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GUIDELINES: PHYTOSANITARY REQUIREMENTS AND WORKING PROCEDURES FOR THE EXPORT OF FRESH CITRUS FRUIT FROM THE REPUBLIC OF SOUTH AFRICA (RSA) TO THE PHILIPPINES

Version: 3

08 March 2024 by Fruit Industry Workgroup (CRI, DALRRD, FPEF, PPECB)

Disclaimer: This document serves only as a guideline. It is the responsibility of the user to consult the complete compliance regulation of the concerned country (protocol) for further clarification. Refer to the website of the Department of Agriculture, Land Reform and Rural Development (DALRRD):

dalrrd.gov.za/images/Branches/AgricProducHealthFoodSafety/PlantProductionHealth/PlantHealth/export-from-sa/specialexportprotocols-prog-dir/phillipines/final-workplan-citrus-philippines-signed.pdf

1. Citrus types allowed for export

Sweet oranges (*Citrus sinensis*), Lemons (*Citrus limon*), Grapefruit (*Citrus paradisi*) and Mandarins (*Citrus reticulata* Blanco, *Citrus unshu* Marcow, *Citrus nobilis* Lour, *Citrus deliciosa* Tenore) from all production regions are allowed

A plant import permit is required from the Philippines Bureau of Plant Industry, Philippines-National Plant Quarantine Service Division (BPI-NPQSD) per importer and to be presented to the DALRRD: Directorate: Inspection Services (D: IS) at the phytosanitary inspection point at the time of inspection

- 2. Quarantine Pests consignments will be rejected by DALRRD if any of these organisms (alive) are found during phytosanitary inspections (for the complete list consult the official protocol)
 - 1. Aspidiotus nerii Oleander scale
 - 2. Ceratitis capitata Mediterranean fruit fly (Medfly)
 - 3. Ceratitis quinaria Five-spotted fruit fly
 - 4. Ceratitis rosa Natal fruit fly
 - 5. Ectomyelois ceratoniae Carob moth
 - 6. Pantomorus cervinus Fuller's rose weevil
 - 7. Paracoccus burnerae Oleander mealybug
 - 8. Thaumatotibia leucotreta False codling moth

3. Registration requirements with DALRRD

3.1 Annual registration of production units (PUCs), pack houses (PHCs), orchards, storage facilities, and exporters on the PhytClean system. The list of PUCs, PHCs, orchards, storage facilities, and exporters shall be finalized and provided to the BPI-NPQSD

https://app.phytclean.co.za/Citrus/Citrus/GetRegistrations

3.2 D: IS to conduct orchard inspections and only after orchard inspections, the list of PUCs and orchards shall be finalized for submission to the BPI-NPQSD

4. Requirements for the management of pests of quarantine importance (monitoring and control) in the orchards

4.1 Mandatory implementation of Good Agricultural Practices (GAPs) for FCM, Carob Moth, Fuller's Rose weevil, fruit flies, and the other listed quarantine pests

5. Marking requirements for cartons

The following information must be on the business end of each carton:

5.1 PUC, PHC, Orchard number as registered with DALRRD. Verify against the approved PUC/PHC database:

https://www.dalrrd.gov.za/component/content/article/321-exporting-from-sa?catid=19&Itemid=437

5.2 All information stipulated as marking requirements in the DALRRD document "Part 1 General Standards and Requirements regarding control of export of citrus fruit"

https://old.dalrrd.gov.za/Branches/Agricultural-Production-Health-Food-Safety/Food-Safety-Quality-Assurance/Export-Standards/Citrus-and-Subtropical-Fruit

- 5.3 Superimposing of information on labels and cartons will not be allowed (e.g. no sticker on top of another sticker)
- 5.4 Only clean and new cartons are allowed
- 5.5 No Japan cartons or cartons with stickers of other markets are allowed

6. Marking requirements for pallets

- 6.1 Sticker with target market code "NI" (Not phyto inspected), must be affixed on all four sides of each pallet
- 6.2 ISPM 15 Mark must be legible and permanent with the correct treatment symbol
- 6.3 ISPM 15 Date code required on the pallet base
- 6.4 No Bark / No Infestation on pallet bases
- 6.5 ISPM 15 Non-complying pallets will be rejected at pack houses by PPECB and inspection points by D: IS

7. Consignment Size

- 7.1 Minimum of 5 pallets with a maximum of 3 PUCs per consignment
- 7.2 No mixed PUCs on a pallet are allowed all pallets to be homogenous (1 PUC/pallet). However, orchards from the same PUC may be mixed within a pallet
- 7.3 Minimum of 10 pallets is allowed when all the pallets are from 1 PUC

8. Sampling Procedures

8.1 A 2% representative sample shall be randomly drawn at the phytosanitary inspection point from each pallet for each consignment

9. Documentation accompanying the consignments to the phytosanitary inspection points

- 9.1 Original accompanying document and original intake documents (consignment notes). The intake document must indicate the target market "NI" (Not phyto inspected), and the target country code "PH"
- 9.2 No intake documents (consignment notes) are allowed to be issued and stamped by PPECB at intake points, ports, or phytosanitary inspection points
- 9.3 DALRRD will accept no late applications for phytosanitary inspections
- 9.4 Information on the pallet and cartons must match the information on the documentation. Ensure correct documentation is presented
- 9.5 Consignments from *Bactrocera dorsalis* (BD)-infested areas do require a removal permit according to Regulation R 110. Consignments from BD-free areas, do not require a removal permit according to regulation R 110

10. Rejection Principles

Consignments will be rejected if:

- 10.1 Any live quarantine pest and non-complying documentation and marking requirements are found during the phytosanitary inspection (e.g. PUC/Orchard number on pallet/cartons does not match details on the documentation or as registered with DALRRD)
- 10.2 When a consignment is rejected, it may not under any circumstances be repacked and/or represented for phytosanitary inspection for this market or any other special market
- 10.3 Superimposing (e.g. no sticker on top of another sticker) or dirty cartons or foreign objects in cartons are found

11. Cold Store facilities

11.1 Cold store facilities to provide temperature downloads to PPECB

12. Shipping requirements

- 12.1 The cold treatment to mitigate fruit flies and FCM entails that a fruit pulp temperature of minus 0.55°C or below be maintained for a minimum uninterrupted exposure time of 22 days
- 12.2 Fruit must be continuously pre-cooled in approved cold stores for at least 72 hours. Loading of the fruit can only commence when the target temperature of minus 0.55°C or colder has been recorded. In the event of a treatment failure, where the temperature exceeds minus 0.3°C in one day or part of a day, the treatment shall be extended by 8 hours for each day or part of the day the temperature is above minus 0.3°C. If the temperature exceeds 1.11°C at any time during the voyage, the treatment is nullified, and the cold treatment period will have to repeat as from day one
- 12.3 Containers and specialized refrigerated vessels are allowed

13. Phytosanitary certificate

13.1 A phytosanitary certificate will be issued with the following additional declaration:

"Fresh citrus fruits are exported in compliance with the conditions stated in the bilateral agreement. These have been inspected by the DALRRD and found to be free from quarantine pests of concern to the Philippines". "Fresh fruits have been cold treated at **minus** 0.55°C (31°F) for 22 consecutive days"

PPECB in-transit cold treatment certificate number shall be stated in the accompanying Phytosanitary Certificate

13.2 Documents required for issuing of phytosanitary certificates: PPECB original export certificate; signed and stamped PPECB addendum; DALRRD passed accompanying document; PPECB intransit cold treatment certificate

14. Ports of entry

Port of Manila