

New fresh produce labelling requirement explained

Most fresh fruits coming into Tasmania require treatment to protect local farmers from fruit fly. Biosecurity Tasmania determines what products require treatment and what treatments are acceptable.

Island Fresh Produce is moving to utilise a modern more sustainable option called X-Ray treatment, also known as Phytosanitary irradiation. This treatment is chemical-free and fumigant-free. It doesn't heat which helps deliver fresher produce to your stores.

As a modern treatment approved by Food Standards Australia New Zealand, it requires labelling to meet both biosecurity and food standards.

The requirements are flexible, allowing you to use the best solution for your store. Labelling needs to recognise the treatment which can use terms such as "X-Ray treated" "Irradiated" or "Treated with Irradiation" Some examples of where and how it has been incorporated include:

- General signage at entrance of restaurant or produce section
- Shelf / Price ticket signage
- Master case label built into the display
- Package or piece level stickers
- Menu notes

How you choose to label will depend on your individual situation. Island Fresh Produce is supporting this requirement by supplying generic shelf signage.

The easiest way to confirm if and how a product was treated is by referring to biosecurity labelling on the master case. Some common treatments include:

ICA-02 Flood Spraying with Dimethoate (Tasmania Import Requirement Number 8)
ICA-04 Fumigation with Methyl Bromide (Tasmania Import Requirement Number 2)
ICA-55 Phytosanitary Irradiation / X-Ray (Tasmania Import Requirement Number 6)

For more information, contact Biosecurity Tasmania Biosecurity Tasmania by phone (03) 6165 3777 or email BiosecurityTasmania@dpiw.tas.gov.au



Labelling component excerpt from FSANZ Standard 1.5.3:

1.5.3-9 Labelling and other information—retail and catering

For the labelling provisions, the information relating to irradiated foods is:

- (a) if the food has been irradiated—a statement to the effect that the food has been treated with ionising radiation; and
- (b) if the food has as an ingredient or *component a food that has been irradiated—a statement to the effect that the ingredient or component has been treated with ionising radiation.

Note 1 Note 2

The labelling provisions are set out in Standard 1.2.1. Labelling provisions apply to both packaged and unpackaged irradiated foods.

For paragraph (b), the statement may be on the statement of ingredients or elsewhere on the label.

<https://www.foodstandards.gov.au/code/Documents/1.5.3%20Irradiation%20v157.pdf>