

RISK BACKGROUND

Fresh produce for processing at a department approved arrangement site

Overview



(Image: Anwer. A, (2012), *Peeled Garlic*, <https://flic.kr/p/camdfh> (CC BY-ND 2.0))

Selected fresh produce can be imported for further processing in Australia and must be:

- accompanied by a valid import permit
- subject to pre-export inspection by the exporting country
- accompanied by a phytosanitary certificate
- packaged in secure packaging (i.e. insect-proof)
- inspected on-arrival
- subject to a specified/approved processing method at a department [approved arrangement](#) (AA) site.

Importers and department staff should ensure that the BICON conditions are met and goods are free from general contamination, and the key risks described below.

Key risks

Onion smut (*Urocystis cepulae*)

Onion smut is a fungal pathogen of biosecurity concern that impacts onions, shallots and leeks. *U. cepulae* spreads via the movement of infected live plant material, including the outer scales of onion bulbs. The biosecurity risks associated with onion smut are managed through pre-export phytosanitary inspection, certification to confirm that the consignment is free from *U. cepulae* and soil, as well as inspection on-arrival.

Other pathway risks

Fresh produce may contain biosecurity risk material including live insects, disease symptoms, and contaminants such as soil, weed seeds, hitchhiker pests and trash. The requirement for goods to be processed onshore at a department approved, class [3.0 AA site](#) is considered to reduce these risks and therefore, the import conditions are distinct from those for produce imported for direct consumption.