

National Plant Quarantine Service

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« النسخة النهائية »

مرقعا

Oct. 9 2007

Dr. Ali Soliman
Head of Central Administration of Plant Quarantine and the Director of PBRP,
Min. of Agriculture and Land Reclamation, Cairo, Egypt

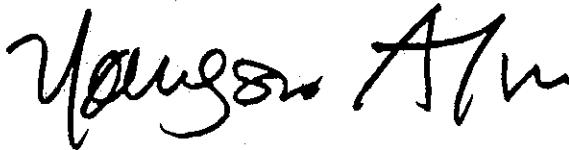
Dear Dr. Ali Soliman

I am pleased to inform you that 'Import Plant Requirements for Oranges from Egypt' was published in the official gazette of Korea on 9 Oct 2007 as MAF Notification No. 2007-65. This requirements will come into effect from 9 Oct. 2007.

I sincerely appreciate your kind cooperation during PRA procedure and consultations on the requirements.

I'd like to ask for your continuous assistance, cooperation and preparation that every requirements including on-site inspection by Korean inspectors and 'Orchard Pest Control Program' may be implemented without any problem.

Best regards



Youngsoo AHN
Director, International Quarantine Cooperation Division
NPQS

Cc. Mr. Ahmad Khalil, the First Secretary, the Egyptian embassy in Korea

Attachment : Import Plant Quarantine Requirements for Oranges from Egypt

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 국립식물검역소
National Plant Quarantine Service

Import Plant Quarantine Requirements for Oranges from Egypt

In relation to exporting fresh orange (*Citrus sinensis*) from the Arab Republic of Egypt to the Republic of Korea, the National Plant Quarantine Services (hereinafter referred as NPQS) and Central Administration of Plant Quarantine (hereinafter referred as CAPQ), representing respectively Korea and Egypt reached phytosanitary requirements as follows :

1. GENERAL REQUIREMENTS

Phytosanitary requirements (hereinafter referred as the requirements) for exporting Egyptian fresh oranges to Korea are as follows :

1.1. Items and production areas subject to the requirements

Oranges (Navel, Valencia, and Baladi varieties) shall be produced in Egypt, where CAPQ designates as the exporting production orchards and takes pest control measures thoroughly.

1.2. Export orchards and field inspection

1.2.1. CAPQ shall take appropriate pest control measures according to its own "Orchard Pest Control Program" to prevent regulated pests of Korea (see Attachment) from occurring in the designated export orchard (in Article 1). CAPQ shall include *Septoria citri* and *Citrus leprosis virus* as the subject of the surveillance activities in the program and check the leaves and fruits.

1.2.2. CAPQ shall provide the Korean preclearance inspector with the results of field inspection when the inspector arrives in Egypt. After reviewing the results of field inspection, the Korean preclearance inspector may check the status of the exporting orchards.

1.2.3. In the event that any of the two diseases (*Septoria citri*, *Citrus leprosis virus*) is detected in any export orchard during the CAPQ's field inspection or in preclearance checking by Korean inspectors, the fruit produced from the orchard cannot be exported to Korea.

1.3. Request for Preclearance Inspection

1.3.1. CAPQ's written request for preclearance inspection shall arrive if possible 30 days

prior to the departure of Korean inspectors. The request shall contain the following information.

- Inspector's preclearance period
- The expected export volume or weight
- The locations of cold treatment facilities(for in-land treatment) or inspection site, areas and storage places(for in-transit treatment)

1.3.2. CAPQ shall provide all convenient facilities for Korean inspectors to undertake the preclearance inspection properly. All expenses related to the Korean inspectors' preclearance program shall be borne by CAPQ.

1.4. Revision of the Protocol

This protocol comes into effect as from the date published in the official gazette of Korea government and can be revised according to mutual agreement of both sides if necessary and should be reviewed after four years.

1.5. The others

The Director General of NPQS may define the necessary rules or regulations relating to the implementation of the requirements.

2. REQUIREMENTS FOR THE FRUITS TREATED IN LAND

Phytosanitary requirements for the fruits cold-treated in land are as follows :

2.1. Means of conveyance

Ship-cargo or Air-cargo

2.2. Fruit sorting

2.2.1. To sort the fruit which is suitable according to Article 2 under General Requirements, infested or damaged fruit shall be removed before precooling and all fruits shall undergo the process of pressure washing, chlorine washing and fungicidal dipping.

2.2.2. Korean-Egyptian inspectors may attend and confirm the whole process of Article 2.2.1.

2.3. Packing house, Packing Methods and Labelling etc.

2.3.1. Requirements for the packing house

2.3.1.1. Packing shall be completed in CAPQ approved packing sites prior to cold treatment and packed fruits shall be transferred to cold treatment facilities.

2.3.1.2. CAPQ shall ensure that the fruits produced only in approved exporting orchard are packed into export cartons. All fruits destined for Korea shall be segregated and identified to ensure that there is no mixing with fruit destined for other markets.

2.3.1.3. CAPQ shall ensure that the designated each Packing house has information of growers so that they can be traced if necessary.

2.3.2. Packing methods

If boxes have any holes, they shall conform to one of the following requirements.

2.3.2.1. Individual cartons shall have holes covered with netting. (The diameter of the net shall be limited to 1.6 mm or less),

2.3.2.2. The whole boxes or pallets shall be wrapped with nets (1.6mm or less) after cold treatment,

2.3.2.3 Pallets of stacked cartons (vent holes not covered by netting) containing fruit, shall be wrapped securely in polythene(shrink wrap) after cold treatment, or

2.3.2.4 Cartons shall be loaded directly into containers from cold treatment, or loaded into a container from an area that has been secured to exclude insects.

2.3.3. Labelling

2.3.3.1 Each pallet shall have the mark 'For Korea' placed on all 4 sides of the pallet with the word 'Inspection completed' after the Korean-Egyptian joint inspection.

2.3.3.2 Each carton shall have the mark 'For Korea' placed on all 4 sides of it with the production area, variety, orchard, and packing house No. attached on it.

2.4. Facility and Methods of Cold Treatment

2.4.1. Cold treatment facility

2.4.1.1. The facility shall be equipped properly to enable it to conduct cold treatment described in Article 2.4.2.

2.4.1.2. The facility shall be equipped with temperature sensors to measure air temperature and fruit core temperature of loaded fruit. Hourly recording printouts are required throughout the treatment and shall be visible from the outside of facility.

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2.4.2. Cold treatment method

The fruit shall be treated with cold temperature in the facility equipped in accordance with Article 2.4.1.2 requirements and under the supervision of Korean-Egyptian inspectors.

2.4.2.1. All temperature sensors shall be accurate such a degree($\pm 0.15^{\circ}\text{C}$ between -3°C and 3°C They shall be calibrated using ice water for 5 minutes before cold treatment. If the range of sensors are over $\pm 0.6^{\circ}\text{C}$ it 0°C they shall be replaced.

2.4.2.2. The temperature sensors shall be placed at least 4 points for fruit cores and 2 points for air temperature in every cold room or container.

2.4.2.2.1. In the case of a cold room, one or more fruit core temperature sensors shall be placed in the center and upper part of loaded fruits located in the center of the room and near the cooling fan outlet. In the case of a container, one or more fruit core temperature sensors shall be placed in the 2nd layer of the 1st pallet, the 4th layer of the center pallet, and the 2nd and 6th layers of the last pallet.

2.4.2.2.2. One or more air temperature sensors shall be placed in the inlet and outlet of the cooling/air fan in the cold room or container.

2.4.2.3. The fruit core temperature shall be lowered to 1.7°C or below and maintained for 16 days. From the time when all temperature sensors reach at designated temperature (1.7°C or below), it is recognized that cold treatment starts.

2.4.2.4. If the cold temperature is not maintained appropriately, the cold treatment shall be restarted from the time to reach proper temperature (1.7°C or below) and maintained during the designated days as stated in 2.4.2.3.

2.4.2.5. If any temperature sensor fails to record for consecutive 4 hours during the cold treatment period, cold treatment shall be restarted for the days as stated in 2.4.2.3

2.5. Safeguards against treated fruit in transit

To prevent reinfection by fruit flies, treated fruits in transit shall be moved from the cold treatment facility with safe measures by closed transportation methods (all holes, if any, shall be covered with nets of mesh size not exceeding 1.6mm).

2.6. Storage Places for cold treated fruit

2.6.1. Cold treated fruits shall be stored in storage places designated by CAPQ.

2.6.2. Storage place for treated product with cartons that have holes and are not netted or shrink wrapped shall be equipped with insect-proof nets (mesh size not exceeding 1.6mm) for any open windows or parts to protect the product from fruit flies, etc.

2.7. The approval inspection for cold treatment facilities, packing houses and storage places Korean-Egyptian inspectors shall inspect cold treatment facilities, packing houses and storage places to confirm whether those facilities are appropriate to these requirements, one or more times every year.

2.8. Export Inspection and Certification

Korean-Egyptian inspectors shall conduct a joint inspection under the following procedures.

2.8.1. Inspection places : Cold treatment places of export fruits or storage places.

2.8.2. Inspection methods.

2.8.2.1. After cold treatment, 2% sample of all boxes in each facility unit (equally sampled from each sub-lot) shall be inspected for all pests listed in the Attachment. The inspectors shall check if there are live pests of Korean quarantine concern, especially for the pests in the Attachment. All treated fruit in a facility unit shall be considered as a lot .

2.8.2.2. From the inspection defined in Article 2.8.2.1, if any live pests of Korean quarantine concern are found, Korean-Egyptian inspectors shall take measures as follows.

2.8.2.2.1. If live prohibited pests (fruit flies, etc.) are found, the facility unit lot shall be rejected, and all Egyptian oranges are prohibited for export to Korea until CAPQ identifies the reasons and corrects them.

2.8.2.2.2. If *Septoria citri* and *Citrus leprosis virus* are intercepted in the exporting orchards, the fresh fruits from the orchards are prohibited to export to Korea during the season.

2.8.2.2.3. If other live quarantine pests are intercepted in a lot, the lot shall be rejected, however the rejected lot can be shipped after disinfestation or removing all of the pests and then re-examining according to 2.8.2.1.

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2.8.2.3. After sealing the product which passed the joint inspection, Korean and Egyptian inspectors shall describe the container number and seal number on the certificate.

2.8.2.4 Consignments which passed the joint inspection shall be accompanied by a phytosanitary certificate issued by CAPQ declaring followings and NPQS inspector shall describe the identifications and write his autograph.

2.8.2.4.1. Additional declarations:

- a. "The oranges were maintained at a temperature of 1.7°C below for 16 days"
- b. "The oranges are considered free from *Septoria citri*, *Citrus leprosis virus*, *Pantomorus cervinus*, *Crypoblabes gnidiella* as a result of field inspection and export inspection."

2.8.2.4.2 The following identification shall be described by the Korean inspectors.

Date of Cold Treatment (Egyptian time)	
Date of Inspection	
Name of Inspector	
Inspection results	

2.9. Import Inspection

2.9.1. When consignments arrive at the point of entry, Korean inspectors shall confirm the following things.

2.9.1.1. The additional declarations on the phytosanitary certificate, whether Korean preclearance inspectors checked the consignments or not, and the appropriateness of described items on the phytosanitary certificate, etc.

2.9.1.2. The status of sealing and damage of packages.

2.9.2 If there is a certain problem from the import inspection in accordance with Article 2.9.1, all or parts of the consignments shall be destroyed or reshipped.

2.9.3 If there is no problem from the import inspection in accordance with article 9.1, Korean inspectors will conduct import inspection according to the related regulations of Korea.

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2.9.4. If any pests of Korean quarantine concern in the attachment are found during the import inspection, the consignments shall be dealt as follows;

2.9.4.1. If live prohibited pests listed in the Attachment such as fruit flies are intercepted, the consignments shall be rejected. The inspection and importation of all Egyptian oranges shall be provisionally suspended until CAPQ identifies the reasons and corrects them. However, the investigation may be conducted jointly by both sides. Depending on the results of the investigation, NPQS may consult with CAPQ to determine whether to continue and how to apply the provisional measures.

2.9.4.2. If *Septoria citri* and *Citrus leprosis virus* are intercepted, the infested consignments shall be destroyed or reshipped. And the fresh fruits from the orchards where either of these two pathogens is found are prohibited to export to Korea during the season.

2.9.4.3. If other live quarantine pests are intercepted, the infested consignments shall be destroyed, reshipped, or fumigated according to the Korean Plant Protection Act.

2.9.5. Other matters which are not defined above shall be dealt according to the regulations of the Korean Plant Protection Act.

3. REQUIREMENTS FOR THE FRUITS TREATED IN TRANSIT

Phytosanitary requirements for the fruits cold-treated in transit are as follows :

3.1. Means of Conveyance

Ship-cargo

3.2. Fruit Sorting & Packing

3.2.1. To sort the fruit which is suitable according to Article 2 under General Requirements, infested or damaged fruit shall be removed before precooling and all fruits shall undergo the process of pressure washing, chlorine washing and fungicidal dipping.

3.2.2 To guarantee integrity of the consignment, the "For Korea" label shall be displayed on all four sides of each pallet.

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3.2.3 The Korean-Egyptian inspectors may attend and confirm the whole process of the articles 2.1. and 2.2.

3.3. Export Inspection and Certification

3.3.1. 2% sample of all boxes of export consignment shall be inspected for all pests listed in the Attachment. The Korean-Egyptian inspectors shall check if there are live pests of Korean quarantine concern, especially for the pests in the Attachment.

3.3.2. If either *Septoria citri* or *Citrus leprosis virus* except fruit flies in Attachment is intercepted from the inspection, the fresh fruits from the orchards are prohibited to export to Korea during the season. If live pests other than these are found in the consignment, the consignment can be shipped after disinfestation and re-examining them. If there is no proved treatment method to remove intercepted quarantine pests, the consignment shall not be exported to Korea.

3.3.3. Each pallet shall have the mark 'For Korea' on all four sides of the pallet with the words "Inspection completed" after the export inspection.

3.3.4. The Korean-Egyptian inspectors shall check the accuracy of all temperature sensors in cold treating room and container before loading fruits. After sealing the hatches of ship holds or containers, they shall describe the container number and seal number on Phytosanitary certificate.

3.3.5. After confirming that the fruit core temperatures reach proper temperature(1.7°C or below), CAPQ issues the phytosanitary certificate with the additional declaration and NPQS inspector shall describe the identifications and write his autograph on the back side of the phytosanitary certificate.

3.3.5.1 Additional declarations:

- a."The oranges shall be cold treated in 1.7°C below for 16 days or more.
- b." The oranges are considered free from *Septoria citri*, *Citrus leprosis virus*, *Pantomorus cervinus*, *Crypoblabes gnidiella* as a result of field inspection and export inspection".

3.3.5.2. The following identification shall be described by the Korean inspectors.

Date of Cold Treatment (Egyptian time)	
Date of Inspection	
Name of Inspector	
Inspection results	

3.4. The approval inspection for inspection facilities and storage places

Korean-Egyptian inspectors shall inspect inspection facilities and storage places to confirm whether those facilities are appropriate to these requirements one or more times every year.

3.5. The Facility and Cold treatment Method

3.5.1. The facility of cold treatment (ship hold or container)

3.5.1.1 Facility shall be equipped properly to check the air and fruit core temperature of loaded fruits from outside of facility and record the temperatures at least 1 hour interval automatically.

3.5.1.2. All temperature sensors shall be accurate such a degree ($\pm 0.15^{\circ}\text{C}$ between -3°C and 3°C They shall be calibrated using ice water for 5 minutes before cold treatment. If the range of sensors are over $\pm 0.6^{\circ}\text{C}$ at 0°C they shall be replaced.

3.5.2 The cold treatment method

3.5.2.1. The temperature sensors shall be placed at least 4 points for fruit cores and 2 points for air temperature in each ship hold in case of ship hold and be placed at least 3 points for fruit cores in each container in case of container as follows:

3.5.2.1.1 In case of each ship hold, among 4 fruit core temperature sensors, 1 sensor shall be placed in the middle and 1 in the upper height of central part of loaded fruits and remaining 2 sensors shall be placed in the middle and upper height of loaded fruits near the outlet of cooling fan. If the hold is divided into two or more decks, 3 temperature sensors shall be placed at each deck. Two air temperature sensors shall be placed around inlet and outlet of cold air in each hold.

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3.5.2.1.2 In case of containers, three fruit core temperature sensors shall be placed in 2nd(from the bottom) layer of 1st(from the opposite to door) pallet, 4th layer of center pallet, and 6th layer of the last pallet respectively.

Air temperature shall be measured by internal sensors of container.

3.5.2.2. The fruit core temperature shall be lowered to 1.7°C or below and shall be maintained for 16days or more. If the cold temperature is not maintained appropriately, the cold treatment shall be restarted from the time when the temperature reaches proper temperature and maintained for the designated days.

3.6. Import Inspection

3.6.1. When the consignments arrive at the point of entry, Korean inspectors shall confirm the appropriateness of described items on the phytosanitary certificate such as the additional declarations, and whether Korean inspectors checked the consignments or not etc. If there's any non-compliance with the requirements, the consignment shall be destroyed or reshipped.

3.6.2. Korean inspectors shall confirm whether the oranges are treated at the proper temperature during the designated days and the sealing status of hatches of ship holds or containers. If there is any problem such as mistakes in cold treatment or broken seals, all fruits of the hold or container shall be cold treated again, destroyed or reshipped.

3.6.3. If there is no problem from the import inspection in accordance with the Articles 3.6.1 and 3.6.2, Korean inspectors will conduct import inspection according to the related regulations of Korea.

3.6.4. If any live pests of Korean quarantine concerns (Attachment) are found during the import inspection, the consignments shall be dealt as follows;

3.6.4.1. If live prohibited pests listed in the Attachment such as fruit flies are intercepted, the consignments shall be rejected. The inspection and importation of oranges shall be provisionally suspended until CAPQ identifies the reasons and corrects them. However, the investigation may be conducted jointly by both sides. Depending on the results of the investigation, NPQS may consult with

CAPQ to determine whether to continue and how to apply the provisional measures.

3.6.4.2. If *Septoria citri* and *Citrus leprosis virus* are intercepted, the infested consignments shall be destroyed or reshipped. And the fresh fruits from the orchards where either of these two pathogens is found are prohibited to export to Korea during the season.

3.6.4.3. If other live quarantine pests are intercepted, the infested consignments shall be destroyed, reshipped, or fumigated according to the Korean Plant Protection Act.

3.6.5. Other matters which are not defined above shall be dealt according to the regulations of the Korean Plant Protection Act.

[Attachment]

Quarantine Pests of Egyptian Oranges

◦ Pathogens(5species)

Capnodium citricolum, *Hendersonula toruloidea*, *Phoma glomerata*, *Septoria citri*^{1,3}, *Citrus leprosis virus*^{1,3}

◦ Insects(40species)

Aceria aegyptiaca, *Aceria sheldoni*, *Aleurothrixus floccosus*, *Aonidieall aurantii*, *Aonidiella orientalis*, *Aphis fabae*, *Aspidiotus nerii*, *Aulacaspis tubercularis*, *Bactrocera zonata*², *Brevipalpus phoenicis*, *Ceratitis capitata*², *Ceroplastes floridensis*, *Ceroplastes rusci*, *Coccus longulus*, *Cochilecella acuta*, *Cryptoblabes gnidiella*³, *Eobania vermiculata*, *Eutetranychus orientalis*, *Euzopherodes vapidella*, *Ferrisia virgata*, *Icerya aegyptiaca*, *Icerya seychellarum*, *Ischnaspis lonirostris*, *Lepidosaphes beckii*, *Maconellicoccus hirsutus*, *Mycetaspis personata*, *Myelois ceratoniae*, *Nipaecoccus viridis*, *Pantomorus cervinus*³, *Parabemisia myricae*, *Parlatoria ziziphi*, *Phyllocoptruta oleivora*, *Prays citri*, *Rumina decollata*, *Saissetia oleae*, *Scirtothrips aurantii*, *Tetranychus neocaledonicus*, *Theba pisana*, *Tuckerella nilotica*, *Xeropicta (Helicella) vestalis*

¹ Targeted pests for additional declaration after field inspection

² Prohibited pests requiring cold treatment

³ Targeted pests for additional declaration after export inspection

※ If the other pests are intercepted during import inspection, NPQS shall decide appropriate phytosanitary measures according to the results of identification and PRA process of them.