

Quarantine Requirements for the Importation of Fresh Cherries from Turkey

Promulgated by COA on December 6, 2019.

Amended by MOA on July 31, 2024.

(In case of any discrepancy between the Chinese text and the English translation thereof, the Chinese text shall govern.)

1. The importation of fresh cherries (*Prunus avium*) from Turkey to Taiwan shall be regulated pursuant to the “Quarantine Requirements for the Importation of Plants or Plant Products into the Republic of China” along with the regulations in this requirement.
2. Requirements for supplying orchards
 - 2.1 Fresh cherries from Turkey shall be produced from the orchards which are registered to T.C. Tarım Ve Orman Bakanlığı, Ministry of Agriculture and Forestry (hereinafter referred to as “MOAF”), and the control measures of *Ceratitis capitata* and other pests are under the supervision of MOAF.
 - 2.2 MOAF shall maintain the traceability of the registered orchards, keep records of pest control measures or pest control procedures, along with the code, address and producer’s name of the registered orchards.
3. Requirements for packing houses
 - 3.1 Packing houses shall be registered by MOAF.
 - 3.2 Packing houses shall be equipped with insect-proof equipment. Windows or air holes must be covered with a screen of no more than 1.6 mm fine meshes. Entrances or doors shall be equipped with air curtains (where air is blown downwards), rubber curtains, or other insect-proof equipment.
 - 3.3 Packing houses shall be equipped with sorting apparatus and equipment to remove the infected cherries and sufficient light to perform inspections.
 - 3.4 Packing houses shall provide adequate space, apparatuses and equipment to facilitate inspectors to perform inspections, pest identification and other required work.
 - 3.5 Prior to the start of the packing process each year, appropriate pest control measures shall be taken to remove quarantine pests inside the packing houses. If necessary, sterilization measures shall be performed to ensure sanitation in the packing houses.
 - 3.6 The packing houses shall confirm that the cherries exported to Taiwan are packed from supplying orchards which meet the above-mentioned requirements. Cherries not sourced from supplying orchards meeting the

above-mentioned requirements must not be packed and exported to Taiwan. If cherries from supplying orchards which do not produce cherries to be exported to Taiwan are stored inside the cold storage warehouse at the same time, a space that is properly separated shall be provided for storing cherries to be exported to Taiwan.

- 3.7 Inspectors of MOAF shall inspect the packing houses each year prior to the start of the packing process and confirm that they comply with these Quarantine Requirements. Prior to the cherries export season every year, MOAF shall provide the plant quarantine authority of Taiwan (hereinafter referred to as APHIA) with the list and codes of the registered packing houses that meet the aforementioned requirements.
4. Fresh cherries must be treated with cold treatment for disinfection (hereinafter referred to as “cold treatment”) of *Ceratitis capitata* and comply with the following requirements:
 - 4.1 Temperature and duration of cold treatment: temperature in central pulp shall be at 1°C (or below) for 16 days (or above).
 - 4.2 Guidelines for approval of the cold treatment facilities
 - 4.2.1 Cold treatment facilities must be permanent facilities equipped with the equipment for temperature measuring, temperature recording and locking (sealing).
 - 4.2.2 The fluctuation of temperature inside the cold treatment facilities shall be within the range of 0.6 degree Celsius ($\pm 0.6^{\circ}\text{C}$).
 - 4.2.3 Before the first use, the cold treatment facilities shall be inspected and approved by quarantine officers dispatched by APHIA. The inspection shall include temperature calibration and a 24-hour running test for empty chambers.
 - 4.2.4 MOAF shall send a list of approved cold treatment facilities to APHIA each year.
 - 4.3 Cold Treatment Prior to Export
 - 4.3.1 Cold treatment shall be conducted at cold treatment facilities that have been inspected and approved by APHIA and MOAF.
 - 4.3.2 When conducting cold treatment, three temperature probes shall be used to measure the central pulp temperature of fresh cherries, and the probes must be inserted and secured in the fruit pulp. Another two temperature probes shall be used to measure chamber temperature. Each temperature probe shall be placed at an appropriate position.
 - 4.3.3 When cold treatment is being conducted, the treatment facilities shall be sealed and locked.

- 4.3.4 During cold treatment, the temperature inside the cold treatment facility shall be automatically recorded at least once every hour. MOAF quarantine officers shall monitor the cold treatment and sign the temperature record sheet.
- 4.3.5 Once completion of cold treatment, fresh cherries shall be packed at premises equipped with pest-proof facilities and must be transported in closed packaging according to the Point 4 in these Quarantine Requirements.
- 4.3.6 If living Mediterranean fruit fly is found in cold-treated cherries during export inspection, that particular consignment of cherries shall not be exported to Taiwan and shall not be submitted for re-inspection. The cold treatment facilities responsible for the treatment of that particular consignment of fresh cherries shall be suspended from conducting any treatment for fresh cherries to be exported to Taiwan. MOAF shall investigate the cause of the situation. Only after the investigation and improvements are completed and confirmed by APHIA can the treatment facilities recommence treatment of fresh cherries to be exported to Taiwan. MOAF shall provide APHIA information on the cause of the above problem and the results of the investigation and improvements.

5. Requirements for cherries after completion of cold treatment:

5.1 Fruits shall be packed by the following methods:

5.1.1 Packed by closed packing.

5.1.2 Packed with sealed packing-carton. If the packing-carton has ventilation holes, the holes shall be covered with screen of no more than 1.6 mm fine meshes.

5.2 Cherries shall be transported in one of the following methods:

5.2.1 Packed on pallet or tray. The pallet or tray shall be entirely wrapped with screen of no more than 1.6 mm fine meshes or with other insect and mite proof packing materials.

5.2.2 Transported by sealed container, doors of the container shall be sealed. The container and seal number shall be stated on the phytosanitary certificate issued by MOAF.

5.3 Each packed carton or pallet should be clearly marked with the name or code of the packing houses.

5.4 The package of fresh cherries exporting to Taiwan shall bear the “To Taiwan” marking.

6. Guidelines for Export Inspection and Quarantine

6.1 Export inspection for fresh cherries must be conducted at premises equipped with pest-proof facilities or at registered premises.

- 6.2 At the time of export of fresh cherries, MOAF shall sample 2% of the packed cartons of every shipment on a random basis to conduct the inspection.
- 6.3 The phytosanitary certificates issued by MOAF, the probe calibration records and complete cold treatment record sheets with the official MOAF stamp and the signatures of its quarantine officers must accompany the importation.
- 6.4 The phytosanitary certificates issued by MOAF shall include the following statements:
 - 6.4.1 The names or codes of packing houses (to be consisted with which on the packing carton),
 - 6.4.2 The code of cold treatment facilities, treatment temperature, duration and date of cold treatment, and inspection date.
 - 6.4.3 The fresh cherries have been inspected and found free of *Ceratitis capitata*, *Cydia pomonella*, *Anarsia lineatella*, *Frankliniella occidentalis* and *Erwinia amylovora*. If the relevant requirements established by APHIA have been changed, the previous additional declaration shall be amended in accordance with the new requirements.
 - 6.4.4 The fresh cherries have been inspected in conformity with ‘Quarantine Requirements for the Importation of Fresh Cherries from Turkey’.

7. Import Inspection Procedure

- 7.1 The cold treatment or the packing of consignment is not in compliance with the aforementioned quarantine requirements, the consignment shall be returned or destroyed.
- 7.2 If the consignment is not accompanied by the export phytosanitary certificate (including the probe calibration record and complete cold treatment record sheets) issued by MOAF, or the contents listed on the export phytosanitary certificate do not meet these Quarantine Requirements or other related regulations, the correct phytosanitary certificate must be re-submitted; otherwise the consignment shall be returned or destroyed.
- 7.3 If a live Mediterranean fruit fly is intercepted during import inspection, the consignment will be returned or destroyed. APHIA shall notify MOAF immediately to suspend the cold treatment and export of cherries to Taiwan. Export will be resumed only after the cause of infestation is clarified, and APHIA approves and verifies the improvement measures that have been taken.
- 7.4 If any other harmful pests are intercepted, quarantine measures will be taken in accordance with relevant quarantine regulations.

8. Two months prior to each cherries export season, MOAF shall invite APHIA to send quarantine officers to Turkey to inspect and verify the packing house and operations of cold treatment as well as export inspection and quarantine. All costs

including logistics, per diem, overtime charge, incidental expenses, insurance, interpretation and visa fees associated with APHIA conducting the on-site verification visit should be borne by Turkey.