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

Version: 3

Updated: 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 Department of Agriculture, Land Reform and Rural Development (DALRRD) website:

<https://www.dalrrd.gov.za/images/Branches/AgricProducHealthFoodSafety/PlantProducti onHealth/PlantHealth/export-from-sa/specialexportprotocols-prog-dir/japan/japancitrusprotocol.pdf>

1. Citrus types allowed for export from RSA

- 1.1 Sweet oranges (including Cara Cara navels and Navelates), Clementines, Grapefruit, and Lemons from all production areas
- 1.2 NB: Cara Cara navels can be marked on cartons as Cara Cara or Washington Navels, but must be indicated on the Phytosanitary certificate as "Washington Navels"
- 1.3 Navelates may be marked on the cartons as "Navelates"

2. Citrus types allowed for export from the Kingdom of Swaziland (eSwatini)

Sweet oranges and grapefruit from all production areas

3. Quarantine Pests

Bactrocera dorsalis - Oriental fruit fly
Ceratitis capitata - Mediterranean fruit fly (Medfly)
Thaumatotibia leucotreta - False codling moth (FCM)
Phyllosticta citricarpa - Citrus Black spot (CBS)
Scales Insects - Red, Purple, and Mussel scale
Mealybugs

4. Registration requirements with the DALRRD

- 4.1 Annual registration of production units (PUCs) and pack houses (PHCs) are done on the PhytClean system:

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

5. Requirements for the management of pests of quarantine importance (monitoring and control) in the orchards (in accordance with CRI Guidelines)

- 5.1 Implementation of Good Agricultural Practices (GAPs) for CBS, Fruit flies, Scale insects (specific Red scale), Mealybugs and the other listed quarantine organisms

6. Marking requirements for cartons

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

- 6.1 PUC and PHC. Verify against the approved PUC/PHC database (link below):

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

- 6.2 **The acronym “S.A.P.Q.” and Japan in Japanese characters** must be stamped or printed on each box. No stickers are allowed. The acronym size must be 60 mm x 40 mm and the figures inside the block (a) S.A.P.Q. - Font size - 46 in Calibri and (b) Font size 46 in MS PGothic

日本
S . A . P . Q .

- 6.3 Superimposing of information on labels and cartons will not be allowed (e.g. no sticker on top of another sticker)
- 6.4 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>

- 6.5 Only clean and new cartons are allowed
- 6.6 No China or cartons with stickers of other markets are allowed

7. Marking Requirements for pallets

- 7.1 Sticker with target market code “NI” (Not inspected) must be affixed on all four sides of each pallet
- 7.2 ISPM 15 - Non-complying pallets will be rejected at pack houses by PPECB and inspections points by DALRRD: IS
- 7.3 ISPM 15 - Mark must be legible and permanent with the correct treatment symbol
- 7.4 ISPM 15 - Date code required on the pallet base
- 7.5 No Bark and No Infestation on a pallet base

8. Consignment Size

- 8.1 Minimum of 5 pallets with maximum 3 PUCs per consignment; 3 pallets must be homogenous (1 PUC per pallet) and 2 pallets may (if needed) be mixed pallets
- 8.2 Minimum of 10 pallets is allowed when all the pallets are from 1 PUC

9. Sampling Procedures

- 9.1 A 2% **representative** sample will randomly be drawn per pallet per consignment at the phytosanitary inspection point

10. Documentation accompanying the consignments to the phytosanitary inspection points

- 10.1 Original sample accompanying document and original intake documents (consignment notes) - each intake document is to be accompanied by its own sample accompanying document
- 10.2 No intake documents (consignment notes) are allowed to be issued and stamped by PPECB at the phytosanitary inspection points
- 10.3 DALRRD will accept no late applications for phytosanitary inspections
- 10.4 Information on the pallet and cartons must match the information on the documentation. Ensure correct documentation is presented
- 10.5 Consignments from *Bactrocera dorsalis* (BD)-infested areas do require a removal permit according to Regulation R 110. Consignments from *Bactrocera dorsalis* (BD)-free areas, do not require a removal permit according to regulation R 110
- 10.6 Consignment notes must indicate Target Market (NI) and Country Code (JP)

11. Rejection Principles

- 11.1 Consignments will be rejected if any live quarantine pests or non-complying documents or markings on cartons are found during phytosanitary inspections
- 11.2 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
- 11.3 Consignments will be rejected if superimposing (e.g. no sticker on top of another sticker), dirty cartons, and foreign objects in cartons are found or due to incorrect marking requirements

12. Shipping requirements

- 12.1 Calibration of temperature sensors and the loading of the containers must be conducted by the PPECB in the presence of the DALRRD: IS
- 12.2 The cold treatment entails that a fruit pulp temperature of minus 0.6°C or colder must be reached before cold treatment will commence, thereafter the temperature must be maintained for a minimum uninterrupted exposure time of 12 days for oranges, lemons, and grapefruit
- 12.3 The cold treatment entails that a fruit pulp temperature of minus 0.6°C or colder must be reached before cold treatment will commence, thereafter the temperature must be maintained for a minimum uninterrupted exposure time of 14 days for Clementines

- 12.4 The fruit must be continuously pre-cooled in approved cold stores for a least 72 hours to the target temperature of minus 0.6°C and colder before loading of the fruit can commence

13. Phytosanitary certificate

- 13.1 A phytosanitary certificate will be issued with an additional declaration:

Sweet oranges, lemons, and grapefruit:

“The fresh fruits are not infested with Mediterranean fruit fly, *Ceratitidis capitata* Wiedemann and *Bactrocera dorsalis*”, and “The fresh fruit has been disinfested minus 0.6°C ± 0.6°C for twelve consecutive days”

Clementines:

“The fresh fruits are not infested with Mediterranean fruit fly” and “The fresh fruit has been disinfested minus 0.6°C ± 0.6°C for fourteen consecutive days”

- 13.2 Documents required for issuing of phytosanitary certificates: PPECB export certificate; PPECB signed and stamped addendum; DALRRD passed accompanying document; Stamped and signed PPECB in-transit cold treatment certificate
- 13.3 The phytosanitary certificate indicates under the distinguishing marks the container and seal numbers for container shipments. Specialized refrigerated vessels to indicate the hatch and deck number/s
- 13.4 The start date and time of the in-transit cold treatment are to be inserted under the treatment section of the phytosanitary certificate
- 13.5 Documentation to be onboard the specialized refrigerated vessel (bulk reefer ship), before sailing from SA
- 13.6 Documentation for containers will be couriered to the SA Embassy in Tokyo. DALRRD will courier the documents at the expense of the client

**Important: Avoid late submission of phytosanitary certificates
Containers arrive in Japan without a phytosanitary certificate – shipping lines,
DALRRD, and exporters to duly take note of short shipment cargo.**