

(Unofficial Translation)

Notification of Department of Agriculture
Re: Conditions for Import of Citrus Fruit from the Republic of South Africa
B.E. 2567 (2024)

The Department of Agriculture has completed pest risk analysis for commercial importation of fresh citrus fruit from the Republic of South Africa.

By virtue of the provisions of Section 8 (2) and Section 10 of the Plant Quarantine Act B.E. 2507 (1964) amended by the Plant Quarantine Act (No. 3) B.E. 2551 (2008), the Director-General of Department of Agriculture through the recommendation of the Plant Quarantine Committee hereby announces phytosanitary import requirements of fresh citrus fruit from the Republic of South Africa as follows:

1. This notification shall be called “Notification of Department of Agriculture Re: Conditions for Import of Citrus Fruit from the Republic of South Africa B.E. 2567 (2024)”.
2. This notification shall come into force after the expiration of thirty days as from the date of its publication in the Government Gazette.¹
3. The Notification of Department of Agriculture, Re: Conditions for Import of Citrus Fruit from the Republic of South Africa B.E. 2555 (2012) dated 26 April B.E. 2555 (2012) shall be repealed.
4. **Permitted Plant Species**

The following species of fresh *Citrus* fruit are permitted to import to the Kingdom of Thailand.

- (1) Lemon (*Citrus limon*)
- (2) Grapefruit (*Citrus paradisi*)
- (3) Mandarin Orange (*Citrus reticulata*)
- (4) Sweet Orange (*Citrus sinensis*)

¹ Published in the Government Gazette Vol. 141, Special Part 149 d, Page 27, dated 30th May B.E. 2567 (2024)

This translation is provided by Department of Agriculture as the competent authority for information purposes only. Whilst Department of Agriculture has made efforts to ensure the accuracy and correctness of the translation, the original Thai text as formally adopted and published shall in all events remain the sole authoritative text having the force of law.

5. Quarantine Pests of Concern

A list of quarantine pests of concern to the Kingdom of Thailand for citrus from the Republic of South Africa is given in the **Annex 1**.

6. Responsible Organizations

- (1) Kingdom of Thailand: Department of Agriculture (hereinafter referred to as DOA).
- (2) Republic of South Africa: Department of Agriculture, Land Reform and Rural Development is designated as an official National Plant Protection Organization of the Republic of South Africa (hereinafter referred to as NPPO).

7. Import Permit

Import permit issued by DOA is required.

8. Means of Conveyance

Citrus must be imported from a port in the Republic of South Africa to a port in the Kingdom of Thailand by sea cargo.

9. Permitted Production Areas

Citrus must be produced in the Republic of South Africa. Citrus from all production areas in the Republic of South Africa are permitted to import to the Kingdom of Thailand.

10. Requirements for Orchards

- (1) Orchards in permitted production areas involved in the export of citrus to the Kingdom of Thailand must be commercial orchards and registered by the NPPO (Production unit code (PUC)) or under a NPPO-approved system. Copies of the registration records must be made available to DOA upon request. The NPPO is required to register export orchards prior to commencement of export.
- (2) Growers of registered orchards must implement good agricultural practices (GAPs). These include maintaining of orchard sanitation and the implementation of integrated pest management or other pest control measures to ensure that quarantine pests of concern to the Kingdom of Thailand are adequately managed.
- (3) Growers must maintain records of management, monitoring and control activities undertaken in registered orchards throughout the growing season. Those records must be made available to the NPPO and DOA upon request.

11. Requirements for Packinghouses or Export Establishments

- (1) Packinghouses or export establishments involved in the export of citrus to the Kingdom of Thailand must be registered (Packinghouse code (PHC)) with and monitored by the NPPO. Copies of the registration records must be made available to DOA upon request. The NPPO is required to register packinghouses or export establishments prior to commencement of export.
- (2) Packinghouses or export establishments are required to source citrus only from registered commercial orchards in permitted production areas to facilitate trace back of export fruit. Records of growers supplying citrus for export to the Kingdom of Thailand must be maintained by packinghouses or export establishments and made available to the NPPO and DOA upon request.
- (3) Packinghouses or export establishments are required to have well-documented standard operating procedures (SOPs), which describes in detail all processes related to grading, handling and packing.
- (4) An audit must be conducted by the NPPO prior to registration of packinghouses or export establishments and then done at least annually. Packinghouses or export establishments must be responsible for maintaining all documentation.
- (5) Inspection of fruit for freedom from quarantine pests must be done within the registered packinghouses or export establishments.

12. Requirements for Quarantine Pests

Citrus intended for export to the Kingdom of Thailand must require risk management measures for Mediterranean fruit fly (*Ceratitis capitata*), Natal fruit fly (*Ceratitis rosa*) and false codling moth (*Thaumatotibia leucotreta*). Citrus must be subjected to specified cold disinfestation treatment.

13. Management Measures for Quarantine Pests

Citrus must be subjected to the following cold disinfestation treatment schedule to control *Ceratitis capitata*, *Ceratitis rosa* and *Thaumatotibia leucotreta*.

Innermost fruit pulp temperature	Exposure period (consecutive days)
minus 0.27 °C (31.5 °F) or below ¹	22 days or more

¹ This treatment shall **not** commence until all sensors are reading minus 0.55 °C (31 °F) or below and shall thereafter be maintained at minus 0.27 °C (31.5 °F) or below for 22 days or more. If the temperature exceeds minus 0.27 °C (31.5 °F), the treatment shall be extended one-third of a day for each day or part of a day the temperature is above minus 0.27 °C (31.5 °F) (For example, if the duration of the temperature spike is 1 to 8 hours, then add 8 hours; 9 to 16 hours, then add 16 hours and 17 to 24 hours, then add 24 hours). If the exposure period is extended, the temperature during the extension period **must** be 1.11 °C (34 °F) or below. If the temperature exceeds 1.11 °C (34 °F) at any time, the treatment is nullified.

14. Requirements for Cold Disinfestation Treatment

- (1) Only the same species of fruit in the same type of package could be treated during cold disinfestation treatment.
- (2) Cold disinfestation treatment can be performed in-transit. In-transit cold disinfestation treatment refers to cold disinfestation treatment conducted in-transit in shipping containers.
- (3) In-transit cold disinfestation treatment are assessed on fruit temperature sensors only.
- (4) In-transit cold disinfestation treatment in shipping containers may be commenced on shore and completed in-transit or completed at destination. In the event of a treatment failure, treatment may be completed on arrival.
- (5) Citrus intended for in-transit cold disinfestation treatment must be pre-cooled for at least 72 hours of which the last 24 hours the innermost fruit pulp temperature at or below minus 0.55 °C (31 °F) before the loading of a container can be took place. This is to assure that the fruit is chilled to the proper temperature before the mandatory cold disinfestation treatment is initiated.
- (6) The NPPO must ensure compliance with requirements specified in the **Annex 2**. In addition, certificate of calibration for in-transit cold disinfestation treatment in self-refrigerated container specified in the **Annex 3** must accompany with every consignment.

15. Requirements for Packing and Labeling

- (1) Packaging materials must be clean and new.
- (2) Fruits must be packed in packaging which is free from live insects, soil, sand and contaminating plant materials e.g. leaves, twigs, seeds, plant debris or other potential carriers of quarantine pests.
- (3) The carton must have necessary information to facilitate traceability. However, it is required that, at least, the following information in English must appear on each carton.
 - Product or produce of South Africa
 - Name of exporting company
 - Name of fruit (common name)
 - Packinghouse code (PHC)
 - Production unit code (PUC)
- (4) If fruits are exported to the Kingdom of Thailand in loose cartons, the following information “EXPORT TO THAILAND” must appear on each carton. However, if they are exported to the Kingdom of Thailand on pallets, it is allowable to have the following information “EXPORT TO THAILAND” appearing on each side.

- (5) All consignments destined to the Kingdom of Thailand using wood packaging material must comply with relevant International Standards for Phytosanitary Measures (ISPMs).

16. Export Inspection

Before citrus are certified for export to the Kingdom of Thailand, the NPPO must be satisfied that the following activities required by DOA have been undertaken.

- (1) Citrus have been inspected in accordance with appropriate official procedures and found to be free from any quarantine pests specified in the **Annex 1**. If quarantine pests specified in the **Annex 1** are found, the consignment must be treated with an appropriated treatment (if available) or withdrawn from export.
- (2) Citrus must undergo a cold disinfestation treatment specified in Section 13 to control *Ceratitis capitata*, *Ceratitis rosa* and *Thaumatotibia leucotreta*.

17. Phytosanitary Certification

- (1) A phytosanitary certificate issued by the NPPO is required. The original copy must accompany every consignment to the Kingdom of Thailand and bear the following additional declaration:

“This consignment of citrus fruit was produced and prepared for export in accordance with the conditions for import of citrus fruit from South Africa to Thailand.”

- (2) Cold disinfestation treatment

The original copy of certificate of calibration for in-transit cold disinfestation treatment in self-refrigerated container specified in the **Annex 3** must accompany with the phytosanitary certificate.

- (3) The intermodal/sea/shipping container and seal numbers must be recorded on the phytosanitary certificate.

18. Import Inspection

- (1) When the consignments arrive at the point of entry in the Kingdom of Thailand, the import inspection must be conducted after confirming the respective documents accompanying the consignments concerned.
- (2) All consignments must be free of live insects, disease symptoms, contaminant seeds, soil, trash and other debris on arrival in the Kingdom of Thailand.
- (3) A representative sample of the consignments will be randomly selected, at the inspector’s discretion, and examined to determine if pests are present. If live pests are found, samples will normally be sent for laboratory identification, and the consignments held pending the results.

- (4) For consignments of fruit of less than 1,000 units, the sample size is either 450 units or 100% of consignment. For consignments of fruit of greater than or equal to 1,000 units, then 600 units are to be sampled.
- (5) In the case of quarantine pests of concern to the Kingdom of Thailand as stipulated in the **Annex 1** being found during import inspection, the following measures must be taken.
 - (a) *Ceratitis capitata*, *Ceratitis rosa* and *Thaumatotibia leucotreta*
 - 1) If live stage of *Ceratitis capitata*, *Ceratitis rosa* or *Thaumatotibia leucotreta* is found, the infested consignment must be either re-exported or destroyed at the importer's expense. DOA immediately suspends importation and notifies to the NPPO of the interception.
 - 2) The NPPO shall immediately investigate the cause of such incidence and propose corrective actions. Suspension of import will be lift when the cause of non-compliance has been clarified and corrective actions have been implemented to the satisfaction of DOA.
 - (b) If live quarantine pests other than *Ceratitis capitata*, *Ceratitis rosa* and *Thaumatotibia leucotreta* are found, the consignment must be treated with an appropriated treatment (if available), re-exported or destroyed at the importer's expense.
- (6) If live organisms not listed in the **Annex 1**, or contaminants which potentially pose a phytosanitary risk to the Kingdom of Thailand are found, the organisms or contaminants must be handled with an appropriate procedure (if available) as the case may be, or re-exported or destroyed at the importer's expense. DOA may impose a temporary suspension of import from the identified pathway until a risk assessment of intercepted organisms is determined.
- (7) DOA reserves the right to have consignment re-exported or destroyed at the importer's expense, if one of the following cases is found.
 - (a) Cold disinfestation treatment was unsuccessfully.
 - (b) Container doors are not completely closed or container number does not match the number on the phytosanitary certificate.
 - (c) Container seal is broken or replaced or does not match the number on the phytosanitary certificate.
 - (d) Temperature sensor extends beyond the fruit or is not located in specified positions or sensor fruit was ruptured.
 - (e) Packaging labeling is missing or incorrect.

19. Audit of Export Procedures

- (1) The export of citrus from the Republic of South Africa to the Kingdom of Thailand shall only begin after the DOA has completed the audit of export certification procedures of the Republic of South Africa. The costs of such audits must be borne by the Republic of South Africa.
- (2) In the event of a suspension of import or any irregularity, DOA may audit export certification procedures in the Republic of South Africa prior to a decision being taken on resumption of import. Where DOA has determined that such audits are necessary, the costs of such audits must be borne by the Republic of South Africa.

Issued on 16 May B.E. 2567 (2024)

(Mr. Rapibhat Chandarasrivongs)
Director-General
Department of Agriculture

List of Quarantine Pests of Citrus Fruit from the Republic of South Africa
Attached to the Notification of Department of Agriculture
Re: Conditions for Import of Citrus Fruit from the Republic of South Africa
B.E. 2567 (2024)

Scientific name	Common name
Insects	
Order Coleoptera	
Family Curculionidae	
<i>Pantomorus cervinus</i>	Fuller's rose weevil
Order Diptera	
Family Tephritidae	
<i>Ceratitis capitata</i>	Mediterranean fruit fly
<i>Ceratitis rosa</i>	Natal fruit fly
Order Hemiptera	
Family Coccidae	
<i>Ceroplastes rusci</i>	fig wax scale
<i>Ceroplastes brevicauda</i>	white waxy scale
<i>Ceroplastes destructor</i>	white wax scale
<i>Coccus celatus</i>	coffee green scale
<i>Protopulvinaria pyriformis</i>	pyriform scale
<i>Pulvinaria aethiopica</i>	soft green scale
Family Diaspididae	
<i>Aspidiotus nerii</i>	aucuba scale
<i>Chrysomphalus diversicolor</i>	false circular purple scale
<i>Chrysomphalus pinnulifer</i>	pinnule scale
<i>Ischnaspis longirostris</i>	black thread scale
<i>Saissetia jocunda</i>	black scale
<i>Saissetia miranda</i>	black scale
<i>Saissetia neglecta</i>	black scale
<i>Saissetia privigna</i>	black scale
<i>Saissetia somereni</i>	black scale
Family Pseudococcidae	
<i>Delottococcus elisabethae</i>	mealybug
<i>Paracoccus burnerae</i>	Oleander mealybug
<i>Pseudococcus calceolariae</i>	citrophilous mealybug
<i>Pseudococcus longispinus</i>	longtailed mealybug
Order Lepidoptera	
Family Tortricidae	
<i>Thaumatotibia leucotreta</i>	false codling moth
<i>Tortrix capensana</i>	apple leaf roller
Order Thysanoptera	
Family Thripidae	
<i>Scirtothrips aurantii</i>	South African citrus thrips

Scientific name	Common name
Mites	
Family Brevipalpidae	
<i>Brevipalpus obovatus</i>	scarlet tea mite
Family Eriophyidae	
<i>Eriophyes sheldoni</i>	citrus bud mite

Requirements for In-Transit Cold Disinfestation Treatment
Attached to Notification of Department of Agriculture
Re: Conditions for Import of Citrus Fruit from the Republic of South Africa
B.E. 2567 (2024)

1. Requirements for Containers

- (1) Container's types and series must be suitable for in-transit cold disinfestation treatment.
- (2) Containers must be self-refrigerated shipping containers and must be equipped with a recording device. The NPPO is responsible for ensuring that containers used by exporters are of a suitable type, and have refrigerator equipment capable of achieving and holding the required temperatures.

2. Requirements for Temperature Recording System

The NPPO must ensure that temperature recording system, the combination of the cold treatment data recorders and fruit pulp temperature sensors, must meet the following criteria:

- (1) The system must be suitable for cold disinfestation treatment. The accuracy of the system must be within plus or minus 0.3 °C of the true temperature in the range of minus 3 °C to plus 3 °C.
- (2) The system must be capable of automatic operation and able to accommodate a minimum of three fruit temperature sensors.
- (3) The system must be capable of continuous recording of date, time, sensor number, and temperature during all calibrations and for the duration of treatment period.
- (4) The system must be capable of recording all temperature sensors at least once every hourly, with a resolution of 0.1 °C and storing data until the information can be examined by the DOA officer.
- (5) The system must be capable of producing printout which identifies each sensor, time and the temperature, as well as the identification number of the recorder and the container.

3. Requirements for Temperature Sensors

- (1) Sensor's type must have an optimal accuracy for the temperature range of this cold treatment.

- (2) Sensors must have an outer sheath diameter of 6.4 millimeters or less. The sensing unit must be located within the first 25 millimeters or less of the sensor's tip. Sensors must be accurate to within plus or minus 0.3 °C in the range of minus 3 °C to plus 3 °C.
- (3) Each sensor must be tagged with a number identical to sensor's number accompanying its readings in the printout produced by the temperature recording system.

4. Calibration of Temperature Sensors

- (1) Calibration of the temperature sensors must be conducted under the supervision of the NPPO.
- (2) Calibration must be conducted using a mixture of crushed ice and distilled water in a clean insulated container prior to the temperature sensors being placed in fruit.
- (3) Crushed ice must completely fill the container. Enough water should be added to stir the mixture. The percentage of ice is estimated at 80-85 percent while the water fills the air voids (15-20 percent).
- (4) The mixture must be thoroughly stirred to ensure the water is completely cooled and good mixing has occurred. At least 10 minutes of adaptation period, is required to reach a steady state of 0 °C.
- (5) During the calibration, all the temperature sensors and the calibrated thermometer must be immersed in the ice water slurry without touching the sides or bottom of the container. The mixture must be constantly stirred while testing is being carried out. Only after the readings are stabilized at the lowest constant temperature, the calibration readings can be conducted.
- (6) Two consecutive readings must be recorded for each sensor at the lowest temperature obtainable. There shall be at least a 60 second interval between the two readings for any one sensor; however, the interval should not exceed 5 minutes. The variance between the two readings must not exceed 0.1 °C.
- (7) Any sensor which reading shows a deviation of more than plus and minus 0.3 °C from the standard 0 °C must be replaced and rejected for further use for cold treatment.
- (8) A "Certificate of calibration for in-transit cold disinfestation treatment in self-refrigerated container" as shown in the **Annex 3** must be prepared for each container by the NPPO officer. The original copy must be attached to the phytosanitary certificate which accompanies the consignment.

5. Placement of Temperature Sensors

- (1) Loading of packed fruit into containers and placement of temperature sensors must be conducted under the supervision of the NPPO.
- (2) Containers must be packed in an appropriate manner which ensures that there is even airflow under and around all pallets and loose stacked cartons.
- (3) Records for in-transit cold disinfestation treatment are required at least three temperature sensors to monitor innermost fruit pulp temperature in a container. These sensors must be distributed throughout the fruit in a representative cross section of the container that enables an adequate monitoring of the temperature.
- (4) The temperature sensor used to measure the fruit pulp temperature must be inserted carefully into the center of a test fruit. The test fruit shall be selected from the largest fruit size in the lot. With small fruit, the sensor shall penetrate two or more fruit. The sensor's tip must not be extended beyond the fruit, as well as fruit rupture and opened by sensor insertion, to prevent measuring air temperature instead of fruit pulp temperature. In these cases, the cold treatment is rejected.
- (5) Fruit temperature sensors must be placed in a 6 meter (20 foot) container and a 12 meter (40 foot) container in the following locations, as depicted in **Figure 1**.
 - (a) Two fruit pulp temperature sensors must be placed in boxes diagonally opposite at the side walls approximately 1 meter from the end of the load for a 6 meter container and approximately 1.5 meters from the end of the load for a 12 meter container.
 - (b) One fruit pulp temperature sensor must be placed in a box in the center of the container.
 - (c) All three sensors must be placed at mid-height of the stack.

6. Sealing of Containers

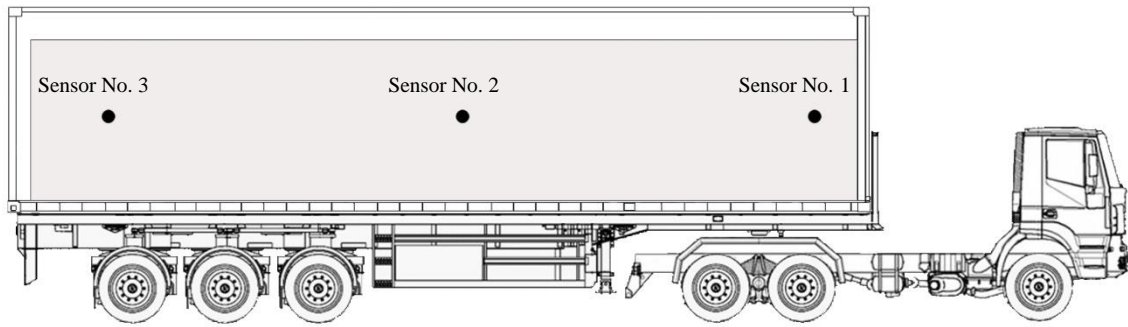
- (1) After completion of loading, the container door must be closed properly and sealed with a numbered metal seal under the NPPO supervision. The seal must be intact until arrival at the port of entry in the Kingdom of Thailand, where the DOA inspectors only are authorized to open it. Containers with a broken seal must be rejected.
- (2) The seal number must be recorded on the phytosanitary certificate.

7. Confirmation of Treatment

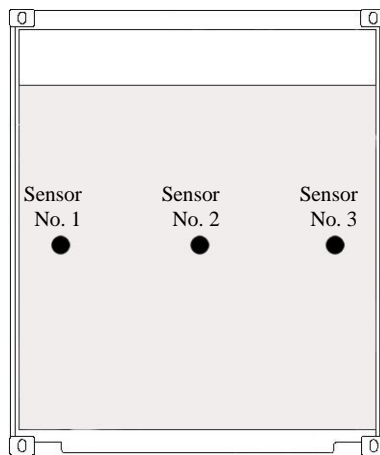
- (1) The in-transit arrangement is for the cold disinfestation treatment to be completed during the voyage between exporting country and the port of discharge in the Kingdom of Thailand. The Shipping Company shall download the computer records of the cold disinfestation treatment and forward them to officer at port of entry.
- (2) The DOA Bangkok Office must verify whether the treatment records meet disinfestation requirements and advise the DOA officer at the port of arrival that, subject to calibration of sensors, the treatment is complete.
- (3) On arrival DOA must check the calibration of the fruit temperature sensors using the method referred to in Section 4 and verify that the treatment records meet disinfestation requirements.
- (4) Re-calibration of the fruit sensors at the completion of the treatment which shows a higher than initial calibration setting, the recordings from the probe(s) will be adjusted accordingly.
- (5) If this adjustment reveals that the nominated treatment schedule was not met, the treatment will be deemed to have failed. The consignment must be re-exported or destroy at the importer's expenses.

8. The Perishable Products Export Control Board (PPECB) is appointed by the Department of Agriculture, Land Reform and Rural Development (DALRRD), NPPO of the Republic of South Africa as an assignee under the *Agricultural Product Standards Act, 1990* (Act No. 119 of 1990). The PPECB is authorized to perform specific functions referred to in Section 4, Section 5 and Section 6 under this requirement on behalf of the DALRRD.
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SIDE VIEW

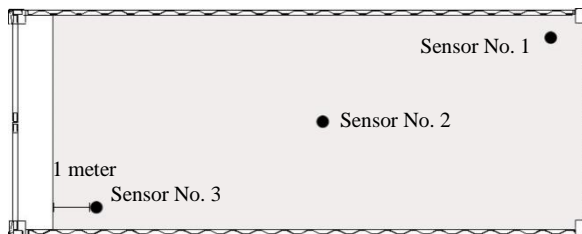


DOOR VIEW



TOP VIEW

6 meter (20 foot) container



TOP VIEW

12 meter (40 foot) container

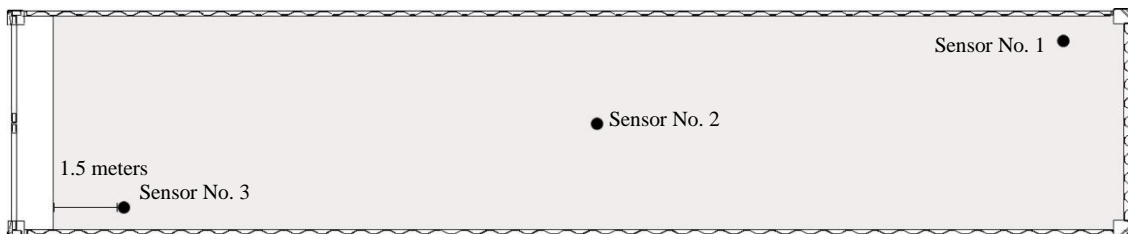


Figure 1. Placement of fruit temperature sensors in a container for in-transit cold disinfestation treatment.

Certificate of Calibration for In-Transit Cold Disinfestation Treatment
in Self-Refrigerated Container
Attached to Notification of Department of Agriculture
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Exporter name:

Phytosanitary certificate number:

Container number:

Container seal number:

Recorder serial number:

Container clock set to GMT:

Date calibrated (dd/mm/yy):

1. Sensor calibration (at 0 °C):

Sensor Identification	1 st Reading	2 nd Reading	Correction factor
1
2
3

2. Sensor placement:

Sensor placement	Pulp temperature (°C)
1
2
3

3. Container sealed:

Local time: Date (dd/mm/yy):

.....

Inspector name Inspector signature Stamp