

GUIDELINES: PHYTOSANITARY REQUIREMENTS AND WORKING PROCEDURES FOR THE EXPORT OF CITRUS FROM RSA TO CHINA

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, import permit, directive, etc.), for further clarification. Refer to the website of the Department of Agriculture, Land Reform and Rural Development (DALRRD):

<http://www.old.dalrrd.gov.za/Branches/Agricultural-Production-Health-Food-Safety/Plant-Health/Exporting-from-SA/Special-export-protocols>

Version: 2.2

Updated: 23 March 2023 by Fruit Industry Workgroup (CRI, DALRRD, FPEF, PPECB)

1. Citrus types allowed for export

Oranges (*Citrus sinensis*), Lemons (*Citrus limon*), Grapefruit (*Citrus paradisi*) and Mandarins (*Citrus reticulata*) from all production regions are allowed. Pummelos (*Citrus grandis*) are not allowed to be exported to China

2. Quarantine Pests - consignments will be rejected by DALRRD if any of these pests are found during phytosanitary inspections (for the complete list – consult the official protocol)

1. *Ceratitis capitata* - Mediterranean fruit fly
2. *Ceratitis rosa* - Natal fruit fly
3. *Thaumatotibia leucotreta* - False Codling moth
4. *Ectomyelois ceratoniae* - Carob moth
5. *Pantomorus cervina* - Fuller's Rose weevil
6. *Paracoccus burnerae* - Oleander mealybug

3. Registration requirements with DALRRD

- 3.1 Annual registration of production units (PUCs), pack houses (PHCs), orchards, storage, and cold treatment facilities are done on the PhytClean system.

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

- 3.2 Directorate: Inspection Services (D: IS) to conduct orchard inspections and only after orchard inspections, the list of PUCs, PHCs, and orchards shall be finalized for submission to the General Administration of Customs of the People's Republic of China (GACC).
- 3.3 Phytosanitary inspections and certification will take place based on the previous seasons' (2022) approved PUC/PHC/orchard database pending the approval of the 2023 database.
- 3.4 Phytosanitary inspections and certification of new PUC/PHC/orchards shall only be allowed once GACC has approved the 2023 list and the approved list is published on DALRRD's website and the PhytClean system.

Note: Only PUCs, PHCs, orchards and varieties on the final approved citrus database (PUC/PHC/orchards) for export to the People's Republic of China, will be allowed to export in the 2023 season.

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:

<http://www.old.dalrrd.gov.za/Branches/Agricultural-Production-Health-Food-Safety/Plant-Health/Exporting-from-SA/Producers>

5.2 Storage facility (port terminal facility) code as registered with the DALRRD:

Cape Town: FPT-C, CFC-CPT, SAFT Killarney-CPT, Cold Harvest-CPT, CFCRich-CPT, SAFT Atlantic-CPT

Port Elizabeth: ACS, PECS/COEGA, END-C, KWAGGA-C, MID-C, KRBS-C, HENNIE_H, SRCC-INGQ, VENSTER, SRC, CFT

Durban: FPT-D, MFT-D, DSCS, ECS- D, GOCHILL, Precool-D

INLAND: Gogo-L & RIV-MP

Note: Port terminal (storage) facilities may be registered for China but not operational for the current season. Liaise with facilities before transporting fruit to specific facilities.

5.3 Sticker clearly displaying the following words in Chinese or English (Exported to the People's Republic of China):

“输往中华人民共和国” (Exported to the People's Republic of China)

5.4 For all information regarding marking requirements, please refer to the Agricultural Product Standards Act, 1990 (ACT No. 119 of 1990), Standards and requirements regarding control of the export of citrus (English and Afrikaans version):

<http://www.old.dalrrd.gov.za/Branches/Agricultural-Production-Health-Food-Safety/Food-Safety-Quality-Assurance/Export-Standards/Citrus-and-Subtropical-Fruit/Citrus-fruit>

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

5.6 Only clean and new cartons are allowed

5.7 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) or “N8” (Not phyto inspected with Citrus Black Spot), 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 Non-complying pallets will be rejected at pack houses by PPECB and inspections points by DALRRD: 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)

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), or “N8” (Not Phyto inspected with Citrus Black Spot) and target country code “CN”
- 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 *Bactrocera dorsalis* (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 of the quarantine pests and non-complying documentation and marking requirements are found during the phytosanitary inspection (e.g. PUC, PHC and Orchard number on pallet/cartons do 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 for Oranges (*Citrus sinensis*), Grapefruit (*Citrus paradisi*) and Mandarins (*Citrus reticulata*)

12.1 The cold treatment to mitigate fruit flies and FCM entails that a fruit pulp temperature of minus 0.6°C or below be maintained for a minimum uninterrupted exposure time of 24 consecutive 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 0.6°C or colder has been recorded

12.3 In the event of a treatment failure during the voyage, 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. If the temperature exceeds 0.0°C at any time during the voyage, the treatment is nullified, and the cold treatment period will have to repeat as from day one

12.4 Containers and specialized refrigerated shipments are allowed for the 2023 season. Co-loading is allowed for specialized refrigerated vessel shipments

Note: Please consult the latest version of the HP34C PPECB document

13. Shipping requirements for Lemons (*Citrus limon*)

13.1 The cold treatment to mitigate fruit flies entails that a fruit pulp temperature of 3.0°C or below be maintained for a minimum uninterrupted exposure time of 18 consecutive days

13.2 Fruit must be pre-cooled in approved cold stores. Loading of the fruit can only commence when the target temperature of 3.0°C or colder has been recorded

13.3 Containers and specialized refrigerated vessel shipments are allowed for the 2023 season. Co-loading is allowed for specialized refrigerated vessel shipments

13.4 In the event of a treatment failure during the voyage, where the temperature exceeds 3.0°C in one day or part of a day, the treatment is nullified

Note: Please consult the latest version of the HP34C PPECB document

14. Phytosanitary certificate

A phytosanitary certificate will be issued with the following additional declaration and Disinfection Treatment for containers and Specialized Refrigerated Vessels (SRV):

14.1 "The consignment is in compliance with requirements described in the Protocol of Phytosanitary Requirements for the Export of Citrus Fruit from South Africa to China and is free from the quarantine pests of concern to China"

Containers:

14.2 The cold treatment temperature and start date followed by “In Transit” must be stated in the treatment section on the phytosanitary certificate. The container and seal number must be stated on the phytosanitary certificate under the heading “additional information”

Specialized Refrigerated Vessels:

14.3 The SRV vessel name, shipment route, cold treatment temperature and identification number of the storage compartment must be inserted under the treatment section on the phytosanitary certificate under the heading “additional information”

14.4 Every pallet loaded in the storage compartment must bear an identification number which must be listed in a schedule annexed to the corresponding Phytosanitary Certificate

14.5 Documents required for issuing of phytosanitary certificates (SRV and containers): PPECB original export certificate; signed and stamped; DALRRD passed accompanying document; PPECB in-transit cold treatment certificate

14.6 Applicable to containers only: Precooling cold treatment certificate, temperature downloads and Q31 - PPECB loading report should be submitted to your nearest DALRRD: IS office

Important: Avoid request for replacement phytosanitary certificates. Ensure all information is correct when applying for a phytosanitary certificate

15. Ports of entry

Please see the attached list of approved ports

Please be advised:

- **Do not present consignments unnecessary for phytosanitary inspections. It will cause delays in the inspection process and result in logistic bottlenecks in the cold stores**