

RESPONSE SHEET

Industry Forum 2025 OOS09
Response due **COB 19/12/2025****Approval of the AUSVETPLAN Response strategy: Classical swine fever****RESPONSE**

1. The Australian Meat Industry Council (AMIC):
 - a. **NOTES** that a major review of the AUSVETPLAN *Response strategy: Classical swine fever* (the manual) has been completed by the writing group ([Attachment A](#)).
 - b. **PROVIDES COMMENTS ON** the revised AUSVETPLAN *Response strategy: Classical swine fever* for submission to Animal Health Committee for final endorsement ([Attachment A](#)).

COMMENTS**Background**

2. AMIC is the peak industry body representing the post-farm gate red meat industry. Our membership includes meat processors, smallgoods manufacturers, boning rooms, cold storage operators, wholesalers, distributors, exporters, and independent retail butchers. This response reflects our ongoing commitment to food safety, regulatory certainty, and proportionate biosecurity measures informed by sound science, evidence-based risk assessment, and nationally consistent decision-making.
3. Australia's smallgoods sector is a significant contributor to the national economy, representing a market valued at over \$4 billion annually. Domestic pork production does not supply sufficient volumes to meet this demand. Consequently, a substantial proportion of processed ham and bacon consumed in Australia is manufactured from pigs raised overseas. Imported pig meat used for these purposes is subject to biosecurity requirements established under Australian legislation and must comply with applicable food safety and biosecurity controls across the importation, transport, storage, and processing stages.
4. Imported pig meat is stored, handled, and processed under approved arrangements administered by DAFF that prescribe conditions for segregation, traceability, food safety controls, and waste management. These arrangements include requirements for:
 - a. Segregation of imported pig meat from domestic pig meat and other products during storage, handling, and transport, supported by identification and traceability requirements to prevent cross-contamination.
 - b. Implementation of approved food safety programs, including HACCP-based or equivalent systems, to identify and manage food safety and biosecurity hazards associated with imported pig meat, with compliance subject to audit and inspection by government authorities.
 - c. Management of waste derived from imported pig meat (including trimmings, packaging, and exudate) in accordance with approved biosecurity conditions, including traceability to the source consignment and disposal through approved methods such as heat treatment, incineration, or deep burial.

5. While a CSF outbreak in Australia would pose a significant risk to the domestic pork industry, the movement and processing of imported pig meat occurs under import risk analysis outcomes, quarantine conditions, and approved arrangements that limit exposure pathways. Facilities handling imported pig meat process frozen product and operate separately from live pigs and domestic fresh pig meat, consistent with the conditions imposed under Commonwealth biosecurity controls.

Issue

6. The AUSVETPLAN response strategy for CSF applies to meat and meat products derived from pigs raised in Australia. However, it does not explicitly clarify whether the recommended movement controls for meat and meat products could also be interpreted as applying to imported pig meat. This lack of explicit clarification creates ambiguity and the potential for unnecessary regulatory burdens on establishments that pose a negligible biosecurity risk, and increases the likelihood of inconsistent interpretation and application of movement restrictions across jurisdictions.
7. In the absence of clear differentiation, there is a risk that imported pig meat and establishments handling imported pig meat could be subject to measures designed for facilities processing Australian pigs and domestically produced pork. Such measures may not only be unnecessary for imported pig meat processors, given the negligible biosecurity risk posed by imported products, but could also result in:
 - a. Supply chain disruptions affecting the availability of essential smallgoods products;
 - b. Costly regulatory burdens and compliance obligations that are disproportionate to the actual biosecurity risk; and
 - c. Operational inefficiencies that could undermine the resilience of the smallgoods supply chain.

Request

8. Having regard to AMIC's previous submission on the revised AUSVETPLAN Response strategy: African swine fever v5.3, submitted in February 2025, **AMIC strongly recommends that the AUSVETPLAN Response strategy: Classical swine fever explicitly clarify that recommended movement controls for pig meat and meat products do not extend to imported pig meat that is subject to DAFF's rigorous risk analysis process, quarantine protocols and approved arrangements.**
9. This clarification is essential for the following reasons:
 - a. Imported pig meat has no contact with live pigs in Australia.
 - b. Biosecurity protocols for processing imported pig meat are stringent and subject to oversight under DAFF's regulatory framework. These protocols are established under the Biosecurity Act 2015 (Cth) and implemented through approved arrangements, ensuring compliance with Australia's biosecurity standards. These measures are designed to ensure Australia's Appropriate Level of Protection (ALOP) is maintained for the biosecurity risks associated with imported pig meat.
 - c. These controls ensure a negligible risk of CSF contamination or cross-contamination with the Australian pig industry.

10. By providing this clarification, the AUSVETPLAN Response strategy will remain focused on addressing genuine biosecurity risks, while ensuring that Australia’s smallgoods industry, which is highly reliant on imported pig meat, can continue operating without unnecessary or disproportionate regulatory impediments. This will promote regulatory consistency across jurisdictions, reduce the risk of misinterpretation during a CSF response, and support the resilience of Australia’s food supply chain.
11. Finally, this approach is consistent with the response provided by AHA to AMIC’s comments on the ASF response strategy on 24 March 2025:

IF Member	Comment	AHA Response
AMIC	In addition to the existing information stating that this manual is not applicable to policies for imported animals or animal products, AMIC strongly recommends the AUSVETPLAN explicitly clarify that movement controls for pig meat and meat products do not extend to imported pig meat that is subject to the DAFF’s rigorous risk analysis process, quarantine protocols and approved arrangements.	Imported meat or meat products are out of scope of AUSVETPLAN. AHA has added a statement clarifying this at the beginning of Section 6.1.4 to make this clear for any readers of the document: <i>“The recommendations outlined below apply to meat and meat products from domestic animals only and do not extend to imported meat or meat products, which are out of scope of AUSVETPLAN (see Section 1.1.3). However, guidance provided in this manual may be used to inform a risk assessment by the responding jurisdiction where required.”</i>

Reference

Approved Arrangements for class 2.5 – Temperature Controlled Storage. Department of Agriculture, Fisheries and Forestry. Version 4.0.

Approved Arrangements for class 2.5.2 – Temperature Controlled Storage of Imported Pig Meat Conditions. Department of Agriculture, Fisheries and Forestry. Version 3.2.

Approved Arrangements for class 2.8—Temporary Storage of Containerised Refrigerated Pig Meat. Department of Agriculture, Fisheries and Forestry. Version 3.0.

Approved Arrangements for class 3.2 – Imported Pig Meat Processing Conditions. Department of Agriculture, Fisheries and Forestry. Version 6.0.

Biosecurity Act 2015, Australian Government.

The Effectiveness of Controls for Imported Uncooked, Cooked, and Cured Pig Meat – Interim Inspector-General of Biosecurity Audit Report. June 2013.

Generic Import Risk Analysis (IRA) for Pig Meat – Final Import Risk Analysis Report. Australian Government Department of Agriculture, Fisheries and Forestry. February 2004.