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This table summarises the general requirements and standards for food and agricultural imports into New Zealand.

Certification/ Requirements	Remarks
Food Laws/Standards	<ul style="list-style-type: none">• It is a requirement under the Food Act that all food must comply with the applicable food standard• The safety of imported food is regulated through a number of acts, regulations and international agreements, the key one being<ul style="list-style-type: none">- Australia New Zealand Food Standards Code (otherwise known as the Code) contains requirements relating to food production including food composition, additives, labeling, contaminants, and genetic modification (available at http://www.foodstandards.gov.au/foodstandards/foodstandardscode/)• New Zealand has strict biosecurity rules<ul style="list-style-type: none">- Non-processed products cannot be imported into New Zealand unless an import health standard has been developed. Import health standards specify the biosecurity requirements that must be met for trade to occur.
Regulatory Authorities	<ul style="list-style-type: none">• New Zealand Food Safety Authority (NZFSA - www.nzfsa.govt.nz)<ul style="list-style-type: none">- protects and promotes public health and facilitate access to markets for food and food-related exports• Food Standards Australia New Zealand (FSANZ - www.foodstandards.govt.nz)<ul style="list-style-type: none">- protects public health and safety- provides adequate information to consumers to make informed choices and to prevent misleading or deceptive conduct- responsible for setting food standards that govern the content and labeling of foods sold in both New Zealand and Australia• Biosecurity New Zealand (www.biosecurity.govt.nz/)<ul style="list-style-type: none">- part of the Ministry of Agriculture and Forestry (MAF - www.maf.govt.nz)- prevents unwanted pests and diseases being imported into New Zealand, and controls, manages or eradicates them should they arrive
Enforcement Agencies	<ul style="list-style-type: none">• Auckland Regional Public Health Service (ARPHS - http://www.arphs.govt.nz/)<ul style="list-style-type: none">- responsible for processing applications for all high risk foods imported into New Zealand as referred from New Zealand Customs• The Auckland Central Clearing House (ACCH)<ul style="list-style-type: none">- part of ARPHS- contracted to carry out the day-to-day operational procedures on behalf of NZFSA

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Certification/ Requirements	Remarks
	- the initial contact point for information to importers and customs brokers
Foods Requiring Pre-Market Clearance	<ul style="list-style-type: none">• Novel foods, food produced using gene technology, irradiated food• Please refer to Standard 1.5
Labelling	
Language	<ul style="list-style-type: none">• English• Other languages can be used in addition to English, as long as they do not contradict the information
Required information	<p>Regulated by Standard 1.2</p> <ul style="list-style-type: none">• The name of the food<ul style="list-style-type: none">- Food products must be accurately named and/or described on the label. If a name is specified for the food in the Food Standards Code then this name must be used.• Lot identification<ul style="list-style-type: none">- This is information that clearly indicates the premises where the food was packaged and/or prepared and the batch from which it came, to assist should there be a food recall.- A date mark and supplier's address may be sufficient.• Name and address of supplier/packer/manufacturer/vendor/importer• Mandatory warning statements, advisory statements and declarations for certain ingredients/substances<ul style="list-style-type: none">- Some products must have special advisory and warning statements about the food or ingredients/substances in a food (e.g. food containing unpasteurised egg must advise/state that the product contains unpasteurised egg and foods containing royal jelly must include a specific warning statement).- This information must be available even where a complete label is not required. Warning statements must appear on labels on 3mm type (1.5mm for small packages).• Mandatory declaration of certain ingredients/substances<ul style="list-style-type: none">- The presence of common food allergens and food/ingredients that commonly cause food intolerances (e.g. peanuts, gluten) must be declared on food labels- Even where a complete label is not required, the information must be available to the consumer• Ingredient list• Date marking

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Certification/ Requirements	Remarks
	<ul style="list-style-type: none">• Directions for use and storage• Percentage labeling<ul style="list-style-type: none">- The percentage of the characterizing ingredients, and/or components of most food products must be indicated on the label.• Net content is required under the Weights and Measures Regulations 1999.
Ingredient List	<ul style="list-style-type: none">• All ingredients must be listed by their common name, a description or, where specified in the Food Standards Code, the generic name, in descending order of in-going weight.• Ingredients are any substances used in the preparation, manufacture and handling of a food and include food additives, compound ingredients (any ingredient that is itself made up of two or more ingredients), and added water.<ul style="list-style-type: none">- Food additives<ul style="list-style-type: none">▪ The class name of the additive (where specified in the Food Standards Code) followed by the additive's specific name or code number must be declared.▪ Where the additive is a vitamin or mineral the class name "vitamin" or "mineral" may be used.
Date marking	<ul style="list-style-type: none">• Most packaged foods with a shelf life of less than two years must have one of the following date marks:<ul style="list-style-type: none">- "Use By" dates, which relate to food safety. Foods with a "Use By" date should not be consumed after the date indicated for health and safety reasons. Food cannot be sold beyond their "Use By" date.- "Best Before" dates, which relate to quality. Foods should be consumed by their "Best Before" date to ensure quality. Foods can be sold beyond their "Best Before" date provided it is still fit for consumption.- "Baked On" and "Baked For" dates can be used for breads with a shelf life of less than 7 days.
Directions for use and storage	<ul style="list-style-type: none">• Storage instructions must be provided where necessary to ensure that the food will keep for the period indicated by the date mark and/or where the consumer should be aware of any storage and use requirements necessary to ensure the food safety.
Nutrition	<ul style="list-style-type: none">• The nutritional information panel (NIP) must be set out specifically as shown below and is required on most packaged food products.• Where average quantities or minimum/maximum quantities are given this must be indicated in the NIP.

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Certification/ Requirements	Remarks																																				
	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="3" style="text-align: center;">NUTRITION INFORMATION</th> </tr> <tr> <td colspan="3" style="font-size: small;">Servings per package: (insert number of servings)</td> </tr> <tr> <td colspan="3" style="font-size: small;">Serving size: g (or mL or other units as appropriate)</td> </tr> <tr> <th style="width: 60%;"></th> <th style="width: 20%; text-align: center;">Quantity per Serving</th> <th style="width: 20%; text-align: center;">Quantity per 100g (or 100mL)</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td style="text-align: center;">kJ (Cal)</td> <td style="text-align: center;">kJ (Cal)</td> </tr> <tr> <td>Protein</td> <td style="text-align: center;">g</td> <td style="text-align: center;">g</td> </tr> <tr> <td>Fat, total</td> <td style="text-align: center;">g</td> <td style="text-align: center;">g</td> </tr> <tr> <td>- saturated</td> <td style="text-align: center;">g</td> <td style="text-align: center;">g</td> </tr> <tr> <td>Carbohydrate</td> <td style="text-align: center;">g</td> <td style="text-align: center;">g</td> </tr> <tr> <td>sugars</td> <td style="text-align: center;">g</td> <td style="text-align: center;">g</td> </tr> <tr> <td>Sodium</td> <td style="text-align: center;">mg (mmol)</td> <td style="text-align: center;">mg (mmol)</td> </tr> <tr> <td style="font-size: small;">(insert any other nutrient or biologically active substance to be declared)</td> <td style="font-size: small;">g, mg, µg (or other units as appropriate)</td> <td style="font-size: small;">g, mg, µg (or other units as appropriate)</td> </tr> </tbody> </table>	NUTRITION INFORMATION			Servings per package: (insert number of servings)			Serving size: g (or mL or other units as appropriate)				Quantity per Serving	Quantity per 100g (or 100mL)	Energy	kJ (Cal)	kJ (Cal)	Protein	g	g	Fat, total	g	g	- saturated	g	g	Carbohydrate	g	g	sugars	g	g	Sodium	mg (mmol)	mg (mmol)	(insert any other nutrient or biologically active substance to be declared)	g, mg, µg (or other units as appropriate)	g, mg, µg (or other units as appropriate)
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Other Information	Remarks																																				
Inspection	<ul style="list-style-type: none"> There are two categories of inspection: risk and surveillance. Based on a risk assessment process, FSANZ provides advice to AQIS on which foods should be included in the risk category and the specific hazards of public health significance for these foods. The frequency of inspection of a food depends on the category in which it has been placed and in some cases, its compliance record. High-risk foods that may require further inspection or sampling are referred to a Designated Food Act Officer for further inspection and sampling Alternatively, New Zealand importers may obtain a clearance (from ARPHS or ACCH) by providing approved certification from the exporting country. Further details of the food inspection categories, including details on the frequency of inspection, are published in AQIS Imported Food Notices (available from www.aqis.gov.au). 																																				
Genetically engineered or modified animal products	<ul style="list-style-type: none"> Genetically modified ingredients and foods can only be sold in New Zealand if they have been assessed for safety and approved by FSANZ. Wherever a GM ingredient, additive or processing aid is present in the final food, the food must be labelled. A typical ingredient list for a food containing a GM ingredient is as follows: Ingredients: 																																				

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	<p>wheat flour, water added, yeast, soya flour (genetically modified), vegetable oil, sugar, emulsifiers (471, 472E), preservative (282), enzyme amylase.</p> <ul style="list-style-type: none">• Exemptions to GM labelling:<ul style="list-style-type: none">- Where ingredients derived from GM plants have been refined to the extent that there is no residual genetic material or protein of the source plant in the final product, and the product does not have altered characteristics- GM flavors, which are allowed to be present up to a level 1ppt in the final food without being identified as GM
Health claims	<ul style="list-style-type: none">• Health claims relating to nutrients and biologically active substances can only be made on foods which are considered eligible on the basis of their overall nutrient profile.• The nutrient profile is determined by the Nutrient Profile Scoring Criteria (NPSC), which takes account of energy, saturated fat, sugar, sodium, protein, fruit, vegetable, nut and legume content.• Please refer to http://www.foodstandards.gov.au/consumerinformation/labellingoffood/nutritionhealthandrelatedclaims/
Bread	<ul style="list-style-type: none">• All bread manufacturers are required to fortify bread with folic acid.• Fortified bread will contain around 135 micrograms of folic acid for every 100g of bread, which is about 2-3 slices.• Organic bread will be exempt from mandatory fortification with folic acid, providing consumers the option to purchase unfortified bread as well.• Only iodized salt is allowed for use in bread (with the exception of organic bread)
Packaging & Container Requirements	<ul style="list-style-type: none">• Regulated by Standard 1.4.3 Articles and Materials in Contact with Food• Compliance with recognized international food standards such as those of the European Union (EU) or the United States Food and Drug Administration would be reasonable evidence that materials are suitable for food use• Under the Biosecurity Act (1993) importers must comply with an Import Health Standard (IHS) that outlines phytosanitary requirements for wood packaging material to be given biosecurity clearance into New Zealand.
Food Additives	<ul style="list-style-type: none">• Regulated by Standard 1.3.1• Information regarding permitted use of food additives is listed in Schedule 1 of Standard 1.31• A list of miscellaneous additives permitted in accordance with GMP in processed foods is

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Certification/ Requirements	Remarks
	<p>listed in Schedule 2 of Standard 1.3.1.</p> <ul style="list-style-type: none">• Special note should be taken for additives that are genetically modified
Pesticides & Other Contaminants	<ul style="list-style-type: none">• Information on Contaminants and natural Toxicants can be seen in Standard 1.4.1 of the Code.• The upper limit of agricultural and veterinary chemical residue allowed in a food is known as the Maximum Residue Limit (MRL). NZFSA sets and enforces MRLs in New Zealand• If the food is imported, it may comply with Codex MRLs.
Product Samples	<ul style="list-style-type: none">• Trade/product samples will be subject to the same requirements as imported food for sale unless there is sufficient evidence that the samples will not be consumed.
Organic Foods	<ul style="list-style-type: none">• Two major organic certifying agencies in New Zealand for the certification of locally produced organic products, BioGro (http://www.biogro.co.nz/) and Agriquality New Zealand (http://www.agriquality.co.nz/).<ul style="list-style-type: none">- Both agencies are accredited by International Federation of Organic Agriculture Movements (IFOAM).• No official standard or mandatory labeling requirements for organic food products imported into NZ.• The NZFSA Technical Rules under Section 11 (Imported Product and/or Ingredient) details the requirements for organic products/ingredients imported into NZ for further processing and re-exported (available at http://www.nzfsa.govt.nz/organic/documents/technical-rules.pdf)

Reference: USDA FAS GAIN Report

Australia New Zealand Food Standards Code (<http://www.foodstandards.gov.au/foodstandards/foodstandardscode/>)**DISCLAIMER:**

This document has been prepared by SPRING Singapore with the intention of assisting Singapore based exporters of food products. While every possible care has been taken in the preparation of this document, the information may not be completely accurate as policies may have changed or clear and consistent information on these policies were not available. They cannot be taken as the official interpretation of the regulations. It is highly recommended that Singapore based exporters verify the full set of certification and import requirements with the relevant authorities in importing country. **Please note that final import approval of any product is subject to the importing country's rules and regulations as interpreted by custom officials at the point of entry.**