



PRESENTATIONS

CITRUS WORKSHOP 2009

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COLD TREATMENT CARD

INTRODUCTION - MANDATE

- **Bilateral agreements** between the South African Department of Agriculture (DoA) and the Department of Agriculture of the importing country, NPPO, regulates the export conditions and the treatments required.
- Some countries require an **Import Permit**.
- PPECB was appointed by the **DoA** as their **assignee** to ensure compliance to the relevant bilateral agreements.
- **METHODS OF STERILIZATION**
 - Cold Treatment
 - Fumigation
 - Radiation
 - Super Heat

APPROVED COLD STORES

- **CAPE TOWN**

FPT - Quay-side CFT

SAFT

CFC

EFT

FRESH GOLD

CCS

FILLIPI FPM

MPT - Quay-side

- **PORT ELIZABETH**

FPT - Japan Quay-side

JD Farms

- **DURBAN**

FPT - Japan Quay-side

MFPT - Japan Quay-side

ETHEKWINI

- **WESTERN CAPE**

GRABOUW

PAARL

SWELLENDAM

CERES

CIRTUSDAL

APPROVED COLD STORES

- **WESTERN CAPE**

GRABOUW:

Kromco

Two a Day

Valley Packers

Molteno

Kentucky Farms

VYEBOOM:

Vyeboom Ko-op

Melpack

Vyebosch

VILLIERSDORP :

Betko

Kaaimansgat

Arbeidsvreugd

APPROVED COLD STORES

- **WESTERN CAPE**

PAARL –

SAFT Cold Harvest

Nova

CERES –

Du Toit Vrugte

CFG

PIKETBERG –

Expofrut

Logicool

SWELLENDAM –

Arisa Packhouse

MANPOWER - REGION

- **Port Operation:**

Loading of cold treatment containers, forms part of the normal daily container loading per route – a combination between Q08 and Q31.

CPT – 9, DBN – 3, PE – 2, Ceres – 2, Piketberg – 2, Paarl – 2, Grabouw – 5, Vyeboom – 6, Villiersdorp – 3, Swellendam - 1

- **All the inland cold store personal in the Western Cape fall's under Cape Town.**

- ***UNDER NO SURCUMSTANCES* is temporary personal allowed to load cold treatment containers.**

INDUSTRY TRENDS

- **More Cold Store applications**
- **Containerisation Inland**
- **Move from Conventional to Containerisation**
- **Shipments through Maputo Port**

COLD STORES REQUIREMENTS

All cold store/s must be PPECB approved.

A permanent electronic (PT100) or similar type recording system must be installed.

A tabular printout, recording hourly, must be provided before loading can commence.

Container loading must be completed within 40 minutes (40 ft) and 30 minutes (20 ft).

Loading of container/s must take place within the immediate proximity, $\pm 30m$), from the cold store.

Application for Citrus fruit closed end of February 2009.

Inspections/calibrations during March/April 2009.

Calibration of recorders must be done annually.

MARKET ACCESS

- **USA:**
Request for other CBS-free areas to be inspected and added to the list.
- **Access for**
Mangoes
Avocado's
Litchis
Plumcot
Apricots
Sweet Cherries
Persimmons
Kumquats

MARKET ACCESS

- **JAPAN:**
Access for **Mangoes**
Avocado's
Table Grapes
Persimmons
Pome fruit
- **THAILAND:**
Access for **Citrus**
Table Grapes
Pome fruit
Persimmons
Stone fruit

MARKET ACCESS

- **ISRAEL:**
Access for Citrus
Pome fruit
- **SOUTH KOREA:**
Access for Table Grapes
Pome fruit
Persimmons
Grapefruit
Lemons
Soft Citrus



MARKET ACCESS

- **CHINA:**
Access for **Mangoes**
Avocadoes
Persimmons
- **AUSTRALIA**
- **NEW ZEALAND**
- **PHILIPPINES**
- **EGYPT**
- **PANAMA**
- **SYRIA and LEBANON**
- **VIETNAM**
- **KAZAKHSTAN and CAMBODIA**
- **INDIA**

RISK ELEMENTS IN CONTAINER LOADING

- **Equipment: S/P, PTI sticker, battery power and seal**
- **Late bookings, No bookings, Wrong bookings**
- **Moving of stack dates and time**
- **Marking requirements for **Taiwan** vs NDA inspection**
- **High cube pallets versus standard height pallets**
- **Port of entry versus country of final destination**
- **Out dated container calibration revision**
- **Congestion at port terminals**
- **Different interpretation of USDA T107-e and T107-k Protocol in the Port of Newark and Philadelphia**
- **Weight restriction at weighbridges**



RISK ELEMENTS IN VESSEL LOADING

- **Product pulp temperature**
- **Inclement weather**
- **Quay-side operation**
- **High cube pallets versus standard height pallets**
- **Stowage**
- **Placing of airbags**
- **Crane brake downs**
- **Reporting incorrect readings**
- **Applying incorrect correction factors**
- **Language barrier**

JAPAN

PROTOCOL REQUIREMENTS:

- **Pre-clearance program – MAFF inspectors**
- **Approved cold stores: FPT – Cape Town
FPT – Durban
MFPT – Durban
FPT – Port Elizabeth – Trial to be conducted**
- **Calibration done by PPECB verified by MAFF/DoA
Only passed fruit stored, rejected fruit removed.
Minimum pre-cooling period 72 hr's
Product pulp temperature in cold store -0,6°C**

JAPAN

PROTOCOL REQUIREMENTS:

- Container/vessel cleanliness and technical survey
- Container/Vessel calibration:
 - In presence of MAFF
 - 24 hr empty deck test
 - Passed by PPECB/MAFF/DoA
 - Loading can commence
- Cold treatment commence at 0,0°C and colder.
Protocol: -0,6°C ±0,5°C for 12 days
- Only in the case of Clementine's the treatment commence at -0,6°C. There after allowed to 0,0°C for 14 days

JAPAN

PROTOCOL REQUIREMENTS:

- On completion of loading all doors, hatches and booby hatches must be sealed in the presence of MAFF.
- Cold treatment documents including the temperature letter must be prepared and delivered to the vessel. All documents must be originally signed by the MAFF and DoA.

JAPAN

THE WAY FORWARD IF MAFF LEAVE DURING THE SEASON:

- Container/vessel calibration – Israel method
- Container/vessel loading and cold treatment process – USDA method
- Hatch sealing and signing of documentation – PPECB is the assignee of the NDA



COLD TREATMENT CARD



PPECB

Product quality and food safety:

YOUR PASSPORT TO INTERNATIONAL TRADE



QUESTIONS



PPECB

your passport to international trade

