



Stored Plant Products for Human Consumption

SPP.HUMAN.IHS

25 May 2023

TITLE

Import Health Standard: Stored Plant Products for Human Consumption

COMMENCEMENT

This consolidated Import Health Standard comes into force on 25 May 2023.

REVOCATION

This import health standard revokes and replaces all previous versions of, and amendments to, the Import Health Standard Stored Plant Products for Human Consumption.

The amendment history to this import health standard is set out in Appendix 2.

ISSUING AUTHORITY

This Import Health Standard is issued pursuant to sections 24A and 166A of the Biosecurity Act 1993.

Dated at Wellington, 25 May 2023

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Introduction

This introduction is not part of the Import Health Standard (IHS), but is intended to indicate its general effect.

Purpose

This IHS specifies the phytosanitary requirements for importation of stored plant products into New Zealand for human consumption from all countries. Products may be algal, fungal, or derived of plant origin.

Background

An IHS issued under the Biosecurity Act 1993 (the Act) specifies the requirements to be met to effectively manage biosecurity risks associated with importing goods, including the risks from incidentally imported new organisms.

IHSs include measures that must be applied in the exporting country before the products are exported. IHSs also include requirements that must be met by importers during importation including while the products are in transit and held in a transitional facility (TF) before biosecurity clearance can be given.

Post-clearance conditions may also be specified in an IHS.

Who should read this?

Anyone who is involved in the process of importing stored plant products into New Zealand or who has an interest in importing stored plant products into New Zealand should read and be familiar with the relevant IHS.

Why is this important?

It is the responsibility of the importer to ensure that stored plant products comply with the requirements of the IHS.

Equivalence

A CTO may consider an application for an equivalent phytosanitary measure to be approved, different from that provided for in this IHS, to maintain at least the same level of protection assured by the current measures.

Equivalence will be considered with reference to the International Standard for Phytosanitary Measures 24. *Guidelines for the determination and recognition of equivalence of phytosanitary measures.*

Document history

Refer to Appendix 2 for the Amendment record for this IHS.

Other information

Biosecurity requirements

The biosecurity requirements for products not covered by this standard can be found by using the Product Import Export Requirements Tool at: <https://piersearch.mpi.govt.nz/>

Products containing microorganisms may be imported from any country if the microorganisms listed in the product:

- are not new organisms in New Zealand under the Hazardous Substances and New Organisms (HSNO) Act 1996; and
- are not unwanted organisms or regulated pests under the Biosecurity Act 1993.

The status of microorganisms can be found on the [Official New Zealand Pest Register \(ONZPR\)](#).

Controlled substances

Controlled substances containing plant products are regulated by the [Misuse of Drugs Act \(1975\)](#) and require permission from the Ministry of Health prior to importing.

Food Safety Requirements

Importers of food intended for sale in New Zealand must comply with relevant requirements of the Food Act 2014 and ensure that consignments of food they import are safe and suitable for human consumption.

These food safety requirements are independent of, and are in addition to, phytosanitary requirements specified in IHSs.

Import requirements under the Food Act 2014, include the following:

- Importers of food intended for sale in New Zealand must be registered as a Food Importer with MPI.
- Imported food must meet relevant standards of the [Australia New Zealand Food Standards Code](#) (including standards on food composition and labelling, maximum levels of contaminants and natural toxicants in food, microbiological limits for food, prohibited and restricted plants and fungi, and food produced using gene technology).
- Imported food must comply with requirements of the [Food Notice: Maximum Residue Levels for Agricultural Compounds](#).
- Imported food identified in the [Food Notice: Importing Food](#) as High Regulatory Interest (HRI) or Increased Regulatory Interest (IRI) food require food safety clearance for entry into New Zealand.
- Importers of HRI or IRI food must comply with the clearance requirements specified in the Schedules to the Food Notice: *Importing Food*.

Importers are advised to consult MPI's [Importing Food website](#) for further information on food safety import requirements.

Convention on International Trade in Endangered Species (CITES)

Endangered and threatened plant species are regulated by the [Trade in Endangered Species Act 1989](#).

Note: It is the importer's responsibility to be familiar with and comply with all New Zealand laws as this is not an exhaustive list of compliance requirements.

Part 1: Requirements

1.1 Application

- (1) This import health standard (IHS) applies to dried and/ or processed plant products imported for human consumption including frozen food of plant origin.
- (2) Peeled, shredded, and diced fresh commodities are subject to the requirements of fresh fruit and vegetable IHSs unless listed as a processed fresh commodity as per Part 5.5.3.
- (3) Personal consignments of products for human consumption must be imported under the IHS: [*Personal Consignments of Products for Human Consumption and Personal Effects*](#).

1.2 Incorporation by reference

- (1) The following documents are incorporated by reference under section 142M of the Act:
 - a) [*ISPM 5. Glossary of phytosanitary terms*](#). Rome, IPPC, FAO;
 - b) [*ISPM 12. Phytosanitary certificates*](#). Rome, IPPC, FAO;
 - c) [*MPI Official New Zealand Pest Register \(ONZPR\)*](#)
 - d) [*MPI Plants Biosecurity Index \(PBI\)*](#);
 - e) [*MPI Treatment Requirement: Approved Biosecurity Treatments \(MPI-ABTRT\)*](#);
- (2) Under section 142O(3) of the Act, it is declared that section 142O(1) does not apply, that is, a notice under section 142O(2) of the Act is not required to be published before material that amends or replaces any material incorporated by reference that has legal effect as part of those documents.

1.3 Biosecurity clearance

- (1) Upon arrival in New Zealand, the documentation accompanying the consignment must be inspected by an inspector at the port of arrival.
- (2) An inspector may also inspect the consignment or a sample of the consignment.
- (3) Stored plant products that do not comply with the requirements of an IHS may not be cleared for entry into New Zealand and may be directed for treatment (including destructive processing), re-shipment, destruction, or further action deemed appropriate by a Chief Technical Officer (CTO).
- (4) The pathway may be suspended if certain types of viable regulated pests or weed seeds are intercepted on the consignment.
- (5) Importers are liable for all associated expenses.
- (6) Providing that the consignment meets all the conditions of eligibility within this IHS, the consignment may, subject to sections 27 and 28 of the Act, be given a biosecurity clearance pursuant to section 26 of the Act.

Guidance

- Some of the products that are listed as having “no certification or inspection requirements” will be subject to regular monitoring.

Part 2: Pre-Shipment Requirements

2.1 Required documentation

- (1) It is preferable that all documentation be written in English. For documents not written in English and where an 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
- (2) Where there is an option for a treatment to be carried out prior to shipment, a phytosanitary certificate (with the appropriate additional declaration) or manufacturers certificate (specifying processing or treatment details) is required as specified in Part 5 of this IHS.
- (3) 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, except as described in Part 3.

2.1.1 Import permit

- (1) Import permits are not required for the importation of products for human consumption covered in this IHS, except as described in Part 3.7.

Guidance

- An [import permit application form](#) can be found on the [MPI website](#).

2.1.2 Phytosanitary certificate

- (1) When specified in Part 4 and Part 5 of this IHS, the phytosanitary certificate must be issued by the National Plant Protection Organisation (NPPO) of the exporting country in accordance with [ISPM 12](#).

2.1.3 Manufactures declaration or certificate

- (1) Manufacturer's declarations or certificates specify the commercial processing and packaging details of the commodity imported.
- (2) Manufacturer's declarations or certificates must be issued on company letterhead by a person authorised to act on behalf of the company and must include:
 - a) their signature, job title and date of issue;
 - b) name and address of the supplier (if different to the manufacturer);
 - c) identity of the product (description or brand name);
 - d) details of processing or treatments completed;
 - e) date of manufacture or processing; and
 - f) any statements outlining treatments that have been carried out as required in Part 5 of this IHS.
- (3) If these details are not clear, a consignment may still require inspection as per Part 3.4.

Guidance

- A manufacturer certificate may be provided to clarify manufacture and/or processing details for commodities that contain multiple ingredients or has undergone considerable processing.
- For the treatments listed across this standard, the rates, dosages, temperature, and time specified is the minimum required.

2.2 Packaging and labelling

- (1) All packaging and packaging material must be clean, and free from soil and other contaminants.
- (2) It must be possible for an inspector to identify the product (e.g., the labelling is ideally in English and the labelling is not damaged). MPI encourages importers of commodities covered by this IHS to have packaging and labelling written in English to expedite the importation of the commodities.

2.3 Transit requirements

- (1) All consignments must be packed and shipped in a manner to prevent possible post-production/treatment infestation and/or contamination by regulated pests.
- (2) Packages must not be opened in transit.
- (3) 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.
- (4) Where a consignment is held because of the need to change conveyances, and it is kept in the original container, a “re-export certificate” is not required.

Part 3: Requirements on Arrival at the Border

- (1) All risk goods must be given clearance by an inspector, or reshipped or destroyed. It is the importer's responsibility to declare all risk goods, including goods covered by this IHS to an inspector.
- (2) Uncleared goods (imported goods for which clearance has not 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 an inspector. To take possession of uncleared/risk goods without authorisation is an offence under the Act.
- (3) 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 Part 2.3).

3.1 Travellers entering New Zealand

- (1) 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.

3.2 Mail entering New Zealand

- (1) 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.

3.3 Documentation upon arrival

- (1) The importer must present all the consignment documentation (including the original phytosanitary certificate where required) to an inspector.

3.4 Inspection upon arrival

- (1) For products requiring inspection under Parts 4 and 5 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.
- (1) Products requiring inspection will be inspected as specified in the sampling table in Part 3.4.2.
- (2) Products not requiring inspection, entered as "*No certification or inspection requirements*" in Part 5 of this IHS, will normally not be inspected provided the requirements of Part 1.3 are met.

3.4.1 Inspection

- (1) An inspector will inspect the commodity to check for the presence of pests, signs or symptoms of pests, soil, or any other visually detectable contaminants.
- (2) 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.

3.4.2 Sampling plan

- (1) 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.

- (2) 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.

Lot	Standard Inspection Sample Size
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

3.5 Interceptions of pests and contaminants

3.5.1 Interceptions of Pests

- (1) If pests are detected during inspection, the importer may be given the option of pest identification or treatment.

Pest identification

- (2) If the pest is viable and identified as regulated, the products must be treated.
- (3) If the pest is viable and identified as non-regulated, the products may be given biosecurity clearance.

Guidance

- The regulatory status of organisms can be found on the [Official New Zealand Pest Register \(ONZPR\)](#).
- To determine appropriate actions for pest identification under Part 3.5.1 an assessment can be conducted by the plant imports team. Contact: plantimports@mpi.govt.nz.

Treatment for regulated pests

- (4) Consignments requiring treatment for the presence of regulated pests must be treated as specified in Part 5 of this IHS where on arrival treatment is permitted, or as per [MPI-ABTRT](#).

3.5.2 Interception of contaminant seeds

- (1) If contaminant seeds are detected during inspection, the consignment may be given biosecurity clearance based on the level of contaminant seeds or additional actions may be required.

Tolerance level for contaminant seeds

- (2) Biosecurity clearance can be granted where consignments have contaminant seeds at rates less than 0.1% of the weight of the sample taken.

- (3) Biosecurity clearance can be granted where consignments have contaminant seeds at rates higher than 0.1% of the weight of the sample taken, if the seed is:
- identified as basic seed listed on the [\(PBI\)](#); or
 - non-viable.

Treatment for contaminated seeds

- (4) If the conditions in either Part 3.5.2 (2) or (3), are not met, the consignment may require additional treatment. This could include:
- reconditioned to remove the contaminant seed; or
 - processed or heat treated to make the contaminant seed non-viable.

Guidance

- To determine appropriate actions for contamination seed under Part 3.5.2 an assessment can be conducted by the plant imports team. Contact: plantimports@mpi.govt.nz.

3.5.3 Treatment for other contaminants

- (1) If other contaminants are detected during inspection, the consignment may be treated in accordance with [MPI-ABTRT](#).

3.5.4 Treatment for non-compliant goods

- (1) Any commodities covered within the scope of this IHS, that do not meet the requirements in Part 5 of this IHS or are not specifically mentioned, that are determined to be a risk good by an inspector can be treated by:
- autoclaved at 120°C for 30 minutes at 100 kPa; or
 - heat treated at 85°C at 40% Relative Humidity (RH) for 15 hours.

Guidance

- All treatments are carried out at the importer's risk and expense.
- For the treatments listed in this standard a rate, dose, temperature, or time may be specified. This value is the minimum required and may be exceeded.

3.6 Storage within a transitional facility

- (1) 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 TF until such time as they are inspected.

3.7 Stored plant products imported directly for processing

- Products that will be processed following inspection may not be required to meet the requirements of Part 4 provided the processing manages the biosecurity 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 TF for processing, the accredited operator and the products, by-products and intended use of each.
- Permit information and application form can be found in Part 2.1.1.

3.8 New Zealand product returning from overseas

- (1) Products of New Zealand origin being returned to New Zealand in unopened original packaging will be permitted if evidence is provided to an inspector that the product was of New Zealand origin
- (2) Products that have been opened in transit or are unopened but with no evidence of origin will be subject to the requirements of this IHS.

Part 4: Entry Conditions for Non-Commercially Manufactured or Produced Plant, Algal or Fungal Products

4.1 General importation requirements

- (1) The requirements specified in Part 5 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). However, MPI reserves the right to inspect all non-commercially manufactured or produced products for human consumption irrespective of the import requirements in Part 5.

4.2 Cooked, roasted, parboiled, baked, or preserved food of plant origin

- (1) 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, cooked jackfruit, and home cooked corn on the cob, which are not permitted, except in the following circumstances:
 - a) 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.
 - b) cooked jackfruit/breadfruit is only permitted as deep-fried chips.
- (2) Examples of cooked food eligible for clearance under this part 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.
- (3) An inspector will determine whether the goods are suitable for clearance under this Part 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).

Part 5: Entry Conditions for Commercially Manufactured or Produced Stored Plant, Algal or Fungal Products

5.1 Cooked or preserved canned foods of plant, algal or fungal origin

- (1) There are no certification or inspection requirements.
- (2) 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 IHS for [foods for human consumption containing animal products](#).

5.2 Cooked, roasted, parboiled, baked, or preserved food of plant, algal or fungal origin

- (1) 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.
- (2) It is recommended that consignments are accompanied by a manufacturer's declaration or certificate as per Part 2.1.3.

5.3 Dried cereals, cereal products, and seeds

- (1) For legumes refer to Part 5.7.
- (2) For food safety requirements refer to the MPI website: [Food Safety](#).
- (3) These requirements apply to the following commercially manufactured or produced products only:

Commodity		Requirements
Grain/Seeds not listed elsewhere in this table that are listed as "Basic" under seed for sowing in the PBI .		Refer to IHS: Importation of Grains/ Seeds for Consumption, Feed or Processing (GCFP.IHS)
Amaranth (<i>Amaranthus hypochondriacus</i> , <i>A. caudatus</i> or <i>A. cruentus</i>)	Seed	Inspection
Annatto (<i>Bixa orellana</i>)	Processed colouring	No certification or inspection requirements
Arrowroot	Ground	No certification or inspection requirements
Barley (<i>Hordeum spp.</i>)	Rolled	No certification or inspection requirements
	Pearl form	No certification or inspection requirements
	Whole seed	Refer to IHS: GCFP.IHS
	Malted barley for brewing purposes	No certification or inspection requirements

Commodity		Requirements
Bread mixes	Prepared and packaged for manufacturing (baking). Must not contain more than 5% of whole regulated seeds.	No certification or inspection 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 spp.</i>)	Polenta, Grit, Cornmeal, Corn flour	No certification or inspection requirements
	Popcorn	Refer to IHS: GCFP.IHS
	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 500g and can include plain, salted, buttered (butter less than 5%), oiled, and with flavourings.
	Whole seed	Refer to IHS: GCFP.IHS
	Kibbled	Inspection
		Import permit directing to a TF for processing.
Freeze dried sweet corn	No certification or inspection requirements	
Cucumber (<i>Cucumis sativus</i>)	Seed	Inspection
Hemp (<i>Cannabis sativa</i>)	Hulled or whole seed	Refer to IHS: GCFP.IHS
Kiwifruit (<i>Actinidia spp.</i>) Note: Refer to Part 5.5.4. for dried kiwifruit fruit	Seed	Phytosanitary certificate with treatment section recorded as either: (a) Heat Treatment at 85°C at 40% RH for 15 hours; OR (b) Autoclave at 120°C for 30 minutes at 100 kPa.
		Treatment on arrival with either: (a) Heat Treatment at 85°C at 40% RH for 15 hours; OR (b) Autoclave at 120°C for 30 minutes at 100 kPa.
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 (<i>Panicum spp.</i>)	Hulled or Whole seed	Refer to IHS: GCFP.IHS
	Flakes	No certification or inspection requirements

Commodity		Requirements	
Molasses		No certification or inspection requirements	
Oats (<i>Avena spp.</i>)	Flour	No certification or inspection requirements	
	Rolled	No certification or inspection requirements	
	Whole seed	Refer to IHS: GCFP.IHS	
	Bran	Inspection	
		Import permit directing to a TF for processing	
Groats (hulled grains)	Inspection		
Poppy (<i>Papaver somniferum</i>)	Seed and ground seed	Inspection Note: Importers of <i>Papaver somniferum</i> seed may need to obtain a written approval from the Ministry of Health prior to importation.	
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 spp.</i>)	Seed	Inspection	
Quinoa (<i>Chenopodium quinoa</i>)	Seed	Inspection	
Rice (<i>Oryza sativa</i>)	Flour	No certification or inspection requirements	
	Whole seed (polished or unpolished), or kibbled	Packaged (up to 25kg) for direct retail sale from: Australia, Canada, European Union, Japan, or USA	No certification or inspection requirements
		All other countries:	Phytosanitary certificate with treatment section recorded as either: (a) Fumigation with MeBr at 48g/m ³ at 10-15°C for 24 hours. (For every 5°C increase in temperature the rate of MeBr can be decreased by 8g/m ³); OR (b) Fumigation with Phosphine at 2g/m ³ at either: i) 16-20°C for 12 days OR ii) 21-25°C for 9 days OR iii) 26°C or greater for 5 days.
		Treatment on arrival with either: (a) "Fumigation with MeBr at 48g/m ³ at 10-15°C for 24 hours. (For every 5°C increase in temperature the rate of MeBr	

Commodity		Requirements	
			can be decreased by 8g/m ³ ”; OR (b) “Fumigation with Phosphine at 2g/m ³ at either i) 16-20°C for 12 days OR ii) 21-25°C for 9 days OR iii) 26°C or greater for 5 days”.
			Inspection
		Vacuum packaged for direct retail sale	No certification or inspection requirements
		Not packaged for direct retail sale from 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	Phytosanitary certificate with treatment section recorded as either: (a) Heat treatment at 85°C at 40% RH for 15 hours; OR (b) Autoclave at 120°C for 30 minutes at 100 kPa.	Treatment on arrival with either: (a) Heat treatment at 85°C at 40% RH for 15 hours; OR (b) Autoclave at 120°C for 30 minutes at 100 kPa.
Rye (<i>Secale cereale</i>)	Flour	No certification or inspection requirements	
	Kibbled	Inspection	
		Import permit directing to a TF for processing.	
	Rolled	No certification or inspection requirements	
Whole seed	Refer to IHS: GCFP.IHS		
Sago	Flour	No certification or inspection requirements	
	Pearl form	No certification or inspection requirements	
Sesame (<i>Sesamum indicum</i>)	Crushed/Paste/Tahini	No certification or inspection requirements	
	Seed	Inspection	
Sorghum	Whole seed	Refer to IHS: GCFP.IHS	
	Kibbled	Inspection	
		Import permit directing to a TF 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	

Commodity		Requirements
Sunflower (<i>Helianthus annuus</i>)	Hulled or Whole	Refer to IHS: GCFP.IHS
	Hulled as component of muesli and trail mixes	No certification or inspection requirements
	Kibbled	Inspection Import permit directing to a TF for processing
Tapioca	Flour, starch	No certification or inspection requirements
	Pearl form	No certification or inspection requirements
Teff (<i>Eragrostis tef</i>)	Seed	Phytosanitary certificate and inspection
Watermelon	Seed	Inspection
Wheat (<i>Triticum spp.</i>)	Bulgar wheat / Couscous	No certification or inspection requirements
	Bran	Inspection Import permit directing to a TF for processing
		Flour
	Kibbled	Inspection Import permit directing to a TF for processing.
		Malted wheat for brewing purposes
	Pearl form	No certification or inspection requirements
	Rolled	No certification or inspection requirements
	Semolina Durum (wheat)	No certification or inspection requirements
	Whole seed	Refer to IHS: GCFP.IHS
Wild Rice (<i>Zizania spp.</i>)	All products	No certification or inspection requirements

5.4 Dried herbs, spices, roots, and beverages etc.

- (1) There are no certification or inspection requirements for commercially manufactured or produced goods that are:
 - a) ground spices;
 - b) ground rubbed and chopped herbs.
- (2) For food safety requirements refer to [MPI website: Food safety](#).
- (3) The following requirements are for dried (non-ground) herbs, spices, beverages etc (including mixtures):

Commodity	Requirements
Dried herbs (without seeds) not listed elsewhere in this table.	Inspection
Dried herbs (with seeds) not listed elsewhere in this table that are listed as "Basic" under seed for sowing in the PBI .	Inspection

Commodity		Requirements
Dried roots not listed elsewhere in this table.		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 cardamomum</i>)	Pods/seeds	Inspection
Other Cardamom types (including <i>Amomum spp.</i>)	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 Endive (<i>Cichorium intybus</i> or <i>endivia</i>)	Seeds	No certification or inspection requirements
Chrysanthemum	Dried leaves/flowers	Inspection
Cinnamon	Sticks/Bark	Inspection
Citrus Peel (includes <i>Citrus spp.</i> , <i>Fortunella spp.</i> & <i>Poncirus spp.</i>)	Consignments/products containing less than 5% of Citrus peel – dehydrated and not preserved	No certification or inspection requirements.
	Consignments/product containing more than 5% of Citrus peel – dehydrated and not preserved	Phytosanitary Certificate 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”; Phytosanitary certificate OR Manufacture certificate/declaration with treatment section recorded as either:

Commodity		Requirements
		(a) Heat treatment at 85°C at 40% RH for 8 hours; OR (b) Autoclave at 120°C for 30 minutes at 100 kPa.
		Treatment on arrival with either: (a) Heat treatment at 85°C at 40% RH for 8 hours; OR (b) Autoclave at 120°C for 30 minutes at 100 kPa.
	Citrus peel – preserved and in a shelf stable form, glazed, in brine, in syrup, or in sealed infusion bags (not hand tied)	No certification or inspection requirements
Citrus Products <i>(includes Citrus spp., Fortunella spp. & Poncirus spp.)</i>	Citrus granules/powder/milling	No certification or inspection requirements.
	Citrus dried leaves, and all other dried Citrus products	Phytosanitary certificate 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.” AND Inspection
		Phytosanitary certificate OR Manufacture certificate/declaration with treatment section recorded as either: (a) Heat treatment at 85°C at 40% RH for 8 hours; OR (b) Autoclave at 120°C for 30 minutes at 100 kPa.
	Treatment on arrival with either: (a) Heat treatment at 85°C at 40% RH for 8 hours; OR (b) Autoclave at 120°C for 30 minutes at 100 kPa.	
Cocoa <i>(Theobroma cacao)</i>	Whole beans	Inspection
		Import permit directing to a TF for processing
		Phytosanitary certificate with treatment section recorded as either: (a) Fumigation with MeBr at 48g/m ³ at 10-15°C for 24 hours. (For every 5°C increase in temperature the rate of MeBr can be decreased by 8g/m ³); OR (b) Fumigation with Phosphine at 2g/m ³ at either i) 16-20°C for 12 days OR ii) 21-25°C for 9 days OR iii) 26°C or greater for 5 days; OR

Commodity		Requirements
		(c) Treatment with 35% CO ₂ at 15°C for 15 days.
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 Import permit directing to a TF for processing Phytosanitary certificate with treatment section recorded as either: (a) Fumigation with MeBr at 48g/m ³ at 10-15°C for 24 hours. (For every 5°C increase in temperature the rate of MeBr can be decreased by 8g/m ³); OR (b) Fumigation with Phosphine at 2g/m ³ at either i) 16-20°C for 12 days OR ii) 21-25°C for 9 days OR iii) 26°C or greater for 5 days; OR (c) Treatment with 35% CO ₂ at 15°C for 15 days.
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 spp.</i>)	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

Commodity		Requirements
	Whole	Inspection
Ginseng	Dried root	Inspection
Hops	Dried	Refer to IHS: Dried and Preserved Plant Material
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/Goji Berries (<i>Lycium chinense</i> syn. <i>L. barbarum</i>)	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</i> <i>grosvenorii</i>)	Dried fruit	Manufacturer's certificate stating that: <ul style="list-style-type: none"> the fruits have been through a heating process at 75°C for 48 hours; AND the imported goods contain no viable seed.
Mustard (<i>Brassica nigra</i>)	Seeds	No certification or inspection requirements
Nutmeg (<i>Myristica</i> spp.)	Seeds	Inspection
Oregano	Dried leaves	No certification or inspection requirements
Paprika	Powdered form	No certification or inspection requirements
Pepper: black, white, and green, including Sichuan/Szechwan pepper. (<i>Piper</i> spp., <i>Capsicum</i> spp. and <i>Zanthoxylum piperitum</i>)	Dried fruits	Inspection
Pepper, pink (<i>Schinus terebinthifolius</i>)	Dried fruits commercially packaged in a ready to use grinder	No certification or inspection requirements
	Dried fruits	Phytosanitary certificate with treatment section recorded as either: (a) Heat treatment at 85°C at 40% RH for 15 hours; OR

Commodity		Requirements		
		(b) Autoclave at 120°C for 30 minutes at 100 Kpa; OR (c) Steam treatment at 90°C for 4 minutes.		
		Treatment upon arrival with either: (a) Heat treatment at 85°C at 40% RH for 15 hours; OR (b) Autoclave at 120°C for 30 minutes at 100 Kpa; OR (c) Steam treatment at 90°C for 4 minutes.		
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 <i>Plantago</i> seeds	No certification or inspection requirements		
Rosemary	Dried leaves	No certification or inspection requirements		
Saffron	Dried stigma (threads)	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		
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	No certification or inspection requirements		
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).	Tea NOT containing seed or Citrus dried leaves	Inspection	
		Tea containing Citrus dried leaves	See "Citrus Products" above	
		Tea containing seeds (does not include dried fruits with seeds)	Refer to IHS: Seeds for Sowing	
Kombucha tea	No certification or inspection requirements			
Thyme	Dried leaves	No certification or inspection requirements		
Turmeric	Tubers	Inspection		

Commodity		Requirements
Vanilla	Pods	Inspection

5.5 Fruit and vegetables

5.5.1 Fresh Fruit & Vegetables

Guidance

- Refer to MPI website for [Fresh Fruit and Vegetables](#).

5.5.2 Peeled, Shredded and Diced Fresh Fruit & Vegetables

Guidance

- Refer to MPI website for [Fresh Fruit and Vegetables](#).

5.5.3 Processed fresh commodities

- (1) Processed fresh commodities are commercially manufactured and processed fruit and vegetables of specific commercial brands that have undergone pre-export assessment by MPI and must be labelled with the MPI agreed brand or supplier and accompanied by a manufacturer's certificate.
- (2) Processed fresh commodities can be found on the MPI website: [Processed Fresh Commodities](#). To inquire about product assessment contact Plantimports@mpi.govt.nz.

5.5.4 Dried Fruit & Vegetables

- (1) 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 [PBI](#), except for those that may have seeds that are entered as "Entry Prohibited" and those listed in Parts 5.3, 5.4 and 5.7 of this IHS.
- (2) Dried raisins on stems may be imported.

5.5.5 Pickled Fruit & Vegetables

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

5.5.6 Crystallized, Glacé, Cured, in Brine or in Syrup Fruit & Vegetables

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

5.5.7 Fruit and Vegetable Juices, Purees, Liquid & Pulp Extracts

- (1) There are no certification or inspection requirements for fruit juices, fruit and vegetable purees, liquid, and pulp plant extracts (e.g., pomegranate arils) that are commercially manufactured or produced.

5.5.8 Cooked Fruit & Vegetables

- (1) Refer to Part 5.2

5.5.9 Frozen Fruit & Vegetables

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

- a) frozen edible seaweed including *Undaria* (*Wakame*) except as in Part 5.5.10, is not to be imported.
 - b) frozen leaves of *Citrus* spp. (whether previously fresh or dried) are not to be imported.
 - c) frozen edible fungi, except as under Part 5.6.1, are not to be imported.
 - d) species not listed in the [PBI](#) or entered as “Entry Prohibited” if seeds or other propagative material are present.
- (2) Frozen peeled lily bulbs may be imported.
- (3) Where an 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:
- a) 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 7 days.
 - b) 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 7 days.

5.5.10 Frozen seaweed

- (1) Frozen seaweed including *Undaria* may not be imported unless it has also undergone an additional process to render the seaweed nonviable, as below:
- a) boiling at 90°C for 30 minutes, followed by freezing to minus 18°C; or
 - b) blanching at 90°C for 1 minute, followed by total immersion in vinegar or salted and then freezing to minus 18°C; or
 - c) heating to 75°C for 15 minutes followed by soaking in seasoning sauce and then freezing to minus 18°C or;
 - d) 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
- (2) All consignments must be accompanied by a manufacturer’s declaration or certificate as per Part (1).

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

- (1) Also known as Fat Choy or Fat Chai.
- (2) Balls of dried filament must be treated on arrival as per Part 3.5.3.

5.6 Fungi

5.6.1 Dried Fungi

- (1) 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:
- a) consignments of truffles (*Tuber* spp) must be labelled as truffles (or *Tuber* spp) and comply with the requirements of the note below.
 - b) consignments of pure *Ganoderma* mushrooms must be labelled as *Ganoderma* and comply with the requirements of the note below.
 - c) consignments of woody fungi (fruiting body has a wood density feel) must be heat treated as per Part 3.5.3.
- (2) 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.

5.6.2 Frozen Fungi

- (1) The following frozen edible fungi (mushrooms) may be imported: *Agaricus bisporus*, *Boletus edulis*, *Cantharellus cibarius*, *Craterellus cornucopioides*, *Flammulina velutipes*, *Lentinula edodes*, *Marasmius oreades*, *Morchella conica* and *Morchella esculentus*.
- (2) These must be commercially frozen and must be accompanied by a phytosanitary certificate with the following additional declaration:
 - a) “The _____[insert scientific name(s)]_____ mushrooms in this consignment have been commercially frozen and have been held at a temperature of 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.
- (3) For fresh fungi refer to MPI website for [Fresh Fruit and Vegetables](#).
- (4) For whole truffles refer to IHS: [Truffles for Propagation](#).

5.6.3 Pickled Fungi

- (1) Refer to Part 5.5.4

5.7 Legumes

Commodity		Requirements
Legumes not listed elsewhere in this table that are listed as “Basic” under seed for sowing in the PBI .		Inspection
Adzuki bean (<i>Vigna</i> spp.)	Seed for sprouting	Refer to IHS: GCFP.IHS
Alfalfa or Lucerne (<i>Medicago</i> spp.)	Seed for sprouting	Refer to IHS: GCFP.IHS .
Beans (<i>Phaseolus</i> spp.)	Whole	Refer to IHS: GCFP.IHS
	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</i> spp.)	Whole	Refer to IHS: GCFP.IHS
	Split	Inspection
Beans (all)	Flour	No certification or inspection requirements
Chickpea or Garbanzo (<i>Cicer arietinum</i>)	Whole	Refer to IHS: GCFP.IHS
	Split	Inspection

Commodity		Requirements
	Flour	No certification or inspection requirements
Hyacinth Bean (<i>Lablab purpureus</i>)	Whole	Inspection
Lentil (<i>Lens</i> spp.)	Whole	For consignments up to 5kg: 100% inspection. For consignments over 5kg, refer to IHS: GCFP.IHS
	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 NOTE: For personal consignments the certification may be printed on the packet
Lupin (<i>Lupinus</i> spp.)	Whole	Refer to IHS: GCFP.IHS
	Flour	No certification or inspection requirements
Mung beans (<i>Vigna</i> spp.)	Seed for sprouting	Refer to IHS: GCFP.IHS
	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	Refer to IHS: GCFP.IHS
	Split (all types)	Inspection
	Flour	No certification or inspection requirements
Senna (<i>Cassia</i> and <i>Senna</i> spp.)	Pods and seeds (only spp. listed in PBI)	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
	Whole	Refer to IHS: GCFP.IHS
Tonka beans (<i>Dipteryx odorata</i>)	Whole	Phytosanitary certificate with treatment section recorded as either: (a) Heat treatment at 85°C at 40% RH for 15 hours; OR (b) Autoclave at 120°C for 30 minutes at 100 kPa.

Commodity		Requirements
		Treatment upon arrival with either: (a) Heat treatment at 85°C at 40% RH for 15 hours; OR (b) Autoclave at 120°C for 30 minutes at 100 kPa.
	Ground	No certification or inspection requirements

5.8 Nuts

Commodity		Requirements
Nuts not listed elsewhere in this table that are listed as "Basic" under seed for sowing in the PBI .		Inspection
All chopped nuts	Chopped/Sliced	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	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>)	Whole	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>)	Whole	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>)	Whole	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	Phytosanitary certificate with treatment section recorded as either: (a) Heat treatment at 85°C at 40% RH for 15 hours; OR (b) Autoclave at 120°C for 30 minutes at 100 kPa. Treatment upon arrival with either: (a) Heat treatment at 85°C at 40% RH for 15 hours; OR

Commodity		Requirements
		(b) Autoclave at 120°C for 30 minutes at 100 kPa.
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.
	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 spp.</i>)	Shelled	No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection.
	Whole	Phytosanitary certificate with treatment section recorded as either: (a) Fumigation with MeBr at 16g/m ³ at 21°C for 12 hours; OR (b) Fumigation with MeBr at 48g/m ³ at 21°C for 1 hour (Vacuum at 91kPa). Treatment upon arrival with either: (a) Fumigation with MeBr at 16g/m ³ at 21°C for 12 hours; OR (b) "Fumigation with MeBr at 48g/m ³ at 21°C for 1 hour (Vacuum at 91kPa).
Hickory (<i>Carya spp.</i>)	Whole	Phytosanitary certificate with treatment section recorded as either: (a) Heat treatment at 85°C at 40% RH for 15 hours; OR (b) Autoclave at 120°C for 30 minutes at 100 kPa.
		Treatment upon arrival with either: (a) Heat treatment at 85°C at 40% RH for 15 hours; OR (b) Autoclave at 120°C for 30 minutes at 100 kPa.
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	Phytosanitary certificate with treatment section recorded as either: (a) Fumigation with MeBr at 16g/m ³ at 21°C for 12 hours; OR (b) Fumigation with MeBr at 48g/m ³ at 21°C for 1 hour (vacuum at 91kPa).

Commodity		Requirements
		Treatment upon arrival with: (a) Fumigation with MeBr at 16g/m ³ at 21°C for 12 hours; OR (b) Fumigation with MeBr at 48g/m ³ at 21°C for 1 hour (vacuum at 91kPa).
Peanut or Groundnut (<i>Arachis hypogaea</i>)	Peanut Butter	No certification or inspection requirements.
	Blanched (from Australia)	No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection.
	Shelled and Unshelled	No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection.
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	Phytosanitary certificate with treatment section recorded as either: (a) Heat treatment at 85°C at 40% RH for 15 hours; OR (b) Autoclave at 120°C for 30 minutes at 100 kPa. Treatment upon arrival with: (a) Heat treatment at 85°C at 40% RH for 15 hours; OR (b) Autoclave at 120°C for 30 minutes at 100 kPa.
Pine nut (<i>Pinus spp.</i>)	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>)		No certification or inspection requirements if packaged for direct retail sale or packs up to and including 10kg, otherwise inspection.
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 spp.</i>)	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)	Phytosanitary certificate with treatment section recorded as either: (a) Heat treatment at 85°C at 40% RH for 15 hours; OR (b) Autoclave at 120°C for 30 minutes at 100 kPa. Treatment upon arrival with: (a) Heat treatment at 85°C at 40% RH for 15 hours; OR (b) Autoclave at 120°C for 30 minutes at 100 kPa.

5.9 Plant oils and processed solid oils

- (1) 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 Stearin flakes (food grade), which must be commercially processed and packaged and require inspection.

5.10 Plant, algal and fungal manufactured extracts

- (1) 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.

Guidance

- Capsules and pills containing animal products must also meet the requirements of the relevant IHS for [animal products](#).
- Standard on composition and labelling of all dietary supplements are details on MPI [Food Safety website](#).

5.11 Honey

- (1) For honey and food of plant origin containing honey refer to IHS: [Specified Processed Bee Products](#)

5.12 Pollen

- (1) Pollen of *Pinus spp.* is prohibited.
- (2) For bee collected pollen, refer to IHS: [Specified Processed Bee Products](#)
- (3) Pollen not collected by bees must be commercially manufactured into capsules or tablets.

5.13 Starters

- (1) The following products must be commercially packaged, labelled, and sealed within original packaging on arrival. Inspection is not required:
 - a) koji rice starter (powdered product containing spores of *Aspergillus oryzae*).
 - b) miso Paste (Fermented product of soybeans, rice and koji).
 - c) tempeh starter (powdered product containing spores of *Rhizopus microsporus var. oligosporus*).
- (2) For yeasts and yeast starters in the food industry, see section 2.8 of the [IHS: Specified Animal Products](#).
- (3) Products containing probiotic microorganism may be imported from any country if:
 - a) The microorganism has been advised or determined by the New Zealand Environmental Production Authority (EPA) to be present in New Zealand, under the Hazardous Substances and New Organism (HSNO) Act 1996; and
 - b) The microorganisms are not unwanted under the Biosecurity Act 1993.

5.14 Algal therapeutic or food supplement live preparations

- (1) For the following products:
 - a) *Aphanizomenon flos aquae*;
 - b) *Arthrospira platensis*;
 - c) *Arthrospira maxima*.
- (2) 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.
- (3) Inspection is not required.

Appendix 1: Definitions

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.

Biosecurity clearance

A clearance under s26 of the Act from an inspector for the entry of goods into New Zealand.

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.

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

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

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 that any pests present are destroyed.

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.

Director-General

Chief executive of the Ministry for Primary Industries.

Dried

For the purpose of this IHS, "dried" means preserved by removing all-natural moisture.

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**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 7 days.

Fruit fly host material:

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

Fungi

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

Import Health Standard (IHS)

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.

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]

Introduction

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

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 (NPPO)

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

Non-regulated pest

A CTO has assessed the organism and found it is present in New Zealand, or unlikely to ever establish in New Zealand, or unlikely to cause significant harm if it does become established. Non-Regulated status can be found on the ONZPR.

Nut

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

Organism

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

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.

Personal consignment

A consignment imported for personal use (passenger, mail, and personal effects), not for resale, scientific and research purposes, commercial distribution, or any other commercial purposes.

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 certificate (PC)

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 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]

Pickled

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

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]

Plants

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

Preserved

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

Probiotic microorganisms

Live microorganisms that are intended to have health benefits, when consumed.

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.

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 that 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 pest

A CTO has assessed the organism to be of potential importance to New Zealand and not yet present here, or present but not widely distributed and being officially controlled, or the organism is a vector for another organism that is regulated. The CTO identifies actions required to manage any risk of entry and establishment from specific regulated organisms. Regulated status can be found on the ONZPR.

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.

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.

RH

Relative humidity

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.

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.

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.

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.

Viable

Capable of germination or other means of maintaining life.

Whole seed

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

Appendix 2: Amendment record

No.	Version Date	Change
1.	23 May 2005	3.1.3; 4.5.2; 9.3; 9.4; 9.5.8; 9.6.1; 9.6.3; 9.7; 9.8
2.	27 October 2005	9.3; 9.5.2; 9.5.8; 9.5.9; 9.6.3; 9.8; 9.10
3.	8 December 2005	9.7
4.	6 July 2006	9.1; 9.3; 9.4; 9.5.2; 9.6; 9.7; 9.10; 9.13 (new)
5.	8 February 2007	9.3; 9.4; 9.5.9; 9.5.10 (new); 9.8; 9.10; 9.11; 9.12
6.	28 August 2008	4.3; 8.2; 9.3; 9.4; 9.6.3; 9.7; 9.8; 9.10
7.	23 June 2009	4.3; 4.6; 8.2; 9.2; 9.3; 9.4; 9.7; 9.8; 9.10; 9.14 (new)
8.	26 February 2010	9.3; 9.4; 9.5; 9.7; 9.8; 9.10
9.	6 October 2010	1; 2; 3.2; 8; 8.2; 9.3; 9.4; 9.6; 9.7; 9.8; 9.10; Appendix 1
10.	3 May 2011	4.2; 8.2; 9.3; 9.4; 9.6; 9.8; 9.10
11.	23 June 2011	4.3.1
12.	25 January 2012	4.2; 8.2; 9.3; 9.4; 9.8; 9.10
13.	16 November 2012	Sections 7.4; 9.3; 9.4; 9.10
14.	23 December 2013	Section 8.2
15.	24 April 2015	Minor amendment – updated hyperlinks
16.	2 October 2018	Reissued in Requirements and Guidance Ministry for Primary Industries format. Title change: IHS.SPP.HUMAN: <i>Stored Plant Products for Human Consumption</i> Sections replaced with 'Parts' and new numbering applied. Part 5.5.3: <i>Processed Fresh Commodities</i> : New commodity added in line with revocation of IHS: 152.02: <i>Importation and Clearance of Fresh Fruit and Vegetables into New Zealand</i> . Food safety information moved from commodity tables to Part 5 commodity requirements and to 'Other information in 'Introduction'. Definitions updated. <i>Lycium</i> spp. updated to <i>Lycium</i> (<i>Lycium chinense</i> syn. <i>L. barbarum</i>); Goji berries
17.	14 November 2018	Updated short code to: SPP.HUMAN.IHS. Amend Part 5.3: Description of hemp seed to include hulled and whole seed. Add hyperlink to IHS: <i>Importation of Grains/ Seeds for Consumption, Feed or Processing</i>
18.	10 January 2022	Updated section 1.1 <i>Application</i> and Appendix 1: <i>Definitions</i> , to align with IHS: <i>Personal Consignments of Products for Human Consumption and Personal Effects</i> .
19.	6 September 2022	<i>Introduction: other information</i> and <i>Part 5.13: Starters</i> update to include information for products containing microorganism, replicated from "Specified Animal Products". Definition of probiotic microorganism added. Updated database from BORIC to ONZPR. Errors, hyperlinks, references, and typos fixed across the standard Formatting of tables updated for clarity.

No.	Version Date	Change
20	15 March 2023	Urgent amendment to <i>Section 3.3: Documentation upon arrival</i> . Updated section to clarify that documentation needs to be present to the inspector, this can be done before or after the consignment arrives in NZ.
21	25 May 2023	Errors, hyperlinks, references fixed across the standard. Clarifying ambiguous wording for tolerances level for contaminant seed under section 3.5. Administrative changes to clarify requirements and options for treatment. Align temperatures for autoclave rates. Updating clauses by splitting or moving sections or deleting statements that are no longer valid. Definitions section updated and terms not used in the standard removed.