



Supply Chain

Food Safety.



New Zealand has a reputation as a trusted supplier of food, which is vigorously protected by quarantine laws, border controls and a strong regulatory framework to ensure the safety and suitability of food and food-related products.

264

The government has registered 264 individual food safety Risk Management Programmes for seafood.



26

26 factory vessels operate a registered Risk Management Programme.



3

Last year there were 3 food safety recalls undertaken in New Zealand that related to seafood.

NEW ZEALAND APPROACH

New Zealand's food safety system requires a focus on proactively identifying and managing potential food safety risks across the full supply chain. The aim is to reduce the likelihood that a food safety risk would occur and to enable the business to quickly identify and manage real and potential incidents.

IMPLEMENTATION

The seafood industry meets the requirements of New Zealand's food safety legislation through implementing risk-based programmes. The purpose of these programmes is to identify and manage the relevant food safety hazards and other risk factors related to wholesomeness and truth of labelling.

COMPLIANCE

Seafood businesses are required to conduct their own internal verification, and therefore ensure preventive controls are in place, rather than simply react to issues once they occur. For businesses that export seafood, external audits must also occur every six months.

COMPARABILITY

New Zealand has formal agreements with a number of countries that give recognition to New Zealand's food safety system. For seafood, this includes arrangements with the USA and EU. New Zealand's food safety system also has formal recognition in Australia.