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Report Highlights:

New Zealand has strict biosecurity rules for plant and animal products but also imports large volumes of food and beverage products. This report outlines regulatory requirements for food and agricultural products exported to New Zealand. Key recent changes include regulations relating to organic foods, as well as the introduction of country-of-origin labeling for some products.

“This report was prepared by FAS/Wellington for U.S. exporters of domestic food and agricultural products. While every possible care has been taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCTS IS SUBJECT TO THE IMPORTING COUNTRY’S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.”

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EXECUTIVE SUMMARY

New Zealand is a growing market for U.S. agricultural products. However, New Zealand has very strict biosecurity rules and unprocessed products cannot be imported into New Zealand unless an import health standard has been developed for that product.

Import Health Standards specify the biosecurity requirements that must be met for trade to occur. The Import Health Standard database can be seen [here](#).

All imported foods must comply with all aspects of Food Act and Food Standards Code at the point of entry into New Zealand. The Ministry for Primary Industries (MPI) performs random inspections on any food imported. High-risk foods can be targeted for inspection at a higher frequency.

In recent years New Zealand has made changes to its labelling requirements to include statements regarding foods containing allergy causing components such as lupin and peanuts. New Zealand also made some major changes to alcohol labelling with the introduction of the requirement to mandate that all alcohol, must have a stated pregnancy warning. New Zealand has not required this in the past.

Some significant changes are expected to be implemented in the future, and for example the Ministry for Primary Industries is looking at creating a national organic standard, which would create one system for certification and approval of organic products for sale in New Zealand. These changes will likely include changes to statements and claims on labels as well. Also, New Zealand has introduced country of origin labelling on certain foods (fruit and vegetables, pork and seafood). From 12 February 2022, businesses must disclose where certain fresh and thawed food comes from that they supply, offer, or advertise for supply to consumers in New Zealand. The requirement to disclose only applies to cured pork products and single-ingredient fruit, vegetable, fish, seafood, and meat that is no more than minimally processed. It does not apply to food sold for fundraising or food that is intended for immediate consumption (for example, at restaurants, takeaway shops etc.).

From 12 May 2023, the Regulations will also apply to frozen food in the above categories and for more information you can read the Consumer Information Standards Regulations 2021 [here](#).

SECTION I. FOOD LAWS

The Ministry of Primary Industries (MPI) is the key organization that regulates food imported into New Zealand. MPI has the lead role in biosecurity protection to prevent unwanted pests and diseases from being imported and for controlling, managing, or eradicating pests should they arrive. Food Standards Australia New Zealand (FSANZ) is responsible for setting food standards that govern the content and labeling of foods sold in both New Zealand and Australia. These standards also cover food composition, contaminants, and microbiological limits. Under New Zealand's strict biosecurity rules, unprocessed products cannot be imported into New Zealand unless an Import Health Standard (IHS) has been

developed. Import health standards specify the biosecurity requirements that are to be met for trade to occur. Information on Import Health Standards for specific products can be found [here](#).

The [Food Act 2014](#) introduced some fundamental changes to New Zealand's domestic food regulatory regime. These aim to provide an efficient, effective, and risk-based food regulatory regime to manage food safety and suitability issues, improve business certainty, and minimize compliance costs for business. The Act introduced the following food safety measures:

- Food control plans (FCPs) for higher risk activities.
- National programs for lower-risk activities.

Information on the Act can be found [here](#).

Other important legislation and international agreements with New Zealand include:

- The Joint Food Standards Treaty, which committed the Australian and New Zealand Governments to a joint food standard system.
- The Agricultural Compounds and Veterinary Medicines Act 1997.
- Animal Products Act 1999 and Animal Products Amendment Act 2002.
- Wine Act 2003.
- The Trans-Tasman Mutual Recognition Arrangement - This allows products made or imported into New Zealand that meet New Zealand's legal requirements, to also be sold in Australia and vice versa (some products are currently exempted from the agreement, including each country's high-risk food list).
- The Sanitary and Phytosanitary Agreement and World Trade Organization Agreements; and
- Codex Alimentarius - the international body for setting food standards.

New Zealand often plays a leadership role in international standard setting bodies, such as the Codex Alimentarius Commission and the World Organization for Animal Health (OIE).

Note: The Organics Products Bill was put before the New Zealand parliament, this bill was a response to public feedback which called for a national organic standard to be put in place. The bill has gone through its third parliamentary reading and is now law. The Ministry for Primary Industries is developing the regulatory framework, which they hope to have in place later in 2023. You can find more information about the bill [here](#).

Australia New Zealand Joint Food Standards Code

Australia and New Zealand signed an agreement in 1995 that resulted in the formation of a joint food regulation agency, Food Standards Australia New Zealand (FSANZ) and the development of the Australia New Zealand Food Standards Code (otherwise known as [the Code](#)). The Code was adopted in New Zealand in February 2001 and took full effect in December 2002. FSANZ revised the Code from March 1, 2016. Information on the Food Standards Code can be found [here](#).

Revised changes were only made to chapters one and two, which included the following clarifications:

- Clarifying language on the Code’s requirements, including a clearer explanation of who must comply with these changes.
- Provisions relating to food additives, processing aids, and nutritive substances.
- Revised language related to food composition requirements clarifying when a requirement is either legally required for the sale of a product or is a prerequisite for permission; for example, to add a food additive to a product.
- The Code that is administered by FSANZ has requirements relating to food composition, including foods that require pre-market assessment, such as novel foods, irradiated foods and foods produced using genetic modification. There are four chapters: (1) general food standards; (2) commodity standards; (3) food safety standards (Australia only); and (4) primary production and processing standards (Australia only). The chapters on general food standards and commodity standards are applicable only to New Zealand. In New Zealand, the standards in the Code are enforced by the Ministry for Primary Industries.
- A number of areas are outside the scope of the joint food standards system and are covered under the [New Zealand Food Standards](#). These include:
 - Maximum residue limits of agricultural compounds in food.
 - Food hygiene and food safety provisions (including high risk imported foods).
 - Export requirements relating to third-country trade; and
 - Supplemented food.

Key Organizations in New Zealand

New Zealand organizations that play key roles in regulating the food supply include the Ministry for Primary Industries (MPI) and Food Standards Australia New Zealand (FSANZ).

Ministry for Primary Industries (MPI)

MPI has overall responsibility for food safety in New Zealand. Its primary responsibilities are to protect public health and to facilitate access to markets for food and food-related exports. Market access is a significant responsibility as New Zealand exports around 80 percent of the food it produces, accounting for over half of the country’s export earnings.

The Ministry for Primary Industries administers the following legislation:

- [Food Act 2014](#);
- [The Animal Products Act 1999](#);
- [The Agricultural Compounds and Veterinary Medicines Act 1997](#); and
- [The Wine Act 2003](#).

New Zealand's Domestic Food Review commenced in 2003 and aimed to update and streamline New Zealand's decades-old regulatory program. Among other things, it was intended to address inequities in the way the food industry is regulated across the country and to clarify the roles of the regulators.

Along with the Domestic Food Review, MPI implemented the outcomes of the Imported Food Review, which was completed in 2004. The Imported Food Review covered all imported foods and beverages, agricultural compounds (including fertilizers and animal feeds), veterinary medicines and pet foods. Under this review, New Zealand moved away from a system that relied on inspection and testing as the primary way of ensuring food safety to a risk-based system. It now includes assessments and control recognition that are in place overseas, which ensure imported foods meet or are equivalent to New Zealand domestic food standards.

The new scheme categorizes food according to risk and places greater emphasis on importers to take steps to ensure food safety. The objective is to place more responsibility for managing food safety on importers to source food from countries that produce and export food that meets the New Zealand standard or equivalent. This system formally recognizes the role that the competent authority in exporting countries can be the 'risk manager' for the importing country. This initiative resulted in the [Food Act 2014](#) which follows similar food safety principles to the U.S. Food Safety Modernization Act in that it too aims to improve capacity to solve food safety challenges.

In April 2009, two importing standards were established. One provided importers with a clear indication that MPI expected them to ensure that food imports are safe and suitable for human consumption. The other standard requires importers to provide details to MPI, such as their company-trading name, and physical address and a contact person's name and address. Under the regime, importers must keep records that demonstrate that the imported products comply with all applicable New Zealand legislation. Evidence is also required to show the food products have been produced, transported, and stored safely, and that records of sellers and suppliers is correct before food products can be imported into in New Zealand.

In 2018 the Labor-led government formed [New Zealand Food Safety](#), a new division within MPI. The division is responsible for overseeing the food safety system and protecting consumers.

Food Standards Australia New Zealand (FSANZ)

[Food Standards Australia New Zealand \(FSANZ\)](#) is a statutory authority operating under the (Australian Commonwealth) [Food Standards Australia New Zealand Act 1991](#). FSANZ was established in 2002 and its primary objectives are: protection of public health and safety; providing adequate information to consumers to make informed choices; and preventing misleading or deceptive conduct. FSANZ is also responsible for setting food standards that govern the content and labeling of foods sold in both New Zealand and Australia. The standards also cover food composition, contaminants, and microbiological limits.

FSANZ administers [the Code](#) and it contains requirements relating to food composition, including foods requiring premarket assessment such as novel foods, irradiated foods and foods produced using genetic modification. It is broken down into four chapters: general food standards; commodity standards; food safety standards (Australia only); and primary production and processing standards (Australia only). Only the chapters on general food standards and commodity standards are applicable to New Zealand. In New Zealand, the standards in [the Code](#) are enforced by the Ministry for Primary Industries (MPI).

The Biosecurity Process in New Zealand

New Zealand has strict biosecurity rules. Goods that have the potential to harbor organisms, organic material or other things that may cause unwanted harm to natural and physical resources or human health cannot be imported into New Zealand unless an import health standard (IHS) has been developed.

Import Health Standards are developed by the Ministry of Primary Industries and are put in place to manage the biosecurity risks of imports. Requests for the development of new import health standards can be submitted to MPI at any time, although MPI prefers requests to be submitted via official channels. In the case of the United States, this would be through USDA regulatory agencies.

In September 2012, amendments were made to the Biosecurity Act under the "The Biosecurity Law Reform Bill 2012." The amendments are relevant across the whole of the biosecurity system and are the most significant change to the Biosecurity Act since 1997.

Key amendments included:

- Improving powers to gather information and use it for risk profiling so as to ensure that resources are allocated according to the level of risk.
- Adding a new requirement for importers to ensure that their goods comply with the applicable import rules.
- Improving compliance and enforcement options for dealing with non-compliance at the border and post-border.
- Improving the tools for dealing with the biosecurity risks that are presented by handy craft.
- Adding a new part to the Biosecurity Act to provide the legal framework for Government-Industry Agreement for readiness and response (GIA).
- Adding new provisions relating to the Farms Online database to support incursion responses; and
- Adding new provisions that allow the Biosecurity Act to be used to manage biosecurity risks in the Exclusive Economic Zone.

The Biosecurity Law Reform Bill 2012 also amended provisions around import health standard review. Previously, the section 22A independent review provision was available for any submitter to trigger where, in their view, MPI had not given adequate consideration of the relevant science. Under section 24 of the amended Act, those consulted during the development of an import health standard can request a review to determine whether MPI gave sufficient regard to significant scientific concerns raised during

the consultation process. If this happens, the Director-General must ensure a process is in place to establish an independent review panel to address the issue.

Requests must be made in writing to the Director-General and must: (a) identify the part of the person's submission that explains the person's significant concern with the chief technical officer's consideration of the scientific evidence; (b) explain why the person considers that there has been insufficient regard to the scientific evidence; and (c) include any additional scientific information related to the concern that was not provided to the chief technical officer during consultation.

SECTION II. LABELLING REQUIREMENTS

An advantage of exporting to New Zealand and Australia Food is both countries share food and labelling regulations. Products sold in New Zealand must be labeled in accordance with the Australia New Zealand Food Standards Code (otherwise known as the Code). The Code is available online at the [FSANZ website](#).

Food Labeling Requirements

Most food for sale in New Zealand must be clearly labeled in English (other languages can be used in addition to English if they do not contradict the information). Specific health and safety information about some food products must be given to consumers even when a complete label is not required (for example the presence of caffeine or allergenic substances). Additional labeling statements may be required under the individual food product standards specified in the Code. See [Standard 1.2.2](#) and [Standard 1.2.10](#) of the Food Standards Code for specific details.

Labels must include the following information:

- **The name of the food:** 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:** 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 enough.
- **Name and address:** The supplier's name and business (street) address in New Zealand or Australia (Note: "Supplier" includes packer, manufacturer, vendor or importer of the food).
- **Mandatory warning statements, advisory statements and declarations for certain ingredients/substances:** Some products must have special advisory and warning statements about the food or ingredients/substances in a food (for example, food containing unpasteurized egg must advise/state that the product contains unpasteurized 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:** The presence of common food allergens and food/ingredients that commonly cause food intolerances (e.g., peanuts, gluten)

must be declared on food labels or where a complete label is not required, the information must be available to the consumer.

- **Ingredient list:** All ingredients must be listed by their common name, a description or, where specified in the Food Standards Code, the generic names 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.
- **Food additives:** 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:** Most packaged foods with a shelf life of less than two years must have one of the following date marks:
 - **"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:** 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 food safety.
- **Percentage labeling:** The percentage of the characterizing ingredients, and/or components of most food products must be indicated on the label.
- **Net content:** Net content is required under the Weights and Measures Regulations 1999.

Nutrition Labeling Requirement

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.

Example of a blank nutrition information panel

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)

Labeling Requirements for Food Produced Using Gene Technology

Genetically engineered ingredients and foods can only be sold in New Zealand if they have been assessed for safety and approved by FSANZ. New Zealand and Australia have one of the most comprehensive labeling regimes for genetically engineered (GE) foods in the world. Wherever a GE ingredient, additive or processing aid is present in the final food, the food must be labeled. A typical ingredient list for a food containing a GE ingredient is as follows:

Ingredients: wheat flour, water added, yeast, soya flour (genetically modified), vegetable oil, sugar, emulsifiers (471, 472E), preservative (282), enzyme amylase.

Where ingredients derived from GE plants - such as sugars, oils and some GE additives and processing aids - 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, special labeling is not required. Another exemption to the labeling requirements in processed foods are GE flavors, which are allowed to be present up to a level of one part in a thousand in the final food without being identified as GE. Foods prepared from GE ingredients, additives and processing aids, but sold unlabeled at the point of sale for immediate consumption, for example, restaurants, hotels and take-outs are also exempt from labeling requirements.

MPI is responsible for the enforcement of GE food labeling standards in New Zealand. For additional information, review [Standard 1.5.2](#). This standard regulates the sale of genetically engineered foods in Australia and New Zealand and was incorporated into the [Food Standards Code](#), which was revised on March 1, 2016.

Nutrition content claims and health food claims

A food standard to regulate nutrition content claims and health claims on food labels and in advertisements became law in January 2013. Food businesses must comply with this standard ([Standard 1.2.7](#)), which was revised on March 1, 2016. Nutrition content claims and health claims are voluntary statements made by food businesses on labels and in advertising about a food.

Nutrition content claims are claims about the content of certain nutrients or substances in a food, such as ‘low in fat’ or ‘good source of calcium.’ These claims will need to meet certain criteria set out in the Standard. For example, with a ‘good source of calcium’ claim, the food will need to contain more than the amount of calcium specified in the Standard.

Health claims refer to a relationship between a food and health rather than a statement of content. There are two types of health claims:

- **General level health claims** refer to a nutrient or substance in a food and its effect on a health function. They must not refer to a serious disease or to a biomarker of a serious disease. For example: **calcium is good for bones and teeth.**
- **High level health claims** refer to a nutrient or substance in a food and its relationship to a serious disease or to a biomarker of a serious disease. For example: **Diets high in calcium may reduce the risk of osteoporosis in people 65 years and over.** An example of a biomarker health claim is: **Phytosterols may reduce blood cholesterol.**

Other specific requirements

Food businesses wanting to make **general level health claims** will be able to base their claims on one of the more than 200 pre-approved food-health relationships in the Standard or self-substantiate a food-health relationship in accordance with detailed requirements set out in the Standard.

High level health claims must be based on a food-health relationship pre-approved by FSANZ. There are currently thirteen pre-approved food-health relationships for high level health claims listed in the Standard. All health claims are required to be supported by scientific evidence to the same degree of certainty, whether they are pre-approved by FSANZ or self-substantiated by food businesses. Food-health relationships derived from health claims approved in the European Union, Canada and the United States have been considered for inclusion in the Standard. Health claims will only be permitted on foods that meet the nutrient profiling scoring criterion (NPSC). For example, health claims will not be allowed on foods high in saturated fat, sugar or salt.

Endorsements that are nutrition content claims or health claims will be permitted provided the endorsing body meets requirements set out in the Standard.

Standard 1.2.7 – Nutrition, Health and Related Claims will:

- Reduce the risk of misleading and deceptive claims about food.
- Expand the range of permitted health claims.
- Encourage industry to innovate, giving consumers a wider range of healthy food choices; and
- Provide clarity for the jurisdictions enforcing the Standard.

[Meeting requirements for labelling and composition](#)

[Health Star Rating](#)

[Regulations for health claims for high value foods](#)

Plant-Based and Food Alternative Products

Labelling Requirements

The Code includes labelling provisions for food and ingredient names as well as mandatory advisory statements that are relevant to the labelling of plant-based meat and dairy alternatives (the term used for meat and dairy alternatives). The standards are generic requirements for voluntary nutrition content and health claims [Standard 1.2.7](#) (Nutrition, health and related claims) and mandatory nutrition information [Standard 1.2.8](#) (Nutrition information requirements) also apply.

Food and Ingredient Name Requirements

The Code does not include a definition for plant-based alternatives. Schedule 17 (Vitamins and minerals) refers to analogues of meat, yoghurt and dairy desserts, ice cream, cheese and analogues derived from cereals, nuts, and seeds. These references are only made to distinguish the category of food to which the permission for voluntary addition of vitamins and minerals applies. This means at this stage the food code is not overtly adaptable to the introduction of these products into the New Zealand food system and these standards are the only ones that can be apply and are applied on a case-by-case basis.

Section 1.2.2—2 of [Standard 1.2.2](#) (Information requirements – food identification) requires the name of the food to be either a prescribed name, or a name or description that is sufficient to indicate the true nature of the food. This section lists the foods for which the names are prescribed (for example, ‘honey’ and ‘infant formula’), however ‘meat’ and ‘milk’ are not prescribed names. Section 1.2.4—4 of [Standard 1.2.4](#) (Information requirements – statement of ingredients) requires ingredients to be identified using either a common or descriptive name, or a generic name if one is specified in [Schedule S10-2](#). The Code does not specify where the name of the food must be placed on the label.

Some foods (e.g., milk, meat) are defined in the Code and can only be sold using a specific name or representation if they meet the definition and compositional requirements in the Code. Meat is regulated under [Standard 2.2.1](#) (Meat and meat products) and milk is regulated under [Standard 2.5.1](#) (Milk). Definitions for ‘meat’ and ‘milk’ are also provided in section 1.1.2—3 of [Standard 1.1.2](#) (Definitions used throughout the Code).

However, Subsection 1.1.1—13(4) of [Standard 1.1.1](#) (Structure of the Code and general provisions) allows the name of the food to be further qualified so the context makes it clear the food is not a food as defined in the Code. For example, the descriptor ‘soy’ for soy milk is intended to make it clear that the food is not a dairy milk product to which Standard 2.5.1 applies. This principle applies across the Code and allows the naming of foods such as ‘ginger beer’, ‘peanut butter’ or ‘short bread’ when these foods do not meet defined terms.

Mandatory Advisory Statements

Subsection 1.2.3—2(1) of [Standard 1.2.3](#) (Information requirements – warning statements, advisory statements and declarations) and [Schedule S9-2](#) set out the requirements for mandatory advisory statements. Dairy alternatives (and some lower fat milks) must include a mandatory advisory statement

indicating they are not suitable as a complete milk replacement for children under two or five years (subject to protein and fat content). These requirements aim to mitigate the potential risk to children of reduced protein and energy intake from dairy alternatives and skim milk.

Voluntary Representations

Voluntary representations such as ‘100% plant based’ or ‘100% meat free’ are not regulated in the Code. The Code sets conditions for the use of certain nutrition content claims (e.g. ‘X% sugar free’, refer to [Standard 1.2.7](#) (Nutrition, health and related claims), and [Schedule 4](#)). However, other representations, including ‘vegan’, are made voluntarily by food manufacturers and are subject to relevant consumer and fair-trading laws.

Consumer and fair-trading laws in Australia and New Zealand require that labels do not misinform consumers through false, misleading, or deceptive representations. In New Zealand, this legislation includes the Food Act 2014 and Fair-Trading Act 1986. In New Zealand, the Commerce Commission is responsible for enforcing the Fair-Trading Act 1986.

Country of Origin Labelling

Although previously voluntary, country of origin labelling in New Zealand is now required for certain foods. These include “single-ingredient, minimally processed fruit, vegetables, meat, seafood, and cured pork.” This will also apply to frozen food after 12 May 2023. Information about these new requirements is available on the [Ministry of Business, Innovation & Employment website](#).

Plain English Allergen Labelling

Certain foods and ingredients can cause severe allergic and other adverse reactions in some people. The Australia New Zealand Food Standards Code (the Code) requires these to be declared on labels when they are present in food. In 2021 the Code was amended to introduce new requirements for the labelling of allergens in food.

These requirements include that allergen information is to be declared:

- in a specific format and location on food labels, and
- using simple, plain English terms in bold font

The changes will help people find allergen information on food labels more quickly and easily, so they can make informed and safe food choices. Businesses have **3 years from 25 February 2021** to implement the new requirements.

Pregnancy Warning Labels on Alcohol

Food Standards Australia New Zealand (FSANZ) was asked by a ministerial forum to consider changing the Food Standards Code to require pregnancy warning labels on all packaged alcohol products. In July 2020 this was notified, and industry has three years to ensure they comply with the new label requirements and an example of the new label is below. You can find more information [here](#).



Nutrition information and claims on Alcohol Packaging

A Nutrition Information Panel (NIP) is not required on alcoholic beverages unless a claim requiring nutrition information is made. Alcoholic beverages may voluntarily include a NIP. The inclusion of a NIP does not constitute a nutrition content claim.

All alcoholic beverages that contain more than 1.15% ABV:

- can only make nutrition content claims about energy content, carbohydrate content (for example, 'low carbohydrate') or gluten content.
- are not permitted to make health claims.
- must not be represented as a low alcohol beverage.

Current proposals to change the alcohol labels

FSANZ is currently considering two proposals regarding labelling requirements for alcoholic beverages:

- [P1049 - Carbohydrate and sugar claims on alcoholic beverages.](#)
- [P1059 – Energy labelling on alcoholic beverages](#)

Compostable Labels

In line with its new environmental policies the Produce Importers Association of New Zealand had a recent meeting with Environment Minister where they presented the following.

Phase One (July 2023)

1. Provide for a transitional period requiring:
 - Functional purpose labels only (country of origin, PLU, data bar, brand authentication, variety identification).
 - Minimum of industrial compostable certification.
 - Permit hybrid home compostable technologies where the entire construction may not be home compostable, but most is.
 - Permit the use of fully home compostable products that are still in the process of achieving final certification.
2. Exempt imports, providing time for the 'world' to catch up and avoid the supply chain closing on New Zealand.

Phase Two (July 2025 or 2026)

1. Labels must be entirely home compostable for domestically grown and sold produce.
2. Imported produce in 2025 will be required to have home compostable labels.

SECTION III. PACKAGING AND CONTAINER REGULATIONS

Food Packaging Materials

Under the New Zealand Food Act 2014, packaging material must not cause food to be unsafe or tainted. In addition, specific requirements in the Code, which relate to contaminants, must also be met (Standard 1.4.3 Articles and Materials in Contact with Food). It is the responsibility of food manufacturers and sellers to ensure their products are safe and that they comply with legislation. In practice, packaging suppliers need to ensure their products are suitable for their intended use. 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.

Members of the Australia Food and Grocery Council and the New Zealand Food and Grocery Council members are voluntarily phasing out Bisphenol A (BPA), which is a chemical used in the plastics industry in baby bottles and in food containers. As per a FSANZ report, BPA exposure in New Zealand and Australia is well below the internationally established safe levels and poses no significant human health risk. However, FSANZ will continue to liaise with the industry to provide alternative packaging materials, such as stainless steel, glass or BPA-free plastics and be consistent with approaches taken by regulatory agencies in other countries, including the U.S. Food and Drug Administration.

From 1 July 2023 the government's plastic minimization policy comes into force it will see a number of changes to plastic packaging as well as the phased introduction of compostable stickers on produce. More information is available [here](#).

Wood Packaging Materials Used for Shipping Products to New Zealand

Under the Biosecurity Act (1993) importers must comply with an IHS that outlines phytosanitary requirements for wood packaging material to be given biosecurity clearance into New Zealand. The IHS for [Wood Packaging Material](#) has been developed under the requirements of the Biosecurity Act (1993) and New Zealand's obligations under the International Plant Protection Convention (1997).

Imported wood packaging material must be:

- Free of regulated pests.
- Free of extraneous material (e.g., leaves, soil);
- Bark-free in accordance with IHS for wood packaging material, section 4.3.2.
- Treated in accordance with IHS for wood packaging material, section 3.2.
- Certified in accordance with IHS of wood packaging material section 3.3.

Wood packaging that is treated and certified as per "International Standard for Phytosanitary Measures (ISPM) 15 standard" would be compliant with the New Zealand standard.

Import Health Standard for Sea Containers

The IHS for sea containers covers only shipping containers and does not include the contents which can be categorized as either “high or low risk” goods. All containers imported into New Zealand must comply with the requirements outlined in this IHS, which can be found at: [IHS for Sea Containers](#).

Containers arriving in New Zealand with:

- High risk goods containing any risk material (i.e., plant or animal products, used vehicles, machinery etc.), should refer to the appropriate Import Health Standard [here](#).
- Low risk goods may be released, and the container may be given approval to move to Approved Transitional Facility (ATF), if the requirements meet the import health standard.

All containers imported into New Zealand must be clean and free of pests and biosecurity contamination. Inspections or checks to verify this must be carried out by legally approved person (e.g., MPI Biosecurity inspectors or an accredited company).

All containers arriving in New Zealand are required to send following information to MPI Biosecurity at least 12 hours prior to container arrival:

- Importer details.
- Exporter details.
- Container number.
- Container type.
- Country of origin.
- Port of loading.
- New Zealand port of discharge.
- New Zealand transitional facility destination.
- Quarantine declaration; and
- Complete and accurate description of the cargo or tariff code, including all packaging.

This information will be assessed by MPI Biosecurity to determine the regulatory interest of a container and subsequent actions to be taken. Containers with incomplete information will be deemed of high regulatory interest.

Every imported container must be delivered to a Biosecurity Approved Transitional Facility (ATF) within New Zealand and be inspected by an MPI Inspector or a trained Accredited Person (AP). All containers must have a Quarantine Declaration (a document signed by a manager of the packing or exporter facility) that declares that a container was inspected internally and externally; was found to be free of contaminants; the type of packing materials and wood packaging used; and information pertaining to the container and ship number). Failure to provide a Quarantine declaration will result in extra biosecurity checks and costs.

Only ISPM15 (an international packaging standard) compliant packaging is allowed entry into New Zealand and any non-compliant packaging (i.e., timber) will be required to be treated either overseas to New Zealand standards with approved methods; or inspected and treated in New Zealand (Fumigation with methyl bromide gas) prior to release of the container by the New Zealand Biosecurity Officer. If treated overseas, the original fumigation certificate must be produced prior to release.

In addition to the above, some containers that are deemed to be ‘high risk’ must be subjected to either:

- Six-sided external inspection on the port area by an inspector within 48 hours of discharge; or
- Fumigated with methyl bromide or heat treated; or
- Be accompanied by an official phytosanitary certificate attesting to the container’s freedom from specific contamination; or
- Inspection under Biosecurity supervision at an Approved Transitional Facility.

To expedite clearance, additional certification of containers such as free from restricted packaging and free of contamination of either the external or internal surfaces of the container or both are options. In certain circumstances, certification may cover multiple arrivals of containers for periods of up to one year.

Import Health Standard for Air Freight Containers

Air freight containers used for the import of food products into New Zealand must meet a minimum standard of cleanliness. All parts of the container including the internal and external sides must be free of contamination. Every container must also be free of any of the following:

- Animals, insects or other invertebrates (any life cycle stage), egg casings or rafts, or any organic material of animal origin (including blood, bones, fiber, meat, secretions, excretions).
- Plants or plant products (including fruit, seeds, leaves, twigs, roots, bark, saw dust, or other organic material); or
- Soil or water

For additional information, see the MPI import health standard: [Air Freight Containers from all countries](#).

Packaging Sustainability Measures

Non-Compostable Fruit Stickers

In 2020 the New Zealand Government announced that they were working on a phase out of seven types of single use plastic, in a bid to clean up the consumer goods end of the market. One of the seven identified plastics is produced stickers. The New Zealand Government is working with industry on a phase out plan, which they hope to have in place by early 2025.

SECTION IV. FOOD ADDITIVE REGULATIONS

Food Standards Australia New Zealand (FSANZ) is responsible for the development and modification of food standards in the [Food Standards Code](#). The section of the code that governs food additives,

[Standard 1.3.1](#) has been in force for several years. It was developed on the basis of food additive provisions from the former Australia Food Standards Code and the former New Zealand Food Regulations, 1984. The Code addresses additives in two ways. Some additives have specific permissions and levels allowed in food; others are permitted at levels determined by GMP (Good Manufacturing Practice). Information regarding permitted use of food additives is listed in [Schedule 8](#), of [Standard 1.3.1](#) of [the Code](#). A list of miscellaneous additives permitted in accordance with GMP in processed foods is listed in [Schedule 8](#) of [Standard 1.3.1](#).

A food additive may be used only where permitted by Standard 1.3.1 and only where it performs a technological function. These functions are listed in [Schedule 5](#) of the standard. The following criteria are guiding principles that FSANZ uses in assessing whether a food additive is listed in Standard 1.3.1 and is therefore permitted for use in foods. These specify that:

- The food additive poses no unacceptable risk to health when used in amounts up to the specified permitted limits.
- There is a demonstrable need for the substance, and it fulfils a technological function that benefits consumers; and
- It is used in any food only up to the level that achieves the technological function, even if higher levels might pose no threat to health.

Food additives must be used in accordance with Good Manufacturing Practice (GMP). Manufacturers are responsible for justifying the use of additives, and the level of additive used. The Codex Alimentarius Commissions Procedural Manual sets out the following relevant criteria for use in assessing compliance with GMP:

- The quantity of additive added to food shall be limited to the lowest possible level necessary to accomplish its desired effect.
- The quantity of the additive that becomes a component of food as a result of its use in the manufacture, processing or packaging of a food and which is not intended to accomplish any physical, or other technical effect in the food itself, is reduced to the extent reasonably possible; and
- The additive is prepared and handled in the same way as a food ingredient.

For the purposes of ingredient labeling, food additives are treated the same as other ingredients in a food. [Schedule 7](#) of the Code lists class names for additives based on their technical function. [Schedule 8](#) of the Code lists all permitted additives by their prescribed name and code number. An additive must be declared in the ingredient list in its correct place by using its appropriate class name (from Schedule 7) followed by the additive's specific name or code number (from Schedule 8). One exception to this rule is that enzymes need only be declared by the class name 'enzyme' and not by specifically declaring the name of the enzyme.

[New Zealand food additives](#)

[Maximum permitted levels of additives in food](#)

Maximum Permitted Levels for Food Additives

The Food Standards Code also sets maximum permitted levels (MPLs) for some additives, like benzoates, sorbates and sulphones, which are used as preservatives. The MPL is the maximum amount of an additive legally allowed in a food product – or in the product when it is prepared according to packaged food directions. While a MPL is the maximum level that may be used, the actual amount used must be the lowest possible level needed to get the desired effect in a particular food product. [Schedule 15](#) of the Code lists which substances can be added to foods and their corresponding MPLs.

Special attention should be given for additives that are genetically engineered. For more information on these declarations see the [genetically modified food labeling](#) section of the FSANZ website.

Plant-based and meat alternatives

There are many types of plant-based meat alternatives, which is the technical term FSANZ uses to describe them and their constituent parts, how they are made up affects how the regulations are applied. The composition requirements of plant-based and meat alternatives are regulated by [Standard 1.3.2](#) (Vitamins and minerals) and associated [Schedule 17](#). These regulate the voluntary addition of vitamins and minerals to general purpose foods, including analogues of meat, yoghurt and dairy desserts, ice cream, cheese and analogues derived from cereals, nuts, and seeds. In the case of analogue foods (for example, soy milk), permissions are derived from the vitamin and mineral content of the primary counterpart food (for example, milk).

New Update

FSANZ has a new application seeking approval for Polygalacturonase from genetically modified *Aspergillus oryzae* (a fungus) as an additive and to help in the processing of a number of food types. The application seeks to permit polygalacturonase from a genetically modified strain of *Aspergillus oryzae* containing the polygalacturonase gene from *Aspergillus tubingensis*, as a processing aid in the manufacture of fruit and vegetable juices/products, coffee processing, flavouring production and wine production. Additionally, a report published by the New Zealand productivity commission recently pointed to a need for the greater use of GMO technologies in food production and manufacturing. The New Zealand government is taking this advice onboard and hopes to investigate the matter further in the coming years.

SECTION V. PESTICIDE AND OTHER CONTAMINANTS

Contaminants and Natural Toxicants

FSANZ sets standards for the maximum levels (MLs) of specified metal and non-metal contaminants and natural toxicants in nominated foods. Information on Contaminants and Natural Toxicants can be seen in [Standard 1.4.1](#) of the Code.

Pesticide Residues and Chemical Contaminants

The upper limit of agricultural and veterinary chemical residue allowed in a food is known as the Maximum Residue Limit (MRL). FSANZ sets MRLs for Australia only and these are specified in the Code. MPI has responsibility for setting and enforcing MRLs in New Zealand. All imported and domestically-produced food sold in New Zealand (except for food imported from Australia) must comply with the New Zealand [Food Notice on MRLs for Agricultural Compounds](#).

You can also apply to have an MRL amended or to request an exemption the steps of doing this are [here](#).

Under the Trans-Tasman Mutual Recognition Arrangement (TTMRA), food imported from Australia into New Zealand needs to comply with the Australia New Zealand Food Standards Code and Food Notice on MRLs for Agricultural Compounds. In New Zealand, the Ministry of Primary Industries maintains a database to provide exporters with information on pesticide MRLs established by New Zealand major trading partners.

For information regarding information on approved pesticides and allowed MRL please refer to the [Import Health Standard](#) for produce.

SECTION VI. OTHER REQUIREMENTS, REGULATIONS, AND REGISTRATION MEASURES

Organic Foods

There are two major organic certifying agencies in New Zealand for the certification of locally produced organic products, Borgo and Unreality New Zealand. Both agencies are accredited by International Federation of Organic Agriculture Movements (IFOAM).

In New Zealand, there is no official standard set for organic food products. Products certified by the National Organics Program (NOP) in the United States can be exported to New Zealand and sold as organic. Further information on importing organic products can be found [here](#). There are no mandatory labeling requirements for organic products imported into New Zealand, although the use of the term 'organic' is controlled through the Fair-Trading Act 1986.

There are mandatory labeling requirements for products that are intended to be further processed in New Zealand and re-exported and this applies to both organics and non-organics.

The MPI Technical Rules under Section 12 (Imported Product and/or Ingredient) details the requirements for organic products/ingredients imported into New Zealand further information is [here](#).

In 2020 the Organics Products Bill was put before the New Zealand parliament; this bill was a response to public feedback which called for a national organic standard to be put in place. In tandem with the second reading and feedback of the bill, MPI has begun developing and asking for public feedback on

the regulatory framework that will underpin the new legislation and ultimately affect how organic products are certified in New Zealand. This has been ratified now and the link to information on the regulations can be found in section one on page 4.

Registration

To import food for sale in New Zealand, businesses or individuals must register as a food importer with MPI or use an agent who is registered. To register as a food importer, individuals or companies must be a New Zealand resident as defined in sections YD1 (for persons) or YD2 (for companies) of the Income Tax Act 2007. For more information on registration go [here](#).

Inspection Requirements

Foods covered by emergency or prescribed food standards are targeted for inspection using customs tariff codes. From September 1, 2009, Central Clearing House (CCH), part of MPI, is now responsible for processing applications for all high-risk foods imported into New Zealand as referred from New Zealand Customs. Prior to CCH, Auckland Central Clearing House (ACCH) used to handle high-risk foods imported into New Zealand. CCH is also the initial contact point for information to importers and customs brokers. More information on CCH and other food importation can be found at: [Importing food into New Zealand](#). Some products require pre-shipment testing often from a biosecurity perspective for fresh produce which, can be consumed directly by consumers with no more processing. Please check the “Importing food into New Zealand” website shown above and the specific product IHS.

Specific Documentation and Certification Requirements

Please refer to the New Zealand Food and Agricultural Imports Regulations Standard (FAIRS) Export Certificate Report for specific import certification requirement for products entering New Zealand. The New Zealand FAIRS Export Certificate Reports can be found [here](#). Choose the custom date required; then the category - Exporter Assistance/Food and Agricultural Imports Regulations Standard Export Certificate Report; country – New Zealand; and post – Wellington.

Transitional and Containment Facilities

All sea containers arriving in New Zealand are sent to a transitional facility and unpacked there. Some higher risk imports – especially plants, animals, and related products – can be quarantined or held in a transitional or containment facility.

Transitional facilities hold, inspect, treat, identify, or destroy and dispose of un-cleared risk goods imported into New Zealand. They operate under a standard that details the minimum requirements for approval and monitoring transitional facilities functions.

Types of goods that need to go to transitional facilities include:

- agricultural chemicals and veterinary medicines.
- animals and animals’ products.
- biologicals.
- food products.
- plants and plants products.

- other organisms.
- used machinery or vehicles; and
- wood and wood products.

An Import Health Standard (IHS) of a specific product details complete import requirements, including transitional and containment facilities are found [here](#).

Treatments by Approved Operators

MPI has the responsibility to ensure any treatments applied to imported “risk” goods offer the best practicable level of control. MPI approves and oversees treatments and the treatment providers to ensure that only competent organizations and individuals are involved with the delivery of official treatment activities.

Post-entry Quarantine Facilities

For plants and plant products that could have pests and unwanted organisms, New Zealand has post-entry quarantine (PEQ) facilities. Plants are held in PEQ facilities until they are assessed, and a biosecurity clearance is granted.

Containment Facilities

New Zealand also has containment facilities (i.e., laboratories for microorganisms testing) that are approved for holding organisms considered high risk.

Product Registrations

To import food into New Zealand you must register with MPI or use an agent who is registered. You must do this by identifying a New Zealand based importer that can register, as it is a requirement that all registered importers must be New Zealand residents.

Some foods cannot come into New Zealand. You will not be able to bring in endangered plants or animals and some food considered of too great of a risk to the environment, plants and animals or people.

Prohibited Products

Some foods pose a higher risk to people’s health or the environment, plants and animals. There are additional rules for these foods, and you may need to get permission from MPI to import them.

This permission is called ‘clearance’.

You will need biosecurity clearance (for plants and animals)

You may need food safety clearance (for people’s health)

If you cannot provide the correct proof, or the food does not meet the requirements, you may need to ship it back out of New Zealand or it may be destroyed.

Check this information on the MPI website for the rules and checks listed in the Import Health Standards and the rules and checks for food that needs food safety clearance (these are called ‘high regulatory interest foods, or ‘increased regulatory interest foods’).

To look up the Import Health Standard relating to your products please [click here](#).

SECTION VII. OTHER SPECIFIC STANDARDS

Special Use Foods

Foods for special use and or trade/product samples will be subject to the same requirements as imported food for sale unless there is enough evidence that the samples will not be consumed.

Plant Based, Meat and Dairy Alternatives

Throughout this report it was established that there are standards relating to analogue (alternative protein) products. These standards work, where possible, to apply themselves to a range of analogue food products. One example of how a standard would be applied is if the product was just made up of plant-based material then the regulations would not impact the product, however if the product contained additives, such as flavors, colors and preservatives or a processing aid in its production, then those individual components have to comply with the requirements of the code. Those requirements are [Schedules 15](#) or [16](#) for food additives and [Schedule 18](#) for processing aids. If there was a novel ingredient involved, then a pre-market safety assessment would need to take place.

SECTION VIII. TRADEMARKS, BRAND NAMES AND INTELLECTUAL PROPERTY RIGHTS

Patents

The Patents Act of 2013 established the Intellectual Property Office of New Zealand for the purpose of communications to and from the public on matters arising under the Act; the power to appoint a Māori Advisory Committee; appointment of the Commissioner and Assistant Commissioners of patents; and the regulation-making powers of the Act.

The Act strengthens the criteria for granting a patent to ensure that patents are granted for genuine innovations that are a “manner of manufacture” and are novel, non-obvious and useful. The aim of the Act is to inhibit the grant of overly broad patents. As a net importer of technology, New Zealand faces increased costs and difficulty in implementing or adapting technologies covered by overly broad patents. The establishment of the Māori Advisory Committee will advise the Commissioner of Patents to address Māori concerns relating to the granting of patents for inventions derived from indigenous plants and animals or from Māori traditional knowledge.

Exclusions provided under the legislation include software, plant varieties, human beings and biological processes for their generation, inventions of methods for diagnosis practiced on human beings and for the treatment of human beings by surgery or therapy.

Trademarks

Protection is provided to registered trademarks through the Trademarks Act 2002.

The registration of trademarks is not essential. Owners of trademarks may rely on common law rights to protect their trademarks. Although the rights of owners of registered trademarks are statutorily defined, registration is often desirable. Unlike other forms of intellectual property, such as patents and designs, trademark registrations can be renewed indefinitely, thereby providing owners with the exclusive right to use their trademarks in perpetuity. Information on the Trade Marks Act is available at: [Trademarks Act 2002](#)

As a member of the World Trade Organization, New Zealand is a party to the Agreement on Trade-Related Aspects of Intellectual Property Rights 1994 (the TRIPS agreement).

All of the obligations relating to trademarks imposed under the TRIPS agreement have been incorporated into the Act. These obligations include those in Article 15(1) of the TRIPS agreement, which states that *“signs, in particular words including names, letters, numerals, figurative elements and combinations of colors as well as combinations of such signs, shall be eligible for registration as trademarks.”*

Copyright

Copyright Act 1994 governs copyright law in New Zealand. These rights allow copyright owners to control certain activities relating to the use and dissemination of copyright works. New Zealand is party to various international agreements, including:

- The Agreement on the Trade-Related Aspects of Intellectual Property Rights (the [TRIPS Agreement](#)) (Annex 1C to the Agreement Establishing the [World Trade Organization](#) (WTO) 1994);
- The [Berne Convention for the Protection of Literary and Artistic Works 1928](#) (Rome Act revision); and
- The [Universal Copyright Convention 1952](#)

For a “work” or type of material to qualify for copyright protection, four conditions must generally be satisfied:

- It must fall within one of the categories or subject matter in which copyright can exist.
- It must be sufficiently “original;”
- The author must be a “qualified person;” and

- Certain works must be fixed either in writing or some other material form.

Copyright protection applies only for a limited period (mostly lasting 15-50 years). Once copyright expires, it falls into the public domain and can be freely used.

On February 23, 2010, New Zealand introduced the Copyright (Infringing File Sharing) Amendment, repealing Section 92A of the Copyright Act. The Act puts in place a three-notice regime intended to deter illegal file sharing. The amendment came into force in July 2011. The first notices under this amendment were issued in November 2011, pertaining primarily to illegal downloads of music files.

SECTION IX. IMPORT PROCEDURES

All imported foods must comply with all aspects of the Food Act and Food Standards Code at the point of entry into New Zealand. The Ministry for Primary Industries performs random inspections on any food imported. High-risk foods are targeted for inspection at a higher frequency.

All foods imported into New Zealand must be cleared by Customs, whether they are imported by air, sea or mail. New Zealand Customs import entry clearances or Electronic Cargo Information (ECI) can be lodged electronically via internet and by filling in Customs Online Declarations. More information regarding New Zealand customs can be found at: [New Zealand Customs requirements](#).

The minimum documentation required to be submitted with customs import entries include an airway bill or bill of lading, invoices and any other papers (including packing lists, insurance documents, import permits, phytosanitary documents).

New Zealand Food Importing Process

All food imported into New Zealand must be cleared by New Zealand Customs and MPI Biosecurity officers. The import process includes the following:

- New Zealand importers are required to complete an import entry in the Customs Trade Single Window or via a customs broker; then,
- Once New Zealand Customs and MPI Biosecurity confirm that the food meets customs and biosecurity requirements, most foods are free to enter New Zealand. However, when the food requires food safety clearance importer need to do the following:
 - Send consignment information to the MPI Central Clearing House.
 - Food products are inspected, sampled and tested by MPI.
 - Food Safety clearance is given either for further sampling or testing and/or released; and
 - Once consignment is released, importer must ensure the imported food is stored and labeled properly.

To look up the Import Health Standard relating to your products please [click here](#).

SECTION X. TRADE FACILITATION

New Zealand has no pre-clearance requirements in place with the United States.

At present the only e-certification for imports is for plant products where there are a few countries, including the United States, from which MPI receive Phyto-sanitary certificates electronically. MPI do use ePhyto hub. The capability to accept e-certification for animal products is being developed.

[Goods Clearance Fees](#)

[Customs Duty and GST](#)

[Other Changes](#)

[Fines and Penalties](#)

Release times can range from a few hours up to two weeks depending on whether you need to send your products to a transitional facility or further inspections are required. Information regarding transitional facilities can be found [here](#). However, in 2021 New Zealand is experiencing delays of up to an additional two weeks to get product released from the ports, due to labour shortages and container supply issues.

A common delay in New Zealand is getting the wrong certificate issued or leaving off required statements/declarations, it is advised to work closely with the importer to ensure all technical requirements are covered prior to shipping.

APPENDIX I. GOVERNMENT REGULATORY KEY AGENCY CONTACTS

Ministry for Primary Industries (MPI)

PO Box 2526

Wellington

New Zealand

Phone: (+64)-4-894-0100

Fax: (+64)-4-894-0720

Web: www.mpi.govt.nz

Food Standards Australia New Zealand

PO Box 10559

Wellington 6143

New Zealand

Phone: (+64)-4-978-5630

Fax: (+64)-4-473 9855

Email: info@foodstandards.govt.nz

Web: www.foodstandards.govt.nz

Environmental Protection Authority

Private Bag 63002

Wellington 6140
New Zealand
Phone: (+64)-4-916 2426
Fax: (+64)-4-914 0433
Email: info@epa.govt.nz
Web: www.epa.govt.nz

New Zealand Customs Service
(Wellington, Corporate Office)
PO Box 2218
Wellington, New Zealand
Phone: (+64)-4-473 6099
Fax: (+64)-4-473 7370
Email: feedback@customs.govt.nz
Web: www.customs.govt.nz

Ministry of Consumer Affairs
PO Box 1473
Wellington, New Zealand
Phone: (+64)-4-474 2750
Fax: (+64)-4-473 9400
Email: mcainfo@mca.govt.nz
Web: www.consumeraffairs.govt.nz

New Zealand Commerce Commission
PO Box 2351
Wellington
New Zealand
Phone: (+64)-4-924 3600
Fax: (+64)-4-924 3700
Email: contact@comcom.govt.nz
Web: www.comcom.govt.nz

Intellectual Property Office of New Zealand
PO Box 30 687
Lower Hutt
Wellington
New Zealand
Phone: (+64)-4-569 4400
Fax: (+64)-4-569 2298
Web: www.iponz.govt.nz

The Commissioner
Plant Variety Rights Office
PO Box 24
Lincoln

New Zealand
Phone: (+64)-3-325 2414
Fax: (+64)-3-325 2946

Ministry of Health
PO Box 5013
Wellington
New Zealand
Phone: (+64)-4-496 2000
Fax: (+64)-4-496 2340
Email: moh@moh.govt.nz
Web: www.moh.govt.nz

Central Clearing House
Ministry for Primary Industries
Level 1, 96 New North Road, Eden Terrace, Auckland
PO Box 3540, Eden Terrace, Auckland
Phone: (+64) 9 909 6210 or (+64) 9 909 6211
Fax: (+64) 9 909 6208
Email: imported.food@mpi.govt.nz

Department of Conservation
PO Box 10420
Wellington, New Zealand
Phone: (+64)-4-471 0726
Fax: (+64)-4-471 1082
Web: www.doc.govt.nz

Auckland Regional Public Health Service
Cornwall Complex, Floor 2
Building 15, Greenlane Clinical Centre
Private Bag 92605
Symonds Street
Auckland 1150
Tel: +64-9-623-4600
Email: arphs@adhb.govt.nz

SPS and TBT Contacts

Coordinator, SPS New Zealand
Ministry for Primary Industries
PO Box 2526
Wellington
New Zealand
Phone: (+64)-4-474 4226
Fax: (+64)-4-470 2730

TBT Enquiry Point
Trade Negotiations Division
Ministry of Foreign Affairs and Trade
Private Bag 18 901
Wellington
New Zealand
Phone: (+64)-4-439 8000
Fax: (+64)-4-472 9596
Email: tnd@mft.govt.nz
Web: www.mfat.govt.nz

APPENDIX II. OTHER IMPORT SPECIALIST TECHNICAL CONTACTS

Foreign Agricultural Service, U.S. Department of Agriculture
U.S. Embassy
PO Box 1190
Thorndon, Wellington
New Zealand
Phone: (+64)-4-462 6030
Fax: (+64)-4-462 6016
Email: AgWellington@fas.usda.gov
Web: <https://nz.usembassy.gov>

American Chamber of Commerce
PO Box 106 002
Auckland, New Zealand
Phone: (+64)-9-309 9140
Fax: (+64)-9-309 1090
Email: amcham@amcham.co.nz
Web: <http://www.amcham.co.nz/>

New Zealand Food and Grocery Council
PO Box 1925
Wellington, New Zealand
Phone: (+64)-4-473 9223
Fax: (+64)-4-496 6550
Contact: <http://www.fgc.org.nz/Contact>
Web: www.fgc.org.nz

Intellectual Property Policy Group
Regulatory and Competition Policy Branch
Ministry of Economic Development
33 Bowen Street, PO Box 1473
Wellington, New Zealand
Phone: (+64)-4-472-0030)

Email: info@med.govt.nz

Attachments:

No Attachments