

# Specifications for the Import of Cocoa and Cocoa Products Australia

## Range of cocoa products: all type of chocolates, cacao powder

In addition to the general requirements and the labeling requirements, please refer to the following resources:

**1)Cocoa powder, cake, butter, liquor and 2)Chocolate and chocolate products and other confectionaries except that Item 2 does not require a quarantine entry and is only concerned with C6977;EM0184;EM0185**

### Commercial import conditions

1. An Import Permit is not required.
2. Each consignment must be free of live insects and other quarantine risk material before arrival in Australia.
3. Any packaging used with the consignment must be clean and new.
4. Containers, timber packing, pallets or dunnage associated with the consignment will be subject to inspection and treatment on arrival, unless certified as having been treated by an AQIS approved method. (Refer to the AQIS publication [`Cargo Containers – Quarantine aspects and procedures`](#)).
5. Consignments will be selected randomly from the Integrated Cargo System (ICS) for referral to quarantine. All consignments referred to quarantine will be directed for a full unpack and inspection at a Quarantine Approved Premises (Class 1.1, 1.2, 1.3, 2.1 or 2.2).
6. If selected for inspection, the consignment will be inspected for live insects and other quarantine risk material.
7. If live insects are found during the inspection they will be identified by an AQIS entomologist and the consignment will be treated with methyl bromide fumigation (T9038) or cold storage (T9600) unless khapra beetle is identified. If khapra beetle is identified the consignment will be fumigated with methyl bromide at the khapra beetle rate (T9056). Treatment will be carried out at the importer's expense.

### Imported food safety requirements

Condition C6977

1. Commercial consignments of imported food are monitored by AQIS to ensure that the food poses minimal risk to public health. It is the responsibility of the importer to ensure that all food they import complies with the requirements of the Australian Food Standards Code (FSC). The FSC is administered by Food Standards Australia New Zealand (FSANZ) and a copy of the FSC can be found on the [FSANZ website](#).
2. The FSC no longer permits the treatment of food products with ethylene oxide.
3. The FSC prescribes the rates of gamma irradiation with which food products can be treated. In some cases, the treatment rates required for quarantine purposes are greater than those permitted by the FSC.
4. Additional information on imported food inspections is available under [Importing food to Australia](#) on the AQIS website.
5. Importers are advised to ensure proposed quarantine treatments comply with the relevant agencies' requirements.

#### Entry Management EM0237

Commodity Docs	Direction	AIMS Comments	Notes / QAP
<b>Mandatory:</b>	<b>All Consignments, Random ICS Referral for document assessment and physical inspection</b>		
1) Commercial documents including: a) <b>invoice</b> or <b>packing list</b> .	1) Documentation - Present all Documentation		Class: 1.1, 1.2, 1.3, 2.1 or 2.2  May be subject to Imported Foods requirements as random surveillance referred through the AIMS IFP Ruler.
	2) Relevant inspection direction. a) FCL - Inspect (unpack) b) LCL - LCL Inspection c) Airfreight - Air Freight Inspection d) Break Bulk - Break Bulk Inspection	<b>Standard Comments for Inspection Direction</b> Full unpack and inspection to verify products are free of risk material. Packaging must be clean and new. Full AQIS endorsed invoice/packing list to be supplied at inspection	

#### Entry Management EM0184

#### **AQIS minimum documentary requirements to support assessment of all documentation**

All documentation presented to AQIS as part of the import process must meet the requirements of the [Minimum Documentary Requirements Policy](#). These requirements include:

1. Overarching Requirements (e.g. legible, in English, signed, dated, linked to the consignment);
2. Document Format Requirements (e.g. as per nationally accepted practice and standards, or on company letterhead); and
3. Prescribed Information Requirements (e.g. treatment certificates must include a description of the goods/packaging treated)

Entry Management EMO185

### **AQIS information requirements to support assessment of non-commodity concerns associated with imported cargo**

All documentation presented to AQIS to assist in determining the level of quarantine risk posed by transportation pathways and packaging must meet the requirements of the [Non-Commodity Information Requirements Policy](#). These requirements address:

1. Container cleanliness;
2. Packaging concerns (e.g. presence of timber or prohibited packaging material); and
3. Destination concerns (e.g. destined for a rural unpack location).

Treatment T9038

4. **Methyl bromide**
5. The Methyl Bromide rate required is 32g/m<sup>3</sup> for 24 hours at 21°C and above at Normal Atmospheric Pressure (NAP).
6. For each 5°C (or part of 5°C) the temperature is expected to fall below 21°C, 8g/m<sup>3</sup> must be added to the dosage rate, unless otherwise specified by AQIS. It is the minimum temperature during the course of the fumigation that is to be used for the calculation of the dose.
7. Methyl Bromide fumigation for quarantine purposes is not permitted if the ambient minimum temperature falls below 10°C.
8. **AQIS does not allow dosage compensation where the ambient temperature is above 21°C or below 10°C.**
9. [AQIS Methyl Bromide Standard](#)

Treatment T9058

10. Refer to: [Minimum Documentary Requirements Policy](#) and [Non Commodity Information Requirements Policy](#)
11. Treatment T9056

## 12. Methyl bromide -Khapra beetle rate

13. The Methyl Bromide rate required is 80g/m<sup>3</sup> for 48 hours at 21°C and above at Normal Atmospheric Pressure (NAP) with an end point concentration at 48 hours of 20g/m<sup>3</sup>.
14. **Note:** The fumigation must undergo a monitor at 24 hours to ensure a minimum concentration of 24g/m<sup>3</sup>.
15. For each 5°C (or part of 5°C) the temperature is expected to fall below 21°C, 8g/m<sup>3</sup> must be added to the dosage rate, unless otherwise specified by AQIS. It is the minimum temperature during the course of the fumigation that is to be used for the calculation of the dose.
16. Methyl Bromide fumigation for quarantine purposes is not permitted if the ambient minimum temperature falls below 10°C.
17. **AQIS does not allow dosage compensation where the ambient temperature is above 21°C or below 10°C.**

## [AQIS Methyl Bromide Stan](#)

Treatment T9600

## Cold storage

Store at -18°C for 7 consecutive days starting when the core temperature of the consignment reaches -18°C. A core temperature of -18°C must be maintained over 7 consecutive days.

## Other useful Links

Wood packaging

<http://www.daff.gov.au/aqis/export/wood-packaging>

ICON is AQIS's import conditions database.

Please refer to the [AQIS Food](#) web page for further information.

<http://www.daff.gov.au/aqis/import/icon-icd>