

Quarantine Requirements for the Importation of Host Fruits of Mediterranean Fruit Fly or Queensland Fruit Fly from Australia

Promulgated by APHIA on March 8, 2006.

Amended by COA on March 3, 2009, August 3, 2010, January 16, 2012 and 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 fruits from areas in Australia where Mediterranean fruit fly or Queensland fruit fly occurs (hereinafter referred to as “fresh fruits”) must be regulated in accordance with the Quarantine Requirements for the Importation of Plants or Plant Products into the Republic of China and shall be in compliance with the following requirements.
2. Fresh fruit varieties that have previously been imported from Australia are shown in Annex 1. For fresh fruit varieties that have not previously been imported from Australia, and prior to their importation for the first time, the following documentation and information from Biosecurity Australia shall be submitted to the plant quarantine authority of Taiwan (hereinafter referred to as APHIA). After obtaining APHIA’s approval, those particular varieties of fresh fruit can then be imported to Taiwan in accordance with this requirement:
 - 2.1 Information on the cultivation and management of the fresh fruits, including the production areas, yield, harvest season and post-harvest management.
 - 2.2 A list of the pests known to infest the fresh fruits, pest control methods and the types of chemicals used.
 - 2.3 Other relevant documentation or information as stipulated by APHIA.

If any fresh fruits that have obtained import approval from APHIA, and importation was not recorded within five years from the date of approval, APHIA may suspend importation of that fresh fruit. In the event of a fruit being suspended,

Biosecurity Australia shall reapply to APHIA and provide relevant documentation as stipulated by APHIA to obtain approval before resumption of importation.

3. Fresh fruits produced in Mediterranean fruit fly and Queensland fruit fly free areas in Australia must comply with the following requirements for importation:

3.1 Fresh fruits must be packaged inside fruit fly free areas at packing houses approved by the Australian Quarantine and Inspection Service (hereinafter referred to as AQIS) . Prior to the annual export season for each fresh fruit variety, AQIS shall provide a list of approved packinghouses and their code numbers to APHIA before the start of the season.

3.2 The names or code numbers of the packing houses must be marked on the packing cartons.

3.3 Fresh fruits shall be packed for transport by using one of the packing methods listed below:

3.3.1 Packed by air-tight wrapping.

3.3.2 Packed with closed packing cartons. If the packing carton has ventilation holes, the holes shall be covered with insect proof screen of no more than 1.6 mm fine meshes.

3.3.3 Packed on pallets. The pallets shall be entirely wrapped with insect proof screen of no more than 1.6 mm fine meshes or with other insect proof packing materials.

3.3.4 Transported by closed containers with the container doors sealed with a container seal. The container number and seal number must be specified on the phytosanitary certificates issued by AQIS.

3.4 The phytosanitary certificate issued by AQIS shall include the name of the production area(s), the name or code number of the packinghouse(s) (which must

be consistent with the labels on the packaging cartons), and the place of quarantine inspection; stating that the fruits have been inspected and found free of Mediterranean fruit fly, Queensland fruit fly and other plant pests designated by APHIA.

4. Fresh fruit produced in areas in Australia where Mediterranean Fruit Fly or Queensland Fruit Fly occur (hereinafter referred to as areas where fruit flies occur) must be treated by one of the following methods of cold disinfestation before importation (for relevant schedules, please see Annex 2):

4.1 Importation with in-transit cold treatment during sea transportation.

4.2 Importation via air or sea transportation after the completion of cold treatment prior to export.

5. In-transit cold treatment during sea transportation:

5.1 Pre-cooling Treatment

5.1.1 Fresh fruits to be treated with in-transit cold treatment during sea transportation must first undergo pre-cooling treatment. The pre-cooling temperature shall not be higher than the designated temperature for cold treatment.

5.1.2 AQIS shall provide a pre-cooling certificate, which shall specify the pre-cooling temperature. Alternatively, the pre-cooling temperature before cold treatment shall be stated on the phytosanitary certificate.

5.2 Guidelines for Cold treatment

5.2.1 For refrigerated containers used for in-transit cold treatment, temperature probes should be calibrated by AQIS or its authorised agencies. The calibration probe report must be signed by the AQIS officer and with AQIS

stamp; alternatively the calibration probe report can be specified in the phytosanitary certificate.

5.2.2 The temperature probes used to measure fruit pulp temperature in refrigerated containers must be inserted and secured in the fruit pulp.

5.2.3 If automatic temperature recorders are to be used in the refrigerated containers, then a minimum of three temperature recorders shall be placed in the middle row of the consignment, 50cm to 100cm from the container doors, with one recorder in the central at the top of the container, and one each on the left and right hand sides at the bottom of the container.

5.2.4 If the refrigerated containers are equipped with temperature probes and computerized temperature recording facilities, then three temperature probes shall be used. The probes shall be placed in the middle row of the consignment, 50cm to 100cm from the container doors, with one probe in the central at the top of the container, and one each of the left and right hand sides at the bottom of the container.

5.2.5 If temperature is not recorded in a continuous way, then the temperature in the containers shall be recorded at least once every hour.

5.2.6 Cold treatment is calculated from when the core temperature of the fruit has reached the regulated temperature. Cold treatment may be commenced on-shore (prior to sea vessel departure) but shall not be completed on-shore in Australia.

5.3 Refrigerated containers must be sealed with a container seal before the commencement of cold treatment, with the refrigerated container numbers and container seal numbers clearly marked on the phytosanitary certificate issued by AQIS.

5.4 Upon arrival at the harbour, containers shall not be opened prior to APHIA officer

conducts the import inspection.

6. Cold Treatment Prior to Export

6.1 Guidelines for approval of the cold treatment facilities

6.1.1 Cold treatment facilities must be permanent facilities equipped with the equipment for temperature measuring, temperature recording and locking (sealing).

6.1.2 The fluctuation of temperature inside the cold treatment facilities shall be within the range of one degree Fahrenheit ($\pm 1^{\circ}\text{F}$).

6.1.3 Before the first use, the cold treatment facilities shall be inspected and approved by quarantine officers sent by APHIA. After this, they shall be inspected and approved by AQIS prior to annual commencement. The inspection shall include temperature calibration and a 24-hour running test for empty chambers.

6.1.4 AQIS shall send a list of approved cold treatment facilities and its inspection records to APHIA before October each year. APHIA may send quarantine officers to Australia to conduct random inspections of the facilities.

6.2 Guidelines for Cold Treatment

6.2.1 Cold treatment shall be conducted at cold treatment facilities that have been inspected and approved by APHIA and AQIS. Every year AQIS shall invite APHIA to send quarantine officers to Australia to inspect and verify the operations of cold treatment as well as export inspection and quarantine.

6.2.2 When conducting cold treatment, four temperature probes shall be used to measure the central pulp temperature of fresh fruits. Another two temperature probes shall be used to measure chamber temperature. Each temperature probe shall be placed at an appropriate position.

- 6.2.3 When cold treatment is being conducted, the treatment facilities shall be sealed and locked.
- 6.2.4 During cold treatment, the temperature inside the cold treatment facility shall be automatically recorded at least once every hour. AQIS quarantine officers shall monitor the cold treatment and sign the temperature record sheet on a daily basis.
- 6.2.5 On completion of cold treatment, fresh fruits shall be packed at premises equipped with pest-proof facilities.
- 6.2.6 Fresh fruits after cold treatment must be transported in closed packaging according to 3.3.
- 6.2.7 If living fruit fly is found in cold-treated fruits during export inspection, that particular consignment of fresh fruit 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 fruit shall be suspended from conducting any treatment for fresh fruit to be exported to Taiwan. AQIS shall investigate the cause of the situation. Only after the investigation and improvements are completed can the treatment facilities re-commence treatment of fresh fruit to be exported to Taiwan. AQIS shall provide APHIA information on the cause of the above problem and the results of the investigation and improvements.
- 6.2.8 The phytosanitary certificates issued by AQIS shall include the cold treatment schedules for the fresh fruits, stating treatment temperature, duration and date of treatment and, that the fresh fruits have been inspected and found free of Mediterranean fruit fly, Queensland fruit fly, and other pests designated by APHIA. Complete cold treatment record sheets with the official AQIS stamp and the signatures of its quarantine officers must accompany the importation.

7. Guidelines for Export Inspection and Quarantine

- 7.1 Export inspection for fresh fruits where fruit flies are not known to occur should be conducted in the fruit flies free area. Export inspection for fresh fruits from areas where fruit flies are known to occur must be conducted at premises equipped with pest-proof facilities or at registered premises.
- 7.2 At the time of export of fresh fruit, AQIS shall sample 600 units or 2% of the packed cartons of every shipment on a random basis to conduct the inspection.
- 7.3 If fresh fruits which have passed inspection and been issued with a phytosanitary certificate are not exported within 14 days from the date of certification, they shall be re-inspected and a new certificate shall be issued before export.

8. Guidelines for Import Inspection and Quarantine

- 8.1 The importation of fresh fruits from fruit fly free areas must be in conformity with the requirements of Clause 3 and the previous Clause of the Requirement. If this is not able to be verified, the fresh fruits will be returned or destroyed.
- 8.2 If cold treatment is conducted during sea transportation, the temperature of the refrigerated container shall be inspected and verified in accordance with the following stipulations:
- 8.2.1 The temperature records of fruit pulp temperatures in refrigerated containers must be read on site during the inspection or verified from downloaded data. If it is not possible to read the temperature records, the information of temperature records must be downloaded onto a suitable recording medium on site for reading. The temperature record sheets and inspection and quarantine record sheets are still required to be printed out at a later time for filing purposes.

8.2.2 If the duration of continuous cold treatment of the imported fresh fruits fails to meet the requirement for duration upon arrival in Taiwan, the treatment could be continued after arrival at the port. Application for on-site inspection and quarantine shall not be submitted until the designated requirements for treatment are met. However, if the refrigerated containers have already been opened or have failed to meet the temperature requirements during APHIA inspection, the consignment shall not be treated with low temperature continuously.

8.2.3 The temperature record in the refrigerated containers must meet the treatment temperature requirements. If any temperature records fail to comply with the requirements, the particular consignment would be deemed as failing to meet the import quarantine inspection.

8.2.4 If two or more temperature records malfunction or cannot measure temperatures due to detached probes, that consignment would be deemed as non-compliant to the temperature standards and failing to meet the import quarantine inspection.

8.3 For fresh fruit which has undergone cold treatment prior to export, if packages are found to have failed to meet the sealing requirements, or the packages have been damaged at the time of importation, the consignment shall not be imported and shall be returned or destroyed.

8.4 If importation of fresh fruits is not accompanied with the phytosanitary certificate endorsed with the pre-cooling certificate or the calibration probes report issued by AQIS, or the contents listed on the phytosanitary certificates does not meet these quarantine requirements and other related regulations, the correct certificate must be re-submitted, or the consignment shall be returned or destroyed.

8.5 If APHIA detects any living fruit fly during import inspection, it shall determine that the consignment of fresh fruit has failed to meet quarantine requirements, while immediately informing AQIS to temporarily suspend the export of all fresh fruit from Australia treated with that particular temperature schedule and time duration. Export according to the particular temperature and time duration within the cold treatment schedule shall not resume until AQIS has investigated and determined the cause for the presence of living fruit fly, has adopted effective remedial measures, and has obtained approval from APHIA.

8.6 If APHIA finds any living plant pests other than fruit fly during import inspections, the matter shall be dealt with in accordance with relevant quarantine regulations.

9. These Requirements stipulate that APHIA has to send its quarantine officers to Australia to conduct on-site inspections, including validation and random inspection of approved facilities and cold treatments. All necessary expenses shall be borne by Australia.

Annex 1. Fresh fruit varieties that have previously been imported from Australia

Scientific Name	Chinese Name	English Name
<i>Actinidia deliciosa</i>	奇異果	Kiwi fruit
<i>Citrus limonia</i>	檸檬	Lemon
<i>Citrus paradise</i>	葡萄柚	Grape fruit
<i>Citrus reticulata</i>	橘子	Mandarin / Tangerine
<i>Citrus reticulata</i> × <i>C. paradise</i>	桔柚	Tangelo
<i>Citrus reticulata</i> × <i>C. sinensis</i>	桔橙	Tangor / Murcott
<i>Citrus sinensis</i>	甜橙	Orange
<i>Diospyros kaki</i>	柿	Persimmon
<i>Lycopersicon esculentum</i>	番茄	Tomato
<i>Malus pumila</i>	蘋果	Apple
<i>Prunus avium</i>	櫻桃	Cherry
<i>Prunus domestica</i>	歐洲李	Plum
<i>Prunus persica</i> var. <i>nucipersica</i>	油桃	Nectarine
<i>Prunus persica</i> var. <i>persica</i>	桃	Peach
<i>Prunus salicina</i>	日本李	Plum
<i>Pyrus</i> spp.	梨	Pear
<i>Vitis vinifera</i>	葡萄	Table grape

Annex 2:

1. Benchmarks of cold treatment for Mediterranean fruit fly

(1)

Fresh Fruit Varieties	Treatment Temperature	Duration of Treatment
Kiwi fruit, Persimmon, Apple, Cherry, Plum, Nectarine, Peach, Plum, Pear, Table grape	1.11°C (34°F) or below	14 days or above
	1.67°C (35°F) or below	16 days or above
	2.22°C (36°F) or below	18 days or above

(2)

Fresh Fruit Varieties	Treatment Temperature	Duration of Treatment
Grapefruit, Mandarin/Tangerine, Tangelo Tangor/Murcott, Orange	2°C (35.6°F) or below	18 days or above
	3°C (37.4°F) or below	20 days or above

(3)

Fresh Fruit Varieties	Treatment Temperature	Duration of Treatment
Lemon	2°C (35.6°F) or below	16 days or above

2. Benchmarks of cold treatment for Queensland fruit fly

(1)

Fresh Fruit Varieties	Treatment Temperature	Duration of Treatment
Kiwi fruit, Table grape	0°C (32°F) or below	13 days or above
	0.56°C (33°F) or below	14 days or above
	1.11°C (34°F) or below	18 days or above
	1.67°C (35°F) or below	20 days or above
	2.22°C (36°F) or below	22 days or above

(2)

Fresh Fruit Varieties	Treatment Temperature	Duration of Treatment
Grapefruit, Mandarin/Tangerine, Tangelo Tangor/Murcott, Orange	2°C (35.6°F) or below	18 days or above
	3°C (37.4°F) or below	20 days or above

(3)

Fresh Fruit Varieties	Treatment Temperature	Duration of Treatment
Lemon	2°C (35.6°F) or below	16 days or above

(4)

Fresh Fruit Varieties	Treatment Temperature	Duration of Treatment
Cherry	3°C (37.4°F) or below	14 days or above

(5)

Fresh Fruit Varieties	Treatment Temperature	Duration of Treatment
Nectarine, Peach	3°C (37.4°F) or below	14 days or above

(6)

Fresh Fruit Varieties	Treatment Temperature	Duration of Treatment
Plum	3°C (37.4°F) or below	14 days or above

3. Cold treatment is calculated from when the core temperature of the fruit has reached the regulated temperature.

4. Treatment duration is calculated as when the core temperature has reached the regulated temperature.