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主旨：檢送韓國農業部國立植物檢疫院於本（98）年8月21日公告修正之「Plant Quarantine Import Requirements for Fresh Ponkan Orange, Litchi and Mango Fruits from Taiwan」及本局中文翻譯版「臺灣產椪柑、荔枝及芒果鮮果實輸入檢疫條件」如附，請　查照。

說明：依據駐韓國代表處經濟組本年10月20日韓經字第09801020011號函辦理。

正本：行政院農業委員會動植物防疫檢疫局基隆分局、行政院農業委員會動植物防疫檢疫局新竹分局、行政院農業委員會動植物防疫檢疫局臺中分局、行政院農業委員會動植物防疫檢疫局高雄分局
副本：本局植物檢疫組 電子公文交換章 2009/10/30 10:55:18 八章

臺灣產椪柑、荔枝及芒果鮮果實輸入檢疫條件

韓國農業部國立植物檢疫院

2009 年 8 月 21 日第 2009-95 號公告修正

1. 適用之鮮果種類

經臺灣植物檢疫機關認可，且施行完善病蟲害防治措施地區所生產之新鮮椪柑、荔枝及芒果（愛文及海頓品種）；並由臺灣直接輸出。

2. 運輸方式

前述鮮果須以空運或海運方式輸入。

3. 輸入地點

前述鮮果須由韓國植物保護法施行細則指定之空港或海港輸入（新鮮椪柑不得輸入濟州島）。

4. 田間檢查（僅適用於椪柑）

4.1 臺灣須對輸韓椪柑生產地區採取有效措施並進行田間檢查，以除去附錄 1 之指定檢疫有害生物（以下簡稱指定有害生物）。

4.2 在進行低溫處理之前，臺韓雙方檢疫官應就田間檢查結果進行確認。

4.2.1 受檢之供果園是否符合田間檢查報告之內容。

4.2.2 指定有害生物及其他韓國關切之有害生物發生情形。

4.3 如果田間檢查報告確認結果認為供果園內韓國關切的有害生物種類發生密度過高，則該供果園將自輸韓產區中除名。

5. 處理前鮮果之選別（適用於椪柑及芒果）

5.1 新鮮果實運抵蒸熱處理設施或低溫冷藏處理設施時，應在實施處理

前剔除受害果或損害果。

5.2 前項選別過程須在臺、韓檢疫官共同監督下進行。

6. 處理設施條件及處理方法

6.1 椪柑

6.1.1 低溫處理設施條件

6.1.1.1 能夠自動維持椪柑果肉中心溫度在 1.0℃以下。

6.1.1.2 應設置自動溫度記錄器，並可自庫外隨時監測椪柑果肉溫度及冷藏庫溫度。

6.1.2 處理程序

6.1.2.1 施行處理之前應對溫度計的靈敏度進行檢查。

6.1.2.2 椪柑果肉中心溫度應預冷並逐漸降至 1.0℃以下，每一冷藏庫至少需在四個水果中心設置溫度探針。

6.1.2.3 椪柑果肉中心溫度降至 1.0℃以下後，必須持續維持 14 天，且每天至少須查核一次溫度。

6.1.2.4 在低溫處理過程中無法維持處理溫度之椪柑，應予以重新處理。

6.2 荔枝

6.2.1 處理程序

荔枝應依下列程序進行處理；

6.2.1.1 荔枝在蒸熱設施中以飽和蒸氣處理，其果肉中心溫度應自室溫上升至 46.2℃，溫度達到之後應繼續在 46.2℃以上處理 20 分鐘。

6.2.1.2 在 6.2.1.1 之蒸熱處理後，荔枝果肉中心溫度必須在 6 小時內降至 2℃以下，並持續維持 42 小時。

6.2.2 處理設施

產地處理荔枝之低溫處理設施及蒸熱處理設施條件如下：

6.2.2.1 低溫處理設施

6.2.2.1.1 能夠自動維持荔枝果肉中心溫度在 2.0℃以下。

6.2.2.1.2 應設置自動溫度記錄器，並可自庫外隨時監測荔枝果肉溫度及冷藏庫溫度。

6.2.2.2 蒸熱處理設施

6.2.2.2.1 能夠利用飽和蒸氣使荔枝果肉中心溫度自室溫上升至 46.2℃。

6.2.2.2.2 能夠量測處理之上、中、下層荔枝果肉中心溫度及蒸熱庫溫度。

6.2.2.2.3 能夠量測蒸熱庫內至少一處的濕度。

6.3 芒果

6.3.1 處理設施

6.3.1.1 能夠利用飽和蒸氣使芒果果肉中心溫度超過 46.5℃。

6.3.1.2 應設置自動溫度記錄器，並可自庫外監測庫內溫度。

6.3.1.3 自動溫度記錄器應可量測處理之上、中、下層芒果果肉中心溫度及蒸熱庫溫度。

6.3.1.4 須設有濕度記錄器以量測庫內濕度。

6.3.2 蒸熱處理程序

鮮芒果以蒸熱處理使果肉中心溫度達 46.5℃並維持 30 分鐘後，立即以水浴降至常溫。

7. 包裝、包裝場、貯存場所及貯存期間

處理後之椪柑、荔枝及芒果須以經認定能完全防止果實蠅侵入之材料包裝，而其他包裝場設施、貯存場所及期間相關規定如下：

7.1 包裝

若包裝箱有通氣孔，則須符合下列條件：

7.1.1 椪柑及芒果

7.1.1.1 包裝箱通氣孔上須加設網目 1.6 公釐以下之紗網，且果實與紗網須相距 3 公釐以上，若無法保持 3 公釐距離時，則通氣口內面及外面均須裝設紗網。

7.1.1.2 鮮果放入包裝箱之前須以聚乙烯類等包裝材料緊密包裹，且包裝材料如有通風孔，其孔徑不得大於 1.6 公釐。

7.1.1.3 每一包裝箱至少一面以上須標示「 To Korea 」字樣。

7.1.2 荔枝

7.1.2.1 包裝箱通風孔應加裝網目 1.6 公釐以下之紗網。

7.1.2.2 鮮果放入包裝箱之前須以聚乙烯類等包裝材料緊密包裹，且包裝材料如有通風孔，其孔徑不得大於 1.6 公釐。

7.1.2.3 每一包裝箱至少一面以上須標示「 To Korea 」字樣。

7.2 包裝場

7.2.1 包裝場須緊鄰檢疫處理設施，且必須採取特別措施，例如窗戶等開口處須安裝 1.6 公釐以下之紗網，以防止果實蠅侵入。

7.2.2 該包裝場只限用於包裝處理後之鮮果。

7.2.3 包裝場每年使用前及被要求時，須噴灑殺蟲劑。

7.3 貯存場所及期間

7.3.1 處理後鮮果之貯存地點需經臺灣植物檢疫機關認可。

7.3.2 椪柑、荔枝及芒果在處理後之貯存期間不得超過 10 天。

8. 處理之確認及生產地之輸出檢查

8.1 椪柑

8.1.1 檢查地點

冷藏處理後之椪柑應在處理設施內指定的包裝場所接受檢查。

8.1.2 檢查方法

8.1.2.1 每批受檢的貨品應包含來自不同冷藏庫的椪柑。

8.1.2.2 每批受檢貨品應隨機抽檢 2%以上之包裝箱。

8.1.2.3 臺、韓雙方檢疫官應共同檢查取樣之鮮果，以確保未罹染危險性有害生物，尤其是活的指定有害生物。

8.1.3 共同檢查結果之評定

8.1.3.1 若在共同檢查時發現罹染果實蠅，在感染原因未經臺、韓雙方檢疫官調查確定之前，須暫停冷藏處理及輸出檢查。

8.1.3.2 若發現到果實蠅以外之韓方指定檢疫害蟲，該相關果實不得輸往韓國。

8.1.3.3 若發現上述 8.1.3.1 及 8.1.3.2 以外之有害生物，該鮮果應經適當檢疫處理，否則不得輸往韓國。

8.1.4 處理設施之確認

產地之冷藏處理設施、包裝場所及貯存場所應經臺灣植物檢疫機關認可，且每年輸出前須由臺、韓雙方檢疫官共同檢查，確認是否符合本檢疫要點之要求。

8.2 荔枝

8.2.1 經植物檢疫機關認可之處理設施、包裝場所及貯存場所，每年輸出前應由臺、韓雙方檢疫官共同檢查，是否符合前述 6.2、

7.2 及 7.3 之要求。然而，若有需要得隨時接受檢查。

8.2.2 產地之檢疫處理確認及輸出檢查應依下列事項辦理：

8.2.2.1 蒸熱處理及冷藏處理之確認

8.2.2.1.1 在蒸熱設施中，荔枝果肉中心溫度自室溫上升至 46.2℃後，繼續在 46.2℃或以上溫度處理 20 分鐘。應量測較大的荔枝之果肉中心溫度，同時每一蒸熱庫中至少須量測三處之溫度。

8.2.2.1.2 在蒸熱處理後，荔枝果肉中心溫度必須在 6 小時內降至 2℃以下，並持續維持 42 小時。應量測較大的荔枝之果肉中心溫度，同時每一冷藏庫中至少須量測三處之溫度。

8.2.2.1.3 處理前應檢查溫度計的精確性。

8.2.2.2 在臺灣的檢查確認

8.2.2.2.1 臺、韓雙方檢疫官應共同檢查 2%的處理果樣品，以確認未罹染危險性有害生物，尤其是果實蠅類。

8.2.2.2.2 若在會同檢查時發現罹染果實蠅，其感染原因須由臺、韓雙方檢疫官共同調查，在原因尚未確定之前，將暫停輸出之檢查。

8.3 芒果

8.3.1 經臺灣植物檢疫機關認可之檢疫處理設施、包裝場及貯存場所，須經臺、韓雙方檢疫官確認是否符合前述 6.3、7.2 及 7.3 之要求。然而，若有需要得隨時檢查上述地點。

8.3.2 產地之檢疫處理確認及輸出檢查須依下列規定進行：

8.3.2.1 蒸熱處理之確認

8.3.2.1.1 在設定蒸熱設施內部溫度為 30℃後，確認以飽和蒸氣可維持達 30 分鐘以上。

8.3.2.1.2 確認蒸熱設施內部溫度是否可於 45 分鐘內自 30℃上升至 41℃，並可迅速自 41℃上升至 47.5℃。

8.3.2.1.3 確認堆放於上、中、下層之芒果果肉中心溫度在 46.5℃維持 30 分鐘。

8.3.2.1.4 確認芒果果肉中心溫度經上述處理後降至常溫。

8.3.2.1.5 確認測量果肉中心溫度之位置正確無誤。

8.3.2.2 檢查之確認（輸出檢查）

8.3.2.2.1 從處理鮮果包裝箱中抽樣 2%以上，由臺、韓雙方檢疫官共同檢查，以確認未罹染韓方規定之檢疫害蟲，尤其是果實蠅類。

8.3.2.2.2 若在共同檢查時發現罹染活果實蠅，其感染原因須由臺、韓雙方檢疫官共同調查，在原因尚未確定並解決之前，須暫停輸出之檢查。

8.3.2.2.3 若發現果實蠅以外之韓方指定有害生物，除非經適當之處理，該感染果實不得輸往韓國。

8.3.2.2.4 鮮果實若感染非韓方規定之檢疫有害生物、損傷或畸形，則建議從輸出果實中剔除，以避免在輸入韓國時造成延誤。

9. 植物檢疫證明書

9.1 椪柑以冷藏處理、荔枝以蒸熱及冷藏複合處理、芒果以蒸熱處理後，並經臺、韓檢疫官會同檢查後，臺灣植物檢疫機關應簽發輸出植物檢疫證明書。

9.2 植物檢疫證明書上須註明下列加註條件：

9.2.1 椪柑

"These Ponkan orange fruits were treated under cold treatment

at/below 1.0℃ for 14 days."

9.2.2 荔枝

"These Litchi fruits were treated at/below 2℃ for 42 hours after VHT at 46.2℃ for 20 minutes."

9.2.3 芒果

"These mango fruits were treated with vapor heat at 46.5℃ for 30 minutes."

9.3 韓國檢疫官另須於植物檢疫證明書空白處加註該批鮮果處理後未罹染韓方規定之檢疫有害生物（the fruits are free from any quarantine pests of Korea）。

9.4 臺灣產椪柑、荔枝及芒果經輸出檢查合格後，應在韓國檢疫官監督下裝入載運之貨櫃或包裝箱中，並依下列方式辦理鉛封：

9.4.1 鮮果如以貨櫃裝載之方式輸入，貨櫃在裝貨後須以封條鉛封，並應將封條號碼及貨櫃號碼註明於輸出植物檢疫證明書上。

9.4.2 鮮果如以包裝箱或整批打包之裝載方式輸入，每一包裝箱應貼有經臺灣植物檢疫機關認可具編號之貼紙或標識，並應將貼紙或標識之編號註明於輸出植物檢疫證明書上。鮮果如須貯放，則應依據第 7 點規定貯放於指定之貯存場所。韓國檢疫官應在鮮果放入之後立即將貯存場所鉛封，鮮果裝入貨櫃或包裝箱之程序應依前述規定辦理。

10. 韓國港埠之輸入檢疫

10.1 於確認輸出植物檢疫證明書上之加註條件、韓國檢疫官加註事項時，如發現不符合規定，該批鮮果應予以銷燬或退運。裝載貨櫃或包裝箱上之鉛封狀態如不符合規定，該櫃或該箱鮮果應予以銷燬或退運。如包裝箱破損，僅該破損之包裝箱予以銷燬或退運。如上述加註事項均正確無誤，應隨機取樣（椪柑應取樣 2% 以上）

至實驗室進行詳細檢查（芒果無須進行詳細檢查）。

10.2 經檢查若發現活果實蠅，該批鮮果應予以銷燬或退運，同時將暫停輸入檢疫，直至感染原因查明及排除為止。

10.3 若發現感染非果實蠅之其他指定有害生物，則相關之鮮果將予以銷燬或退回原產地（僅適用於椪柑）。

10.4 鮮果感染非 10.2 及 10.3 之有害生物時之處置方式及其他檢查程序，應依韓國有關檢疫規定辦理。

11. 行政作業程序

11.1 邀請韓國植物檢疫官赴產地檢疫

11.1.1 臺灣植物檢疫機關應於預定檢疫日期一個月前，出具邀請函，透過駐韓國代表處向韓國農業部國立植物檢疫院邀請派員赴臺執行檢疫；其邀請函應明列下列事項：

11.1.1.1 產地檢疫期間。

11.1.1.2 預定出口數量。

11.1.1.3 輸出鮮果之產區。

11.1.2 臺灣植物檢疫機關應在韓國檢疫官抵臺時提供田間檢查報告，包括附錄指定之有害生物監測結果及防治情形。（僅適用於椪柑）

11.2 派遣韓國檢疫官之所有費用（包括交通、日支費、醫藥、加班費及其它必要支出）應由臺灣方面負擔。

11.3 韓國檢疫官應於執行檢疫處理前二天到達，以確定鮮果產區有害生物發生狀況及處理設施狀況，並討論確定檢疫時間表和程序。

12. 其它

12.1 在本檢疫條件中未提及之檢疫程序及處置標準等進一步詳細規

定，得由韓國農業部國立植物檢疫院規定之。

12.2 必要時，本檢疫條件得在韓國政府要求下修改之。（僅適用於椪柑）

附錄 1

臺灣椪柑指定有害生物名單

1. *Bactrocera dorsalis* 東方果實蠅
2. *B. cucurbitae* 瓜實蠅
3. *B. tsuneonsis* 蜜柑大實蠅
4. *B. caudatus* 黑紋實蠅
5. *B. latifrons* 馬來西亞果實蠅
6. *B. tau* 南瓜實蠅
7. *Diaphorinia citri* 柑桔木蝨
8. *Aleurocanthus woglumi* 柑黑刺粉蝨
9. *Bemisia tabiaci* 煙草粉蝨
10. Citrus greening disease 柑桔綠化病
11. Cercospora citri-grisea

附錄 2

臺灣芒果指定有害生物名單

1. *Bactrocera dorsalis* 東方果實蠅
2. *B. cucurbitae* 瓜實蠅
3. *Aonidiella aurantii* 赤圓介殼蟲
4. *Chlumetia transversa* 芒果螟蛾
5. *Idioscopus clypealis* 芒果綠葉蟬
6. *I. niveosparsus* 芒果褐葉蟬
7. *Icerya seychellarum* 黃吹棉介殼蟲
8. *Microceropsylla nigra* 芒果木蝨
9. *Rhipiphorothrips cruentatus* 腹鈎薊馬

MIFAFF Notification No. 2009-95 (21 August 2009)

Plant Quarantine Import Requirements for Fresh Ponkan Orange, Litchi and Mango Fruits from Taiwan

1. **Items subject to these requirements**
   Fresh Ponkan Oranges, Litchi and Mango (Irwin and Haden varieties) fruits produced in the designated areas by Taiwanese Plant Quarantine Authorities (hereinafter referred to as "Plant Quarantine Authority") where through pest control activities are being conducted, and shipped from Taiwan

2. **Means of conveyance**
   They shall be imported by ship cargo or air cargo.

3. **Places of entry**
   They shall be imported through the seaports or airports designated by Plant Protection Act Enforcement Regulation of Korea (Fresh Ponkan Oranges should not be imported into Jeju-Island).

4. **Field inspection (applicable to only Ponkan Oranges)**
   4.1 Taiwan should take effective measures and conduct field inspection for the growing areas of Ponkan Orange to be exported to Korea to exclude the designated quarantine pests described in Annex 1 (hereinafter referred to as "designated pests").
   4.2 Confirming of the field inspection results shall be conducted by Taiwanese and Korean inspectors jointly just before cold treatment.
      4.2.1 Whether the subjected fields are met with the contents of the report on field inspection, or not.
      4.2.2 The occurring status of the designated pests and the pests of concern by Korea.
   4.3 As the result of confirming the results of the field inspection, the fields to be considered as having the high occurring density of the pests of concern by Korea, can be excluded from the exporting area to Korea.

5. **Sorting of the fruits before Treatment (applicable to Fresh Ponkan Oranges and Mango fruits)**
   5.1 Upon arrival of the fruits in the place of Vapor Heat Treatment or cold treatment, the infested fruits with pests or damaged fruits etc. should be sorted out before the treatment.
   5.2 The procedures of above 5.1 should be jointly supervised by the inspectors of the two countries.

6. Conditions of treatment facility and methods of treatment

6.1 Ponkan oranges

6.1.1 Conditions of cold treatment facility

6.1.1.1 Able to automatically maintain the core temperature of fruits at/below 1.0℃

6.1.1.2 Should be equipped with the automatic temperature recorder to monitor both the core temperature and the chamber temperature from outside from time to time.

6.1.2 Methods of treatment

6.1.2.1 The sensitivity of thermometers should be checked before the treatment.

6.1.2.2 The core temperatures of the fruits should be slowly downed to the temperature at/below 1.0℃ by pre-cooling, and the temperature sensors should be set at cores of at least 4 fruits by each chamber.

6.1.2.3 The core temperatures of fruits should be maintained at the temperature at/below 1.0℃ for 14 days after reaching the temperature, and the temperature should be checked over once a day.

6.1.2.4 The fruits should be re-treated if failed to maintain the above treatment temperature during the treatment.

6.2 Litchi fruits

6.2.1 Treatment schedule

Litchi fruits shall be treated in accordance with the following procedures;

6.2.1.1 The innermost pulp temperature of fruits should be raised from room temperature to 46.2℃ by using saturated vapor in VHT facilities. After that, the fruits should be teated at/over 46.2℃ for 20minutes.

6.2.1.2 The fruits should be continuously kept at/below 2℃ of innermost pulp temperature for 42 hours. In this case, the innermost pulp temperature should be pulled down at/below 2℃ within 6 hours after vapor heat treatment of above 6.2.1.1.

6.2.2 Treatment facilities

The low temperature treatment facility and the vapor heat treatment facility to treat the fruits at the place of production shall be as follows;

6.2.2.1 Low temperature treatment facility

6.2.2.1.1 Able to maintain the innermost pulp temperature of fruits at/below 2.0℃ automatically.

6.2.2.1.2 Should be equipped with the automatic temperature recorder to monitor both the innermost pulp temperature and the chamber temperature from outside from time to time.

6.2.2.2 Vapor heat treatment facility

6.2.2.2.1 Able to raise the innermost pulp temperature from room temperature to 46.2℃ by using saturated vapor.

6.2.2.2.2 Able to calibrate the innermost pulp temperature of fruits at the top, middle, bottom part of loaded litchi fruits and the chamber temperature.

6.2.2.2.3 Able to calibrate the humidity at over 1 place in the chamber.

6.3 Mango fruits

6.3.1 Conditions of treatment facility

6.3.1.1 Should be able to raise the innermost fruit pulp temperature to over 46.5℃ with saturated vapor.

6.3.1.2 The automatic temperature recorder should be set to be monitored from outside of chamber.

6.3.1.3 The temperature recorder should be set to measure the innermost fruit pulp temperature at the top, middle and bottom parts of loaded fruits, and the inner temperature of chamber.

6.3.1.4 The humidity recorder should be set to measure the inner humidity of chamber.

6.3.2 Treatment schedule (Vapor heat treatment)

The fresh mango fruits should be treated with vapor heat at 46.5℃ of innermost fruit pulp temperature for 30 minutes. After that, the temperature should be rapidly pulled down by showering to normal temperature.

7. Packing and packing house, and storing place and period

The treated fruits of Ponkan orange, litchi and mango should be packed with the materials which are recognized to be secured from attacking by fruit flies, and the requirements for packing place, storage place and storage duration are as follows;

7.1 Packing

In case of packing using the box with ventilation holes, the following conditions should be satisfied;

7.1.1 Ponkan Oranges and Mango fruits

7.1.1.1 The ventilation holes of the box should be screened with the net (hole diameter: 1.6mm or below) and over 3mm of space should be maintained between the net and fruits. But in case that it is impossible to maintain the space, the holes of inner and outer parts should be double screened with net.

7.1.1.2 The fruits should be wrapped with the packing materials such as polyethylene etc. (the size of the holes on the packing materials should be at or below 1.6mm of diameter if there are ventilation holes) before putting the fruits in the box.

7.1.1.3 More than one side of each box shall bear the marking "To Korea".

7.1.2 Litchi fruits

7.1.2.1 The ventilation holes of the box should be screened with the net (hole diameter: 1.6mm or below)

7.1.2.2 The fruits should be wrapped with the packing materials such as

polyethylene etc.(the size of the holes on the packing materials should be at or below 1.6mm of diameter if there are ventilation holes) before putting the fruits in the box.

7.1.2.3 More than one side of each box shall bear the marking "To Korea".

7.2 Packing house

7.2.1 Should be adjacent to the treatment facilities, and the additional measures such as covering all opening parts like windows with wire nets(1.6mm×1.6mm or below in hole size), should be taken to prevent from being attacked by fruit flies.

7.2.2 Should be exclusively used for packing the fruits treated.

7.2.3 Should be sprayed with pesticides before using the place every year and on demand.

7.3 Storing place and period

7.3.1 Should be designated by Plant Quarantine Authority as the storing places for the fruits treated.

7.3.2 The storing period should not be exceeded 10 days for Ponkan Oranges, Litchi and Mango fruits after treatment.

8. Confirmation of treatment and export inspection at the place of production

8.1 Ponkan oranges

8.1.1 Place of inspection

The cold-treated Ponkan oranges should be inspected at the designated packing places inside of the treatment facilities.

8.1.2 Methods of inspection

8.1.2.1 Each inspection lot should be composed by the fruits of each chamber

8.1.2.2 Should be randomly sampled over 2% of boxes by each inspection lot.

8.1.2.3 Korean and Taiwanese inspectors shall inspect the sampled fruits jointly to ensure that there are no injurious pests, especially the live designated pests.

8.1.3 Measures for the results of the joint inspection

8.1.3.1 If fruit flies are detected during the joint inspection, the cold treatment and inspection shall be suspended until the reasons of infestation with the pests are investigated and ascertained by inspectors of both countries.

8.1.3.2 If the pests except fruit flies, among the designated pests, are detected, the relevant fruits can not be exported to Korea.

8.1.3.3 If other injurious pests except the pests of above 8.1.3.1 and 8.1.3.2 are detected, then the fruits should be treated with the appropriate methods. And, the fruits shall not be exported to Korea if the treatment can not be conducted.

8.1.4 Confirmation of the facilities

The cold treatment facilities, packing places and storage places at the production areas should be designated by Plant Quarantine Authority, and

should be checked prior to export season every year by inspectors of both countries if it meets with these requirements.

8.2 Litchi fruits

8.2.1 Treatment facilities, packing places and storage places designated by Plant Quarantine Authority should be confirmed prior to export season every year by Korean and Taiwanese inspectors jointly if they are satisfied with the requirements assigned in above 6.2, 7.2 and 7.3. However, if it's necessity is recognized, they shall be checked at any time.

8.2.2 Confirmation of treatment and export inspection at the place of production should be carried out according to the followings;

8.2.2.1 Confirmation of vapor heat and low temperature treatment

8.2.2.1.1 The innermost pulp temperature should be raised from room temperature to 46.2℃ in VHT facilities, then the fruits should be kept at/over that temperature for 20 minutes. The innermost pulp temperature should be calibrated at the core of big fruit, and should be confirmed at over 3 places by each room.

8.2.2.1.2 The fruits should be kept at/below 2.0℃ of the innermost pulp temperature for 42 hours after pulling down to that temperature by precooling within 6 hours after VHT. The innermost pulp temperature should be calibrated at the core of big fruit, and should be confirmed at over 3 places by each room.

8.2.2.1.3 The accuracy of the thermometer should be checked before the treatment.

8.2.2.2 Confirmatory inspection in Taiwan

8.2.2.2.1 The 2% of sample fruits treated should be inspected by both Korean and Taiwanese inspectors jointly to ensure that the fruits are free from injurious pests, especially fruit flies.

8.2.2.2.2 Should fruit flies are detected at the above joint inspection, then the reason of contamination with the flies should be jointly examined by the inspectors of two countries, and thereafter the confirmatory inspection shall not be conducted until the reason is ascertained.

8.3 Mango fruits

8.3.1 The treatment facilities, packing houses and storing places designated by Plant Quarantine Authority should be confirmed by the inspectors from both countries jointly whether the facilities and places are satisfied with the requirements assigned in above 6.3, 7.2 and 7.3. However, if necessary, the places shall be checked at any time.

8.3.2 Confirmation of treatment and export inspection at the place of production should be carried out according to the followings;

8.3.2.1 Confirmation of Vapor Heat Treatment

8.3.2.1.1 Confirm whether the 30℃ of chamber inner temperature is being maintained for over 30 minutes, after setting the temperature to the

level with the saturated vapor.

8.3.2.1.2 Confirm whether the inner temperature of chamber is being raised from 30℃ to 41℃ within 45minutes and from 41℃ to 47.5℃ rapidly.

8.3.2.1.3 Confirm whether the innermost fruit pulp temperature of top, middle and bottom parts of loaded fruits, is being kept for 30 minutes at 46.5℃.

8.3.2.1.4 Confirm whether the innermost fruit pulp temperature is pulled down to normal temperature after the above treatment.

8.3.2.1.5 Confirm whether the measuring points of innermost fruit pulp temperature are accurate.

8.3.2.2 Confirmatory inspection (export inspection)

8.3.2.2.1 The treated fruits from over 2% of packed boxes should be jointly inspected by the inspectors from both countries to ensure that the fruits are free from any quarantine pests of Korea, especially fruit flies.

8.3.2.2.2 Should live fruit flies are detected during the above joint inspection, then, the reasons of contamination with the flies should be jointly examined by the inspectors from both countries, and thereafter, the confirmatory inspection shall not be conducted until the reasons are ascertained and resolved.

8.3.2.2.3 Should any quarantine pests of Korea other than fruit flies are found, the infested fruits can not be shipped to Korea, unless the fruits are treated with appropriate methods.

8.3.2.2.4 The fruits infested with pests other than the quarantine pests, injured and other physically deformed, shall be recommended be removed from export to avoid delays at Korean ports of entry.

9. Certification

9.1 The Plant Quarantine Authority should issue the Phytosanitary Certificate(PC) after joint inspection for the cold treated Ponkan oranges treated at low temperature, Litchi fruits treated with vapor heat and low temperature, and Mango fruits treated with vapor heat.

9.2 The following additional declaration should be described on the PC.

9.2.1 Ponkan oranges

"These Ponkan orange fruits were treated under cold treatment at/below 1.0℃ for 14 days."

9.2.2 Litchi fruits

"These Litchi fruits were treated at/below 2℃ for 42 hours after VHT at 46.2℃ for 20 minutes."

9.2.3 Mango fruits

"These Mango fruits were treated with vapor heat at 46.5℃ for 30 minutes."

9.3 And, the PC shall bear the additional remarks on its blank by Korean inspector assuring that the fruits are free from any quarantine pests of Korea

as a result of treatment.

9.4 The Taiwanese Ponkan oranges, litchi and mango fruits passed the confirmatory inspection (export inspection) should be loaded into the shipping container or box under the supervision of Korean inspector and be sealed as follows;

9.4.1 In case they are imported by container, the container must be sealed after loading the fresh fruits, and the seal number and container number shall be indicated on the PC.

9.4.2. In case they are imported by box or lot, each box should be sealed with sticker or label that is approved by Plant Quarantine Authority, and the seal number of sticker or label shall be indicated on the PC. In case of storing, the fruits should be stored in the designated storing places according to the paragraph 7 of these requirements. Korean inspector shall seal the storing facility immediately after putting of the fruits. The loading of the fruits into container or box should be followed by the above mentioned procedures.

10. Import inspection at the Korean port of entry

10.1 After confirming of the additional declaration and the Korean inspector's remarks on the PC, if there is abnormality with them, the consignment shall be destroyed or returned. After confirming sealing status of container or box, if there is abnormality with them, the container or box shall be destroyed or returned. However, in case some boxes in the consignment is broken, only the broken boxes shall be destroyed or returned. If there is no abnormality with them, the sample (over 2% of sample for Ponkan oranges) shall be taken randomly for close examination in the laboratory. (for Mango fruits, not applicable to close examination)

10.2 Should the live fruit flies are detected at the inspection, then the shipment shall be destructed or reshipped. And, the import inspection shall be suspended until the infestation reasons are ascertained and solved.

10.3 If the pests except fruit flies, among the designated pests, are detected, the relevant shipment shall be destructed or reshipped to the origin. (applicable to only Ponkan oranges)

10.4 The disposition for the shipments infested with pests other than the pests mentioned above 10.2 and 10.3, and other inspection procedures shall be conformed to the related plant quarantine regulations of Korea.

11. Administrative procedures

11.1 Request for on-site inspection of Korean inspector(s)

11.1.1 Taiwan government should request Korean inspector for the on-site inspection by letter to the Director General of National Plant Quarantine Service/MIFAFF/the Republic of Korea, by the way of Taipei mission in Korea on desired date (prior to one month of desired date for Mango

fruits), including followings;

11.1.1.1 Period of on-site inspection

11.1.1.2 Expected export volume

11.1.1.3 Production areas of fruits to be exported

11.1.2 Report on field inspection (including detection status and control practices for the designated pests described in Annex) should be submitted to Korean inspector by Plant Quarantine Authority, upon his/her arrival in Taiwan. (applicable to only Ponkan oranges)

11.2 All expenses (including travel, per diem, medical, overtime charges and other incidental expenses) for dispatching of Korean inspector shall be borne by Taiwanese government.

11.3 Korean inspector shall arrive in Taiwan 2 days before the inspection, and confirm the occurring status of pests at the production areas and treatment facilities, and discuss schedules and procedures of the inspection.

12. The others

12.1 Further details including inspection procedures and disposition standards etc. which are not mentioned in these requirements, could be stipulated by the Director General of National Plant Quarantine Service/MIFAFF/the Republic of Korea.

12.2 If necessary, these requirements could be revised by Korean government's request. (applicable to only Ponkan oranges)

Additional Clause

This Notification enters into force from 21 August 2009.

Annex 1

List of designated pests on Taiwanese Ponkan oranges

1. *Bactrocera dorsalis*
2. *B. cucurbitae*
3. *B. tsuneonsis*
4. *B. caudatus*
5. *B. latifrons*
6. *B. tau*
7. *Diaphorinia citri*
8. *Aleurocanthus woglumi*
9. *Bemisia tabaci*
10. *Citrus greening disease*
11. *Cercospora citri-grisea*

Annex 2

List of designated pests on Taiwanese Mango fruits

1. *Bactrocera dorsalis*
2. *B. cucurbitae*
3. *Aonidiella aurantii*
4. *Chlumetia Transversa*
5. *Idioscopus clypealis*
6. *I. miveosparsus*
7. *Icerya seychellarum*
8. *Microceropsylla nigra*
9. *Rhipiphorothrips cruentatus*