

**PROTOCOL OF PHYTOSANITARY REQUIREMENTS FOR THE
EXPORT OF GRAPE FROM PERU TO CHINA
BETWEEN THE GENERAL ADMINISTRATION OF QUALITY
SUPERVISION, INSPECTION AND QUARANTINE OF THE
PEOPLE’S REPUBLIC OF CHINA AND THE MINISTRY OF
AGRICULTURE OF THE REPUBLIC OF PERU**

In order to safely export fresh grape from Peru to China, the General Administration of Quality Supervision, Inspection and Quarantine of the People’s Republic of China (called henceforth “AQSIQ”) and the Ministry of Agriculture through the Animal and Plant Health National Service of the Republic of Peru (called henceforth “ SENASA”), on the basis of the pest risk analysis, exchanged views and reached consensus as follows:

Article 1

The table grape (*vitis vinifera* Linn.) being exported to China from Peru (called henceforth “grape”) shall comply with the relevant phytosanitary laws and regulations of China and be free of quarantine pest concerned by China (listed in Annex 1).

Article 2

The monitor and survey for fruit flies concerned by China shall be set up in the designated orchards and packinghouses during the grape developing period.

Article 3

Under the supervision of SENASA, effective monitoring, precaution and Integrated Pest Management (IPM) shall be undertaken to avoid or minimize the occurrence of quarantine pests concern to China and maintain phytosanitary condition of orchards and packinghouses.

Upon request, SENASA shall send AQSIQ the information about the

procedures and results of pest monitor, precaution and IPM program.

Article 4

The processing, packing, storage and transportation of grape shall be subject to quarantine supervision by SENASA.

Before packing, the grape shall be selected, sorted and processed to insure the fruits without insects, mites, rotting fruit, leaves, twigs, roots and soil.

The grape processed shall be stored separately in the chamber to avoid re-infestation.

Article 5

The grape shall come from orchards and packinghouses registered by SENASA, and designated by both AQSIQ and SENASA.

The list of orchards and packinghouses for the exportation to China, must be sent to AQSIQ prior to the beginning of the exportation season.

Article 6

Every packing box of grape shall have marking in English indicate: production place (province), orchard or its' registered number, packinghouse or its' registered number and "Exported to the People's Republic of China" in English (See in annex 2).

The package of grape shall be clean and unused and meet the Chinese phytosanitary requirements.

Article 7

The grape shall be treated by cold disinfestations against fruit flies concerned by China.

Cold treatment shall be conducted in transit in self-refrigerated container with pulp center temperature at 1.5°C or below for at least 19 consecutive days.

The specifications of cold treatment are in Annex 3.

Article 8

During the first two years of the performance of this Protocol, the proportion of SENASA inspection for exporting grape is 2%, if no quarantine problems is found, henceforth, the proportion of inspection will be reduced to 1% .

On completion of inspection, SENASA will issue a phytosanitary certificate for each consignment with the following statement as an additional declaration:

“The consignment is in compliance with requirements described in the Protocol of Phytosanitary Requirements for the Export of Grape from Peru to China signed on ** January, 2005 and is free from the quarantine pests of concern to China”.

SENASA will provide AQSIQ with the sample of the Phytosanitary Certificate for confirmation and keeping record.

Article 9

Entry ports for grape: Guangzhou, Shenzhen, Dalian, Tianjin, Beijing, Shanghai, Qingdao, Nanjing.

Article 10

When the grape arrives at entry port, China Inspection and Quarantine Organization (the branch of AQSIQ, called henceforth CIQ) will examine relevant documents, markings and records of cold treatment and conduct quarantine inspection.

If grape originating from unapproved orchards or packinghouses is found, the shipment will not be allowed entry.

If any pest of quarantine concern to China is found, the shipment will be treated, returned or destroyed. If living *Ceratitis capitata*, *Anastrepha fraterculus* or *Anastrepha oblique* is found, AQSIQ will notify SENASA to suspend the exportation of grape from Peru to China.

If *Eriophyes vitis*, *Frankliniella occidentalis* or *Monilinia fructicola* is found, AQSIQ will notify SENASA and suspend the exportation of grape from related orchards and/or packinghouses in this exporting seasons.

If other pests of quarantine concern to China are found, the shipment will be treated in accordance with relevant articles of the Law of the People's Republic of China on the Entry and Exit Animal and Plant Quarantine. AQSIQ will notify SENASA about suspending the importation in accordance with relevant situations.

Article 11

Prior to the program initiation, AQSIQ will send two quarantine inspectors to Peru to conduct an onsite visit in cooperation with SENASA. The inspectors will review the fruit flies national detection system and the phytosanitary requirements of production areas, the orchards, packinghouses, cold treatment facilities related to grape. The list of the production area, orchards, packinghouses, which involved with export to China will be designated according to the result of the investigation.

After the program initiation, if necessary, AQSIQ will negotiate with SENASA to send quarantine inspectors to conduct further investigation

All the expenses related to above-mentioned investigation, including transportation, accommodation and living expenses, will be paid by the Peru side.

Article 12

During the process of trade, AQSIQ will develop further risk analysis based on the situation of pest occurrence in Peru and pests interceptions. In consultation with SENASA, the list of quarantine pests and the relevant quarantine measures may be adjusted.

In order to assure the efficient performance, all operations and activities described in this Protocol could be reviewed and evaluated in accordance with the established procedures and regulations.

This Protocol will come into valid from the date of signature, and have a validity of two years. If neither side gives notice to amend or terminate this Protocol at least two months prior to expiration date, the Protocol will be extended automatically and successively for an additional period of one year.

Subscribed in **** on **** in Chinese, Spanish and English languages, in duplicated copies, each side has a copy of the three texts. All texts are equally authentic. In case of doubt, the English text shall be used for reference.

Representative of
General Administration
of Quality Supervision,
Inspection and Quarantine of
the People's Republic of China

Representative of
the Ministry of Agriculture
of the Republic of Peru

ANNEX 1

THE PESTS OF QUARANTINE CONCERN TO CHINA

1. *Ceratitis capitata* Wiedemann
2. *Anastrepha fraterculus* Wiedemann
3. *Anastrepha oblique* (Macquart)
4. *Eriophyes vitis* (Pagenstecher)
5. *Frankliniella occidentalis* (Perganda)
6. *Monilinia fructicola* (Winter) Honey

ANNEX 2

THE PACKING MARK

Production place (province)
Orchard name or it's registered number
Packinghouse name or it's registered number
Exported to the People's Republic of China

ANNEX 3:

OPERATIVE PROCEDURES ON IN-TRANSIT COLD DISINFESTATION FOR THE GRAPE FROM PERU TO CHINA

1. Container type

Containers must be self refrigerated (integral) shipping containers and have refrigerator equipment capable of achieving and holding the required temperatures.

2. Recorder types

SENASA must ensure that the combination of temperature probes and temperature recorders are:

- (a) Sensors should be accurate to $\pm 0.1^{\circ}\text{C}$ in the range of -3.0°C to $+3.0^{\circ}\text{C}$,
- (b) able to accommodate the required number of probes,
- (c) capable of recording and storing data for the period of the treatment,
- (d) capable of recording all temperature sensors at least hourly to the same degree of accuracy as is required of the sensors, and
- (e) capable of producing printouts which identify each sensor, time and the temperature, as well as the identification number of the recorder and the container.

3. Calibration of temperature sensors

- 3.1 Calibration must be conducted using a slurry of crushed ice and distilled water, using a certified thermometer approved by quarantine organization.
- 3.2 Any sensor which records more than plus or minus 0.3°C from 0°C must be replaced by one that meets this criterion.
- 3.3 A “Record of calibration of fruit sensors” must be prepared for each container and signed and stamped by quarantine officer. The original

must be attached to the phytosanitary certificate which accompanies the consignment.

3.4 On arrival CIQ will check the calibration of the fruit sensors using the method referred to in 'Section 3.1'.

4. Placement of temperature sensors

4.1 Packed fruit must be loaded into shipping containers under quarantine officer supervision. Containers should be packed in a manner which ensures that there is equal airflow under and around all pallets and loose stacked boxes

4.2 At least three fruit sensors and two air sensors are necessary for each container. The location of sensors is:

(a) Sensor 1 (in pulp of fruit): Top layer of cartons of fruit in middle row, front of container.

(b) Sensor 2 (in pulp of fruit): Approximately 1.5 meters (for 40 feet container) or 1 meter (for 20 feet container) from door, centre of load, Centre box, half way between top and bottom of load.”

(c) Sensor 3 (in pulp of fruit): Approximately 1.5 meters (for 40 feet container) or 1 meter (for 20 feet container) from door, left wall, half way between top and bottom of load.

(d) The other two air temperature sensors should be placed in the delivery air to the cargo and the return air respectively.

4.3 All sensors must be placed under the direction and supervision of an authorized inspector.

4.4 Fruits to be shipped must be kept in cold storage until such time when the pulp temperature is dropped to a minimum of 4° C.

5. Sealing of containers

5.1 A numbered seal must be placed on the loaded container door by an authorized officer.

5.2 The seal must only be removed by a CIQ officer at the port of arrival in China.

6. Temperature records and confirmation of treatment

- 6.1 The in-transit arrangement is for the cold dis-infestation treatment to be completed during the voyage between the port of export country and the first port of call in China.
- 6.2 Records may commence at any time, however the treatment time will be deemed to have begun only after all fruit sensors have attained the nominated treatment temperature.
- 6.3 The Shipping Company will download the computer records of the dis-infestation treatment and forward them to CIQ of first port of call in China.
- 6.4 Some sea voyages may allow the cold dis-infestation treatment to be completed by the time the vessel arrives at a port en-route to China. It is permissible for treatment records to be downloaded en-route and sent to CIQ for verification. It is however a requirement that the treatment is not deemed to have been effected until CIQ have completed the re-calibration of the temperature sensor probes. It is therefore a commercial decision whether the fruit should be “conditioned” (i.e. gradually raising the carriage temperature) prior to arrival in China.
- 6.5 CIQ will verify that the treatment records meet Chinese dis-infestation requirements, subject to calibration of sensors, the treatment is complete.

7. Documents

- 7.1 Temperature, duration of the cold dis-infestation, container number and the seal number of the container must be included in the Phytosanitary Certificate.
- 7.2 The Phytosanitary Certificate, “Cold Treatment Report” and “Record of calibration of fruit sensors” shall be provided to CIQ for confirmation.