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Hal : Persyaratan Ekspor Sarang Walet Ke Australia

Yth.
Kepala Unit Pelaksana Teknis Karantina Pertanian
Di
Seluruh Indonesia

Berkenaan dengan surat dari Biosecurity Australia ke Barantan tentang temuan cemaran mikroba pada pengiriman sarang walet yang berasal dari salah satu tempat pemrosesan di Indonesia, dengan ini disampaikan hal-hal sebagai berikut:

1. Pemerintah Australia menyampaikan temuan cemaran mikroba pada sarang walet asal Indonesia, yaitu *Enterobacter spp, Citrobacter* spp, *Acinetobacter* spp, *Brevundimonas* spp, *Clostridium* spp, *Paraclostridium* spp, *Escherichia* spp, *Enterococcus* spp, *Paraclostridium bifermentans, Clostridium butyricum,* dan *Clostridium tertium*. Mikroba ini merupakan organisme yang tersebar luas di lingkungan dan / atau di saluran pencernaan dan kotoran hewan, serta beberapa spesies yang diidentifikasi juga terkait dengan produk daging mentah atau cured meat;
2. Pengiriman tersebut dilengkapi dengan Sertifikat Sanitasi dari Barantan yang menyatakan bahwa sarang walet yang dikirim telah memenuhi persyaratan yang ditetapkan Australia termasuk pemanasan pada suhu 100◦C dan F0 mencapai 2,8. Namun dengan ditemukan banyaknya jenis mikroba pada sarang walet tersebut, mengindikasikan secara kuat bahwa sarang walet tersebut tidak melalui proses pemanasan sebagaimana mestinya.
3. Pemerintah Australia meminta agar Pemerintah Indonesia melakukan investigasi terhadap perusahaan tersebut dan memberikan jaminan bahwa kejadian diatas tidak terjadi lagi.

Memperhatikan kondisi diatas, dengan ini disampaikan bahwa:

1. Persyaratan ekspor sarang walet ke Australia mengacu pada *Import Condition for Retorted Goods Containing 5% or more Animal Product* yang telah dipublikasi pada website *Australian Biosecurity Import Condition* (BICON), sebagaimana terlampir.
2. Tindakan karantina hewan (TKH) terhadap pengeluaran sarang walet ke Australia dilakukan dengan memperhatikan persyaratan dari Pemerintah Australia, meliputi:
   a. Uji laboratorium bebas *bovine/ovine/caprine* material;
   b. Pemeriksaan kemasan;
   c. Pemeriksaan secara sistematik dan berkala untuk alat pemanas dan SOP pemanasan termasuk pengaplikasiannya di lapangan.

3. Apabila TKH sudah dilakukan maka dapat diterbitkan sertifikat sanitasi, sebagai jaminan resmi yang dapat dipertanggungjawabkan dari Pemerintah Indonesia terhadap pemenuhan persyaratan dari Pemerintah Australia.
4. Jika dari hasil pemeriksaan TKH ditemukan eksportir tidak dapat memenuhi persyaratan tersebut, maka dilakukan penolakan dan produk dikembalikan kepada pemilik/kuasanya.

Demikian dapat disampaikan, atas perhatianya diucapkan terima kasih.

Kepala Pusat Karantina Hewan
dan Keamanan Hayati Hewani,

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Australian Government
Department of Agriculture, Water and the Environment

Summary of import conditions for retorted goods containing 5% or more animal product

To demonstrate compliance with import requirements, the following information must be provided on a Health certificate:

Either:

1. The product does not contain any bovine derived material (other than dairy ingredients, gelatin and/or collagen derived from hides and skins), or
2. All bovine materials (other than dairy ingredients, gelatin and/or collagen from hides and skins) were sourced from animals born, raised and slaughtered in countries assessed by FSANZ and assigned a category 1 or 2 for BSE risk rating.
   [Country/ies must be listed on the health certificate provided]

   [The health certificate must indicate the option that applies]

AND

Either:

3. The product does not contain any ovine or caprine derived material (other than dairy ingredients), or
4. The ovine and caprine material (other than dairy ingredients) does not include offal (and protein products derived from offal) from animals over 12 months of age which originated from countries or zones not considered free from scrapie. [Offal includes skulls including brains, eyes, spinals cord, tonsils, thymus, spleen, distal ileum, proximal colon, lymph nodes, adrenal glands, pancreas, liver or bone marrow.]

   [The health certificate must indicate the option that applies]

AND

5. A statement that the final product has been retorted, and during the retorting process the product was heated to a minimum core temperature of 100 °C, obtaining an F0 value of at least 2.8.
6. A statement that the final product is imported in the hermetically sealed (airtight) container in which it was retorted. The hermetically sealed container is stamped or embossed with a permanent mark with:

   2.1. the identification number of the manufacturing establishment

   2.2. the batch code.

Note: This is a summary of the complete import conditions. Import conditions are subject to change. The complete and most up-to-date conditions can be found on Australia's biosecurity import conditions database, BICON: https://bicon.agriculture.gov.au/BiconWeb4.0/

February 2020

PRODUCT REFERENCE

Retorted goods for human consumption

Overview



(Source: http://retortprocessing.com/wp-content/uploads/2012/10/packaging.jpg)

Retorting refers to the process of cooking canned food or food in a retort pouch after it has been sealed in the container. The packages either go through a continuous retort (i.e. continually moving conveyor system) or may be cooked in a batch retort (i.e. big sealed pressure cooker).

Many different types of food may be retorted e.g. canned fruit and vegetables, canned meals (e.g. Irish stew), canned soups, retort pouches of tuna, etc.

Importers and department staff should always refer to BICON for the current conditions and ensure these are met.

Retorted products

Retorted products are heated in an unopened, hermetically sealed container for a time, and to a temperature beyond 100°C, sufficient to render the contents commercially sterile. In order to meet the Department requirements, all retorted products must be shelf stable and not require freezing or refrigeration in order to maintain quality.

Shelf stable

Shelf stable refers to food that will last for an extended period of time, packaged or not, without any special storage conditions. For example heat-treated canned/retorted food will last many years on the shelf.

Hermetically sealed

A package is hermetically sealed if it is "airtight" e.g. Heat sealed plastic bag, sealed can or glass jar with screw cap. Note, many foods are packed in hermetically sealed containers, but do not undergo heat treatments in that package.

Acceptable packaging

Acceptable packaging of retorted products may include the following:

- Cans: metal, plastic and composite
- Glass jars or bottles
- Retort pouches
- Plastic containers with heat sealed lids or lids closed by a double seam (excludes snap off plastic lids)
- Aseptic cartons such as Tetra Pak ®.

Retort pouches/packaging

A retort pouch/package is a lightweight, flexible container or pouch in which foods are heated and sterilised. Retort pouches generally have the following features:

1. Manufactured from a laminate of flexible plastic and/or metal foils.
2. Material used for manufacture of retort pouches may be thicker than the polyethylene used for vacuum pouches.
3. Soft and flexible to touch.



Source: http://heatermeals.com/wp-content/uploads/2013/07/HeaterMeals-Pouch-1.jpg



Source: http://2012.ingoodcompany.fsc.org/md/gd/GD_autoxauto_600_1346759702_image.jpg



Source: Source: http://ittechnology24.com/global-retort-packaging-market-research-report-2018-2023-amcor-limited-berry-plastics-corporation-mondi-group-otsuka-holdings-company-limited-sonoco-astrapak-limited/