

**PROTOCOL OF PHYTOSANITARY REQUIREMENTS FOR
EXPORT OF SOUTH AFRICAN CITRUS FRUITS TO CHINA
BETWEEN THE DEPARTMENT OF AGRICULTURE, LAND
REFORM AND RURAL DEVELOPMENT OF THE REPUBLIC OF
SOUTH AFRICA AND GENERAL ADMINISTRATION OF CUSTOMS
OF THE PEOPLE’S REPUBLIC OF CHINA**

For safely exporting fresh citrus fruits from South Africa to China, and on the basis of a pest risk analysis, General Administration of Customs of the People’s Republic of China (hereinafter called the “GACC”) and the Department of Agriculture, Land Reform and Rural Development of the Republic of South Africa (hereinafter called the “DALRRD”), have exchanged views and agreed as follows:

Article 1 GENERAL INFORMATION

South African citrus fruits exported to China, include orange (*Citrus sinensis*), grapefruit (*Citrus paradisi*), lemon (*Citrus limon*), Mandarin (*Citrus reticulata*) and their hybrids (hereinafter indistinctly called “citrus”), must meet all applicable phytosanitary laws and regulations, as well as all food safety rules and health standards defined by China, and the requirements hereunder, besides being free of the quarantine pests of concern to China listed in Appendix 1.

This protocol pertains only to phytosanitary requirements. Other standards and requirements such as those regarding human health (e.g. China’s national food safety standards), may also apply to South African citrus.

Article 2 ORCHARD AND PACKINGHOUSE REGISTRATION

Citrus orchards wishing to export their fruits to China, as well as the packinghouses and cold storage facilities taking part in the respective export process, must be registered with the DALRRD, and approved by both the GACC and the DALRRD. Registration shall include name, address and code, so that, whenever any product is detected as non-compliant with the requirements herein, it can be traced back to the establishment with certainty. The registration record must be forwarded by the DALRRD to the GACC for

the approval prior to export season.

Article 3 ORCHARD MANAGEMENT

Under the supervision of the DALRRD, all registered orchards should be undertaken effective monitoring, precaution and Integrated Pest Management (IPM) in order to avoid and control the occurrence of other pests that are of concern to China (Appendix 1). Phytosanitary quarantine activities in orchards producing for export must be performed under the guidance of technical personnel knowledgeable in phytosanitary aspects, such as pest control and monitoring, etc. Technical personnel should be trained by the DALRRD or DALRRD authorized training institutions.

All orchards must keep a record of pest monitoring and control, which must be delivered to the GACC upon request. The pest control record must indicate specific information, including name of active ingredient, date of application and agrochemical dosages applied during growth.

Article 4 QUARANTINE PEST CONTROL MEASURES

4.1 *Ectomyelois ceratoniae*

Citrus exported must come from the production sites (orchards) free from *Ectomyelois ceratoniae*. If the pest is found in registered orchards, packing houses and export quarantine inspections, the involved orchards will be suspended for the duration of the export season.

4.2 *Cryptophlebia leucotreta*, *Ceratitis capitata* and *C. rosa*

Any lemon exported from South Africa to China must undergo a cold treatment against *Ceratitis capitata*. The cold treatment requirement will be at 3°C (the pulp temperature) or below for not less than 18 consecutive days.

Any citrus fruits except lemon exported from South Africa to China must undergo a cold treatment against *Cryptophlebia leucotreta*, *Ceratitis capitata* and *C. rosa*. The cold treatment requirement will be at -0.6°C (the pulp temperature) or below for not less than 24 consecutive days.

The cold treatment must be performed in accordance with the OPERATIONAL PROCEDURES FOR COLD TREATMENT IN TRANSIT

(Appendix 2) under the supervision of DALRRD authorized officials.

Pre-cooling storage of -0.6°C extending 72 hrs is needed (excluding lemons) before the cold treatment is started. If the temperature exceeds -0.3°C in one day or part of a day the treatment shall be extended 8 hours for each day. If the temperature exceeds 0°C at any time the treatment is nullified.

All monitoring activities as well as integrated management measures for the above pests must be authorized by the DALRRD that shall forward them to the GACC upon request.

Article 5 FRUIT PACKING

A DALRRD official shall supervise citrus packaging, storage and transportation.

During the packaging process, citrus must be washed, germs killed, dried, waxed, selected, sorted and defective fruit removed to prevent the inclusion of any insects, mites, rotten fruits, leaves, branches or soil with the citrus.

Citrus fruits to be exported to China will be separately packed and stored from citrus not for China.

Each box must be labeled with the fruit name, place of production, exporting country, orchard name or code, name or code of packing facility, etc. The following text must be marked in Chinese or English on each box and pallet: “输往中华人民共和国” (Exported to the People’s Republic of China).

Packaging material must be clean, hygienic, unused and compliant with Chinese plant health and sanitary requirements. If wood packaging material is used, it must comply with International Standards for Phytosanitary Measures No. 15 (ISPM 15).

Containers in which fruit is loaded for export to China must keep their cleanliness at the time of loading. This activity must be recorded for the DALRRD verification.

Article 6 PHYTOSANITARY INSPECTIONS AT ORIGIN

The size of the sample taken from each batch of citrus exported to China for phytosanitary inspection by DALRRD officials shall be 2% of each export batch.

During a DALRRD phytosanitary inspection, if any live organisms of quarantine pests of concern to China is found, the entire batch will not be exported to China.

If any *Ectomyelois ceratoniae* is found, the involved orchards will be suspended for the duration of the export season. DALRRD officials shall find the cause and take preventive measures for betterment. At the same time, the detection record shall be kept and delivered at the request of the GACC.

Upon completing an inspection, DALRRD official shall issue a Phytosanitary Certificate for the approved batch. The following must be stated in English: "This consignment is in compliance with the requirements specified in the Protocol of Phytosanitary Requirements for Export of South African Citrus Fruits to China, and is free from quarantine pests of concern to China". The statement "Cold treatment in transit" must also be included in the certificates, together with the treatment temperature and duration, and the container and seal numbers.

Article 7 PHYTOSANITARY INSPECTIONS AT DESTINATION

Entry ports for South African citrus are all Chinese ports and airports authorized for fruit entry by the GACC.

When citrus arrive at the entry port in China, the China Customs shall verify the relevant documents and signs such as the Phytosanitary Certificate and the Animal-and-Plant Entry Permit, and shall complete the inspection and quarantine process.

Shipments of citrus from unauthorized orchards, packinghouse or cold treatment facilities shall not be allowed entry.

The cold treatment report with fruit temperature sensor calibration record

must be provided for those having undergone cold treatment in transit. Any shipment that is determined the treatment is invalidity or fail can be allowed to be undergone a cold treatment at the destination port (such as in the container itself), or be returned or destroyed.

If any live organism of *Cryptophlebia leucotreta*, *Ceratitis capitata* or *C. rosa* is found in a shipment, it shall be returned, destroyed or treated. The GACC will immediately notify the DALRRD to investigate the cause and take measures to prevent recurrence of these events.

If *Ectomyelois ceratoniae* is found, the consignment will be return or destroyed, and the GACC will immediately notify the DALRRD that the importation of citrus fruit from the relevant orchards and packinghouses is suspended. The DALRRD shall investigate the cause and take measures to prevent recurrence of these situations. Based on the outcome of evaluating the improvement measures adopted by the DALRRD, the GACC shall decide whether or not to cancel the suspension.

If other pests of quarantine concern to China are found, the shipment shall be returned, destroyed or treated. The GACC will take further measures based on the relevant situation and notify the DALRRD. The DALRRD shall investigate the cause and take measures to prevent recurrence of these events.

If other pests requiring quarantine, the shipment shall be returned, destroyed or treated. The GACC shall immediately inform the DALRRD, and the DALRRD shall conduct an investigation to find the cause and take the necessary measures to prevent recurrence of these events.

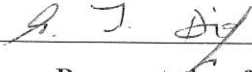
Article 8 RETROSPECTIVE REVIEW

If necessary, the GACC shall complete an additional risk analysis based on the actual presence of pests in South African citrus and pest interception. The list of quarantine pests and relevant quarantine measures may be adjusted as agreed with the DALRRD.

In order to guarantee full compliance with the requirements stated by the control and management measures, the GACC shall conduct a retrospective

review of the inspection and quarantine requirements for fresh citrus upon five years of exports hereunder, including inspector visits to South Africa. The protocol shall then be amended as required based on the outcome of this inspection and with the agreement of both parties.

This Protocol is signed in ^{Beijing and} Pretoria, on August 16, 2021, in two counterparts in Chinese and English language versions, and shall come into effect on the date of execution hereof. Each party shall retain a copy of the two equally valid texts. Should any interpretation differences arise during execution, the English translation shall prevail. This protocol shall be effective for three years, unless any of the parties notifies the other of its intention to amend or terminate it at least three months ahead of the intended expiry date. It shall be automatically and consecutively renewed for additional three-year terms.



Representative of
The Department of Agriculture, Land
Reform and Rural Development of The
Republic of South Africa



Representative of
General Administration of
Customs of the People's
Republic of China

APPENDIX 1

QUARANTINE PESTS OF CONCERN TO CHINA

1. *Ceratitis capitata*
2. *Ceratitis rosa*
3. *Cryptophlebia leucotreta*
4. *Ectomyelois ceratoniae*
5. *Prays citri*
6. *Pantomorus cervina*
7. *Chrysomphalus pinnulifera*
8. *Ischnaspis longirostris*
9. *Ceroplastis destructor*
10. *Saissetia somereni*
11. *Paracoccus burnerae*
12. *Penicillium uliaense*
13. *Liberobacter africanum*

APPENDIX 2

OPERATIONAL PROCEDURES FOR COLD TREATMENT IN TRANSIT

1. TYPE OF CONTAINERS

The container must be a self-cooling (overall cooling) transit container and must be fitted with refrigerating equipment capable of attaining and maintaining the required temperature.

2. TYPE OF REGISTERS

DALRRD officials must ensure that the combination of temperature probes and registers are as follows:

- 2.1 Probe temperature must be $\pm 0.15^{\circ}\text{C}$ accurate, in the -3.0°C to $+3.0^{\circ}\text{C}$ range.
- 2.2 The number of probes placed must be sufficient.
- 2.3 Registers must be capable of recording and storing the treatment process data.
- 2.4 Temperature readings of all probes must be recorded at least every hour meeting the same accuracy parameters as required for probes.
- 2.5 Printed temperature records must match the time and temperature recorded for each probe, and must show the register and container codes.

3. CALIBRATION OF TEMPERATURE PROBE

- 3.1 Calibration must be done using a standard thermometer approved by DALRRD officials in a mixture of crushed ice and distilled water.
- 3.2 Any probe reading off the $0^{\circ}\text{C} \pm 0.3^{\circ}\text{C}$ range must be replaced.
- 3.3 A "Record of fruit temperature probe calibration" must be issued for each container, signed and stamped by DALRRD officials, and the original document attached to the Phytosanitary Certificate at departure.
- 3.4 When the fruit batches arrive at the Chinese port of entry, the China Customs shall inspect the fruit temperature probe calibration.

4. TEMPERATURE PROBE PLACEMENT

- 4.1 The packaged fruit shall be loaded into the transit container under the supervision of DALRRD officials, arranged in a manner to ensure a uniform air flow underneath and around pallets and boxes.
- 4.2 At least three fruit temperature and two air temperature probes must be placed in each container at the following specific points:

- (a) The fruit temperature probe No. 1 must be placed in the center of the top layer of the first row of fruit within the container.
- (b) The fruit temperature probe No. 2 must be placed in the center 1.5 m (in 40 feet containers) or 1 m (in 20 feet containers) from the container door, at mid height.
- (c) The fruit temperature probe No. 3 must be placed in the citrus adjacent to the left wall, 1.5 m (in 40 feet containers) or 1 m (in 20 feet containers) from the container door, also at mid height.
- (d) The two air (environment) temperature probes must be located at the container air exit and reentry points.

4.3 All probes must be placed under the supervision and guidance of DALRRD officials.

4.4 (Pre-cooled) fruit must be stored in refrigerating chambers until the temperature reaches the relevant treatment temperature prior to container loading.

5. CONTAINER SEALING

5.1 A DALRRD officer shall place a numbered seal on the freight container door.

5.2 This seal may only be removed by a China Customs officer at the port of arrival in China.

6. TREATMENT RESULT VERIFICATION

6.1 If the fruit sensor record shows parameters compliant with the requirements, GACC officials may authorize the end of the treatment, and if the sensors have been approved pursuant to "Section 3", the treatment shall be considered successful.

6.2 Sensors must be calibrated before the fruit is transferred out of the treatment chamber.

7. TEMPERATURE RECORDING AND TREATMENT RATIFICATION

7.1 The in-transit provision is for cold treatment during the trip from South Africa to arrival at the first Chinese port, or ending after such arrival.

7.2 Recording may begin at any time, but the start of the treatment is measured from the point when all fruit sensors reach the specified treatment temperature.

7.3 The shipping company shall download the cold-treatment computer records and deliver them to the China Customs at the first Chinese port of

arrival.

7.4 Some sea journeys allow for the cold treatment to be completed before arriving in China. Treatment records may be downloaded during the voyage and sent to the China Customs for verification.

7.5 The China Customs shall verify the records in compliance with cold-treatment requirements, and determine treatment validity based on sensor calibration.

8. PHYTOSANITARY CERTIFICATE

8.1 The cold-treatment temperature and start date must be stated in the treatment section of the Phytosanitary Certificate, followed by “In transit”. The container and seal numbers must be stated in the Additional Declaration section.

8.2 The Phytosanitary Certificate, cold treatment report and fruit temperature sensor calibration record shall be delivered to the China Customs upon arrival of the citrus in China.