



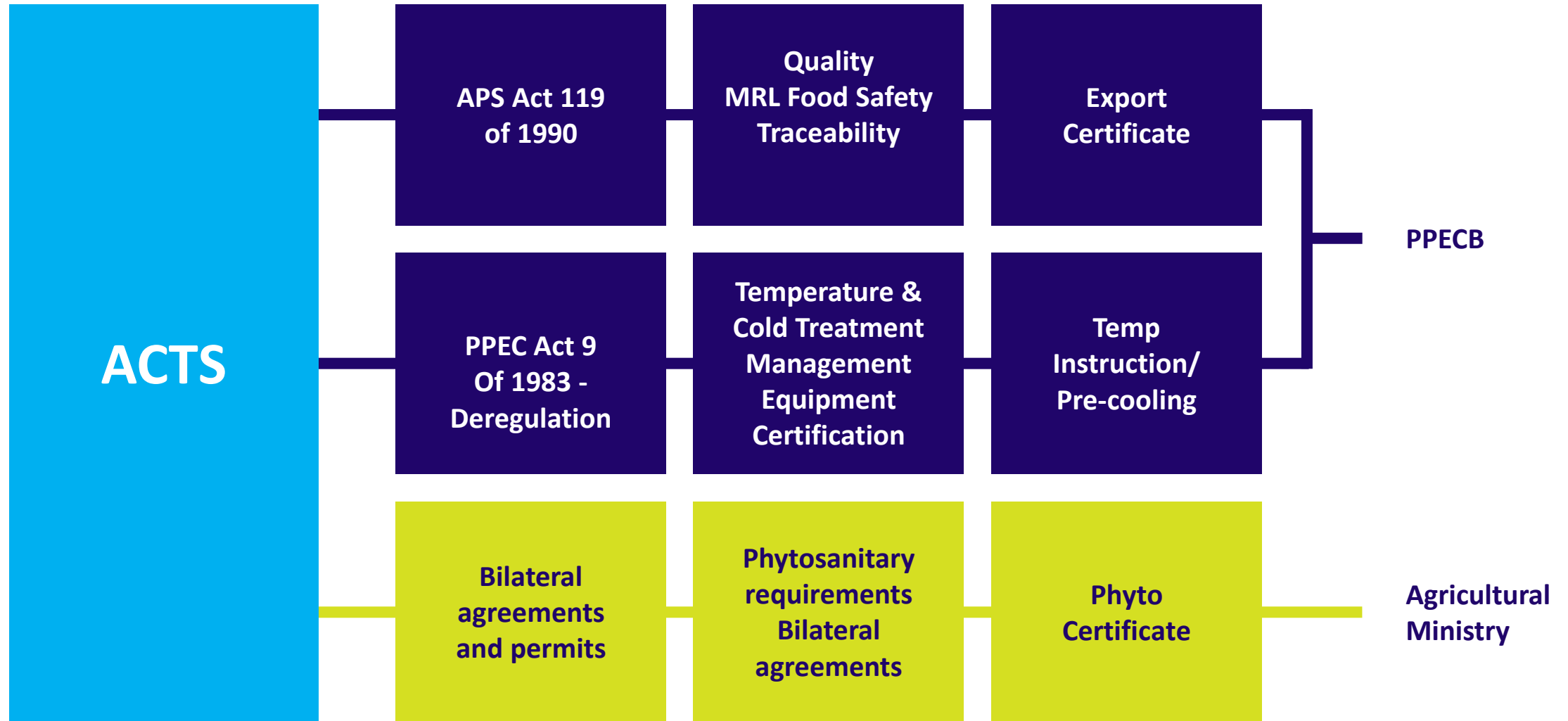
The PPECB's Role in the USA Exports (AGOA)

By Vijan Chetty
General Manager Coastal



PPECB

Legislative Universe



100% CONSIGNMENTS ARE INSPECTED



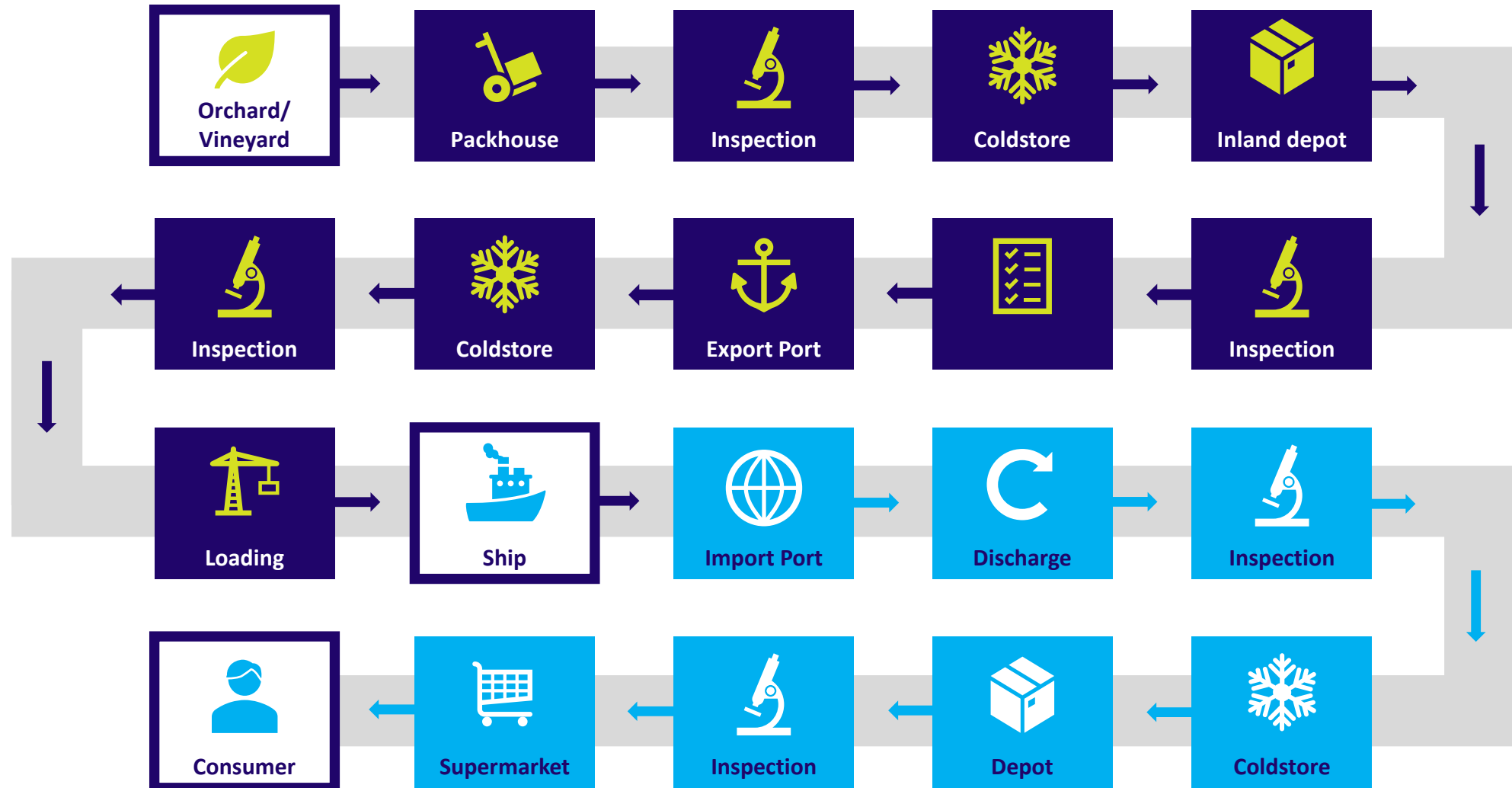
About the PPECB

- PPECB was officially established in 1926
- Regulate the export of perishable produce
- Create confidence in South African produce
- National Public Entity: Schedule 3A
- Reports to the Minister of DALRRD
- Self funded
- Employs about 1000 people
- 32 offices nationally
- Services 1300 Activity points
- ISO 9001:2015

Stamp of Approval



SA Export Value Chain



Major Products Exported to USA

- Citrus Fruit
- Table Grapes
- Stone fruit
- Pome fruit
- Litchis
- Persimmons
- Flowers
- Processed foods





Additional Phytosanitary Requirements - USA

- Annual registration
 - PUC
 - Orchard
 - PHC
 - Phytosanitary inspection points
- Biometric sampling
- Phytosanitary inspection

PART 4: DIFFERENTIATED STANDARDS FOR EXPORT OF CITRUS FRUIT TO:

4.1	Japan	134-144
4.2	South East Asia	145-156
4.3	South Korea	157-162
4.4	South East Asia and South Korea	163-164
4.5	The United States of America	165-173
4.6	Middle East (Including Iran)	174-175

Citrus Fruit

- **Stricter class 1 quality parameters applies**

Protocols and Import Requirements published on DALRRD website

- USA

Import requirements for Litchi Fruit from SA into the USA

Import requirements for Persimmon Fruit from SA into the USA

Import requirement for Apricots Plumcots Sweet Cherries from SA into the USA

Protocol for export of citrus fruit to the USA

Only below production units in the declared CBS-free areas (magisterial districts) of the Western, Northern Cape, Free State and North West may export citrus fruit to the USA and must register with IEP

Western Cape magisterial districts:

Bellville, Bredasdorp, Caledon, Cape, Ceres, Clanwilliam, Goodwood, Grabouw, Heidelberg, Hermanus, Hopefield, Kuilsrivier, Ladismith, Malmesbury, Mitchell's Plain, Montagu, Moorreesburg, Paarl, Piketberg, Robertson, Somerset-West, Stellenbosch, Strand, Swellendam, Tulbagh, Villiersdorp, Vredenburg, Wellington, Worcester and Wynberg, Van Rhynsdorp, Trawal, and Vredendal.

Northern Cape magisterial districts:

Warrenton, Hartswater, Kimberley, Gordonia, Hay, Herbert, Hopetown, Kenhardt, Prieska, and Namaqualand.

Free State magisterial districts:

Koffiefontein, Philippolis, Barkly West, Boshof, Fauresmith and Jacobsdal.

North West magisterial districts:

Christiana and Taung

- Cold treatment conducted in-transit in containers and specialised refrigerated vessels (bulk shipments) with the pulp temperature at minus 0.55°C or below for 22 consecutive days.

Protocol for deciduous fruit to USA, excluding apricots

Production units from all over South Africa may export to USA and must register with IEP Flower-bulb pre-clearance programme

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

Cold Chain Services



Cold Chain Services



A person wearing a white lab coat is pointing at a label on a piece of equipment. The background is slightly blurred, showing a fan and other parts of the equipment. The text 'PPE' is visible on the lab coat.

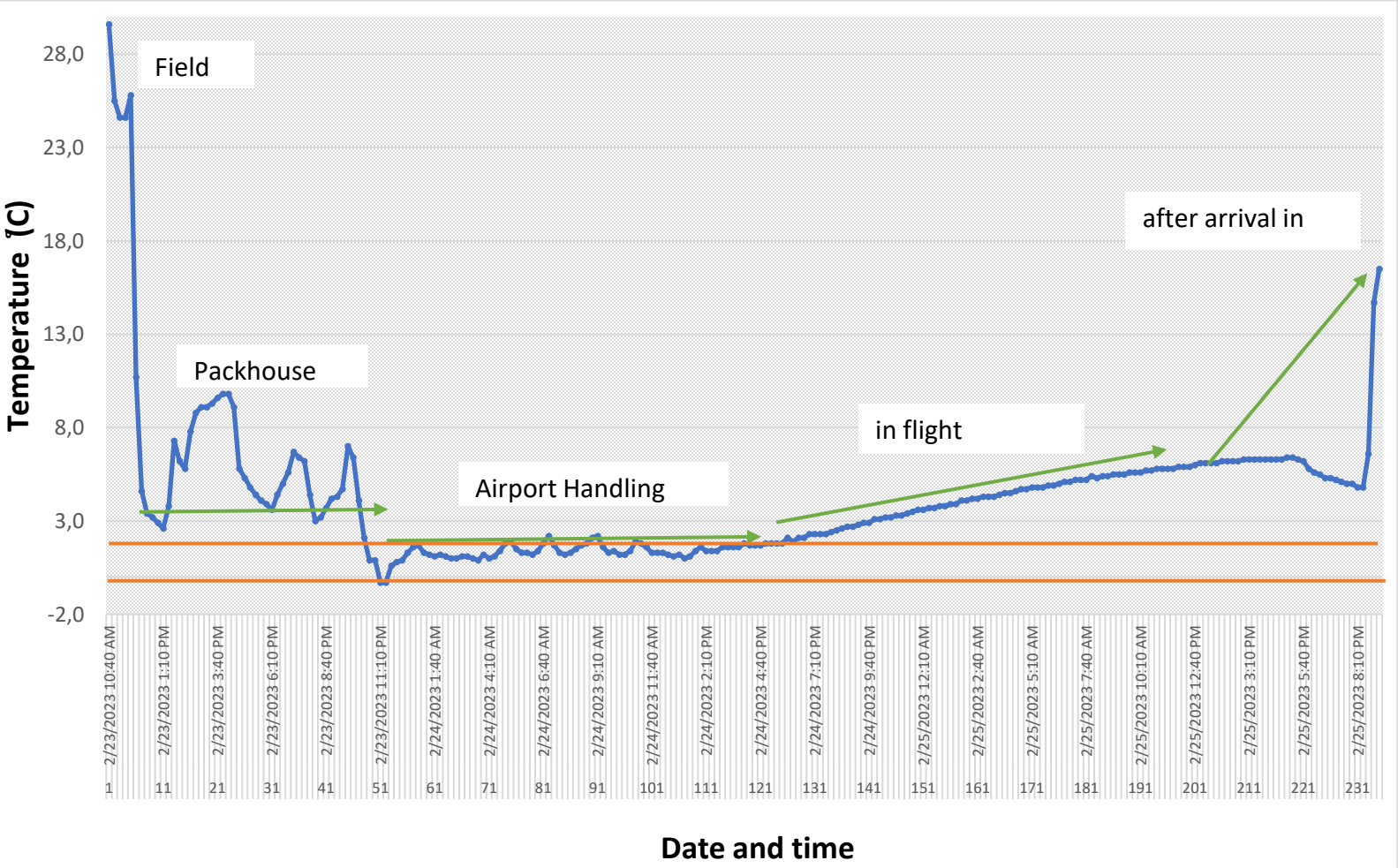
Why Cold Chain Management

- Reduces product loss and waste
- Increased Shelf Life
- Maintains Quality
- Competitive Edge
- Reputation as Supplier
- Create Confidence in SA Produce
- Market Access

Research Development and Innovation



RESEARCH & DEVELOPMENT



RESEARCH PROJECTS: POST HARVEST

- Climate change -OECD
- Raspberries
- Flowers
- Blueberry
- Citrus fruit industry
- Pome and Stone Industry
- MOU with Cool Chain Association
- MOU with varies temperature logger vendors
- Fruit quality predictions
- Innovation Forum within PPECB

Tracking the Pain Points of Raspberries



**RESEARCH &
DEVELOPMENT**



Berries on the shrub

Harvesting in the field

Handling and packing into punnets and placement of logger in the field

Tracking Pain Points of Raspberries



**RESEARCH &
DEVELOPMENT**



Pre-cooling



**Sorting and packing in the
packhouse**



Preparing pallet for air freight

Raspberry Arrival Quality in the Market



**RESEARCH &
DEVELOPMENT**



Some bleeding, soft fruit and mold seen on berries
Recommendations to the raspberry industry

Cold Treatment Protocols



COLD TREATMENT CONTAINER LOADING PROTOCOLS

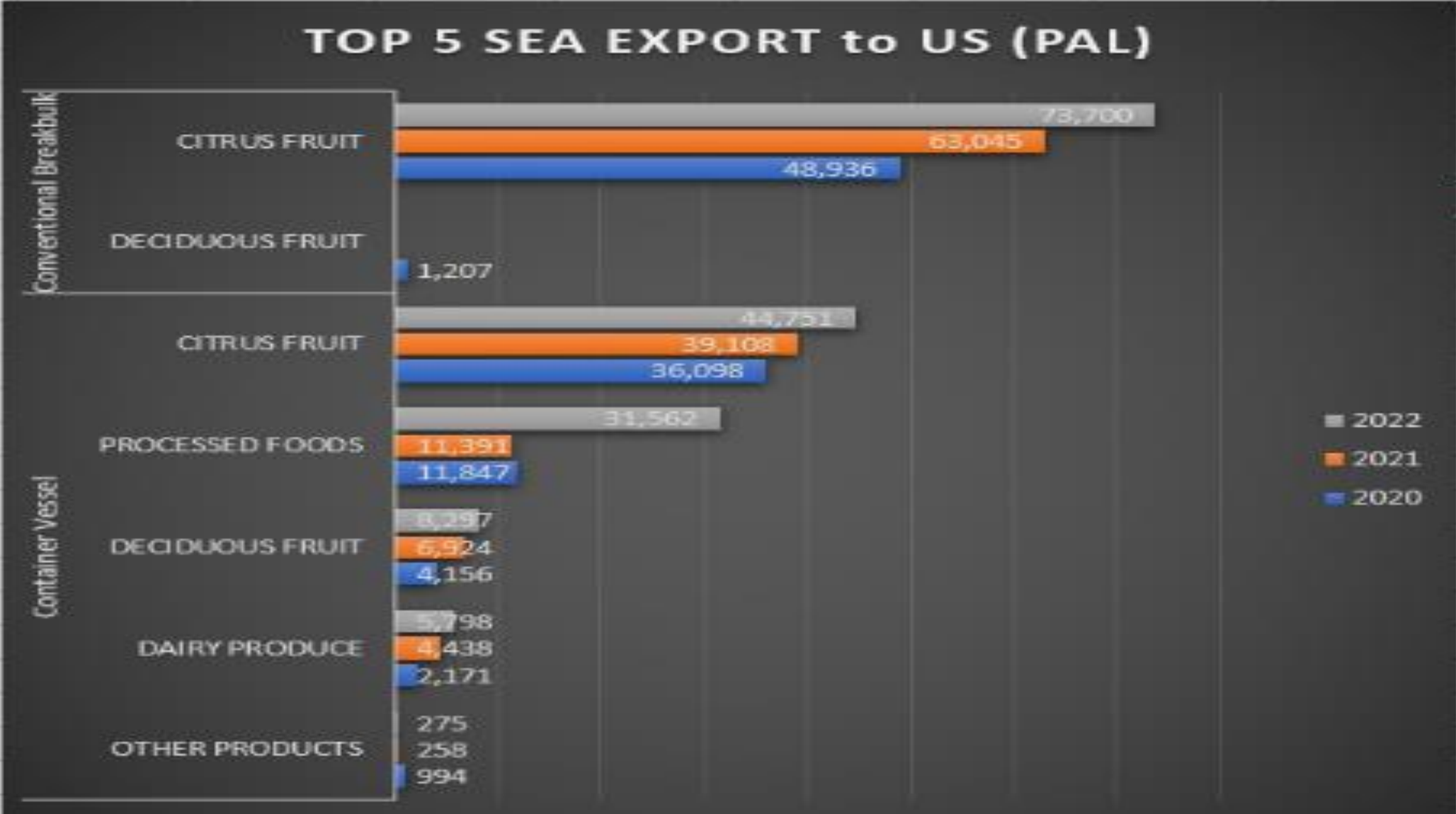
Q25
Rev: 21
Date: 23/10/

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 DALRRD website.

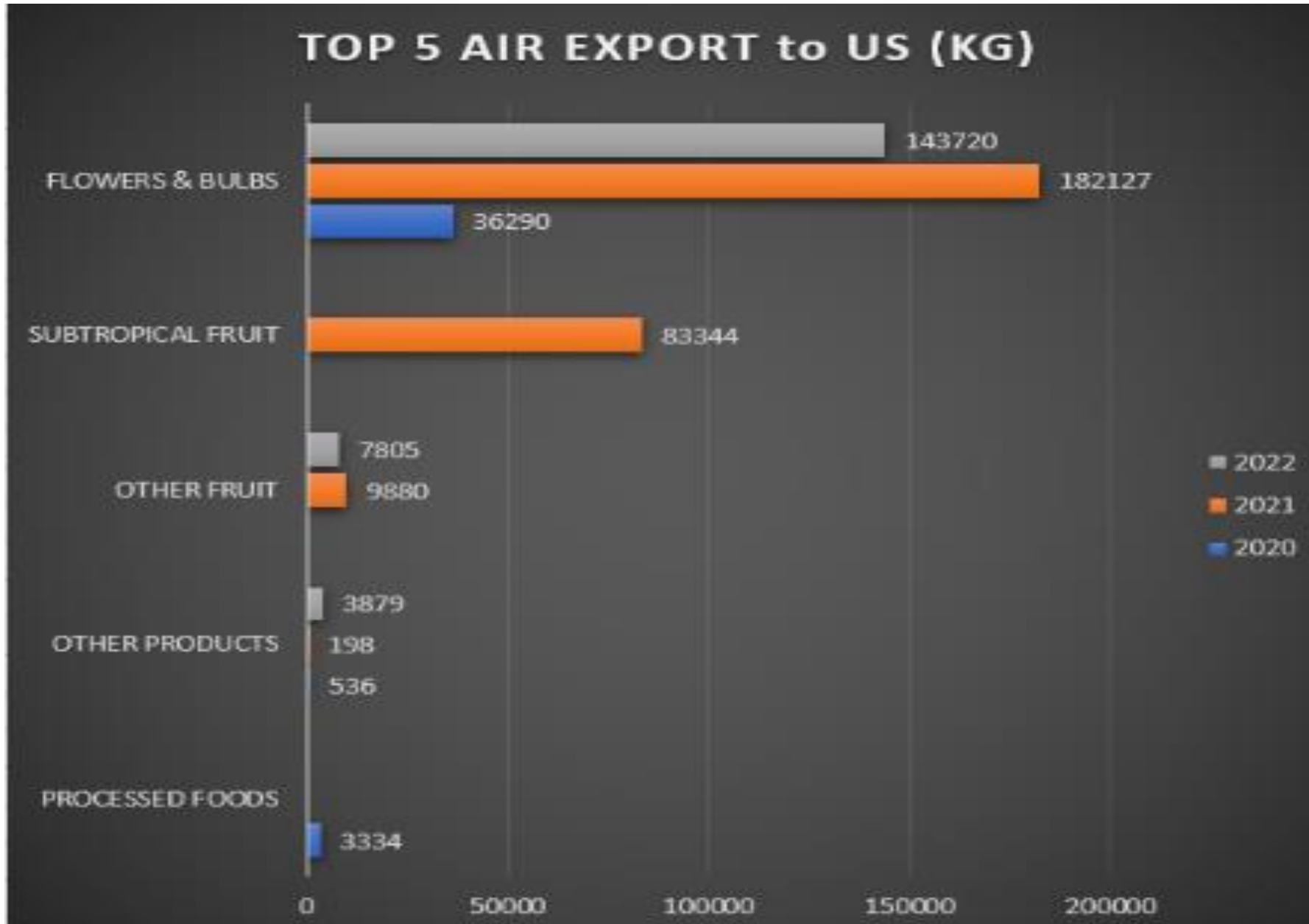
#	AMENDMENTS TO PERMITS WILL OVERRIDE THE COLD TREATMENT YELLOW CARD. PLEASE ADVISE DALRRD and inform PPECB REGARDING AMENDMENTS
#	For land based or intransit cold treatment, refer to the import permit
#	Different set point temperature regime codes can be selected from the Schedule1/HP22 as long as the required protocol is maintained
#	For Israel shipments, the origin of the fruit and the consignee name must be indicated on the export notification
#	For Sri Lanka shipments, the import permit number must be indicated on the export notification
#	Fruit must be pre-cooled to the target temperature. (<i>Assessors may request a printout of up to 12 hours, but it is not mandatory</i>)
#	A genset is required if the travel time of the reefer to the port or stack for powering up, exceeds 2 hours
#	Less than 2 hours travel time, shipping line to make genset recommendation
#	Ensure the correct temperature regime codes are used for ventilated (SLV, SDV, SC) and non-ventilated (SL, SD) commodities
#	Recommended cold store delivery air not colder than -1.5°C, and pulp temperature not colder than -1.5°C
#	Recommended SL (2,3,4 or 5) regime code formulas for citrus to be selected from the Schedule1/HP22
#	<i>In the case of Permit countries with different protocol options, the required protocol option must be indicated on the export notification, if not the strictest protocol will be used as the default</i>

COUNTRY	FRUIT	RECOMMENDED SET POINT (°C)	PROBES	VENT SETTING	PROTOCOL	DAYS	COLD STORE TARGET TEMPERAT
ALL FRUIT MUST BE PRE-COOLED FOR A MINIMUM OF 72 HOURS AND FOR THE LAST 24 HOURS, THE FRUIT MUST BE ON THE TARGET TEMPERATURE							
USA	T107-a Apples, Pears, Cherries, Blueberry	-1.3(SD3/SDV3)	3 Onboard	closed/15	1.1	14	-0.5
	T107-e Table Grapes	-1.5(SD1)		closed	-0.55	22	-0.8
	T107-e Nectarines, Peaches, Plums, Apricots, Plumcots	-1.5(SDV1)		15	-0.55	22	-0.8
	T107-e Citrus	-1.5(SC1)		15	-0.55	22	-0.8

Sea Exports to USA

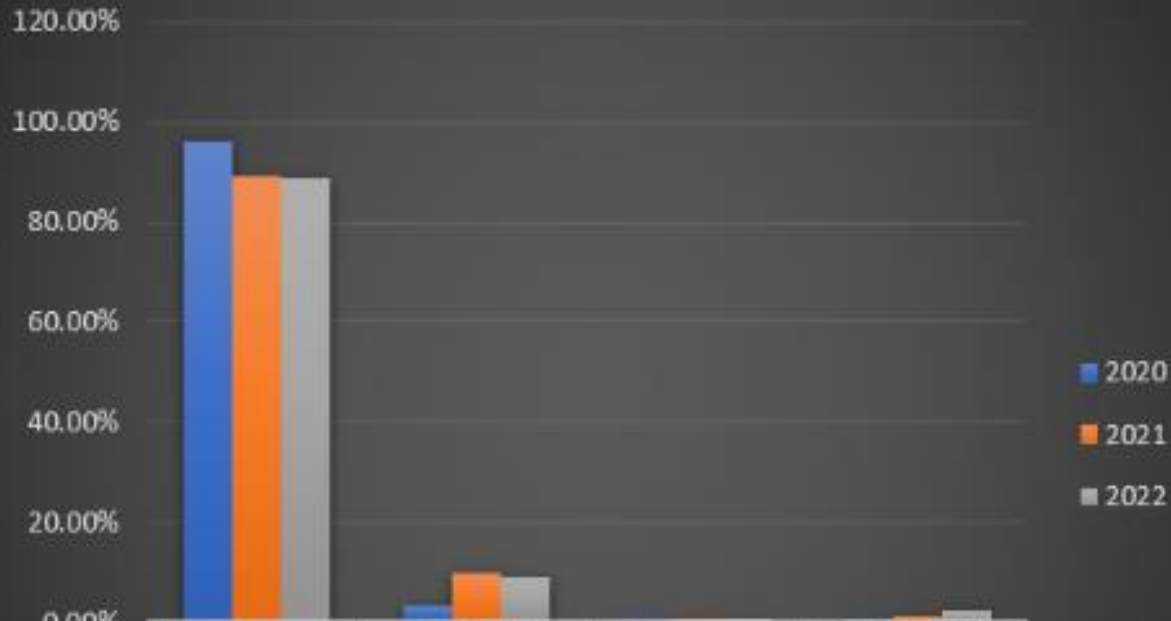


SA Air Exports to USA



Passed for Export - Products

% Fruit Export to US



	CITRUS FRUIT	DECIDUOUS FRUIT	OTHER FRUIT	SUBTROPICAL FRUIT
2020	95.98%	3.14%	0.19%	0.68%
2021	89.14%	9.81%	0.08%	0.96%
2022	88.60%	9.09%	0.12%	2.19%

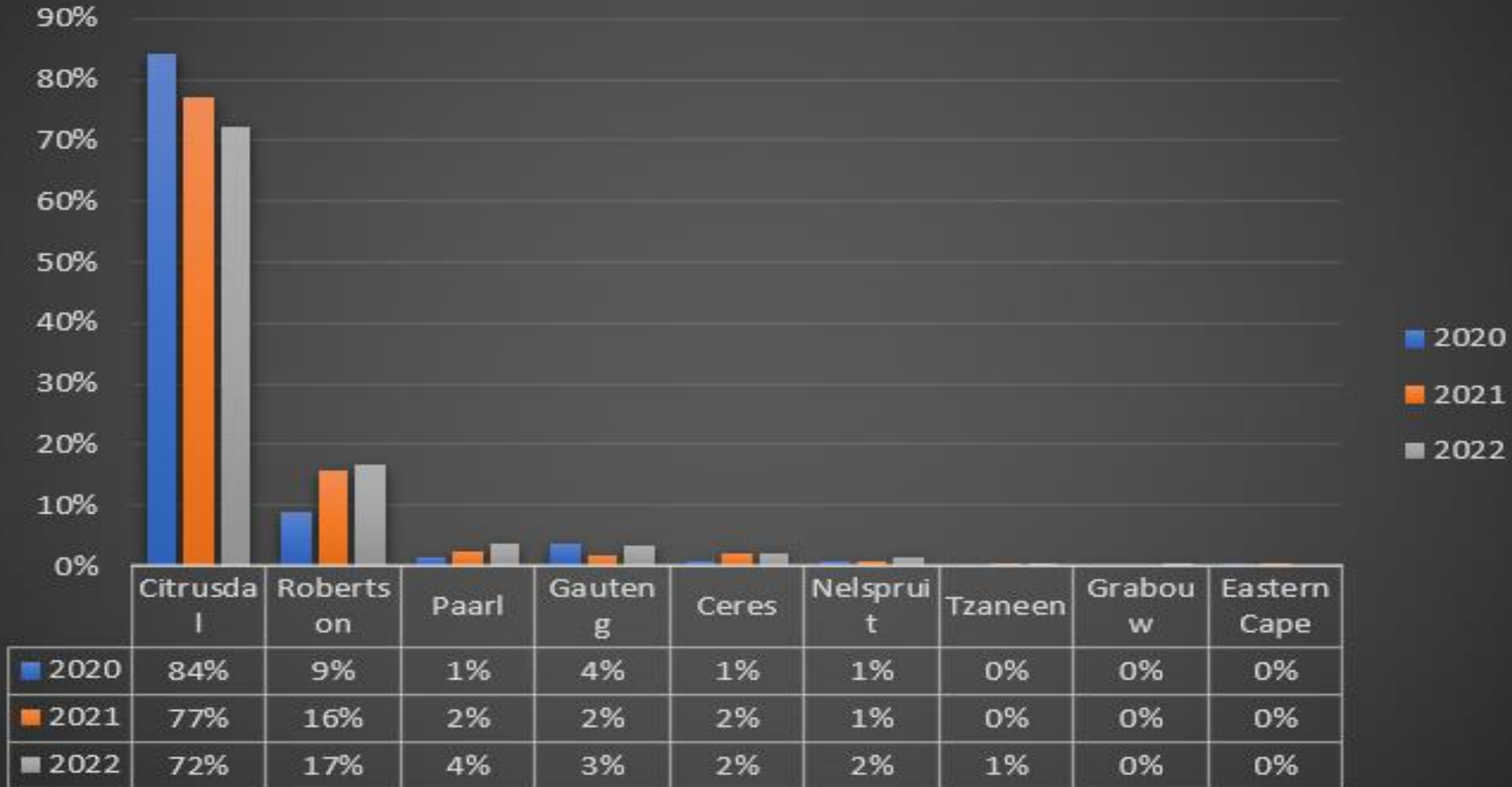
% Other Exported to US (TON)



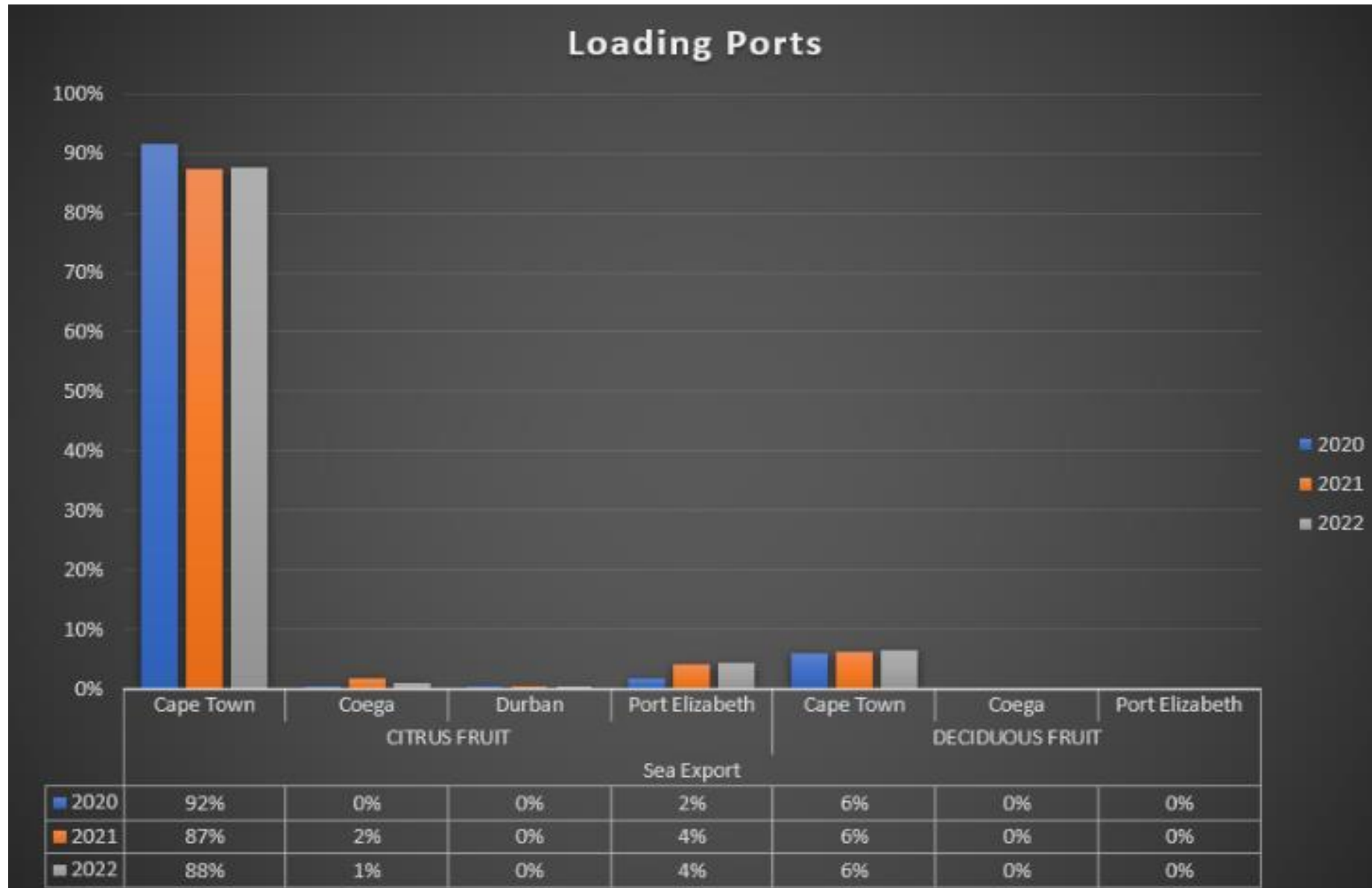
	PROCESSED FOODS	GRAIN & GRAIN PRODUCTS	FLOWERS & BULBS	OTHER PRODUCTS	OILSEEDS
2020	97.27%	1.33%	0.63%	0.02%	0.75%
2021	92.60%	5.68%	0.31%	1.41%	0.00%
2022	97.80%	1.66%	0.54%	0.00%	0.00%

SA Export Regions

% FRUIT per Region in SA



SA Loading Ports



Litchis Exports to USA (Radiation)



YEAR	Air freight - 4.5kg cartons	Sea freight Containers
2021	32 024	8
2022	59 483	34
2023	47 520	44

Challenges

Ageing Cooling
Infrastructure

Logistical
Chain

Cooling
Capacity

Market Access

Understanding
the Cold Chain

Distance from
Market

Positives

Increased Volumes
Exported

Additional
Commodities
Exported

Good
Relationships with
USA Authorities


Solution Driven –
RRMTs Used

Compliance by SA

Electronic
submission of Pre-
Cooling
Certificates



Thank you



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