# Production questionnaire for cured pig meat products exported to Australia

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| Section A: General information |
| **Purpose of this questionnaire** | Information provided in this form will be assessed and used to determine the risk of the product and the import conditions that will be applied to the import permit. |
| **Questionnaire requirements** | * It is the responsibility of the **manufacturer** of the product(s) intended for export to Australia to complete this questionnaire.
* Submit a separate production questionnaire for each individual product intended for export to Australia with the application.
* Commercial-in-confidence information should be marked as such by the manufacturer and the questionnaire returned directly to the Animal and Biological Imports Branch (ABIB).
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| **What you must know** | * It is the responsibility of the owner and importer of the good to be aware of relevant Australian Commonwealth, state and territory laws.
* In accordance with Biosecurity legislation, biosecurity officers may decide to suspend, vary or revoke your import permit.
* The Department of Agriculture, Water and the Environment may contact overseas government competent authorities to verify any information provided in this questionnaire.
* It is a criminal offence under the Criminal Code Act 1995 to knowingly give false or misleading information to a Commonwealth officer exercising powers under Commonwealth law. This offence carries a potential penalty of 12 months imprisonment.
 |
| **To complete this form** | ElectronicallyEnter data in all relevant fields, expand text boxes if space is insufficient, save the document and ensure to include with BICON permit application. If you have any questions contact**Department of Agriculture, Water and the Environment**Animal and Biological Imports Branch (ABIB)Phone: **1800 900 090** or Email **imports@awe.gov.au** |

## Section B: Supply chain details

1. **Importer details**

|  |  |
| --- | --- |
| **Importer company name** |  |
| **Import permit application number** (if known) |  | **Previous import permit number for this product** (if applicable) |  |

1. **Exporter details**

|  |  |
| --- | --- |
| **Name of exporter** |  |
| **Veterinary control number** |  | **USDA or EU approved?** | YES / NO |
| **Street address** |  |
| **City** |  | **Region** |  |
| **Country** |  | **Phone** |  |

1. **Manufacturer details (establishment where final product is made)**

|  |  |
| --- | --- |
| Name of manufacturer  |  |
| Street address |  |
| City |  | Country |  |
| Phone |  | Email |  |

1. **Cutting up facility details**

|  |  |
| --- | --- |
| **Name of cutting up facility** |  |
| **Veterinary control number** |  | **USDA or EU approved?** | YES / NO |
| **Street address** |  |
| **City** |  | **Region** |  |
| **Country** |  | **Phone** |  |

1. **Storage facility details**

|  |  |
| --- | --- |
| **Name of storage facility** |  |
| **Veterinary control number** |  | **USDA or EU approved?** | YES / NO |
| **Street address** |  |
| **City** |  | **Region** |  |
| **Country** |  | **Phone** |  |

1. **Other facilities responsible for processing pig meat** (as applicable)

|  |  |
| --- | --- |
| **Name of abattoir** |  |
| **Veterinary control number** |  | **USDA or EU approved?** | YES / NO |
| **Street address** |  |
| **City** |  | **Region** |  |
| **Country** |  | **Phone** |  |

1. **Curer details**

|  |  |
| --- | --- |
| **Name of curer**  |  |
| **Veterinary control number** |  | **USDA or EU approved?** | YES / NO |
| **Street address** |  |
| **City** |  | **Region** |  |
| **Country** |  | **Phone** |  |

 Please add more tables if required to encompass the entities in your supply chain (for example, deboning, packaging, other processing).

1. **Please include a flow chart or detailed description of the supply chain,** (for example, deboning, packaging, other processing) including the order of the entities described in **question 4.**

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| *This information must be on:**- manufacturer’s letterhead (including company address and country), signed and dated**- signed by anemployee from the site of manufacture whose name, company title also appear**- each page will need to be signed and dated or numerically linked and signed and dated on the final page**- dated within 6 months, free from erasures and uncertified alterations (all alterations must be initialled by the senior company employee responsible for signing the declaration)**- written in English*[ ]  Check if Commercial-in-confidence information |

## Section C: Product

1. **Product details**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Brand name** | **Product name**  | **Package type** | **Package size** | **End use** |
| E.g. ITALIA | E.g. Smoky sliced ham  | Vacuum-sealed pouch | 400g | Human Consumption |
|  |  |  |  |  |

1. **Please list any ingredients in the final product, other than the cured pig meat.**

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1. **Curing process**

8a. The cured ham under this application, once it has progressed beyond salting, has had no contact with any other meat or animal product during processing (with the exception of pork fat heated to at least 76°C (168.8F) which is placed over the meat during curing).

 □ Yes, this is true. □ No, the ham has had contact with other animal products.

 8b.Is the pig meat ever received by the curing facility in a frozen state?

 □ Yes, meat may be frozen. □ No, meat is never received frozen.

8c. Complete the following table with the details of each phase of the curing process. Please remove the example rows (in grey) or add more rows if you need additional space.

|  |  |  |  |
| --- | --- | --- | --- |
| **Process** | **Length of time** | **Ambient temperature** (may be in °C or F)  | **Relative humidity** |
| *e.g. Defrosting* | *24 hours* | *5.5 to 6.5°C (41.9F to 43.7F)* | *70-80%* |
| *Defrosting* | *Until the internal temperature of the ham reaches 3-4°C* | *9.5 to 10.5°C (49.1F to 50.9F)* | *70-80%* |
| *Massaging blood vessels* | *Until any remaining blood is removed.* | *N/A* | *N/A* |
| *Salting* | *From 0.65 days to 2 days per kilogram of ham* | *0 to 4°C (32F to 39.2F)* | *75-95%* |
| *Rinsing* | *Until any remaining salt is removed* | *N/A* | *N/A* |
| *Curing* | *40-60 days* | *0 to 6°C (32F to 42.8F)* | *70-95%* |
| *Curing* | *At least 90 days* | *6 to 16°C (42.8F to 60.8F)* | *60-80%* |
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|  |  |  |  |

 8d. Based on the above table, what is the **minimum** number of days it could take for a ham to complete the entire curing process? \_\_\_\_\_\_\_\_\_\_\_\_\_ days.

 8e. Region of sourcing. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 8f. Slaughter dates. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

## Section D: Curer declaration

To be completed by the **Curer** listed in Section B of this application.

I declare that the information I have provided in this questionnaire is true and accurate to the best of my knowledge.

If manufacturing or curing processes change so that product is no longer compliant with all conditions on the import permit, I will provide details of the change to the Australian importer so that a new application for import permit (or an application for amendment to the current import permit) can be submitted to the Department of Agriculture.

|  |  |  |  |
| --- | --- | --- | --- |
| **Curer Representative’s Signature** |  | **Date** (dd/mm/yyyy) |  |
| **Full Name** |  | **Email** |  |
| **Position** |  |

## Section E: Privacy notice

‘Personal information’ means any information or opinion about an identified, or reasonably identifiable, individual.

‘Sensitive personal information’ means any information or opinion about an individual’s racial or ethnic origin, political opinion or association, religious beliefs or affiliations, philosophical beliefs, sexual preferences or practices, trade or professional associations and memberships, union membership, criminal record, health or genetic information and biometric information or templates.

The collection of personal information by the Department of Agriculture, Water and the Environment (the department) in relation to this application is for the purposes of assessing your application and related purposes. If the relevant personal information requested in this application is not provided by you, the department will be unable to assess your application.

Personal information may be disclosed to other Australian agencies, persons or organisations where necessary for these purposes, provided the disclosure is consistent with relevant laws, in particular the *Privacy Act 1988*. Your personal information will be used and stored in accordance with the Privacy Principles.

By completing and submitting this form you consent to the collection of all personal information, including sensitive personal information, contained in this form. The department’s [Privacy Policy,](http://www.daff.gov.au/about/privacy) including information about access to and correction of your personal information, is available on the department’s website. To contact the department about your personal information or to make a complaint:

**Phone** +61 2 6272 3933

**Email** privacy@awe.gov.au

**Post** Privacy Contact Officer

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