian.
  - c) Be endorsed on every page by the Official Veterinarian with their original stamp, signature and date or be endorsed in the space allocated and have paper based alternative security features for all pages, unless otherwise stated in the IHS.
  - d) Include the following:
    - i) A unique consignment identifier.
    - ii) The description, source species, and amount of product.
    - iii) The name and address of the importer (consignee) and exporter (consignor).
    - iv) The name, signature and contact details of the Official Veterinarian.

### 1.7.3 Import Permit

- (1) An import permit under section 24D of the Act is required if a CTO has approved an equivalent measure prior to import under section 27(1)(d) of the Act that is different from those in this IHS that may be applied to effectively manage risks.
- (2) An import permit is not required if, prior to import, a CTO has approved an equivalent measure under section 27(1)(d) of the Act that is different from those in this IHS in the form of a negotiated veterinary certificate.
- (3) If required by clause 1.7.3 (1) the importer must apply to the Director-General for an import permit and include the following information in the application:
  - a) The name and address of the exporter.
  - b) The type of product.
  - c) The name and address of the New Zealand importer.
  - d) The date of proposed importation.
  - e) The name and address of the post-arrival destination in New Zealand to which the consignment is to proceed following importation.

See guidance document for more information about applying for a permit, equivalence and country-specific veterinary certificates.

### 1.8 Biosecurity clearance

(1) A biosecurity clearance, under section 26 of the Act 1993, may be issued when the egg products meet all the requirements of this IHS, provided the applicable requirements of section 27 in the Act are met.

### Part 2: General processing requirements

### 2.1 Processed egg products derived from chicken (*Gallus gallus*) eggs

- (1) For shelf-stable spray-dried whole egg, egg yolk or albumen powder or crystal, and liquid pasteurised whole egg, yolk or white the following general processing requirements apply and compliance with those requirements must be stated on a manufacturer's declaration and endorsed by the Competent Authority.
  - a) The eggs used to manufacture the product were from chickens (*Gallus gallus*) and were inspected prior to being broken and found to be intact, free from dirt, blood, faecal contamination and other foreign matter.
  - b) The egg products contain no more than 100 mg/kg of eggshell remains, egg membrane and other particles.
  - c) The egg products comply with relevant national standards of the exporting country for hygienic processing of egg products.
  - d) The product for export to New Zealand was sealed in tamper-proof packaging as part of the manufacturing process and has remained separated from non-processed product not of equivalent health status.
  - e) During manufacturing quality control measures were in place to prevent contamination of egg products.
- (2) Processed egg products derived from chicken (*Gallus gallus*) eggs must also meet the general heat treatment requirements specified in clauses 2.1.1, 2.1.2, 2.1.3, and 2.1.4 and any applicable requirements for specified risk organisms listed in Part 3 of this IHS.

### 2.1.1 For shelf-stable spray-dried whole egg and egg yolk powder/crystal

(1) The product must be heat treated and have reached a core temperature of at least 60°C for at least 3.5 minutes.

### 2.1.2 For shelf-stable spray-dried egg albumen powder/crystal

(1) The product must be heat treated and have reached core temperature of at least 54.4°C for at least 7 days.

### 2.1.3 For liquid pasteurised whole egg or egg yolk

- (1) The product must be heat treated and have reached a core temperature of either:
  - a) at least 64°C for at least 2.5 minutes; or
  - b) at least 60°C for at least 3.5 minutes.

### 2.1.4 For liquid pasteurised egg white

(1) The product must be heat treated and have reached a core temperature of at least 55°C for at least than 9.5 minutes.

### 2.2 Specified shelf-stable products containing egg

- (1) The following products are eligible for import from any country provided they are shelf-stable and meet any additional requirements set out in this section:
  - a) Alcoholic drinks (including egg liqueur, advocaat, avocat or advokat) containing chicken egg yolk that contain at least 14% alcohol.

- b) Alkalised duck or chicken eggs ("Century or 100 year old eggs").
- c) Baked confectionery, bread, biscuits, cakes, cracker and puddings containing egg ingredients.
- d) Dietary protein supplements containing egg ingredients.
- e) Pasta and noodles containing egg.
- f) Mayonnaise and salad dressing from Australia, USA, Canada, and Japan. For mayonnaise from other countries the requirements in section 2.3 must be met.
- g) Mooncakes containing whole egg must be accompanied by a manufacturer's declaration stating that:
  - i) The product does not contain meat or meat product filling; and
  - ii) The product reached a core temperature of at least 60° C for at least 3.5 minutes.
- h) Non-alcoholic drinks (such as eggnog) containing greater than 5% egg yolk must be accompanied by a manufacturer's declaration stating the egg achieved a core temperature of at least:
  - i) 69° C for at least 30 minutes; or
  - ii) 80° C for at least 25 seconds; or
  - iii) 83° C for at least 15 seconds.
- i) Retorted products must be subjected to a retort process of Fo3 or greater measured at the core (refer to Schedule 3 for time and temperatures to achieve Fo3 measured at the core); or
- j) Retorted products must be subjected to an equivalent thermal process of Fo3 or greater (see Schedule 3).

Note: Other ingredients contained in these products must meet the requirements of the applicable IHS. See the IHS EDIPROIC.ALL for requirements for private consignments.

### 2.3 Other products containing chicken egg

- (1) Products (other than those specified in 2.1 and 2.2 of this IHS) containing less than 5% egg ingredients may be imported from any country provided all the following requirements are met;
  - a) The product is commercially prepared and packaged,
  - b) The product is in the original sealed packaging on arrival,
  - c) The product must be:
    - i) Accompanied by a manufacturer's declaration which certifies that the product contains less than 5% egg ingredients; or
    - ii) Contained in the original commercial packaging which states the product contains less than 5% egg ingredients.

Note: Other ingredients contained in these products must meet the requirements of the applicable IHS. See the IHS EDIPROIC.ALL for requirements for products that also contain less than 5% fish, dairy or meat ingredients.

- (2) Products [other than those specified in sections 2.1, 2.2 and 2.3 (1) of this IHS] containing chicken egg (including products that are not shelf-stable, and those that are composed entirely of egg, such as whole cooked chilled or frozen eggs, non-shelf stable items like omelettes or chilled and frozen baked goods) may be imported from any country provided the product is accompanied by a manufacturer's declaration that states:
  - a) The egg ingredient or the whole product is heat treated and has reached a core temperature of at least:
    - i) 60° C for at least 3.5 minutes, or
    - ii) 70° C for at least 2 minutes.

Note: The heat treatment may be applied at any stage of the manufacturing process, such as pasteurisation of the egg product prior to inclusion in the final product, or as a heat treatment applied to the whole product.

Other ingredients contained in these products must meet the requirements of the applicable IHS.

### Part 3: Specified requirements for identified risk organisms

See guidance document for a summary table of biosecurity requirements for the various commodities.

### 3.1 Angara disease [caused by fowl adenoma virus- type 4(FAdV-4)]

- (1) Angara disease measures are required for the following egg products derived from chicken (*Gallus gallus*) eggs:
  - a) Shelf-stable spray-dried whole egg.
  - b) Shelf-stable egg yolk powder/crystal.
  - c) Shelf-stable egg albumen powder/crystal.
  - d) Liquid pasteurised whole egg.
  - e) Liquid pasteurised egg yolk.
  - f) Liquid pasteurised egg white.
  - g) Products (other than those specified in sections 2.1, 2.2 and 2.3 (1) of this IHS) containing chicken egg (including products that are not shelf-stable, and those that are composed entirely of egg, such as whole cooked chilled or frozen eggs, non-shelf stable items like omelettes or chilled and frozen baked goods).
- (2) The egg products specified in 3.1(1) must be accompanied by a veterinary certificate stating that either:
  - The egg products originated from flocks in a country, zone or compartment where Angara disease has not been recognised (i.e.no cases reported); or
  - b) The product or the egg ingredients were heat treated and have reached a core temperature of at least 60°C for at least one hour.

### 3.2 High pathogenicity avian influenza

- (1) High pathogenicity avian influenza disease measures are required for the following egg products derived from chicken (*Gallus gallus*) eggs:
  - a) shelf-stable spray-dried egg albumen powder/crystal.
  - b) liquid pasteurised egg white.
- (2) The egg products specified in 3.2 (1) must be accompanied by a veterinary certificate stating either:
  - a) The product was derived from eggs originating from flocks in a country, zone or compartment which is free from high pathogenicity avian influenza in poultry as described in the *Code*; or
  - b) The product has been processed to ensure the destruction of avian influenza viruses in accordance with the *Code* or is heat treated and has reached one of the following time and temperature parameters:
    - i) At least 54.4°C for at least 21.38 days; or
    - ii) At least 60°C for at least 10 days; or
    - iii) At least 67°C for at least 0.83 days.

### **Schedule 1 – Document History**

Date First Issued	Title	Shortcode
TBA	IHS: Egg Products	EGGPRODS.GEN
Date of Issued Amendments	Title	Shortcode

### Schedule 2 - Definitions

### Egg products

The contents of an egg derived from poultry in any form including egg pulp, dried egg, liquid egg white and liquid egg yolk.

### Chicken Eggs

Eggs derived from domestic hens (Gallus gallus).

### Compartment

An animal subpopulation contained in one or more establishments under a common biosecurity management system with a distinct health status with respect to a specific disease or specific diseases for which required surveillance, control and biosecurity measures have been applied for the purpose of international trade.

### **Competent Authority**

The Veterinary or other Governmental Authority of an OIE Member, that has the responsibility and competence for ensuring or supervising the implementation of animal health and welfare measures, international veterinary certification and other standards and recommendations in the *Code* in the whole territory.

### **Director-General**

The chief executive of the Ministry for Primary Industries.

### Import permit

A permit issued by the Director-General of MPI pursuant to section 24D(2) of the Act.

### Manufacturer's declaration

An original document that has been prepared by the manufacturer on letterhead paper and is signed by the quality manager or equivalent. It must contain the correct statement/s as required by the import conditions. For commercial consignments it must be specific to the product and consignment.

See guidance document for a model manufacturer's declaration.

### MPI

Ministry for Primary Industries, New Zealand.

### OIE

The World Organisation for Animal Health.

### Official Veterinarian

A veterinarian authorised by the Competent Authority of the country to perform certain designated official tasks associated with animal health and/or public health and inspections of commodities and, when appropriate, to certify in conformity with the provisions of the OIE Code Chapter for certification procedures.

### **Poultry**

Means all domesticated birds, including backyard poultry, used for the production of meat or eggs for consumption.

### Retorted

Means heated in an unopened hermetically sealed container. Retorted goods may be in cans, jars or pouches.

### Shelf-Stable

A product is shelf-stable if all the following matters apply:

- a) The product has been commercially manufactured.
- b) The product has been packaged by the manufacturer.
- c) The product is in that package.
- d) The package has not been opened or broken.
- e) The product:
  - i) Is able to be stored in the package at room or ambient temperature; and
  - ii) Does not require refrigeration or freezing before the package is opened.

### The Code

The OIE Terrestrial Animal Health Code as found on the OIE website.

### **Veterinary Certificate**

A certificate, issued in conformity with the provisions of the *Code* Chapter for certification procedures, describing the animal health and/or public health requirements which are fulfilled by the exported commodities.

### Zone or Region

Means a clearly defined part of a territory containing an animal subpopulation with a distinct health status with respect to a specific disease for which required surveillance, control and biosecurity measures have been applied for the purpose of international trade.

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### **Schedule 3 – Equivalent Time and Temperature Parameters**

(1) Equivalent time and temperature parameters to 121° C for 3 minutes (Fo3) require the product has been processed to/greater than one of the following minimum core temperature and time parameters:

Temperature	Time	Temperature	Time
110°C	40 minutes	124° C	3 minutes
111°C	32 minutes	125° C	2 minutes
112°C	25 minutes	126° C	1 minute
113°C	20 minutes	127° C	46 seconds
114°C	16 minutes	128° C	37 seconds
115°C	13 minutes	129° C	29 seconds
116°C	11 minutes	130° C	23 seconds
117°C	9 minutes	131° C	18 seconds
118°C	7 minutes	132° C	15 seconds
119°C	6 minutes	133° C	12 seconds
120°C	5 minutes	134° C	9 seconds
121°C	3 minutes	135° C	7 seconds
122°C	3 minutes	136° C	6 seconds
123°C	3 minutes		

