

# **Summary of pre-arrival phytosanitary measures for table grapes from the People's Republic of China as described in the Official Assurance Programme**

## **1. Orchard and packhouse registration**

AQSIQ must register all orchards and packhouses from which it is intended to produce or pack fruit of *Vitis vinifera* for export to New Zealand. Records of registrations will be held and maintained by AQSIQ and will be available for inspection by MAF Biosecurity New Zealand. All table grapes for export to New Zealand must be produced under standard cultivation, pest-control, harvesting and packing activities.

## **2. Integrated pest management and monitoring programme (IPM)**

Fruit must only be exported from orchards that have a comprehensive IPM programme for table grapes that encompasses monitoring, chemical, biological and cultural control measures. For each orchard details of pest control programmes including which chemicals have been applied during the production season will be recorded. MAFBNZ and AQSIQ have agreed to use bagging as a phytosanitary measure as part of the IPM. Bagging should occur from the time of fruit set and remain bagged up to the time of harvest. General detection and monitoring activities for pests and diseases must be conducted in orchards registered for export. In addition to bagging the pests and diseases monitored for must include black rot (*Guignardia bidwellii*) and brown rot (*Monilinia fructigena*) and any grape bunches with infected berries are not permitted to be harvested and exported to New Zealand. All leaves, diseased berries, pedicels and fruit spurs must be removed. All fruit will be visually examined in the packhouse for signs of damage to the skin or pest infestations and airbrushed to remove any contamination. Any fruit showing signs of damage/broken skin or pest infestations will be rejected for export.

## **3. Harvest**

An inspection of fruit for regulated pests is to be conducted at harvest. Fruit for which the bagging is absent, incomplete or comes into contact with the ground are not to be selected for export.

## **4. Packing and packaging**

The table grapes from each registered orchard will be clearly identified and kept segregated from other fruit. Any fruit identified with cracked skin, signs of deformity or infestation or infection during grading and packing, are to be removed from export. Fruit harvested for New Zealand is to be kept segregated in individual cold rooms. All cartons of table grapes shall be traceable to place of production.

## 5. Phytosanitary treatment for fruit flies

Table grapes are a host of the high priority fruit fly *Bactrocera dorsalis* in the People's Republic of China, and MAFBNZ has approved either cold-disinfestation or pest free area as an efficacious phytosanitary measure for this pest.

### ▪ Area freedom monitoring for fruit flies

The establishment and maintenance of pest free production sites for *B. dorsalis* is an efficacious phytosanitary measure to mitigate the risk of this fruit fly being introduced into New Zealand in association with this commodity. MAFBNZ currently accepts the provinces of Hebei and Shandong as being free from fruit flies. Area freedom must be maintained by regular monitoring for the presence of fruit fly through the use of attractant traps incorporating lures or baits placed at appropriate locations. The traps must consist of cue lure, trimedlure and methyl eugenol. The fruit fly monitoring and reporting system must be maintained in accordance with agreed procedures contained in the Official Assurance Programme.

### ▪ Cold disinfestation treatment for fruit flies

Cold disinfestation for *B. dorsalis* is considered an efficacious phytosanitary treatment to mitigate the risk of this fruit fly being introduced into New Zealand in association with this commodity. The treatment must be completed in accordance with the agreed procedures between MAF Biosecurity New Zealand and the General Administration for Quality Supervision and Inspection and Quarantine of the People's Republic of China (AQSIQ).

Prior to arrival in New Zealand, the core temperature of the fruit must be held continuously at one of the following temperature and time combinations:

Fruit pulp temperature °C	Exposure period (consecutive days)
0.99 °C or below	17
1.38 °C or below	20

NOTE: full details of the fruit fly treatment must be included in the "Disinfestation and/or Disinfection Treatment" area of the phytosanitary certificate. Details of the treatment duration and temperature must be recorded. For cold disinfestation completed in-transit; printouts of all temperature sensors or direct electronic downloads are to be made available to MAFBNZ at the port of arrival in New Zealand for final clearance of the container.

## 6. Pest control activities for *Tetranychus kanzawai*

A methyl bromide fumigation (or equivalent measure) must be used as a phytosanitary measure for *Tetranychus kanzawai* which must be completed pre-export to New Zealand. Fumigation with methyl bromide must be carried out at one of the following rates:

24 g/m<sup>3</sup> at 26.7°C or greater for 3 hours

32 g/m<sup>3</sup> at 21.1 – 26.1°C for 3 hours

40 g/m<sup>3</sup> at 15.6 – 20.6°C for 3 hours

48 g/m<sup>3</sup> at 10 – 15°C for 3 hours

64 g/m<sup>3</sup> at 4.4 – 9.4°C for 3 hours

The offshore fumigation will be accepted if the appropriate treatment is endorsed in the treatment section of the phytosanitary certificate. Alternatively, an attachment (i.e. treatment certificate) to the phytosanitary certificate will be accepted if it has been clearly endorsed by the People's Republic of China NPPO.

### **7. Product security**

The security of all product exported to New Zealand will be maintained in accordance with agreed procedures.