



# MINISTRY FOR PRIMARY INDUSTRIES

## BNZ-NPP-HUMAN

### Importation into New Zealand of Stored Plant Products Intended for Human Consumption

Regulation & Assurance Branch  
Plants, Food & Environment Directorate  
PO Box 2526  
Wellington 6140, New Zealand

# CONTENTS

1.	SCOPE OF THIS STANDARD.....	6
2.	INTRODUCTION.....	6
2.1	<i>OFFICIAL CONTACT POINT OF THE NEW ZEALAND NATIONAL PLANT PROTECTION ORGANISATION</i> .....	6
2.2	<i>GENERAL INFORMATION AND OTHER REQUIREMENTS</i> .....	6
2.2.1	General.....	6
2.2.2	Other Requirements.....	7
2.3	<i>REFERENCES</i> .....	7
2.4	<i>ABBREVIATIONS, ACRONYMS, DEFINITIONS AND SPECIFICATIONS</i> .....	7
3.	PRE-SHIPMENT REQUIREMENTS.....	7
3.1	<i>REQUIRED DOCUMENTATION</i> .....	7
3.1.1	Import Permit.....	8
3.1.2	Phytosanitary Certificate.....	8
3.1.3	Other Documentation.....	8
3.2	<i>PRE-SHIPMENT PHYTOSANITARY ACTIONS</i> .....	8
3.2.1	Pre-shipment Lot Inspection.....	8
3.2.2	Pre-shipment Lot Testing.....	8
3.2.3	Pre-shipment Treatment Requirements.....	8
3.3	<i>PACKAGING AND LABELLING</i> .....	8
3.4	<i>TRANSIT REQUIREMENTS</i> .....	9
4.	REQUIREMENTS ON ARRIVAL AT THE BORDER.....	9
4.1	<i>DOCUMENTATION UPON ARRIVAL</i> .....	9
4.2	<i>INSPECTION UPON ARRIVAL</i> .....	9
4.2.1	Inspection.....	10
4.2.2	Sampling plan.....	10
4.3	<i>INTERCEPTIONS OF PESTS &amp; CONTAMINANTS</i> .....	10
4.3.1	Tolerance Level for Contaminant Grains/Seeds.....	10
4.4	<i>STORAGE WITHIN A TRANSITIONAL FACILITY</i> .....	11
4.5	<i>TREATMENTS</i> .....	11
4.5.1	General.....	11
4.5.2	Treatment prior to biosecurity clearance.....	11
4.6	<i>NEW ZEALAND PRODUCT RETURNING FROM OVERSEAS</i> .....	11
5.	BIOSECURITY CLEARANCE.....	12
6.	FEEDBACK – INFORMATION REQUIREMENTS.....	12
6.1	<i>INSPECTION REPORT</i> .....	12
7.	GENERAL IMPORT REQUIREMENTS.....	12
7.1	<i>TRAVELLERS ENTERING NEW ZEALAND</i> .....	12
7.2	<i>MAIL ENTERING NEW ZEALAND</i> .....	12
7.3	<i>STORED PLANT PRODUCTS IMPORTED DIRECTLY FOR PROCESSING</i> .....	12
7.4	<i>EQUIVALENCE</i> .....	13
8.	ENTRY CONDITIONS FOR NON-COMMERCIALLY MANUFACTURED OR PRODUCED PLANT, ALGAL OR FUNGAL PRODUCTS.....	13
8.1	<i>GENERAL IMPORTATION REQUIREMENTS</i> .....	13
8.2	<i>COOKED, ROASTED, PARBOILED, BAKED OR PRESERVED FOOD OF PLANT ORIGIN</i> .....	13
9.	ENTRY CONDITIONS FOR COMMERCIALLY MANUFACTURED OR PRODUCED STORED PLANT, ALGAL OR FUNGAL PRODUCTS.....	14
9.1	<i>COOKED OR PRESERVED CANNED FOODS OF PLANT, ALGAL OR FUNGAL ORIGIN</i> .....	14
9.2	<i>COOKED, ROASTED, PARBOILED, BAKED OR PRESERVED FOOD OF PLANT, ALGAL OR FUNGAL ORIGIN</i> .....	14
9.3	<i>DRIED CEREALS, CEREAL PRODUCTS AND SEEDS</i> .....	14
9.4	<i>DRIED HERBS, SPICES, ROOTS &amp; BEVERAGES, ETC.</i> .....	17
9.5	<i>FRUIT &amp; VEGETABLES</i> .....	21
9.5.1	Fresh Fruit & Vegetables.....	21
9.5.2	Dried Fruit & Vegetables.....	21
9.5.3	Pickled Fruit & Vegetables.....	22
9.5.4	Peeled, Shredded and Diced Fresh Fruit & Vegetables.....	22
9.5.5	Crystallized, Glacé, Cured, in Brine or in Syrup Fruit & Vegetables.....	22
9.5.6	Fruit and Vegetable Juices, Purees, Liquid & Pulp Extracts.....	22
9.5.7	Cooked Fruit & Vegetables.....	22

9.5.8	Frozen Fruit & Vegetables .....	22
9.5.9	Frozen seaweed.....	22
9.5.10	Dried Cyanobacteria: Nostoc ( <i>Nostoc commune</i> or other spp.).....	23
9.6	<i>FUNGI</i> .....	23
9.6.1	Dried Fungi .....	23
9.6.2	Fresh Fungi.....	23
9.6.3	Frozen Fungi .....	23
9.6.4	Pickled Fungi.....	24
9.7	<i>LEGUMES</i> .....	24
9.8	<i>NUTS</i> .....	25
9.9	<i>PLANT OILS AND PROCESSED SOLID OILS</i> .....	27
9.10	<i>PLANT, ALGAL AND FUNGAL MANUFACTURED EXTRACTS</i> .....	27
9.11	<i>HONEY</i> .....	27
9.12	<i>POLLEN</i> .....	27
9.13	<i>STARTERS</i> .....	27
9.14	<i>ALGAL THERAPEUTIC OR FOOD SUPPLEMENT LIVE PREPARATIONS</i> .....	28
APPENDIX 1: DEFINITIONS, ACRONYMS AND ABBREVIATIONS.....		29

## **REVIEW**

This import health standard is subject to ongoing review and amendment.

New Zealand import health standards are updated and published as necessary with the most recent version on the Ministry for Primary Industries (MPI) website:

<http://www.biosecurity.govt.nz/regs/imports>

## **ENDORSEMENT**

This import health standard BNZ-NPP-HUMAN Importation of Stored Plant Products for Human Consumption into New Zealand is approved and issued in accordance with section 24A of the Biosecurity Act 1993.

---

Signature of Manager, Import & Export Plants  
Acting pursuant to delegated authority

---

Date

## AMENDMENT RECORD

Amendments to this standard will be given a consecutive number and will be dated in the body of the table and in the footer.

<b>No:</b>	<b>Section(s):</b>	<b>Date:</b>
1.	3.1.3; 4.5.2; 9.3; 9.4; 9.5.8; 9.6.1; 9.6.3; 9.7; 9.8	23 May 2005
2.	9.3; 9.5.2; 9.5.8; 9.5.9; 9.6.3; 9.8; 9.10	27 October 2005
3.	9.7	8 December 2005
4.	9.1; 9.3; 9.4; 9.5.2; 9.6; 9.7; 9.10; 9.13(new)	6 July 2006
5.	9.3; 9.4; 9.5.9; 9.5.10 (new); 9.8; 9.10; 9.11; 9.12	8 February 2007
6.	4.3; 8.2; 9.3; 9.4; 9.6.3; 9.7; 9.8; 9.10	28 August 2008
7.	4.3; 4.6; 8.2; 9.2; 9.3; 9.4; 9.7; 9.8; 9.10; 9.14(new)	23 June 2009
8.	9.3; 9.4; 9.5; 9.7; 9.8; 9.10	26 February 2010
9.	1; 2; 3.2; 8; 8.2; 9.3; 9.4; 9.6; 9.7; 9.8; 9.10; Appendix 1	6 October 2010
10.	4.2; 8.2; 9.3; 9.4; 9.6; 9.8; 9.10	3 May 2011
11.	4.3.1	23 June 2011
12.	4.2; 8.2; 9.3; 9.4; 9.8; 9.10	25 January 2012
13.	Sections 7.4; 9.3; 9.4; 9.10	16 November 2012
14.	Section 8.2	23 December 2013
15.	Minor amendment – updated hyperlinks	24 April 2015

# 1. SCOPE OF THIS STANDARD

This import health standard (IHS) describes the phytosanitary requirements for the importation of stored plant, algal and fungal products, including manufactured stored products and frozen plant, algal and fungal foods, into New Zealand that are intended for human consumption.

This standard does not cover the requirements for the following plant commodity classes:

- Fresh Produce for Consumption - See IHS 152.02: Importation and Clearance of Fresh Fruit and Vegetables <http://www.mpi.govt.nz/document-vault/1147>
- Grain for Processing - See IHS BNZ-GCFP-PHR: Grain for Consumption, Feed or Processing, Plant Health Requirements <http://www.mpi.govt.nz/document-vault/1661>
- For Plant Products for end uses other than consumption - See IHS MPI.STD.PLANTMATERIAL: Dried and Preserved Plant Material, and Fresh Plant Material for Testing, Analysis or Research <http://www.mpi.govt.nz/document-vault/1653>
- All material deemed to be of animal origin. Refer to <http://www.mpi.govt.nz/law-and-policy/requirements/import-health-standards/>

## 2. INTRODUCTION

### 2.1 OFFICIAL CONTACT POINT OF THE NEW ZEALAND NATIONAL PLANT PROTECTION ORGANISATION

The official contact point in New Zealand for overseas National Plant Protection Organisations (NPPO) is the Ministry for Primary Industries. All communication pertaining to this import health standard should be addressed to:

Ministry for Primary Industries  
PO Box 2526  
Wellington  
NEW ZEALAND  
Fax: +64 4 894 0662  
E-mail: [plantimports@mpi.govt.nz](mailto:plantimports@mpi.govt.nz)  
Website: <http://www.mpi.govt.nz>

### 2.2 GENERAL INFORMATION AND OTHER REQUIREMENTS

#### 2.2.1 General

If no entry exists for an imported stored plant, algal or fungal product, the importer will be offered the option of reshipment, destruction, treatment if possible (at the importer's expense) or assessment of the consignment.

The NPPO of the exporting country is required to inform MPI of any newly recorded organisms which may infest/infect any commodity approved for export to New Zealand.

Some of the products that are listed as having "no certification or inspection requirements" will be subject to regular monitoring. The requirements of this standard may change at any time in the future following analysis of new interception data or related literature etc.

## 2.2.2 Other Requirements

**Food Safety (MPI):** The phytosanitary requirements of this IHS are distinct from any food safety requirements. Please refer to the MPI Food Safety website for more information:

<http://www.mpi.govt.nz/food-safety/>

All food for sale in New Zealand, including imported food, must comply with the labelling and composition of the Food Standards Code: <http://www.foodstandards.gov.au>

**Convention on International Trade in Endangered Species of Wild Fauna and Flora (CITES):** The importation of plants and plant products of some plant species is regulated under CITES, of which New Zealand is a signatory. Regulated plant species, where appropriate, must be accompanied by a valid CITES export permit issued by the appropriate Management Authority in the country of export. Additional information can be obtained at [www.cites.org](http://www.cites.org)

A CITES import permit, issued by the Department of Conservation, may also be required by New Zealand legislation for selected species. For further information, importers are advised to contact the Department of Conservation at <http://www.doc.govt.nz/about-doc/role/international/endangered-species>

## New Organisms

Pursuant to the Hazardous Substances and New Organisms Act 1996, proposals for the deliberate introduction of new organisms (including genetically modified organisms) as defined by the Act should be referred to the Environmental Protection Authority (EPA), PO Box 131, Wellington or email:

[noinfo@epa.govt.nz](mailto:noinfo@epa.govt.nz)

## 2.3 REFERENCES

The following guidelines, Acts, Regulations are referred to, or compliment, the implementation of this IHS:

- International Plant Protection Convention (IPPC)
- International Standards for Phytosanitary Measures Publication No. 5; Glossary of Phytosanitary Terms
- New Zealand Biosecurity Act 1993
- Hazardous Substances and New Organisms Act 1996 (HSNO Act 1996)

## 2.4 ABBREVIATIONS, ACRONYMS, DEFINITIONS AND SPECIFICATIONS

See Appendix 1 for abbreviations, acronyms, definitions and specifications.

## 3. PRE-SHIPMENT REQUIREMENTS

### 3.1 REQUIRED DOCUMENTATION

It is preferable that all documentation be written in English. For documents not written in English and where the MPI inspector cannot determine whether New Zealand's import requirements have been met, MPI reserves the right to require the importer to obtain a translation (at the importer's expense) from a competent authority. The Department of Internal Affairs has approved translation services at:

[http://www.dia.govt.nz/diawebsite.nsf/wpg\\_URL/Services-Citizenship-Approved-Translation-Agencies?OpenDocument&ExpandView](http://www.dia.govt.nz/diawebsite.nsf/wpg_URL/Services-Citizenship-Approved-Translation-Agencies?OpenDocument&ExpandView)

### **3.1.1 Import Permit**

Import permits are not required for the importation of products for human consumption covered in this IHS, except as described in section 7.3.

### **3.1.2 Phytosanitary Certificate**

Where required in Sections 8 and 9 of this IHS, a completed phytosanitary certificate must be issued by the exporting country NPPO. In order to obtain clearance of the goods the original phytosanitary certificate must be presented to the MPI Inspector.

The phytosanitary certificate shall contain all information as detailed in [International Standard for Phytosanitary Measures, Publication No. 12 \(May 2001\) – Guidelines for Phytosanitary Certificates](#).

### **3.1.3 Other Documentation**

Regardless of any requirement for a phytosanitary certificate, unaccompanied consignments must be identified by means of documentation such as a bill of lading, airway bill or invoice to the satisfaction of the MPI Inspector, except as described in section 7.2.

Other forms of documentation (e.g. manufacturer's information) are recommended to clarify the commercial processing and packaging details of the commodity concerned, especially if the product contains multiple ingredients or has undergone considerable processing. If these details are not clear, a consignment may still require inspection (refer to section 5).

## **3.2 PRE-SHIPMENT PHYTOSANITARY ACTIONS**

### **3.2.1 Pre-Shipment Lot Inspection**

For commodities requiring a phytosanitary certificate to endorse pre-shipment inspection, the exporting country's NPPO must inspect the consignment for visually detectable regulated pests. Should regulated pests be detected, the consignment must be rejected for export to New Zealand or undergo a treatment effective against the detected pests prior to shipment. The phytosanitary certificate must not be issued until the treatment has been confirmed as efficacious against the detected pests.

To establish the regulatory status of a visually detectable arthropod or other live organism refer to MPI's [Biosecurity Organisms Register for Imported Commodities \(BORIC\)](#).

If a visually detectable arthropod or other live organism is not listed in this register, the certifying NPPO must contact MPI (refer to section 2.1) to establish the regulatory status of the pest.

### **3.2.2 Pre-Shipment Lot Testing**

For commodities requiring a phytosanitary certificate to endorse pre-shipment testing, the exporting country's NPPO must be satisfied that the treatment is deemed to be efficacious. Testing of consignments for viable seeds must be conducted using a germination test at an International Seed Testing Association approved laboratory. Should unintentional viable seeds be detected, the consignment must be either rejected for export to New Zealand or undergo a treatment to devitalize the seeds prior to shipment (see 3.2.3 Pre-shipment Treatment Requirements).

### **3.2.3 Pre-Shipment Treatment Requirements**

Testing of consignments for regulated pests that are not visually detectable is not generally required for products covered by this standard prior to export to New Zealand. Where there is an option for a treatment to be carried out, a phytosanitary certificate with the appropriate additional declaration is required if the treatment is carried out prior to export.

## **3.3 PACKAGING AND LABELLING**

All packaging and packaging material must be clean, and free from soil and other contaminants.



It must be possible for the MPI Inspector to identify the product (e.g. the labelling is ideally in English and the labelling is not damaged). MPI encourages importers of these commodities covered by this IHS to have packaging and labelling written in English in order to expedite the importation of the commodities.

Food safety standards on composition and labelling are detailed on the MPI website:  
<http://www.mpi.govt.nz/food-safety/>

Note: Restricted packaging materials (see definition) may be subject to specific clearance requirements in another IHS e.g. wood packaging material.

### **3.4 TRANSIT REQUIREMENTS**

All consignments must be packed and shipped in a manner to prevent possible post-production/treatment infestation and/or contamination by regulated pests.

Packages must not be opened in transit. Where a commodity requiring a phytosanitary certificate for importation, is under the direct control of the transiting country NPPO and is either stored, split up or has its packaging changed while in that country (or countries) *en route* to New Zealand, a “re-export certificate” is required in addition to a copy of the original phytosanitary certificate.

Where a consignment is held as a result of the need to change conveyances, and it is kept in the original container, a “re-export certificate” is not required.

## **4. REQUIREMENTS ON ARRIVAL AT THE BORDER**

All risk goods must be given clearance by a MPI Inspector, or reshipped or destroyed. It is the importer’s responsibility to declare all risk goods, including goods covered by this IHS to a MPI Inspector. Uncleared goods (imported goods for which no MPI Biosecurity clearance has been given) must remain under the control of MPI until such time as clearance is given and the goods must not be moved or tampered with in any way without the authority of a MPI Inspector. To take possession of uncleared/risk goods without a MPI Inspector’s authorisation is an offence under the Biosecurity Act 1993.

All costs of sampling, inspection, treatment, transport, quarantine, reshipment etc. must be borne by the importer or agent as appropriate.

The importer or agent must make all arrangements for transport and obtain necessary transit authorization from any countries on the transport route (refer to 3.4).

### **4.1 DOCUMENTATION UPON ARRIVAL**

The importer must present all the consignment documentation (including the original phytosanitary certificate where required) to the MPI Inspector when the consignment arrives at the border, either with the consignment or prior to its arrival.

If the MPI Inspector is satisfied that all the required documents are in order and the commodity meets the requirements of this IHS, the goods will either receive biosecurity clearance, or be given a written direction to an appropriate transitional facility.

### **4.2 INSPECTION UPON ARRIVAL**

For products requiring inspection under sections 8 and 9 of this IHS, lots within a consignment will be inspected and/or tested by drawing a randomly selected sample across the lot to ensure that it complies

with the clearance conditions. Products requiring inspection will be inspected as specified in the Sampling Table in section 4.2.2. Products not requiring inspection, entered as “No certification or inspection requirements” in section 9 of this IHS, will normally not be inspected provided the requirements of section 5 are met.

#### 4.2.1 Inspection

The MPI Inspector will inspect the commodity to check for the presence of pests, signs or symptoms of pests, soil or any other visually detectable contaminants. Inspections must be carried out in a transitional facility or biosecurity control area that has been approved by MPI as suitable for inspecting stored products. Inspections of regularly imported commercial consignments with a good history of compliance (e.g. on a same importer/supplier basis) may have the inspection frequency reduced at the discretion of MPI.

#### 4.2.2 Sampling plan

Where inspection is required, a separate sample must be taken for each lot within a consignment. Where a sampling plan is required, sampling should consist of a minimum of a 5kg sample drawn from the consignment. If the total consignment is 5kg or less, then the whole consignment can be inspected. If the consignment is larger than 5kg, then a 5kg sample must be randomly drawn from representative numbers of bags/containers or representatively from bulk consignments.

Lots must be sampled using the sampling plan below, e.g. if a consignment consists of 20 boxes of cocoa beans, but every box contains 40 bags of cocoa beans, then the lot quantity = 800 units, and the inspection sample size is 12 bags.

<b>Lot</b>	<b>Standard Inspection Sample Size</b>
1 - 50	2
51 – 100	3
101 – 200	4
201 – 350	6
351 – 500	8
501 – 750	10
751 – 1200	12
1201 – 2000	15
2001 – 3500	20
3501 – 5000	25
over 5000	40

### 4.3 INTERCEPTIONS OF PESTS & CONTAMINANTS

If live organisms are detected, the importer may be given the option of pest identification. If the organism is regulated, the products must be treated, reshipped or destroyed as directed by the MPI Inspector. The products may be given biosecurity clearance if the pest identified is classified as non-regulated.

#### 4.3.1 Tolerance Level for Contaminant Grains/Seeds

For any consignments that are heat treated or are directed for processing at a MPI-approved transitional facility, all contaminant grains/seeds should be stated on a Seed Analysis Certificate where provided. No further action is to be taken on these contaminant grains/seeds as treatment or processing in MPI-approved transitional facilities will make these seeds non-viable.

For any consignments requiring biosecurity clearance on arrival, there is a tolerance level for contaminant grains/seeds of up to 0.1% in weight. The species and quantity of contaminant seeds should be prescribed on a Seed Analysis Certificate, or be identified by any sample and inspection made on arrival by a MPI Inspector.

For consignments requiring biosecurity clearance, no contaminant seeds are permitted for those species listed in the Schedule of Regulated Weed Seeds (Section 1.5.2) of the Import Health Standard BNZ.GCFP.PHR Importation of Grains/Seeds for Consumption, Feed or Processing, or those species listed as 'Entry Prohibited' or not listed in MPI's Plants Biosecurity Index: <http://www1.maf.govt.nz/cgi-bin/bioindex/bioindex.pl>

Where consignments have levels of seed contamination above the allowable tolerance level (or where the contaminant seeds are prohibited or regulated weed seeds), MPI will give the importer the option to remove all contaminant seeds, require treatment (to render the seeds non-viable), reshipment or destruction, or another equivalent action as approved by MPI.

If other contaminants are detected, any treatments given will be in accordance with the MPI Standard MPI-STD-ABTRT: Approved Biosecurity Treatments for Risk Goods directed for Treatment <http://www.biosecurity.govt.nz/border/transitional-facilities/bnz-std-abtrt>

If signs or symptoms of pests are detected, the MPI Inspector will determine the action to be taken.

#### **4.4 STORAGE WITHIN A TRANSITIONAL FACILITY**

All consignments of stored plant products for human consumption which require inspection, but which are not inspected immediately on arrival in New Zealand, shall be stored in a transitional facility until such time as they are inspected.

All consignments not complying or suspected of not complying with the specifications detailed in this standard shall be stored in a transitional facility until such time as they can be inspected and or treated, cleared, reshipped or destroyed.

#### **4.5 TREATMENTS**

##### **4.5.1 General**

Consignments that require treatment before biosecurity clearance (e.g. interception of regulated pest) shall only be treated by a method which is considered to be effective against the intercepted pest(s). All treatments will be carried out at the importer's risk and expense. Treatments must be undertaken by a MPI Approved Treatment Supplier in accordance with the MPI Standard for Approved Biosecurity Treatments (<http://www.biosecurity.govt.nz/border/transitional-facilities/bnz-std-abtrt>). Treatments will be as directed by a MPI Inspector. All pesticide treatments must be carried out in accordance with manufacturers' recommendations.

##### **4.5.2 Treatment prior to biosecurity clearance**

Any commodities covered within the scope of this IHS, that do not meet the requirements in section 9 of this IHS, or are not specifically mentioned and determined to be a risk good by the MPI Inspector, can be autoclaved at 118° C for 30 minutes at 100 Kpa provided the autoclave facility has the capacity available or heat treated at 85°C at least 40% RH for at least 15 continuous hours (15 continuous hours to begin only when the middle of the stack has attained the minimum temperature), provided suitable facilities are available.

Note: Refer to 7.4 for assessment of additional products for this IHS.

#### **4.6 NEW ZEALAND PRODUCT RETURNING FROM OVERSEAS**

Returning product of New Zealand origin unopened in its original packaging will be permitted if satisfactory evidence is provided to the MPI Inspector that the product was of New Zealand origin.

Opened returning product or unopened with no satisfactory evidence of origin will be subject to the requirements of this standard.

## **5. BIOSECURITY CLEARANCE**

Upon arrival in New Zealand the documentation accompanying the consignment shall be inspected by a MPI Inspector at the port of arrival. The MPI Inspector may also inspect the consignment or a sample of the consignment.

Providing that the consignment meets all the conditions of eligibility within this IHS, the consignment may, subject to sections 27 and 28 of the Biosecurity Act, 1993, be given a biosecurity clearance pursuant to section 26 of that act.

## **6. FEEDBACK – INFORMATION REQUIREMENTS**

### **6.1 INSPECTION REPORT**

The MPI Inspector must enter details of government certification, inspections, pest identifications, and treatments of all consignments into the MPI databases. Clearance details must be archived in a suitable repository.

The reports generated from the information held in the database may be used by MPI New Zealand to provide feedback to the NPPO of the exporting country and for further risk analysis of the pathway.

## **7. GENERAL IMPORT REQUIREMENTS**

### **7.1 TRAVELLERS ENTERING NEW ZEALAND**

All passengers and crew entering New Zealand must declare all plant products for human consumption regardless of the importation requirements in this IHS, i.e. even if the products do not require inspection.

### **7.2 MAIL ENTERING NEW ZEALAND**

All plant products for human consumption entering New Zealand as mail must be declared regardless of the importation requirements in this IHS, i.e. even if the products do not require inspection.

### **7.3 STORED PLANT PRODUCTS IMPORTED DIRECTLY FOR PROCESSING**

Products that will be processed following inspection (i.e. given written direction authorising movement from a biosecurity control area/transitional facility to a processing transitional facility) may not be required to meet the requirements of section 8 provided that the type of processing manages the risks. In such instances the products must be accompanied by an import permit and MPI will assess whether the type of processing is adequate to manage the risk. The import permit application must include the transitional facility for processing, the accredited operator and the products, by-products and intended use of each. To apply for a permit please complete the form on this web page:

<http://www.mpi.govt.nz/document-vault/2049>

All import permit applications should be sent to:

Plant Imports Team

Regulation & Assurance Branch  
Ministry for Primary Industries  
P.O. Box 2526  
Wellington  
NEW ZEALAND  
Fax: +64 4 894 0662  
Email: [plantimports@mpi.govt.nz](mailto:plantimports@mpi.govt.nz)

## **7.4 EQUIVALENCE**

Stored products intended for human consumption may be allowed entry into New Zealand if, in the opinion of the Director-General, it is considered to be equivalent to the measures taken for managing the risks associated with the importation of those goods. All applications for equivalence should be applied for prior to import.

Products that are not covered by this IHS may also be given biosecurity clearance by a MPI Inspector if it is determined that the goods are not risk goods under section 26 of the Biosecurity Act, 1993. If the MPI Inspector determines that treatment is required before biosecurity clearance can be given, then the treatment will be applied as per 4.5.2, otherwise the consignment will be reshipped or destroyed.

## **8. ENTRY CONDITIONS FOR NON-COMMERCIALLY MANUFACTURED OR PRODUCED PLANT, ALGAL OR FUNGAL PRODUCTS**

### **8.1 GENERAL IMPORTATION REQUIREMENTS**

The requirements specified in Section 9 will also apply to non-commercially manufactured or produced products for human consumption (i.e. the product doesn't have to be commercially manufactured or produced, so long as the inspector is confident of its authenticity), however, MPI reserves the right to inspect all non-commercially manufactured or produced products for human consumption irrespective of the import requirements in Section 9.

### **8.2 COOKED, ROASTED, PARBOILED, BAKED OR PRESERVED FOOD OF PLANT ORIGIN**

There are no certification or inspection requirements for cooked (roasted, stewed, minced, parboiled or baked) food of plant, algal or fungal origin with the exclusions of cooked Breadfruit or Jackfruit and home cooked corn on the cob which are not permitted, except in the following circumstances:

- Cooked Breadfruit from Samoa can be imported, and must be accompanied by a phytosanitary certificate and Samoa Quarantine Service (SQS) numbered seal on the packaging of the consignment.
- Cooked Jackfruit is only permitted as deep fried chips.

Examples of cooked food eligible for clearance under this section include: bread, cooked taro, cooked vegetable curries (not including breadfruit or jackfruit), home dried fruit and vegetables, and preserved/pickled fruit and vegetables, well preserved in a solution of brine, acid, alcohol, oil or syrup.

The MPI Inspector will determine whether the goods are suitable for clearance under this section of the IHS (i.e. they are not fresh and do not contain restricted plant or animal products, and the method of preparation has removed any potential pest/contamination).

## 9. ENTRY CONDITIONS FOR COMMERCIALY MANUFACTURED OR PRODUCED STORED PLANT, ALGAL OR FUNGAL PRODUCTS

### 9.1 COOKED OR PRESERVED CANNED FOODS OF PLANT, ALGAL OR FUNGAL ORIGIN

There are no certification or inspection requirements.

Any products of plant origin that also include animal products must meet any entry requirements for those products, e. g. meat, eggs, and dairy products. Refer to the relevant Import Health Standard:

<http://www.mpi.govt.nz/document-vault/1751>

### 9.2 COOKED, ROASTED, PARBOILED, BAKED OR PRESERVED FOOD OF PLANT, ALGAL OR FUNGAL ORIGIN

There are no certification or inspection requirements for commercially manufactured cooked (roasted, stewed, parboiled or baked) food of plant, algal or fungal origin (e.g. roasted cashew nuts), or preserved/pickled fruit and vegetables, preserved in a solution of brine, acid, alcohol, oil or syrup. Manufacturer's information is recommended.

MPI Food Safety has additional requirements for prepared and preserved nuts. For further information, please refer to the MPI Food Safety website <http://www.mpi.govt.nz/food-safety/>

### 9.3 DRIED CEREALS, CEREAL PRODUCTS AND SEEDS

For legumes refer to section 9.7

For a heat treatment alternative to the requirements, refer to section 4.5.2

These import requirements apply to the following commercially manufactured or produced products only:

Commodity		Requirements
Amaranth ( <i>Amaranthus hypochondriacus, caudatus or cruenius</i> )	Seed	Inspection
Annatto ( <i>Bixa orellana</i> )	Processed colouring	No certification or inspection requirements
Arrowroot	Ground	No certification or inspection requirements
Barley (Hordeum spp.)	Rolled	No certification or inspection requirements
	Pearl form	No certification or inspection requirements
	Whole seed	See <a href="http://www.mpi.govt.nz/document-vault/1661">http://www.mpi.govt.nz/document-vault/1661</a>
	Malted barley for brewing purposes	No certification or inspection requirements
Bread mixes	Prepared and packaged for manufacturing (baking). Must not contain more than 5% of whole regulated seeds.	No certification or inspection requirements

Commodity		Requirements
Buckwheat ( <i>Fagopyrum esculentum</i> )	Whole seed, cracked	Inspection
	Flour	No certification or inspection requirements
Chia ( <i>Salvia columbariae</i> or <i>Salvia hispanica</i> )	Seed	Inspection
Corn / Maize ( <i>Zea</i> spp.):	Polenta, Grit, Cornmeal, Cornflour	No certification or inspection requirements
	Popcorn	See <a href="http://www.mpi.govt.nz/document-vault/1661">http://www.mpi.govt.nz/document-vault/1661</a>
	Popcorn in ready to cook retail packs, including individually vacuum packed popcorn on the cob.	No certification or inspection requirements Note: Individual packs must be branded, less than 500 grams and can include plain, salted, buttered (butter less than 5%), oiled and with flavourings.
	Whole seed	See <a href="http://www.mpi.govt.nz/document-vault/1661">http://www.mpi.govt.nz/document-vault/1661</a>
	Kibbled	Inspection, or import permit directing to a transitional facility for processing.
	Freeze dried sweet corn	No certification or inspection requirements
Cucumber ( <i>Cucumis sativus</i> )	Seed	Inspection
Hemp ( <i>Cannabis sativa</i> )	Seed	<u>Upon arrival</u> : Treat as per section 4.5.2
Kiwifruit ( <i>Actinidia</i> spp.) (Does not apply to dried kiwifruit fruit – refer to section 9.5.2)	Seed	<u>PC with Treatment section recorded as follows:</u> “Heat treatment at a minimum of 85°C at least 40% RH for at least 15 continuous hours to destroy viability (15 continuous hours to begin only when the middle of the stack has attained the minimum temperature) OR Autoclave at 118°C for 30 minutes at 100 Kpa”  OR  <u>No PC and upon arrival</u> : Treat as per section 4.5.2
Job’s tears ( <i>Coix lacryma-jobi</i> )	Seed	Inspection
Linseed ( <i>Linum usitatissimum</i> )	Whole seed	Inspection
Melon ( <i>Cucumis melo</i> )	Seed	Inspection
Millet - Common - French-White ( <i>Panicum miliaceum</i> )	Hulled or whole seed	See <a href="http://www.mpi.govt.nz/document-vault/1661">http://www.mpi.govt.nz/document-vault/1661</a>
	Flakes	No certification or inspection requirements
Molasses		No certification or inspection requirements
Oats ( <i>Avena</i> spp.)	Rolled	No certification or inspection requirements
	Whole seed	See <a href="http://www.mpi.govt.nz/document-vault/1661">http://www.mpi.govt.nz/document-vault/1661</a>
	Bran	Inspection or import permit directing to a transitional facility for processing
	Groats (hulled grains)	Inspection
Poppy ( <i>Papaver somniferum</i> )	Seed and ground seed	Importers of <i>Papaver somniferum</i> seed must obtain written approval from the Ministry of Health prior to importation. Before applying for approval importers must provide a letter of declaration stating the intended use of the seed to: <b>Ministry of Health,</b> <b>P O Box 5013,</b> <b>Wellington</b> <b>Attention: Adviser, Controlled Drug Licensing,</b> <b>Telephone: 04 496 2018</b> AND Inspection



Commodity		Requirements	
Poppy (except <i>Papaver somniferum</i> )	Seed	Inspection and a declaration from the importer that the seed is not <i>Papaver somniferum</i>	
Pumpkin ( <i>Cucurbita</i> spp.)	Seed	Inspection	
Quinoa ( <i>Chenopodium quinoa</i> )	Seed	Inspection	
Rice ( <i>Oryza sativa</i> ) Note: see also "Wild rice ( <i>Zizania</i> )"	Flour	No certification or inspection requirements	
	Whole seed (polished or unpolished), or kibbled	<b>Packaged (up to 25kg) for direct retail sale from:</b> -Australia, Canada, European Union, Japan or USA	No certification or inspection requirements
		- All other countries:	Either: <u>PC with Treatment section recorded as follows:</u> "Fumigation with MBr at 48g/ m <sup>3</sup> at 10-15°C for 24 hours. (For every 5°C increase in temperature the rate of MBr can be decreased by 8g/ m <sup>3</sup> ). OR "Fumigation with Phosphine at 2g/m <sup>3</sup> at either 16-20°C for 12 days or 21-25°C for 9 days or 26°C or greater for 5 days. OR On arrival fumigate in accordance with MPI-STD-ABTRT OR Inspection
		<b>Vacuum packaged for direct retail sale</b>	No certification or inspection requirements
		<b>Not packaged for direct retail sale from:</b> All countries	Inspection
		Rice as an ingredient in ready to cook retail packs with flavourings from all countries	No certification or inspection requirements
Rubus	Seed	<u>PC with Treatment section recorded as follows:</u> "Heat treatment at a minimum of 85°C at least 40% RH for at least 15 continuous hours to destroy viability (15 continuous hours to begin only when the middle of the stack has attained the minimum temperature) OR Autoclave at 118°C for 30 minutes at 100 Kpa" OR <u>No PC and upon arrival: Treat as per section 4.5.2</u>	
Rye ( <i>Secale cereale</i> )	Flour	No certification or inspection requirements	
	Kibbled	Inspection, or import permit directing to a transitional facility for processing.	
	Rolled	No certification or inspection requirements	
	Whole seed	See <a href="http://www.mpi.govt.nz/document-vault/1661">http://www.mpi.govt.nz/document-vault/1661</a>	
Sago	Flour	No certification or inspection requirements	
	Pearl form	No certification or inspection requirements	
Sesame Note: MPI has requirements for all sesame products	Crushed/Paste//Tahini	No certification or inspection requirements Please also refer to MPI Food Safety requirements <a href="http://www.mpi.govt.nz/food-safety/">http://www.mpi.govt.nz/food-safety/</a>	



Commodity		Requirements
( <i>Sesamum indicum</i> )	Seed	Inspection
Sorghum	Whole seed	See <a href="http://www.mpi.govt.nz/document-vault/1661">http://www.mpi.govt.nz/document-vault/1661</a>
	Kibbled	Inspection, or import permit directing to a transitional facility for processing.
	Flour	No certification or inspection requirements
	Malted Sorghum for brewing purposes	No certification or inspection requirements
Sugar (all types)	Refined	No certification or inspection requirements
Sunflower ( <i>Helianthus annuus</i> )	Hulled or Whole	See <a href="http://www.mpi.govt.nz/document-vault/1661">http://www.mpi.govt.nz/document-vault/1661</a>
	Hulled as component of muesli and trail mixes	No certification or inspection requirements
	Kibbled	Inspection, or import permit directing to a transitional facility for processing.
Tapioca	Flour, starch	No certification or inspection requirements
	Pearl form	No certification or inspection requirements
Teff ( <i>Eragrostis tef</i> )	Seed	PC and Inspection
Watermelon	Seed	Inspection
Wheat ( <i>Triticum</i> spp.)	Bulgar Wheat & Couscous	No certification or inspection requirements
	Bran	Inspection or import permit directing to a transitional facility for processing
	Flour	No certification or inspection requirements
	Kibbled	Inspection, or import permit directing to a transitional facility for processing.
	Malted wheat for brewing purposes	No certification or inspection requirements
	Pearl form	No certification or inspection requirements
	Rolled	No certification or inspection requirements
	Semolina Duram (wheat)	No certification or inspection requirements
	Whole seed	See <a href="http://www.mpi.govt.nz/document-vault/1661">http://www.mpi.govt.nz/document-vault/1661</a>
Wild Rice ( <i>Zizania</i> spp.)	All products	No certification or inspection requirements

## 9.4 DRIED HERBS, SPICES, ROOTS & BEVERAGES, ETC.

There are no certification or inspection requirements for the following commercially manufactured or produced goods:

- ground spices
- ground, rubbed and chopped herbs

The following requirements are for dried (non-ground) herbs, spices, beverages etc (including mixtures):

Commodity	Requirements
Dried roots not listed elsewhere in this table.	Inspection

Commodity		Requirements
Dried herbs not listed elsewhere in this table that are listed as “Basic” under seed for sowing in the MPI Plants Biosecurity Index <a href="http://www1.maf.govt.nz/cgi-bin/bioindex/bioindex.pl/">http://www1.maf.govt.nz/cgi-bin/bioindex/bioindex.pl/</a>		Inspection
Ajwain seed ( <i>Carum copticum</i> )	Seeds	Inspection
Allspice ( <i>Pimenta dioica</i> )	Dried unripe fruits	No certification or inspection requirements
Angelica ( <i>Angelica gigas</i> )	Dried root	Inspection
Anise ( <i>Pimpinella anisum</i> )	Pods/seeds	No certification or inspection requirements
Bay leaves	Dried leaves	Inspection
Basil	Dried leaves	No certification or inspection requirements
Caraway ( <i>Carum carvi</i> )	Seeds	Inspection
Cardamom, green ( <i>Elettaria cardomomum</i> )	Pods/seeds	Inspection
Other Cardamom types (including <i>Amomum</i> spp.)	Non-viable or ground pods/seeds	Inspection
Cassava	Dried Root	Inspection
Chilli	Dried fruit	Inspection
	Flaked or shredded	No certification or inspection requirements
Cloves	Dried flower buds	No certification or inspection requirements
Celery ( <i>Apium graveolens</i> )	Dried leaves/seeds	No certification or inspection requirements
Chamomile	Dried leaves/flowers	No certification or inspection requirements
Chicory or <i>Endive</i> ( <i>Cichorium intybus</i> or <i>endiva</i> )	Seeds	No certification or inspection requirements
Chrysanthemum	Dried leaves/flowers	Inspection
Cinnamon	Sticks/Bark	Inspection Please also refer to MPI Food Safety requirements <a href="http://www.mpi.govt.nz/food-safety/">http://www.mpi.govt.nz/food-safety/</a>
Citrus Products (Includes genera <i>Citrus</i> , <i>Fortunella</i> & <i>Poncirus</i> )	Citrus peel – dehydrated and not preserved	For all consignments containing less than 5% of peel: No certification or inspection requirements.
		For all consignments containing more than 5% of peel: <u>PC with an AD:</u> PC with an additional declaration that “citrus canker ( <i>Xanthomonas axonopodis</i> pv <i>citri</i> or <i>X. campestris</i> pv <i>citri</i> ) does not exist in the country or state of origin.” OR A Manufacturer’s declaration stating that the citrus peel has been heated during manufacture at a minimum of 85°C at least 40% RH for at least 8 continuous hours. OR <u>No PC or Manufacturer’s declaration and upon arrival:</u> heat treat at 85°C at least 40% RH for at least 8 continuous hours (8 continuous hours to begin only when the middle of the stack has attained the minimum temperature), provided suitable facilities are available.
	Citrus peel – preserved and in a	No certification or inspection requirements

Commodity		Requirements
	shelf stable form, glazed, in brine, in syrup, or in sealed infusion bags (not hand tied)	
	Citrus granules/powder	No certification or inspection requirements.
	Citrus dried leaves, and all other dried Citrus products	<p><b>PC with an AD:</b>  PC with an additional declaration that “citrus canker (<i>Xanthomonas axonopodis</i> pv <i>citri</i> or <i>X. campestris</i> pv <i>citri</i>) does not exist in the country or state of origin.”  Inspection  OR  <u>No PC and upon arrival:</u> heat treat at 85°C at least 40% RH for at least 8 continuous hours (8 continuous hours to begin only when the middle of the stack has attained the minimum temperature), provided suitable facilities are available.</p>
Cocoa ( <i>Theobroma cacao</i> )	Whole beans	Inspection, OR import permit directing to a transitional facility for processing OR fumigation as per <a href="http://www.biosecurity.govt.nz/border/transitional-facilities/bnz-std-abtrt">http://www.biosecurity.govt.nz/border/transitional-facilities/bnz-std-abtrt</a>
Coffee ( <i>Coffea arabica</i> and <i>canephora</i> )	Granulated or Ground	No certification or inspection requirements
	Whole beans, decaffeinated or roasted	No certification or inspection requirements
	Whole beans, green	Inspection OR import permit directing to a transitional facility for processing OR fumigation as per <a href="http://www.biosecurity.govt.nz/border/transitional-facilities/bnz-std-abtrt">http://www.biosecurity.govt.nz/border/transitional-facilities/bnz-std-abtrt</a>
Coriander ( <i>Coriandrum sativum</i> )	Seeds	Inspection
Corn silk	Cut and dried flowering tassel of <i>Zea mays</i>	No certification or inspection requirements
Cumin ( <i>Cuminum cyminum</i> )	Seeds	Inspection
Curry ( <i>Murraya</i> spp)	Dried leaves	Inspection
Dill ( <i>Anethum graveolens</i> )	Seeds	Inspection
	Dried leaf tips	No certification or inspection requirements
Dukkah	Crushed and chopped seeds with seasonings – sealed packets	No certification or inspection requirements
Fennel ( <i>Foeniculum vulgare</i> )	Seeds	Inspection
Fenugreek ( <i>Trigonella foenum-graecum</i> )	Seeds	Inspection
	Dried leaves	Inspection
Galangal	Dried rhizome	Inspection
Ginger	Crystallized	No certification or inspection requirements
	In brine or syrup	No certification or inspection requirements
	Whole	Inspection

Commodity		Requirements
Ginseng	Dried root and sliced form	Inspection Please also refer to CITES regulations <a href="http://www.doc.govt.nz/about-doc/role/international/endangered-species/">http://www.doc.govt.nz/about-doc/role/international/endangered-species/</a>
Hops, dried		See MPI.STD.PLANTMATERIAL: Dried and Preserved Plant Material <a href="http://www.mpi.govt.nz/document-vault/1653">http://www.mpi.govt.nz/document-vault/1653</a>
Juniper ( <i>Juniper communis</i> )	Dried berries	Inspection
Kava	Dried Root	Inspection
Lemon grass	Dried leaves	Inspection
Liquorice	Dried root	Inspection
Lotus ( <i>Nelumbo nucifera</i> )	Dried leaves	Inspection
Lovage	Dried leaves	No certification or inspection requirements
Lycium ( <i>Lycium spp.</i> ); Goji berries	Dried berries	Inspection
Mace	Dried whole (aril)	No certification or inspection requirements
Marjoram	Dried leaves	No certification or inspection requirements
Mint	Dried leaves	No certification or inspection requirements
Monk fruit or Luo Han Guo or Buddha's fruit ( <i>Siraitia grosvenorii</i> syn. <i>Momordica grosvenorii</i> )	Dried fruit	Manufacturer's certificate stating that the fruits have been through a heating process at a minimum of 75°C for a minimum of 48 hours at and contain no viable seed.
Mustard ( <i>Brassica nigra</i> )	Seeds	No certification or inspection requirements
Nutmeg ( <i>Myristica spp</i> )	Seeds Crushed/ground	Inspection Please also refer to MPI Food Safety requirements <a href="http://www.mpi.govt.nz/food-safety/">http://www.mpi.govt.nz/food-safety/</a>
Oregano	Dried leaves	No certification or inspection requirements
Paprika	Powdered form	No certification or inspection requirements Please also refer to MPI Food Safety requirements <a href="http://www.mpi.govt.nz/food-safety/">http://www.mpi.govt.nz/food-safety/</a>
Pepper, black, white and green ( <i>Piper</i> , <i>Capsicum</i> spp. and <i>Zanthoxylum piperitum</i> (Sichuan/Szechwan) pepper)	Dried fruits	Inspection Please also refer to MPI Food Safety requirements <a href="http://www.mpi.govt.nz/food-safety/">http://www.mpi.govt.nz/food-safety/</a>
Pepper, pink ( <i>Schinus terebinthifolius</i> )	Dried fruits	PC with Treatment section recorded or Treatment Certificate from NPPO- <u>approved provider as follows:</u> "Heat treatment at a minimum of 85°C at least 40% RH for at least 15 continuous hours to destroy viability (15 continuous hours to begin only when the middle of the stack has attained the minimum temperature) OR Autoclave at 118°C for 30 minutes at 100 Kpa OR Steam treatment at a minimum of 90°C for at least 4 minutes"  <u>No PC or Treatment Certificate:</u> Treat on arrival as per section 4.5.2  Please also refer to MPI Food Safety requirements <a href="http://www.mpi.govt.nz/food-safety/">http://www.mpi.govt.nz/food-safety/</a>
Peppermint	Dried leaves	No certification or inspection requirements
Pimento ( <i>Pimenta dioica</i> )	Dried fruits	No certification or inspection requirements
Psyllium husks	Husks only of	No certification or inspection requirements

Commodity		Requirements		
	<i>Plantago</i> seeds			
Rosemary	Dried leaves	No certification or inspection requirements		
Saffron	Dried Stamens	No certification or inspection requirements		
Sage	Dried leaves	No certification or inspection requirements		
Savory	Dried leaves	No certification or inspection requirements		
Seaweed	Dried	No certification or inspection requirements For Hijiki seaweed, please also refer to MPI Food Safety requirements <a href="http://www.mpi.govt.nz/food-safety/">http://www.mpi.govt.nz/food-safety/</a>		
Spearmint	Dried leaves	No certification or inspection requirements		
Star anise ( <i>Illicium verum</i> )	Dried pods/seeds	Inspection		
Tamarind	Compressed block of pulp with or without seeds	Inspection		
Tea	Common tea - dried leaves ( <i>Camellia sinensis</i> )	No certification or inspection requirements		
	Herbal (in sealed infusion bags, not hand tied)	No certification or inspection requirements		
	Herbal (not in sealed infusion bags) with the exception of Canton love-pea tea.	Tea NOT containing seed or Citrus dried leaves	Inspection Note: No action will be taken if tea is found to contain <i>Sambucus nigra</i> contaminant seed.	
		Tea containing Citrus dried leaves	See "Citrus Products" above	
		Tea containing seed (does not include dried fruits with seeds)	See <a href="http://www.mpi.govt.nz/document-vault/1151">http://www.mpi.govt.nz/document-vault/1151</a>	
	Canton love-pea tea (containing <i>Abrus cantoniensis</i> (syn: <i>Abrus pulchellus</i> subsp. <i>cantoniensis</i> )) not in sealed infusion bags.	Inspection at double the rate of the sampling plan in section 4.2.2		
Kombucha tea	No certification or inspection requirements			
Thyme	Dried leaves	No certification or inspection requirements		
Turmeric	Tubers	Inspection		
Vanilla	Pods	Inspection		

## 9.5 FRUIT & VEGETABLES

### 9.5.1 Fresh Fruit & Vegetables

For fresh fruit and vegetables, refer to the Import Health Standard 152.02 Importation and Clearance of Fresh Fruit and Vegetables into New Zealand.

<http://www.mpi.govt.nz/document-vault/1147>

### 9.5.2 Dried Fruit & Vegetables

There are no certification or inspection requirements for dried, freeze dried, dehydrated or flaked fruit and vegetables that are commercially manufactured or produced and listed in the Plants Biosecurity Index <http://www1.maf.govt.nz/cgi-bin/bioindex/bioindex.pl/>, except for those that may have seeds that are entered as "Entry Prohibited" and those listed in sections 9.3, 9.4 and 9.7 of this standard.

Dried raisins on stems may be imported.

### 9.5.3 Pickled Fruit & Vegetables

There are no certification or inspection requirements for pickled fruit and vegetables that are commercially manufactured or produced.

### 9.5.4 Peeled, Shredded and Diced Fresh Fruit & Vegetables

For peeled, shredded and diced fruit and vegetables, refer to the Import Health Standard 152.02 Importation and Clearance of Fresh Fruit and Vegetables into New Zealand.

<http://www.mpi.govt.nz/document-vault/1147>

### 9.5.5 Crystallized, Glacé, Cured, in Brine or in Syrup Fruit & Vegetables

There are no certification or inspection requirements for crystallised, cured, glacé in brine or in syrup fruit commercially manufactured or produced.

### 9.5.6 Fruit and Vegetable Juices, Purees, Liquid & Pulp Extracts

There are no certification or inspection requirements for fruit juices, fruit and vegetable purees, liquid and pulp plant extracts commercially manufactured or produced.

### 9.5.7 Cooked Fruit & Vegetables

Refer to section 9.2

### 9.5.8 Frozen Fruit & Vegetables

There are no certification or inspection requirements for frozen fruit/vegetables which have been commercially manufactured or produced with the following exceptions:

- frozen edible seaweed including *Undaria* (Wakame) except as in section 9.5.9, is not to be imported.
- frozen leaves of *Citrus* spp. (whether previously fresh or dried) are not to be imported.
- frozen edible fungi, except as under section 9.6.3, are not to be imported.
- species not listed in the Plants Biosecurity Index or entered as “Entry Prohibited”, if seeds or other propagative material are present.

Frozen peeled lily bulbs may be imported.

Where a MPI Inspector is satisfied that the consignment has originated from a commercially manufactured or produced pathway, but may not be labelled, the consignment shall be given biosecurity clearance if the freezing process can be verified (for example verified documented evidence such as thermograph records, shipping records, etc.) in accordance with the following:

For non-fruit fly host material:

The product must have been subject to freezing until the core temperature is held at (or below) minus 10°C for a minimum of 7 days.

For fruit fly host material:

The product must have been subject to freezing until the core temperature has been held at (or below) minus 18°C for a minimum of 7 days.

### 9.5.9 Frozen seaweed

Frozen seaweed including *Undaria* may not be imported unless it has also undergone an additional process approved by MPI to render the seaweed unviable. The following processes have been approved:

- Boiling at 90°C for at least 30 minutes followed by freezing to minus 18°C.
- Blanching at 90°C for at least 1 minute followed by total immersion in vinegar and then freezing to minus 18°C.
- Heating to 75°C for 15 minutes followed by soaking in seasoning sauce and then freezing to minus 18°C.

- Grilling thin flat slices (up to 0.05mm) at 300°C on a grill plate, drying, seasoning, cutting and then freezing to minus 18°C.

Consignments must be accompanied by a manufacturer's certificate signed by a responsible person within the company stating the manufacturer's name and address, exact details of the processing and date of processing.

#### **9.5.10 Dried Cyanobacteria: Nostoc (*Nostoc commune* or other spp.)**

Also known as Fat Choy or Fat Chai.

Balls of dried filament must be treated on arrival as under section 4.5.2.

## **9.6 FUNGI**

### **9.6.1 Dried Fungi**

There are no certification or inspection requirements for commercially manufactured and/or produced dried fungi either loose or in soup mixes when imported under a bill of lading or airway bill, with exceptions as follows:

- Consignments of truffles (*Tuber* spp) must be labelled as truffles (or *Tuber* spp) and comply with the requirements of the note below.
- Consignments of pure *Ganoderma* mushrooms must be labelled as *Ganoderma* and comply with the requirements of the note below.
- Consignments of woody fungi (fruiting body has a wood density feel) must be heat treated

All other consignments of dried fungi require inspection for pests and contamination.

Note: Viable material of any truffle (*Tuber* spp) or *Ganoderma* is prohibited entry. All consignments of truffle (*Tuber* spp) or *Ganoderma* other than soup mixes must be labelled. Consignments labelled as truffle (*Tuber* spp) or *Ganoderma* will be subject to testing for viable material. Material suspected of being truffle (*Tuber* spp) or *Ganoderma* or any dried fungi suspected of being incompletely dried will be held and the importer will be given the options of testing for viable material, heat treatment or reshipment (see section 9.10).

Refer to section 4.5.2 for heat treatment details.

### **9.6.2 Fresh Fungi**

Refer to the Import Health Standard 152.02 Importation and Clearance of Fresh Fruit and Vegetables into New Zealand. <http://www.mpi.govt.nz/document-vault/1147>

### **9.6.3 Frozen Fungi**

For frozen *Tuber* spp., refer to the Import Health Standard PIT-IMP-TUBER Importation into New Zealand of specified fresh and frozen *Tuber* species (truffles)

<http://www.mpi.govt.nz/document-vault/1662>

The following other frozen edible fungi (mushrooms) may be imported: *Agaricus bisporus*, *Boletus edulis*, *Cantharellus cibarius*, *Craterellus cornucopioides*, *Lentinula edodes*, *Marasmius oreades*, *Morchella conica* and *Morchella esculentus*. These must be commercially frozen and must be accompanied by both a phytosanitary certificate with the following additional declaration:

“The \_\_\_\_\_ [insert scientific name(s)] \_\_\_\_\_ mushrooms in this consignment have been commercially frozen and have been held at a temperature of at least minus 18° Celsius for 7 days prior to shipment” and a manufacturer's certificate signed by a responsible person within the company stating the manufacturer's name and address, exact details of the processing and date of processing.



## 9.6.4 Pickled Fungi

Refer to Section 9.5.3

## 9.7 LEGUMES

Commodity		Requirements
Adzuki bean ( <i>Vigna angularis</i> )	Seed for sprouting	See <a href="http://www.mpi.govt.nz/document-vault/1661">http://www.mpi.govt.nz/document-vault/1661</a>
Alfalfa or Lucerne ( <i>Medicago sativa</i> )	Seed for sprouting	See <a href="http://www.mpi.govt.nz/document-vault/1661">http://www.mpi.govt.nz/document-vault/1661</a>
Beans ( <i>Phaseolus</i> spp.)	Whole	See <a href="http://www.mpi.govt.nz/document-vault/1661">http://www.mpi.govt.nz/document-vault/1661</a>
	Split	Inspection
	Whole or split in soup mixes (retail packs only, up to 1kg)	No certification or inspection requirements
	Seeds with testa (coat or skin) removed	Inspection
Broad bean ( <i>Vicia faba</i> )	Whole	See <a href="http://www.mpi.govt.nz/document-vault/1661">http://www.mpi.govt.nz/document-vault/1661</a>
	Split	Inspection
Beans (all)	Flour	No certification or inspection requirements
Chickpea or Garbanzo ( <i>Cicer arietum</i> )	Whole	See <a href="http://www.mpi.govt.nz/document-vault/1661">http://www.mpi.govt.nz/document-vault/1661</a>
	Split	Inspection
	Flour	No certification or inspection requirements
Lentil ( <i>Lens culinaris</i> )	Whole	See <a href="http://www.mpi.govt.nz/document-vault/1661">http://www.mpi.govt.nz/document-vault/1661</a>  OR (for consignments up to 5kg) 100% inspection.
	Seeds with testa (coat or skin) removed	Inspection
	Split	Inspection
Lentil, Puy	Whole, Retail packs and sacks up to 10kgs produced in France under AOC (Appellation d'origine contrôlée) control and certification	AOC Certification and Inspection (For private consignments the certification may be printed on the packet)
Lupin ( <i>Lupinus</i> spp.)	Whole	See <a href="http://www.mpi.govt.nz/document-vault/1661">http://www.mpi.govt.nz/document-vault/1661</a>
	Flour	No certification or inspection requirements
Mung beans ( <i>Vigna mungo</i> , <i>radiata</i> , <i>unguiculata</i> )	Seed for sprouting	See <a href="http://www.mpi.govt.nz/document-vault/1661">http://www.mpi.govt.nz/document-vault/1661</a>
	Split	Inspection
	Seed with testa (coat or skin) removed	Inspection
	Flour	No certification or inspection requirements
Nu-soy Meal		No certification or inspection requirements
Peas ( <i>Pisum</i> spp.)	Whole	See <a href="http://www.mpi.govt.nz/document-vault/1661">http://www.mpi.govt.nz/document-vault/1661</a>
	Split (all types)	Inspection
	Flour	No certification or inspection requirements



Commodity		Requirements
Senna ( <i>Cassia</i> and <i>Senna</i> spp.)	Pods and seeds (Only spp. Listed in the Plants Biosecurity Index)	Inspection
	Dried leaves or powder	No certification or inspection requirements
Soybean ( <i>Glycine max</i> )	Flour, curd (tofu)	No certification or inspection requirements
	Cooked and then frozen	No certification or inspection requirements
	Split/Kibbled/Grit	Inspection
	Soya sauce	No certification or inspection requirements Please also refer to MPI Food Safety requirements <a href="http://www.mpi.govt.nz/food-safety/">http://www.mpi.govt.nz/food-safety/</a>
	Whole	See <a href="http://www.mpi.govt.nz/document-vault/1661">http://www.mpi.govt.nz/document-vault/1661</a>
Tonka beans ( <i>Dipteryx odorata</i> )	Whole	Treat as per section 4.5.2 OR grind
	Ground	No certification or inspection requirements

## 9.8 NUTS

Commodity		Requirements
All chopped nuts		No certification or inspection requirements
Almond ( <i>Prunus dulcis</i> )	Ground	No certification or inspection requirements
	Shelled	No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection
	Whole (unshelled)	No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection
Apricot kernel ( <i>Prunus armeniaca</i> )		No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection
Betel ( <i>Areca catechu</i> )	Dried and sliced	Inspection
Brazil ( <i>Bertholletia excelsa</i> )		No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection
Candle Nut ( <i>Aleurites moluccana</i> )	Split	No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection
	Whole	No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection
Cashew ( <i>Anacardium occidentale</i> )		No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection
Chestnut ( <i>Castanea sativa</i> )	Shelled	No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection
	Whole	<u>Upon arrival only:</u> Treat as per section 4.5.2

Commodity		Requirements
Coconut ( <i>Cocos nucifera</i> )	Desiccated (grated)	No certification or inspection requirements if packaged for direct retail sale or packs up to and including 25kg, otherwise inspection. Please also refer to MPI Food Safety requirements <a href="http://www.mpi.govt.nz/food-safety/">http://www.mpi.govt.nz/food-safety/</a>
	Dried whole or pieces, without husk and outer shell	Inspection
Ginkgo ( <i>Ginkgo biloba</i> )	Whole dry with no fleshy material	No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection
Hazelnut ( <i>Corylus</i> spp.)	Shelled	No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection
	Whole	<u>Upon arrival only:</u> “Fumigation with MBr at the following rates: 16gm/ m <sup>3</sup> at 21°C for 12 hours (Atmospheric) 48gm/ m <sup>3</sup> at 21°C for 1 hour (Vacuum at 91KPa)
Hickory ( <i>Carya</i> spp.)	Whole	<u>Upon arrival only:</u> Treat as per section 4.5.2
Lotus Nut ( <i>Nelumbo nucifera</i> )	Split	No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection
	Whole	No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection
Macadamia ( <i>Macadamia integrifolia</i> )	Shelled	No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection
	Whole	<u>Upon arrival only:</u> “Fumigation with MBr at the following rates: 16gm/ m <sup>3</sup> at 21°C for 12 hours (Atmospheric) 48gm/ m <sup>3</sup> at 21°C for 1 hour (Vacuum at 91KPa)
Peanut or Groundnut ( <i>Arachis hypogaea</i> ) Note: MPI has requirements for all peanut products	Peanut Butter	No certification or inspection requirements Please also refer to MPI Food Safety requirements <a href="http://www.mpi.govt.nz/food-safety/">http://www.mpi.govt.nz/food-safety/</a>
	Blanched (from Australia)	No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection. Please also refer to MPI Food Safety requirements <a href="http://www.mpi.govt.nz/food-safety/">http://www.mpi.govt.nz/food-safety/</a>
	Shelled and Unshelled	No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection. Please also refer to MPI Food Safety requirements <a href="http://www.mpi.govt.nz/food-safety/">http://www.mpi.govt.nz/food-safety/</a>
Pecan ( <i>Carya illinoensis</i> )	Shelled and/or halved	No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection
	Whole	<u>Upon arrival only:</u> Treat as per 4.5.2
Pine nut ( <i>Pinus</i> spp.)	Clean, extracted from the cone and free of any cone scales (woody covering)	No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection
Pistachio ( <i>Pistacia vera</i> ) Note: MPI has requirements for all pistachio products		No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection Please also refer to MPI Food Safety requirements <a href="http://www.mpi.govt.nz/food-safety/">http://www.mpi.govt.nz/food-safety/</a>

Commodity		Requirements
Tahitian/Island/Polynesian Chestnut ( <i>Inocarpus fagifer</i> )	Shelled	No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection
Walnut ( <i>Juglans</i> spp.)	Shelled	No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection
	Whole (Unbleached or Bleached)	<u>Upon arrival only:</u> Treat as per 4.5.2

MPI Food Safety has additional requirements for prepared and preserved nuts. Refer to the MPI Food Safety website for further details: <http://www.mpi.govt.nz/food-safety/>

## 9.9 PLANT OILS AND PROCESSED SOLID OILS

There are no certification or inspection requirements for plant derived oils and processed solid oils that are commercially processed and packaged for human consumption, except for Hydrogenated Palm Stearine flakes (food grade), which must be commercially processed and packaged and require inspection.

## 9.10 PLANT, ALGAL AND FUNGAL MANUFACTURED EXTRACTS

There are no certification or inspection requirements for commercially manufactured or produced shelf-stable capsules, pills, powders (e.g. Kava powder and *Ganoderma* powder), pastes, liquids, and syrups derived wholly from plant, algal and fungal extracts and free from viable organisms.

Note: Capsules and pills that contain animal products must also meet the requirements of the relevant animal product IHS: <http://www.mpi.govt.nz/importing/food/meat/requirements/>  
<http://www.mpi.govt.nz/importing/food/processed-food/processed-foods-from-animals/>

Standards on composition and labelling of all dietary supplements are detailed on the MPI Food Safety website <http://www.mpi.govt.nz/food-safety/>

## 9.11 HONEY

For honey and food of plant origin containing honey refer to MPI Standards: Import Health Standard for Specified Bee Products <http://www.mpi.govt.nz/document-vault/1176>

## 9.12 POLLEN

Pollen of *Pinus* spp is prohibited.

For bee collected pollen, refer to MPI Standards: Import Health Standard for Specified Bee Products <http://www.mpi.govt.nz/document-vault/1176>

Pollen not collected by bees must be commercially manufactured into capsules or tablets.

## 9.13 STARTERS

The following products must be commercially packaged, labelled and sealed within original packaging on arrival. Inspection is not required:

Koji rice starter (powdered product containing spores of *Aspergillus oryzae*).

Miso Paste (Fermented product of soybeans, rice and koji).

Tempeh starter (powdered product containing spores of *Rhizopus microporus* var. *oligosporus*).

For yeasts and yeast starters in the food industry, see section 6.8 of the standard INEPROIC.all: Import Health Standard for the Importation into New Zealand of Specified Animal Products and Biologicals, <http://www.mpi.govt.nz/document-vault/1835>

## **9.14 ALGAL THERAPEUTIC OR FOOD SUPPLEMENT LIVE PREPARATIONS**

*Aphanizomenon flos aquae*

*Arthrospira platensis*

*Arthrospira maxima*

The preparations must be accompanied by a manufacturer's certificate stating that the preparation is a pure product containing only non-viable material of (full species name) for human consumption. The preparation must be commercially packaged, labelled and sealed within original packaging on arrival

Inspection is not required.

## APPENDIX 1: DEFINITIONS, ACRONYMS AND ABBREVIATIONS

**Note:** A bold word indicates a definition is provided for that word also in this listing.

### **Algae**

Material or processed material derived from a group of aquatic, photosynthetic, eukaryotic organisms ranging from unicellular to multicellular forms, which generally possess chlorophyll but lack true roots, stems and leaves characteristic of terrestrial plants. Material or processed material derived from the Kingdom Alga.

### **Additional declaration**

A statement that is required by an importing country to be entered on a **phytosanitary certificate** and which provides specific additional information pertinent to the phytosanitary condition of a **consignment** [FAO, 1990]

### **Approved facility**

A **transitional** or containment facility **approved** by the Director-General under s39 of the New Zealand Biosecurity Act (1993).

### **Approved operator**

A person **approved** by the Director-General under s40 of the New Zealand Biosecurity Act (1993) to operate a specified transitional or specified containment facility.

### **Approved**

Having received written approval from the **Director-General**.

### **Area**

An **officially** defined country, part of a country or all or parts of several countries [FAO, 1990; revised FAO, 1995; CEPF, 1999; based on the World Trade Organization Agreement on the Application of Sanitary and Phytosanitary Measures]

### **Authorised movement**

Authority from an **MPI inspector**, given under s25 of the New Zealand Biosecurity Act (1993), to move **uncleared goods** to a **transitional facility**, containment facility or **biosecurity control area**, or to be exported from New Zealand.

### **Biosecurity clearance**

A clearance under s26 of the New Zealand Biosecurity Act (1993) from the **MPI inspector** for the entry of goods into New Zealand.

### **Biosecurity control area**

A place, in accordance with the New Zealand Biosecurity Act (1993), that is:

- (a) Part of a port **approved** as a place of first arrival in accordance with s37(1); and
- (b) By written agreement with the port's operator, under the control of the **Director-General** for the purposes of the above mentioned Act.

### **Biosecurity direction**

See **Authorised movement**

### **Biosecurity MPI Inspector**

See **MPI Inspector**.

### **Bleached**

Made whiter or much lighter (especially by a chemical process or by exposure to sunlight).

### **Bran**

Pieces of grain husk separated from flour after milling.

### **Certificate**

An **official** document which attests to the phytosanitary status of any **consignment** affected by **phytosanitary regulations** [FAO, 1990]

## **Certification**

The process of providing **certificates** to verify that an activity has taken place to meet import requirements.

## **Chemical dip treatment**

The application (e.g. immersion or flood spray) of approved chemical solutions as a disinfestation **treatment**.

## **Chief Technical Officer**

A person appointed by the **Director-General** as a chief technical officer under s101 of the New Zealand Biosecurity Act (1993).

## **Clearance (of a consignment)**

Verification of compliance with **phytosanitary regulations** [FAO, 1995]

## **Commercially manufactured or produced (food)**

The production of goods within a commercial environment whereby goods are **processed**, packaged and labelled in sealed containers or packaging and are intended for retail or wholesale.

## **Commodity class**

A category of similar **commodities** that can be considered together in **phytosanitary regulations**[FAO, 1990]

## **Commodity sub-class**

A **commodity class** subgroup.

## **Commodity**

A type of **plant, plant product**, or other article being moved for trade or other purpose. [FAO, 1990; ICPM Amendments, April 2001]

## **Consignment in transit**

A **consignment** which passes through a country without being imported, and without being exposed in that country to **contamination** or **infestation** by **pests**. The **consignment** may not be split up, combined with other **consignments** or have its packaging changed [FAO, 1990; revised CEPM, 1996; CEPM 1999; formerly country of transit]

## **Consignment**

Goods listed on, or covered by, a single bill of lading, airway bill, declaration, or invoice.

## **Contamination**

Presence in a **commodity**, storage place, conveyance or container, of **pests** or other regulated articles, not constituting an **infestation** (See Infestation) [CEPM, 1997; revised CEPM, 1999]

## **Cooked**

Product which has undergone either boiling, roasting, baking or some other heat treatment at a temperature/time combination so that any pests present are destroyed.

## **Country of origin (of a consignment of plant products)**

Country where the **plants** from which the **plant products** are derived were grown [FAO, 1990; revised CEPM, 1996; CEPM, 1999].

## **Country of transit**

See **Consignment in transit**

## **CTO**

## **Chief Technical Officer**

## **Cured fruit**

A type of dried fruit that is preserved using salt, sugars and spices.

## **Destroyed/destruction**

An **official** method of destroying **risk goods** e.g. incineration, deep burial, steam sterilization.

## **Diagnostic Facility (Plants)**

An **approved facility** for the purpose of identifying plant species or plant **pests**.

### **Diagnostic Operator (Plants)**

An **approved operator** designated to operate a **diagnostic facility (plants)** in accordance with the standard: *Specification for the Registration of a Plant Pest Diagnostic Laboratory and Operator*.

### **Director-General**

Chief executive of the **Ministry for Primary Industries**.

### **Dried**

For the purpose of this standard, “Dried” means preserved by removing all natural moisture.

### **Endangered area**

An **area** where ecological factors favour the establishment of a **pest** whose presence in the **area** will result in economically important loss [FAO, 1995].

### **Entry (of a consignment)**

Movement through a point of entry into an **area** [FAO, 1995]

### **Environmental Protection Authority (EPA) New Zealand**

Authority responsible for administering the New Zealand Hazardous Substances and New Organisms Act 1996.

### **Freeze dried**

Product is rapidly frozen and followed by sublimation and drying over several continuous days, until the final product moisture content is not more than 2%.

### **Frozen**

For non-fruit fly host material:

Product that has been subject to freezing until the core temperature is held at (or below) minus 10°C for a minimum of 7 days.

For fruit fly host material:

Product that has been subject to freezing until the core temperature is held at (or below) minus 18°C for a minimum of 7 days.

### **Fungi**

Material or processed material derived from the Kingdom Fungi or fungoid members in other Kingdoms.

### **Genetically Modified Organism**

Unless expressly provided otherwise by regulations under the HSNO Act (1996), any organism (as defined under the HSNO Act) in which any of the genes or any other genetic material have been modified by in vitro techniques or are inherited or otherwise derived, through any number of replications, from any genes or other genetic material which has been modified by in vitro techniques.

### **GMO**

### **Genetically Modified Organism**

### **IHS**

### **Import Health Standard**

### **Import Health Standard**

A **standard** issued under s24 of the New Zealand Biosecurity Act (1993) by the **Director-General** on the recommendation of a **Chief Technical Officer**, specifying the requirements to be met for the effective management of risks associated with the importation of **risk goods**.

### **Import permit**

**Official** document authorizing importation of a **commodity** in accordance with specified phytosanitary requirements [FAO, 1990; revised FAO, 1995]

(Note: Permits for imports into New Zealand are issued by **MPI**)

### **Incursion**

An isolated population of a **pest** recently detected in an **area**, not known to be established, but expected to survive for the immediate future [ICPM, 2003]

**Infestation (of a consignment)**

Presence in a **commodity** of a living **pest** of the **plant** or **plant product** concerned. Infestation includes infection [CEPM, 1997; revised CEPM 1999].

**Infested unit**

A **unit** of imported **plants** or plant products vectoring any **organism**.

**Inspect**

see **inspection**

**Inspection**

**Official** visual examination of **plants, plant products** or other regulated articles to determine if **pests** are present and/or to determine compliance with **phytosanitary regulations** [FAO, 1990; revised FAO, 1995; formerly Inspect]

**MPI Inspector**

Person authorized by a **National Plant Protection Organisation** to discharge its functions [FAO, 1990] In New Zealand, an MPI Inspector is a person appointed under section 103 of the New Zealand Biosecurity Act (1993) to undertake administering and enforcing the provisions of the New Zealand Biosecurity Act (1993).

**Interception (of a consignment)**

The refusal or controlled entry of an imported **consignment** due to failure to comply with **phytosanitary regulations** [FAO, 1990; revised FAO, 1995]

**Interception (of a pest)**

The detection of a **pest** during **inspection** or testing of an imported **consignment** [FAO, 1990; revised CEPM, 1996]

**International Plant Protection Convention**

International Plant Protection Convention, as deposited with FAO in Rome in 1951 and as subsequently amended [FAO, 1990]

**International Standard for Phytosanitary Measures**

An **international standard** adopted by the Conference of FAO, the Interim Commission on **Phytosanitary Measures** or the Commission on **Phytosanitary Measures**, established under the **IPPC** [CEPM, 1996; revised CEPM, 1999]

**International standards**

International **standards** established in accordance with Article X paragraph 1 and 2 of the **IPPC** [IPPC, 1997]

**Introduction**

The entry of a pest resulting in its establishment [FAO, 1990; revised FAO, 1995; IPPC, 1997]

**IPC**

International Phytosanitary Certificate

**IPPC****International Plant Protection Convention****ISPM****International Standard for Phytosanitary Measures****Lot**

The number of units of a single **commodity** identifiable by its homogeneity of composition, origin, etc., forming part of a **consignment**. [FAO, 1990]

**MPI**

Ministry for Primary Industries

**MPI Inspector**

A person appointed under Section 103 of the New Zealand Biosecurity Act 1993 to undertake administering and enforcing the provisions of the Biosecurity Act. (Explanatory Note: An Inspector is



appointed to undertake administering and enforcing the provisions of the Biosecurity Act and controls imposed under HSNO).

### **National Plant Protection Organisation**

**Official** service established by Government to discharge the functions specified by the IPPC. [FAO, 1990; formerly **Plant Protection Organisation (National)**].

### **Non-compliance**

An incidence where the requirements of a specification, contract, regulation or **standard** are not met.

### **Non-quarantine pest**

**Pest** that is not a **quarantine pest** for an **area** [FAO, 1995]

### **Non-regulated pest**

A **pest** that is present in New Zealand, not **officially controlled**, not a **regulated non-quarantine pest** and has no potential to vector another **regulated pest** into New Zealand.

### **NPPO**

**National Plant Protection Organisation.**

### **Nut**

A dry, edible, one-seeded and indehiscent fruit with a hard pericarp

### **Official control**

The active enforcement of mandatory **phytosanitary regulations** and the application of mandatory phytosanitary procedures with the objective of eradication or containment of **quarantine pests** or for the management of **regulated non-quarantine pests** (see Glossary Supplement No. 1). [ICPM, 2001]

### **Official**

Established, authorized or performed by a **National Plant Protection Organisation** [FAO, 1990]

### **Organism**

Biotic entity capable of reproduction or replication, vertebrate or invertebrate animals, plants and micro-organisms [ISPM Pub. No. 3, 1996]

Within New Zealand, an organism, defined by the New Zealand Biosecurity Act (1993):

- (a) Does not include a human being or a genetic structure derived from a human being;
- (b) Includes a micro-organism;
- (c) Subject to paragraph (a) of this definition, includes a genetic structure that is capable of replicating itself (whether that structure comprises all or only part of an entity, and whether it comprises all or only part of the total genetic structure of an entity):
- (d) Includes an entity (other than a human being) declared by the Governor-General by Order in Council to be an organism for the purposes of this Act:
- (e) Includes a reproductive cell or developmental stage of an organism:
- (f) Includes any particle that is a prion.

### **Packaging**

Packing material of the cargo such as cases, crates, boxes, drums, and cartons. This also includes material used to stabilise cargo within a transport container such as dunnage and wedges.

### **Pathway**

Any means that allows the entry or spread of a **pest** [FAO, 1990; revised FAO, 1995]

For New Zealand MPI it also means a series of activities that, when carried out according to documented procedures, form a discrete and traceable export system.

### **PC**

**Phytosanitary Certificate**

### **Permit**

See **Import permit**

### **Pest free area**

An **area** in which a specific **pest** does not occur as demonstrated by scientific evidence and in which, where appropriate, this condition is being **officially** maintained [FAO, 1995; ISPM Pub. No. 4, 1996]

### **Pest risk analysis**

The process of evaluating biological or other scientific and economic evidence to determine whether a **pest** should be regulated and the strength of any **phytosanitary measures** to be taken against it [FAO, 1995; revised IPPC, 1997]

### **Pest risk assessment**

Determination of whether a **pest** is a **quarantine pest** and evaluation of its **introduction** potential [FAO, 1995]

### **Pest**

Any species, strain or biotype of plant, animal or pathogenic agent injurious to **plants** or **plant products** [FAO, 1990; revised FAO, 1995; IPPC, 1997].

Note: For the purpose of this standard “pest” includes an organism sometimes associated with the pathway, which poses a risk to human or animal or plant life or health (SPS Article 2).

### **Phytosanitary action**

An **official** operation, such as inspection, testing, surveillance or treatment, undertaken to implement **phytosanitary regulations** or procedures. [ICPM Amendments, April 2001]

### **Phytosanitary certificate**

**Certificate** patterned after the model **certificates** of the **IPPC** [FAO, 1990]. This certificate issued by exporting country **NPPO**, in accordance with the requirements of the IPPC, verifies that the requirements of the relevant **IHS** have been met. The certificate must be issued in accordance with **ISPM** number 12 Guidelines for phytosanitary certificates, Appendix Model phytosanitary certificate, April 2001.

### **Phytosanitary certification**

Use of phytosanitary procedures leading to the issue of a **phytosanitary certificate** [FAO, 1990]

### **Phytosanitary measure**

Any legislation, **regulation** or **official procedure** having the purpose to prevent the **introduction** and/or spread of **pests**, or to limit the economic impact of **regulated non-quarantine pests** [FAO, 1995; revised IPPC, 1997]

### **Phytosanitary regulation**

**Official** rule to prevent the introduction and/or spread of **quarantine pests**, or to limit the economic impact of **regulated non-quarantine pests**, including establishment of procedures for **phytosanitary certification**. [FAO, 1990; revised FAO, 1995; CEPF, 1999; ICPM Amendments, April 2001]

### **Pickled**

Product preserved in a solution, i.e. brine, acid, alcohol, syrup.

### **Plant pest**

See **Pest**

### **Plant Products**

Unmanufactured material of **plant** origin (including grain) and those manufactured products that, by their nature or that of their processing, may create a risk for the **introduction** and spread of **pests** [FAO, 1990; revised IPPC, 1997; formerly Plant product]

### **Plant Protection Organization (National)**

See **National Plant Protection Organisation**

### **Plants**

Living plants and parts thereof, including **seeds** and germplasm [FAO, 1990; revised IPPC, 1997]

### **PRA**

### **Pest risk analysis**

### **Preserved**

Product that has undergone a preservative treatment such as blanched, **bleached**, crystallised, glazed, jellied, **pickled**, salted.

### **Procedure**

A document that specifies, as applicable, the purpose and scope of an activity; what shall be done and by

whom; when, where, and how it shall be done; what materials, equipment, and documentation shall be used; and how it shall be controlled.

### **Processed**

Fruit/vegetables which are commercially **frozen**, packaged and labelled.

Dried, freeze dried, **cooked, pickled**, preserved or pureed plant products which are shelf stable and are not required to be kept under refrigeration (e.g. fruit jams/conserves, tinned fruit, dried fruit, vegetable purees, rolled oats, flaked barley, roasted barley, etc).

### **Pureed**

Pulp of a fruit or vegetable which has been commercially processed into a smooth cream.

### **Quarantine direction**

See **Authorised movement**

### **Quarantine pest**

A **pest** of potential economic importance to the **area endangered** thereby and not yet present there, or present but not widely distributed and being **officially controlled** [FAO, 1990; revised FAO, 1995; IPPC 1997]

### **Re-export certificate**

A modified **phytosanitary certificate** issued by the exporting country **NPPO** that records the circumstantial details about the **re-exported consignment**.

### **Re-exported consignment**

**Consignment** which has been imported into a country from which it is then exported without being exposed to **infestation** or **contamination by pests**. The **consignment** may be stored, split up, combined with other **consignments** or have its packaging changed [FAO, 1990; revised CEPM, 1996; CEPM, 1999]

### **Regulated article**

Any **plant, plant product**, storage place, **packaging**, conveyance, container, soil and any other **organism**, object or material capable of harbouring or spreading **pests**, deemed to require **phytosanitary measures**, particularly where international transportation is involved [FAO, 1990; revised FAO, 1995; IPPC, 1997]

### **Regulated non-quarantine pest**

A **non quarantine pest** whose presence in **plants** for planting affects the intended use of those plants with an economically unacceptable impact and which is therefore regulated within the territory of the importing contracting party [IPPC, 1997]

### **Regulated pest**

A **quarantine pest** or a **regulated non-quarantine pest** [IPPC, 1997]

A pest of potential economic importance to New Zealand and not yet present there, or present but either not widely distributed and being **officially controlled**, or a **regulated non-quarantine pest**, or having the potential to vector another regulated pest into New Zealand.

### **Release (of a consignment)**

Authorization for **entry** after **clearance**[FAO, 1995]

### **Reshipped**

An authorised movement given by an MPI Inspector under s25 of the New Zealand Biosecurity Act (1993) that risk goods are to be exported from New Zealand.

### **Restricted Packaging Material**

Soil, peat, raw green or contaminated moss, used sacking material, hay, straw, chaff and any packing material contaminated with the above. Wood packaging material is also included, such as cases, crates and pallets and wood used to separate, brace, protect or secure cargo in transit.

### **Risk good**

Any **organism**, organic material, or other thing, or substance, that (by reason of its nature, origin, or other relevant factors) it is reasonable to suspect constitutes, harbours, or contains an organism that may: cause

unwanted harm to natural and physical resources or human health in New Zealand; or interfere with the diagnosis, management or treatment, in New Zealand, of pests or **unwanted organisms**.

### **Sample**

Method of collecting a representation of a **commodity** based on a sampling plan in order to ascertain **pest** levels or for other testing (e.g. germination).

### **Seed**

The structure formed in the fertilized ovule of an angiosperm, consisting of an embryo surrounded by a food store for nourishment during germination, with an outer hard seed coat, the testa.

For New Zealand MPI this includes spores but excludes vegetative propagules.

### **Soil**

The upper layer of earth containing a mixture of organic material, sand, gravel, clay and silt.

### **Specification**

An **official** document, or part thereof, that describes the requirements with which the product or service has to conform.

### **Standard**

Document established by consensus and approved by a recognized body, that provides, for common and repeated use, rules, guidelines or characteristics for activities or their results, aimed at the achievement of the optimum degree of order in a given context [FAO, 1995; ISO/IEC GUIDE 2:1991 definition]

### **Stored product**

Unmanufactured **plant product** intended for consumption or processing, stored in a dried form (this includes in particular grain and dried fruits and vegetables) [FAO, 1990], and for this IHS includes manufactured stored products and frozen plant foods.

### **Technically justified**

Justified on the basis of conclusions reached by using an appropriate **pest risk analysis** or, where applicable, another comparable examination and evaluation of available scientific information [IPPC, 1997]

### **Transit**

See **Consignment in transit**

### **Transitional Facility**

An **approved facility** for the purpose of **inspection**, testing, storage, **treatment**, quarantine, holding or destruction of **uncleared goods**, which may be harbouring pests or **unwanted organisms**, until a **biosecurity clearance** is given by an MPI Inspector.

### **Transparency**

The principle of making available, at the international level, **phytosanitary measures** and their rationale [FAO, 1995; revised CEPM, 1999; based on the World Trade Organization Agreement on the Application of Sanitary and Phytosanitary Measures]

### **Treatment**

**Officially** authorized procedure for the killing, inactivation or removal of **pests**, or for rendering pests infertile or for devitalization [FAO, 1990, revised FAO, 1995; ISPM No 15, 2002; ISPM No 18, 2003]

### **Uncleared goods**

Imported goods for which no **biosecurity clearance** has been given.

### **Unit**

A single undivided plant or plant product entity, often used in sampling procedures.

For fresh fruit and vegetables: a unit is an individual piece of produce. e.g. for bananas a unit is one hand, for grapes a unit is one bunch.

For nursery stock: e.g. a unit is one plant, one bulb or one cutting. For tissue cultures it is the vessel containing the cultures.

For fresh cut flowers and foliage: e.g. a unit is an individual fresh flower, a single piece of foliage or a stem as appropriate.

**Unwanted organism**

Any **organism** that a **chief technical officer** believes is capable or potentially capable of causing unwanted harm to any natural and physical resources or human health; and

(a) Includes-

- i. Any new organism, if **EPA NZ** has declined approval to import that organism; and
- ii. Any organism specified in the Second Schedule of the Hazardous Substances and New Organisms Act 1996; but

(b) Does not include any organism approved for importation under the Hazardous Substances and New Organisms Act 1996, unless-

- i. The organism is an organism which has escaped from a containment facility; or
- ii. A chief technical officer, after consulting EPA NZ and taking into account any comments made EPA NZ concerning the organism, believes that the organism is capable of potentially capable of causing unwanted harm to any natural and physical resources of human health:

**Viable**

Capable of germination or other means of maintaining life.

**Whole seed**

A complete **seed**, not ground, chipped or split.