

**LIST OF BAN-LIFTED PLANT ITEMS AND KEY CONDITIONS (MEET THE STANDARDS SET BY THE MINISTER OF AGRICULTURE, FORESTRY AND FISHERIES)**

Edited by Japan Fresh Produce Import and Safety Association (P.I.S.A). March, 2015

COUNTRIES / DISTRICTS	FRESH FRUITS		BAN-LIFTED YEAR	TARGET PESTS	TREATMENT OR OTHER MEASURES	MEANS OF CONVEYANCE																													
	ITEMS	CULTIVARS																																	
UNITED STATES OF AMERICA	HAWAIIAN ISLANDS	PAPAYA MANGO	SOLO KEITT HADEN	April, 1969 May, 2000	①MEDITERRANEAN FRUIT FLY ②ORIENTAL FRUIT FLY COMPLEX ③MELON FLY	Vapor Heat Treatment: The fruits shall be disinfested by using saturated vapor at vapor heat treatment facilities till the temperature of the innermost fruit pulp reaches 47.2°C.	SHIP CARGO AIR CARGO AIR HAND BAGGAGE																												
	EXCLUDING HAWAIIAN IS.	CHERRY	1.BING 2.LAMBERT 3.VAN 4.RAINIER 5.GARNET 6.TULARE 7.BROOKS 8.LAPIN 9.SWEET HEART 10.CHELAN 11.EXCEPT ABOVE	①January, 1978 ②December, 1986 May, 1992 January, 1995 October, 1996 July, 1999 May, 2001 October, 2001	CODLING MOTH	Methyl Bromide Fumigation ① Of cultivars 1~10 <table border="1"> <tr> <th>Dosage</th> <th>Temperature</th> <th>Duration of exposure</th> <th>Ratio of fruit capacity</th> </tr> <tr> <td>32g/m<sup>3</sup></td> <td>22°C or above</td> <td>2 hours</td> <td>50% or less</td> </tr> <tr> <td>40g/m<sup>3</sup></td> <td>17~22°C or below</td> <td>2 hours</td> <td>50% or less</td> </tr> <tr> <td>48g/m<sup>3</sup></td> <td>12~17°C or below</td> <td>2 hours</td> <td>50% or less</td> </tr> <tr> <td>64g/m<sup>3</sup></td> <td>6~12°C or below</td> <td>2 hours</td> <td>50% or less</td> </tr> </table> ② Or all the cultivars including cultivars 1~10, and 11 <table border="1"> <tr> <th>Dosage</th> <th>Temperature</th> <th>Duration of exposure</th> <th>The production of the concentration of methyl bromide at the fumigation facilities by duration exposure</th> </tr> <tr> <td>64g/m<sup>3</sup></td> <td>6~12°C or below</td> <td>2 hours or more</td> <td>61.9 or up</td> </tr> </table> 1. Plants and areas: The cherry fresh fruits shall be produced in designated areas by American plant protection authorities to be subject to intensive trapping surveys and fresh fruit surveys for Codling moths as the result of the surveys set forth in Article 2. 2. Survey in designated production areas ① Trapping survey (traps shall be set at the density of one per 1000 trees) ② Fresh fruit survey 3. Inspection and Certification in Producing Area The phytosanitary certificate shall include the following statements: (a) The fruit is not infested with Codling moths. (b) The fruit has been produced at the designated area where the number of Codling moths in the survey do not exceed 10 per trap per week on average in California and 30 per trap per week on average in Oregon and Washington.	Dosage	Temperature	Duration of exposure	Ratio of fruit capacity	32g/m <sup>3</sup>	22°C or above	2 hours	50% or less	40g/m <sup>3</sup>	17~22°C or below	2 hours	50% or less	48g/m <sup>3</sup>	12~17°C or below	2 hours	50% or less	64g/m <sup>3</sup>	6~12°C or below	2 hours	50% or less	Dosage	Temperature	Duration of exposure	The production of the concentration of methyl bromide at the fumigation facilities by duration exposure	64g/m <sup>3</sup>	6~12°C or below	2 hours or more	61.9 or up	SHIP CARGO AIR CARGO
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EXCLUDING HAWAIIAN IS.	WALNUT IN SHELL	1.HARTLEY 2.PAYNE 3.FRANQUETTE	April, 1986		Methyl bromide fumigation: <table border="1"> <tr> <th>Dosage</th> <th>Temperature</th> <th>Duration of exposure</th> <th>Ratio of stone capacity</th> </tr> <tr> <td>56g/m<sup>3</sup></td> <td>15.6°C or above</td> <td>4 hours</td> <td>55% or less</td> </tr> </table>	Dosage	Temperature	Duration of exposure	Ratio of stone capacity	56g/m <sup>3</sup>	15.6°C or above	4 hours	55% or less																						
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EXCLUDING HAWAIIAN IS.	NECTARINE	1.SUMMER GRAND 2.SPRING RED 3.FIR EBRITE 4.FANTASIA 5.MAY GRAND 6.RED DIAMOND 7.MAY FINE 8.MAY GLO 9.MAY DIAMOND 10.ROYAL GIANT 11.EXCEPT ABOVE	June, 1988 May, 1993 May, 1995 August, 2000		Methyl bromide fumigation: <table border="1"> <tr> <th>Dosage</th> <th>Temperature</th> <th>Duration of exposure</th> <th>Ratio of fruit capacity</th> </tr> <tr> <td>48g/m<sup>3</sup></td> <td>21°C or above</td> <td>2 hours</td> <td>50% or less</td> </tr> </table>	Dosage	Temperature	Duration of exposure	Ratio of fruit capacity	48g/m <sup>3</sup>	21°C or above	2 hours	50% or less																						
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EXCLUDING HAWAIIAN IS.	EUROPEAN PLUM	1.D'AGEN 2.TULARE GIANT 3.MOYER 4.EXCEPT ABOVE	①April, 2001 ②August, 2005		Methyl bromide fumigation: ① Of cultivars 1~3 <table border="1"> <tr> <th>Dosage</th> <th>Temperature</th> <th>Duration of exposure</th> <th>Ratio of fruit capacity</th> </tr> <tr> <td>48g/m<sup>3</sup></td> <td>20°C or above</td> <td>2 hours</td> <td>50% or less</td> </tr> </table> ② Or of all the cultivars including cultivars 1~3 and 4 <table border="1"> <tr> <th>Dosage</th> <th>Temperature</th> <th>Duration of exposure</th> <th>The production of the concentration of methyl bromide at the fumigation facilities by duration exposure</th> </tr> <tr> <td>48g/m<sup>3</sup></td> <td>20°C or above</td> <td>2 hours or more</td> <td>72.1 or up</td> </tr> </table>	Dosage	Temperature	Duration of exposure	Ratio of fruit capacity	48g/m <sup>3</sup>	20°C or above	2 hours	50% or less	Dosage	Temperature	Duration of exposure	The production of the concentration of methyl bromide at the fumigation facilities by duration exposure	48g/m <sup>3</sup>	20°C or above	2 hours or more	72.1 or up	SHIP CARGO													
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①WASHINGTON, OREGON AND CALIFORNIA  ②EXCLUDING HAWAIIAN IS.	APPLE	1.RED DELICIOUS 2.GOLDEN DELICIOUS 3.FUJI 4.BRAEBURN 5.GRANNY SMITH 6.GALA 7.JONA GOLD 8.EXCEPT ABOVE	August, 1994 July, 1999 October, 2001	①CODLING MOTH ②FIRE BLIGHT	After the following A treatment, the B treatment shall be done: A Cold Treatment: After the fruit pulp temperature reaches 2.2 °C, the fruits shall be disinfested by the same temperature (2.2°C) for 55 consecutive days at cold treatment facilities. B Methyl Bromide Fumigation: ① Of cultivars 1~7 <table border="1"> <tr> <th>Dosage</th> <th>Temperature</th> <th>Duration of exposure</th> <th>Ratio of fruit capacity</th> </tr> <tr> <td>56g/m<sup>3</sup></td> <td>10°C or above</td> <td>2 hours</td> <td>50.9% or less</td> </tr> </table> ② Or of all the cultivars including cultivars 1~7 and 8 <table border="1"> <tr> <th>Dosage</th> <th>Temperature</th> <th>Duration of exposure</th> <th>The production of the concentration of methyl bromide at the fumigation facilities by duration exposure</th> </tr> <tr> <td>56g/m<sup>3</sup></td> <td>10°C or above</td> <td>2 hours or more</td> <td>85.5 or up</td> </tr> </table>	Dosage	Temperature	Duration of exposure	Ratio of fruit capacity	56g/m <sup>3</sup>	10°C or above	2 hours	50.9% or less	Dosage	Temperature	Duration of exposure	The production of the concentration of methyl bromide at the fumigation facilities by duration exposure	56g/m <sup>3</sup>	10°C or above	2 hours or more	85.5 or up	SHIP CARGO AIR CARGO													
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EXCLUDING HAWAIIAN IS.	TOMATO		April, 1997 September, 1999	TABACCO BLUE MOLD																															
ARGENTINE REPUBLIC	GRAPE FRUIT		April, 2003	MEDITERRANEAN FRUIT FLY	Cold Treatment: The fruits shall be disinfested at cold treatment facilities, cold treatment vessels and refrigerated shipping containers as follows: (Grape fruit) After the fruit pulp temperature reaches 1.9°C, the fruits shall be disinfested by the temperature below 2.3°C for 19days. Or after the fruit pulp temperature reaches 3.0°C, the fruits shall be disinfested by the temperature below 3.2°C for 23 days.	SHIP CARGO AIR CARGO																													
	LEMON				(Lemon) After the fruit pulp temperature reaches 1.9 °C, the fruits shall be disinfested by the temperature below 2.2°C for 19days. Or after the fruit pulp temperature reaches 3.0°C, the fruits shall be disinfested by the temperature below 3.2°C for 24 days.																														
	SWEET ORANGE	1.VALENCIA 2.SALUSTIANA 3.LANELATE 4.WASHINGTON NAVEL	February, 2014		(Sweet orange) VALENCIA After the fruit pulp temperature reaches 1.9 °C, the fruits shall be disinfested by the temperature below 2.2°C for 21days. Salustiana, Lanelate, Washington Navel After the fruit pulp temperature reaches 2.1 °C, the fruits shall be disinfested by the temperature below 2.1 °C for 21 days. Ellendale, Clementine, Nova, Murcott After the fruit pulp temperature reaches 2.1 °C, the fruits shall be disinfested by the temperature below 2.1 °C for 23 days.																														
	ELLENDALE CLEMENTINE NOVA MURCOTT																																		

COUNTRIES / DISTRICTS	FRESH FRUITS		BAN-LIFTED YEAR	TARGET PESTS	TREATMENT OR OTHER MEASURES	MEANS OF CONVEYANCE																																					
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STATE OF ISRAEL	SWEET ORANGE	1.SHAMOUTI 2.VALENCIA	June, 1972	MEDITERRANEAN FRUIT FLY	Cold Treatment: The fruits shall be disinfested at cold treatment facilities, cold treatment vessels and refrigerated shipping containers as follows: (Orange) After the fruit pulp temperature reaches 0.5°C, the fruits shall be disinfested by the temperature for 14 days. Or after the fruit pulp temperature reaches 1.5°C, the fruits shall be disinfested by the temperature for 16 days. (Grape fruit) After the fruit pulp temperature reaches 0.5°C, the fruits shall be disinfested by the temperature for 13 days. Or after the fruit pulp temperature reaches 1.5°C, the fruits shall be disinfested by the temperature for 16 days. (Sweety) After the fruit pulp temperature reaches 1.5°C, the fruits shall be disinfested by the temperature for 16 days. (Pomelo) After the fruit pulp temperature reaches 1.0°C, the fruits shall be disinfested at 1.5°C or below for 15 days. (Lemon) After the fruit pulp temperature reaches 1.5°C, the fruits shall be disinfested at 1.5°C or below for 16 days. (OR) After the fruit pulp temperature reaches 2.2°C, the fruits shall be disinfested at 2.2°C or below for 18 days.  Cold Treatment: The fruits shall be disinfested at cold treatment facilities, cold treatment vessels and refrigerated shipping containers, after the fruit pulp temperature reaches 0.0°C, it has been kept at 0.0°C or below for 12 consecutive days. Or after it reaches 1.1°C, it has been kept at 1.1°C or below for 14 consecutive days.	SHIP CARGO AIR CARGO																																					
	GRAPE FRUIT																																										
	SWEETIE		March, 1990																																								
	POMELO		December, 1998																																								
	LEMON		May, 2008																																								
	OR		July, 2011																																								
	PERSIMMON	TRIUMPH	November, 2003																																								
REPUBLIC OF ITALY	SWEET ORANGE	TAROCCO SANGUINELLO MORO	March, 2005 February, 2014	MEDITERRANEAN FRUIT FLY	The fruits shall be disinfested at cold treatment facilities, cold treatment vessels and refrigerated shipping containers, after the fruit pulp temperature reaches 1.2°C, and has been kept at 1.2°C or below for 14 consecutive days.	SHIP CARGO AIR CARGO																																					
INDIA	MANGO	1.ALPHONSO 2.KESAR 3.CHAUSA 4.BANGAN PALLI 5.MALLIKA 6.LANGRA	June, 2006	①ORIENTAL FRUIT FLY COMPLEX ②MELON FLY	Vapor Heat Treatment: In vapor heat treatment facilities.	SHIP CARGO AIR CARGO																																					
AUSTRALIA	EXCLUDING TASMANIA	GENUS CITRUS		January, 2005	①MEDITERRANEAN FRUIT FLY ②QUEENSLAND FRUIT FLY	1. Plants and areas Fresh citrus fruits produced in areas of Australia designated by the plant protection authorities of Australia to be subject to intensive trapping surveys and fresh fruit surveys for the Mediterranean fruit flies and Queensland fruit flies set forth in Article 2. 2. Surveys in production areas ① Trapping survey ② Fresh fruit survey 3. Inspection and certification in production areas (a part of extract) The phytosanitary certificate shall include the following statements: (a) The fruit is not infested with the Mediterranean fruit fly or Queensland fruit fly. (b) The plants have been produced in designated areas where no Mediterranean fruit flies and Queensland fruit flies have been detected in the surveys as the result of surveys set forth in Article 2.  Cold Treatment: At cold treatment facilities and refrigerated shipping containers, the fruits shall be cooled until the fruit pulp temperature has reached 1.0°C and maintains it for 16 consecutive days, 2.1°C for 18 consecutive days, and 3.1°C for 20 consecutive days.  Cold Treatment for Grapefruit: The fruits shall be cooled until the fruit pulp temperature has reached 2.0°C and maintains it for 18 consecutive days, and 3.0°C for 20 consecutive days.  Cold Treatment: Lemon The fruits shall be disinfested at cold treatment facilities and refrigerated shipping containers at the fruit pulp temperature will maintain 1.0°C for 14 consecutive days, 2.1°C for 16 consecutive days, or 3.1°C for 18 consecutive days. Grape This fruits shall be disinfested at cold treatment facilities and refrigerated shipping containers at the fruit pulp temperature will maintain 1.0°C for 16 consecutive days, 2.0°C for 18 consecutive days, or 3.0°C for 20 consecutive days.	SHIP CARGO AIR CARGO																																				
		SWEET ORANGE	1.VALENCIA 2.WASHINGTON NAVELE	June, 1982 October, 2001																																							
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		MURCOTT MINNEOLA GAPEFRUIT		June, 2010																																							
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	GRAPE	CRIMSON SEEDLESS THOMPSON SEEDLESS RED GLOBE	February, 2014																																								
	MANGO	1.KENSINGTON 2.R2E2 3.KEITT 4.KENT 5.PALMAR	October, 1994 December, 1999																																								
	TASMANIA	APPLE	FUJI	December, 1998	CODLING MOTH	Methyl Bromide fumigation: ① Fuji, Jonagold <table border="1"> <thead> <tr> <th>Dosage</th> <th>Temperature</th> <th>Duration of exposure</th> <th>Ratio of fruit capacity</th> </tr> </thead> <tbody> <tr> <td>48g/m<sup>3</sup></td> <td>17°C or above</td> <td>2 hours</td> <td>53% or less</td> </tr> </tbody> </table> ② All the cultivars including ① <table border="1"> <thead> <tr> <th>Dosage</th> <th>Temperature</th> <th>Duration of exposure</th> <th>The production of the concentration of methyl bromide at the fumigation facilities by duration</th> </tr> </thead> <tbody> <tr> <td>48g/m<sup>3</sup></td> <td>17°C or above</td> <td>2 hours or more</td> <td>76.4 or up</td> </tr> </tbody> </table> Methyl bromide fumigation: ① Lapin <table border="1"> <thead> <tr> <th>Dosage</th> <th>Temperature</th> <th>Room temperature</th> <th>Duration of exposure</th> <th>Ratio of fruit capacity</th> </tr> </thead> <tbody> <tr> <td>50g/m<sup>3</sup></td> <td>12°C or above</td> <td>17°C or above</td> <td>2 hours</td> <td>44.5% or less</td> </tr> </tbody> </table> ② Lapin and other cultivars <table border="1"> <thead> <tr> <th>Dosage</th> <th>Temperature</th> <th>Room temperature</th> <th>Duration of exposure</th> <th>The production of the concentration of methyl bromide at the fumigation facilities by duration</th> </tr> </thead> <tbody> <tr> <td>50g/m<sup>3</sup></td> <td>12°C or above</td> <td>17°C or above</td> <td>2 hours or more</td> <td>77.9 or up</td> </tr> </tbody> </table>	Dosage	Temperature	Duration of exposure	Ratio of fruit capacity	48g/m <sup>3</sup>	17°C or above	2 hours	53% or less	Dosage	Temperature	Duration of exposure	The production of the concentration of methyl bromide at the fumigation facilities by duration	48g/m <sup>3</sup>	17°C or above	2 hours or more	76.4 or up	Dosage	Temperature	Room temperature	Duration of exposure	Ratio of fruit capacity	50g/m <sup>3</sup>	12°C or above	17°C or above	2 hours	44.5% or less	Dosage	Temperature	Room temperature	Duration of exposure	The production of the concentration of methyl bromide at the fumigation facilities by duration	50g/m <sup>3</sup>	12°C or above	17°C or above	2 hours or more	77.9 or up	SHIP CARGO AIR CARGO
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FUJI, JONA GOLD AND OTHER CUTIVARS	July, 2006																																										
CHERRY	LAPIN AND OTHER CULTIVARS	March, 2005																																									
		ALL VARIETY	December, 2008		1. Plants and areas: The cherry fresh fruits shall be produced in designated areas by Australian plant protection authorities to be subject to intensive trapping surveys and fresh fruit surveys for Codling moths as the result of the surveys set forth in Article 2. 2. Survey in designated production areas ① Trapping survey ② Fresh fruit survey 3. Inspection and Certification in Producing Area (a part of excerpts) The phytosanitary certificate shall include the following statements: (a) The fruit shall not be infested with Codling moths. (b) The fruit shall be produced in the designated area where Codling moths have not been trapped, and be produced in the designated producing area where the number of Codling moths in the survey do not exceed seven per trap per week on average as the result of surveys set forth in Article 2. Moreover, it shall be produced in the designated area where no Codling moths have been detected.																																						

COUNTRIES / DISTRICTS	FRESH FRUITS		BAN-LIFTED YEAR	TARGET PESTS	TREATMENT OR OTHER MEASURES	MEANS OF CONVEYANCE												
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KINGDOM OF THE NETHERLANDS	TOMATO AND BELL PEPPER		February, 1993	MEDITERRANEAN FRUIT FLY	<p>1. Plants and areas Fruits shall be produced in sites (Designated Production Sites) designated by the Plant Quarantine Authority of The Netherlands as areas where no Mediterranean fruit fly has occurred and satisfy the following conditions:</p> <p>① The fruits shall be produced at the facilities (Designated Production Facilities) designated by the Plant Quarantine Authority of The Netherlands.</p> <p>② The fruits shall be produced at the areas (Quarantine Monitoring Areas) designated by the Plant Quarantine Authority of The Netherlands as areas which should be watched the entry of Mediterranean fruit fly as the result of occurrence survey mentioned in Article 2 during the time when Mediterranean fruit flies have been confirmed to be no fear of spreading.</p> <p>2. The Occurrence Survey in quarantine monitoring areas, designated production sites and designated production facilities.</p> <p>① Pheromone trap monitoring ② Orchard fruit monitoring</p> <p>3. Inspection and Certification in Producing Area (a part of excerpts) The phytosanitary certificate shall be mentioned the following additional remarks as the result of the occurrence survey mentioned in Article 2: The fruit shall be produced at the designated production facilities where no Mediterranean fruit flies have not been trapped in the designated producing areas where no Mediterranean fruit flies have not been trapped.</p>	SHIP CARGO AIR CARGO												
	STRAWBERRY, CUCUMBER, EGGPLANT, GRAPE, AUTUMN PUMPKIN AND MELON		February, 1998															
CANADA	CHERRY	LAMBERT	June, 1982	CODLING MOTH	<p>Methyl Bromide Fumigation</p> <table border="1"> <thead> <tr> <th>Dosage</th> <th>Temperature</th> <th>Duration of exposure</th> <th>Ratio of fruit capacity</th> </tr> </thead> <tbody> <tr> <td>32g/m<sup>3</sup></td> <td>22°C or more</td> <td>2 hours</td> <td>49% or less</td> </tr> <tr> <td>48g/m<sup>3</sup></td> <td>17~22°C or below</td> <td>2 hours</td> <td>49% or less</td> </tr> </tbody> </table>	Dosage	Temperature	Duration of exposure	Ratio of fruit capacity	32g/m <sup>3</sup>	22°C or more	2 hours	49% or less	48g/m <sup>3</sup>	17~22°C or below	2 hours	49% or less	SHIP CARGO AIR CARGO
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TOMATOE		September, 1996 September, 1999	TABACCO BLUE MOLD															
REPUBLIC OF COLOMBIA	YELLOW PITAYA	(Reference:) CACTUS FRUIT (Reference:)Scientific name Selenicereus magalanthus	April, 1999	MEDITERRANEAN FRUIT FLY	Vapor Heat Treatment: The fruits shall be disinfested at vapor heat treatment facilities by using saturated vapor at the fruit pulp temperature of 46.0°C or above for 20 minutes.	SHIP CARGO AIR CARGO												
	MANGO	TOMMY ATKINS	October, 2009															
SPAIN	① LEMON		December, 1988	MEDITERRANEAN FRUIT FLY	Cold Treatment: The fruits shall be disinfested at cold treatment facilities, cold treatment vessels and refrigerated shipping containers in the following means: ① Lemon and Clementine After the fruit pulp temperature reaches 2.0°C, the fruits shall be disinfested at the fruit pulp temperature of 2.0°C or below for 16 consecutive days. ② Sweet Orange After the fruit pulp temperature reaches 1.5°C, the fruit shall be disinfested at the fruit pulp temperature of 2.0°C or below for 17 consecutive days.	SHIP CARGO AIR CARGO												
	② CLEMENTINE		January, 2004															
	③ SWEET ORANGE	1.NAVEL 2.VALENCIA 3.SALUSTIANA	September, 1996 January, 2004															
KINGDOM OF SWAZILAND	SWEET ORANGE	1.WASHINGTON NAVEL 2.VALENCIA 3.TOMANGO 4.PROTEA	June, 1973	MEDITERRANEAN FRUIT FLY	Cold Treatment: The fruits shall be disinfested at cold treatment facilities, cold treatment vessels and refrigerated shipping containers, after the fruit pulp temperature reaches minus 0.6°C and keeps the same temperature for 12 consecutive days.	SHIP CARGO AIR CARGO												
	GRAPE FRUIT CLEMENTINE		June, 2007	Cold Treatment: The fruits shall be disinfested at cold treatment facilities, cold treatment vessels and refrigerated shipping containers, after the fruit pulp temperature reaches 0.6°C and keeps the same temperature for 14 consecutive days.														
KINGDOM OF THAILAND	① MANGO	1.NAN-KLARNG-WUN	March, 1987	① ORIENTAL FRUIT FLY COMPLEX ② MELON FLY	Vapor Heat Treatment: ① Mango •Nan-Klarn-g-wun The fruits shall be disinfested by vapor heat treatment facilities, through the use of saturated vapor for 10 minutes at the temperature of 46.5°C or higher at the innermost fruit pulp, or through the use of saturated vapor for 20 minutes at the temperature of 47.0°C at the innermost fruit pulp after a steady increase in innermost temperature to 43.0°C without using vapor . •Nan Dorkmai Pimsen-Daeng,Rad,and Mahachanok The fruits shall be disinfested by vapor heat treatment facilities, through the use of saturated vapor for 20 minutes at the temperature of 47.0°C at the innermost temperature of 43.0°C without using vapor.	SHIP CARGO AIR CARGO AIR HAND BAGGAGE												
		2.NAM-DORKMAI 3.PIMSEN-DAENG 4.RAD 5.MAHACHANOK	February, 1993 November, 2006															
		② MANGOSTEEN	April, 2003				ORIENTAL FRUIT FLY COMPLEX	② Mangosteen The fruits shall be disinfested by vapor heat treatment facilities through the use of saturated vapor for 58 minutes at a temperature of 46°C or higher at the innermost fruit pulp.										
	③ PUMMELO	THONGDEE	February, 2012	③ Pummelo In vapor heat facility, confirm that core temperature of fresh fruit was raised with vapor of RH 50% to 80% up to 43°C at a constant ratio and, then, after reaching 46°C with saturated vapor, kept at the same or above temperature for 30minutes.														
TAIWAN	SWEET ORANGE	1.TANKAN 2.LIUCHENG	December, 1975 April, 1980	ORIENTAL FRUIT FLY COMPLEX	(EDB: A means of an alternative treatment is being developed.)	SHIP CARGO AIR CARGO AIR HAND BAGGAGE												
	MANGO	KEITT	June, 1976	① ORIENTAL FRUIT FLY COMPLEX ② MELON FLY	Vapor Heat Treatment: The fruits shall be disinfested at vapor heat treatment facilities by using saturated vapor at the fruit pulp temperature of 43.0°C after a steady increase of pulp temperature up to 47.2°C.													
	PAPAYA	SOLO TAINO No2	March, 1991 December, 2004		Vapor Heat Treatment: The fruits shall be disinfested by vapor heat treatment facilities through the use of saturated vapor for 30 minutes at a temperature of 46.5°C or higher at the innermost fruit pulp. And after that, the temperature shall become a normal temperature rapidly.													
	MANGO	1.IRWIN 2.HARDEN	June, 1976 March, 1989 March, 1991	ORIENTAL FRUIT FLY COMPLEX	Cold Treatment: At cold treatment facilities, after fresh fruit pulp temperature reaches 1°C and keeps the same temperature for 14 consecutive days.													
	SWEET ORANGE	PONKAN	November, 1969 March, 1988		Cold Treatment: At cold treatment facilities, after fresh fruit pulp temperature reaches 1.0°C and keeps the same temperature for 12 consecutive days.													
	POMELO		December, 1999		After the following A treatment is done, the B treatment will be started. A Vapor Heat Treatment: At vapor heat treatment facilities, to be confirmed that the fruit pulp temperature has increased steadily from 30.0°C to 41.0°C within 45 minutes and maintain the fruit temperature of 46.2°C for 20 minutes. B Cold Treatment: At cold treatment facilities, the fruit pulp temperature is lowered to 2°C, and is being kept for 42 hours. In this case, after the vapor heat treatment of the above A, the fruit pulp temperature is lowered to 2°C within 6 hours.													
	LITCHI		April, 1980 March, 1988		Cold Treatment: At cold treatment facilities, after the fruit pulp temperature reaches 0.5°C keep the same treatment at and under 1.0°C for 12 consecutive days.													
	GRAPE	1.KYOHO 2.ITALY	December, 1997		Vapor Heat Treatment The fruits shall be disinfested at vapor heat treatment facilities by using saturated vapor at the fruit pulp temperature of 46.5°C or above for 30 minutes.													
	HYLOCEREUS UNDATUS	(Reference) DRAGON FRUIT	April, 2010															

COUNTRIES / DISTRICTS	FRESH FRUITS		BAN-LIFTED YEAR	TARGET PESTS	TREATMENT OR OTHER MEASURES	MEANS OF CONVEYANCE																
	ITEMS	CULTIVARS																				
PEOPLE'S REPUBLIC OF CHINA	新疆ウイグル自治区 Xinjiang Uyghur Autonomous Region	MELON	(Reference:) HAMI MELON 哈密瓜 =HAMI URI	March, 1988	MELON FLY	1. Plants and areas The fruit shall be produced in those areas in Xin-jiang Uyghur Autonomous Region of the People's Republic of China Authorities of the People's Republic of China, as the intensive trap survey and fruit survey set forth in Article 2 below are conducted by Chinese Authorities. 2. Surveys in the production areas ① Trap survey in the designated areas during the growing season of the melon. ② Fruit survey on melon fly host plants in the designated areas during the growing season of the melon. 3. Inspection and certification in the designated production areas (a part of excerpts) In the phytosanitary certificate, the following shall bear additional remarks: The fruit has been produced within the designated production areas which are confirmed by the Chinese Authorities to be free from the Melon fly as the result of surveys set forth Article 2.	SHIP CARGO AIR CARGO															
	内モンゴル自治区 Inner Mongolia Autonomous Region 遼寧省 Liaoning 吉林省 Jilin 黒龍江省 Heilongjiang 新疆ウイグル自治区 Xinjiang Uyghur Autonomous Region	PUMPKIN		May, 2008		1. Plants and areas Fresh squash shall be produced in the Neimenggu Autonomous Region, Liaoning Province, Jilin Province, Heilongjiang Province, and Xinjiang Uyghur Autonomous Region of the People's Republic of China, which is designated by the Director-General of the Food Safety and Consumer Affairs Bureau of the Ministry of Agriculture, Forestry and Fisheries as an area under intensive trapping surveys and intensive fresh fruit surveys of melon flies set forth in Article 2. 2. Surveys in the production areas ① Every year, from June 1 to September 30, trapping surveys shall be carried out. ② Fresh fruit surveys. 3. Inspection and certification in the designated production areas (a part of excerpts) ① The phytosanitary certificate shall bear additional remarks that the subject fresh fruits were produced in the designated production area where no melon fly has been detected as the surveys. ② That the subject fresh fruits were packed in a place designated by the Plant Quarantine Authorities of the People's Republic of China.																
		LITCHI		April, 1994	ORIENTAL FRUIT FLY COMPLEX	After the following A treatment is done, the B treatment will be started. A Vapor Heat Treatment: The fresh Litchi shall be disinfested with saturated vapor in vapor heat treatment facilities. The temperature at the innermost fruit pulp shall be raised to 46.5°C or higher and kept for 10 minutes. B Cold Treatment: In the cold treatment facilities, fruit pulp temperature should be lowered to 2°C within 6 hours after vapor heat treatment and kept at the fruit pulp temperature of 2°C for 40 hours.	SHIP CARGO AIR CARGO															
REPUBLIC OF CHILE	CHERRY	1.SWEET HEART 2.VAN 3.BING 4.LAPIN 5.LAMBERT 6.RAINIER	December, 2005	CODLING MOTH	Methyl Bromide Fumigation: ① cultivars 1 ~ 6 <table border="1"> <thead> <tr> <th>Dosage</th> <th>Temperature</th> <th>Duration of exposure</th> <th>Ratio of fruit capacity</th> </tr> </thead> <tbody> <tr> <td>64g/m<sup>3</sup></td> <td>13.5°C or above</td> <td>2 hours</td> <td>26.9% or less (unpacked) 19.2% or less (packed)</td> </tr> </tbody> </table> ② Or all the cultivars including cultivars 1~6 <table border="1"> <thead> <tr> <th>Dosage</th> <th>Temperature</th> <th>Duration of exposure</th> <th>The production of the concentration of methyl bromide at the fumigation facilities by duration</th> </tr> </thead> <tbody> <tr> <td>64g/m<sup>3</sup></td> <td>13.5°C or above</td> <td>2 hours or more</td> <td>95.9 or up</td> </tr> </tbody> </table> 1. Plants and areas Cherry fresh fruits shall be produced in areas designated by Chilean plant protection authorities to be subject to intensive trapping surveys and fresh fruit surveys for Codling moths set forth in Article 2. 2. Surveys in designated production areas ① Trapping surveys ② Fresh fruit surveys 3. Inspection and Certification in Producing Area (a part of excerpts) The phytosanitary certificate shall include the following statements: (a) The fruit shall not be infested with Codling moths. (b) The fruit shall be produced at the designated area where Codling moths have not been trapped, and be produced in the designated producing area where the number of Codling moths in the survey do not exceed 5 per trap per week on average as the result of surveys set forth in Article 2. Moreover, it shall be produced in the designated area where no Codling moths have been detected as the result of fresh fruit surveys.	Dosage	Temperature	Duration of exposure	Ratio of fruit capacity	64g/m <sup>3</sup>	13.5°C or above	2 hours	26.9% or less (unpacked) 19.2% or less (packed)	Dosage	Temperature	Duration of exposure	The production of the concentration of methyl bromide at the fumigation facilities by duration	64g/m <sup>3</sup>	13.5°C or above	2 hours or more	95.9 or up	SHIP CARGO AIR CARGO
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REPUBLIC OF TURKEY	GRAPEFRUIT		August, 2010	MEDITERRANEAN FRUIT FLY	Cold Treatment: Grapefruit The fruits shall be disinfested at cold treatment facilities, cold treatment vessels and refrigerated shipping containers, after the fruit pulp temperature reaches 0.3°C and keeps the same temperature for 16 consecutive days. Lemon The fruits shall be disinfested at cold treatment facilities, cold treatment vessels and refrigerated shipping containers, after the fruit pulp temperature reaches 0.8°C and keeps the same temperature for 12 consecutive days.	SHIP CARGO AIR CARGO																
	LEMON		February, 2014																			
NEW ZEALAND	CHERRY	ALL VARIETY	December, 2005	CODLING MOTH	1. Plants and areas Cherry fresh fruits shall be produced in areas designated by New Zealand plant protection authorities to be subject to intensive trapping surveys and fresh fruit surveys for Codling moths set forth in Article 2. 2. Surveys in designated production areas ① Trapping surveys ② Fresh fruit surveys 3. Inspection and Certification in Producing Area (a part of excerpts) The phytosanitary certificate shall include the following statements: (a) The fruit shall not be infested with Codling moths. (b) The fruit shall be produced at the designated area where Codling moths have not been trapped, and be produced in the designated producing area where the number of Codling moths in the survey do not exceed 15 per trap per week on average as the result of surveys set forth in Article 2. Moreover, it shall be produced in the designated area where no Codling moths have been detected as the result of fresh fruit surveys.	SHIP CARGO AIR CARGO																
	NECTARINE	1.FANTASIA 2.RED GOLD 3.FIREBRITE	December, 1988 December, 1989		Methyl Bromide Fumigation <table border="1"> <thead> <tr> <th>Dosage</th> <th>Temperature</th> <th>Duration of exposure</th> <th>Ratio of fruit capacity</th> </tr> </thead> <tbody> <tr> <td>64g/m<sup>3</sup></td> <td>12°C or above</td> <td>2 hours</td> <td>40% or less</td> </tr> </tbody> </table>	Dosage	Temperature	Duration of exposure	Ratio of fruit capacity	64g/m <sup>3</sup>	12°C or above	2 hours	40% or less									
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	APPLE	1.GALA 2.GRANNY SMITH 3.FUJI 4.BRAEBURN 5.RED DELICIOUS 6.ROYAL GALA 7.SCIROS 8.EXCEPT ABOVE	May, 1993 July, 2007 July, 2007	①CODLING MOTH ②FIRE BLIGHT	After the following A treatment is done, the B treatment will be started. A Methyl Bromide Fumigation: ① cultivars 1~7 <table border="1"> <thead> <tr> <th>Dosage</th> <th>Temperature</th> <th>Duration of exposure</th> <th>Ratio of fruit capacity</th> </tr> </thead> <tbody> <tr> <td>24g/m<sup>3</sup></td> <td>12°C or above</td> <td>2 hours</td> <td>40% or less</td> </tr> </tbody> </table> ② Or all the cultivars including cultivars 1~8 <table border="1"> <thead> <tr> <th>Dosage</th> <th>Temperature</th> <th>Duration of exposure</th> <th>Multiplication of Methyl Bromide concentration and fumigation time at a fumigation facility</th> </tr> </thead> <tbody> <tr> <td>24g/m<sup>3</sup></td> <td>12°C or above</td> <td>2 hours or more</td> <td>34.2 or up</td> </tr> </tbody> </table> B Cold Treatment: At cold treatment facilities, after the fruit pulp temperature reaches 2.0°C, apple fresh fruits shall be disinfested at the fruit pulp temperature of 2.0°C or below for 25 consecutive days.	Dosage	Temperature	Duration of exposure	Ratio of fruit capacity	24g/m <sup>3</sup>	12°C or above	2 hours	40% or less	Dosage	Temperature	Duration of exposure	Multiplication of Methyl Bromide concentration and fumigation time at a fumigation facility	24g/m <sup>3</sup>	12°C or above	2 hours or more	34.2 or up	SHIP CARGO AIR CARGO
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ISLAMIC REPUBLIC OF PAKISTAN	MANGO	SINDHRI CHAUNSA	January, 2011	①ORIENTAL FRUIT FLY COMPLEX ②MELON FLY	Vapor Heat Treatment: The fruits shall be disinfested at vapor heat treatment facilities by using saturated vapor at the fruit pulp temperature of 47°C and more for 25 minutes.	SHIP CARGO AIR CARGO																

COUNTRIES / DISTRICTS	FRESH FRUITS		BAN-LIFTED YEAR	TARGET PESTS	TREATMENT OR OTHER MEASURES	MEANS OF CONVEYANCE								
	ITEMS	CULTIVARS												
REPUBLIC OF PHILIPPINES	MANGO	MANILA SUPER	July, 1975	①ORIENTAL FRUIT FLY COMPLEX ②MELON FLY	Vapor Heat Treatment: The fruits shall be disinfested at vapor heat treatment facilities by using saturated vapor at the fruit pulp temperature of 46.0°C and more for 10 minutes.	SHIP CARGO AIR CARGO								
	PAPAYA	SOLO	April, 1994		Vapor Heat Treatment: The fruits shall be disinfested at vapor heat treatment facilities by using saturated vapor at the fruit pulp temperature of 46.0°C and more for 70 minutes.									
FRENCH REPUBLIC	APPLE	GOLDEN DELICIOUS	September, 1997	①MEDITERRANEAN FRUIT FLY ②CODLING MOTH ③FIRE BLIGHT	After the following A treatment is done, the B treatment will be started. A Methyl Bromide Fumigation: <table border="1"> <thead> <tr> <th>Dosage</th> <th>Temperature</th> <th>Duration of exposure</th> <th>Ratio of fruit capacity</th> </tr> </thead> <tbody> <tr> <td>30g/m<sup>3</sup></td> <td>20°C or above</td> <td>2 hours</td> <td>49% or less</td> </tr> </tbody> </table> B Cold Treatment: At cold treatment facilities, after the fruit pulp temperature reaches 1.0 °C and keeps the same treatment at and under 1.0°C for 50 consecutive days.	Dosage	Temperature	Duration of exposure	Ratio of fruit capacity	30g/m <sup>3</sup>	20°C or above	2 hours	49% or less	SHIP CARGO AIR CARGO
Dosage	Temperature	Duration of exposure	Ratio of fruit capacity											
30g/m <sup>3</sup>	20°C or above	2 hours	49% or less											
FEDERATIVE REPUBLIC OF BRAZIL	MANGO	TOMMY ATKINS	September, 2004	MEDITERRANEAN FRUIT FLY	Hot Water Treatment: The fruits shall be disinfested at the hot water dip treatment facilities by using hot water which temperature is 47°C and at the pulp temperature of 46°C and higher for 5minutes.	SHIP CARGO AIR CARGO								
		KENT	July, 2008											
SOCIALIST REPUBLIC OF VIET NAM	HYLOCEREUS UNDATUS	(Reference:) Scientific name Hylocereus undatus	October, 2009	①ORIENTAL FRUIT FLY COMPLEX ②MELON FLY	Vapor Heat Treatment: The fruits shall be disinfested at vapor heat treatment facilities by using saturated vapor at the fruit pulp temperature of 46.5°C for 40 minutes after a steady increase of pulp temperature up to 43.0°C.	SHIP CARGO AIR CARGO								
KINGDOM OF BELGIUM	CUCUMBER TOMATO		December, 2003	MEDITERRANEAN FRUIT FLY	1.Plants and areas Cucumbers and tomatoes shall be produced in sites (Designated Production Sites) designated by the Plant Quarantine Authority of Belgium as areas where no Mediterranean fruit fly has occurred and satisfy the following conditions: ① Cucumbers and tomatoes shall be produced at the facility (Designated Production Facilities) designated by the Plant Quarantine Authority of Belgium. ② At the monitoring areas against Mediterranean fruit fly designated by Belgium Authority, they shall be the ones produced during the period that the authority confirms with no spread of the fly after the occurrence survey mentioned in Article 2. 2.The Occurrence Survey in quarantine monitoring areas, designated production sites and designated production facilities ① Pheromone trap monitoring ② Orchard fruit monitoring 3. Inspection and Certification in Producing Area (a part of excerpts) The phytosanitary certificate shall be mentioned the following additional remarks as the result of the occurrence survey mentioned in Article 2: The fruit shall be produced at the designated production facilities where no Mediterranean fruit flies have not been trapped in the designated producing areas where no Mediterranean fruit flies have not been trapped.	SHIP CARGO AIR CARGO								
REPUBLIC OF PERU	MANGO	KENT	January, 2010	MEDITERRANEAN FRUIT FLY	Hot Water Treatment: The fruits shall be disinfested at the hot water dip treatment facilities by using hot water of 47.0°C to keep the pulp temperature at 46.0°C and higher.	SHIP CARGO AIR CARGO								
MALAYSIA	MANGO	HARUMANIS	May, 2008	①ORIENTAL FRUIT FLY COMPLEX ②MELON FLY	Vapor Heat Treatment: The fruits shall be disinfested at vapor heat treatment facilities by using saturated vapor at the fruit pulp temperature of 46.5°C for 20 minutes after a steady increase in the fruit pulp temperature to 43.0°C without using vapor.	SHIP CARGO AIR CARGO								
REPUBLIC OF SOUTH AFRICA	SWEET ORANGE	1.WASHINGTON NAVEI 2.VALENCIA 3.TOMANGO 4.PROTEA	August, 1970	MEDITERRANEAN FRUIT FLY	Cold Treatment: The fruits shall be disinfested at cold treatment facilities, cold treatment vessels and refrigerated shipping containers, after the fruit pulp temperature reaches minus 0.6°C and keeps the same temperature for 12 consecutive days.	SHIP CARGO AIR CARGO								
	LEMON GRAPE FRUIT CLEMANTINE		April, 1971		Cold Treatment: The fruits shall be disinfested at cold treatment facilities, cold treatment vessels and refrigerated shipping containers, after the fruit pulp temperature reaches -0.6°C and keeps the same temperature for 14 consecutive days.									
	GRAPE	BARLINKA	April, 2010		Cold Treatment: The fruits shall be disinfested at cold treatment facilities, cold treatment vessels and refrigerated shipping containers, after the fruit pulp temperature reaches 0.8°C and keeps the same temperature for 16 consecutive days.									
UNITED MEXICAN STATES	TOMATO		April, 2006	TABACCO BLUE MOLD										

Reference: TREATMENTS PROPOSED BY USA & MEXICO

Edited by Japan Fresh Produce Import and Safety Association (P.I.S.A). March, 2015

COUNTRIES / DISTRICTS	FRESH FRUITS	Directorial Notice	TARGET PESTS	TREATMENT OR OTHER MEASURES	MEANS OF CONVEYANCE																																		
UNITED STATES OF AMERICA (From State of Florida)	ORANGE GRAPE FRUIT LIME (EXCLUDING PERSIAN LIME) MANGO OTHER FRESH FRUITS (EXCLUDING SOUR LEMON, CITRUS LIMON) PRODUCED IN FLORIDA WHICH ARE KNOWN TO HOST CARIBBEAN FRUIT FLIES.	June 19, 1990 (2農産第3581号)	CARIBBEAN FRUIT FLY	1. Methyl Bromide Fumigation: <table border="1"> <thead> <tr> <th>Dosage</th> <th>Duration of exposure</th> <th>Temperature</th> <th>Ratio of accommodation</th> </tr> </thead> <tbody> <tr> <td>40g/m<sup>3</sup></td> <td>2 hours</td> <td>24℃ - 29℃</td> <td>20% or less</td> </tr> </tbody> </table>	Dosage	Duration of exposure	Temperature	Ratio of accommodation	40g/m <sup>3</sup>	2 hours	24℃ - 29℃	20% or less	SHIP CARGO AIR CARGO																										
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	ORANGE GRAPE FRUIT POMELO  Tangerine Oroburonko	June 19, 1990 (2農産第3581号) October 22, 2008 (20消安第7951号) January 24, 2011 (22消安第7730号)		2. Cold Treatment (after the temperature at the innermost fruit pulp shall reach the following temperature) A) Orange, Grapefruit, Pomelo, Tangerine, and Oroburonko <table border="1"> <thead> <tr> <th colspan="2">① Usual treatment</th> <th colspan="2">② Short term treatment</th> </tr> <tr> <th>Fruit temperature</th> <th>Duration of exposure</th> <th>Fruit temperature</th> <th>Duration of exposure</th> </tr> </thead> <tbody> <tr> <td>0.6℃(33 ℉)</td> <td>14 days</td> <td>0.6℃(33 ℉)</td> <td>10 days</td> </tr> <tr> <td>0.8℃(33.5℉)</td> <td>16 days</td> <td>1.1℃(34 ℉)</td> <td>12 days</td> </tr> <tr> <td>1.1℃(34 ℉)</td> <td>17 days</td> <td>1.7℃(35 ℉)</td> <td>14 days</td> </tr> <tr> <td>1.4℃(34.5℉)</td> <td>19 days</td> <td>2.2℃(36 ℉)</td> <td>17 days</td> </tr> <tr> <td>1.7℃(35 ℉)</td> <td>20 days</td> <td></td> <td></td> </tr> <tr> <td>1.9℃(35.5℉)</td> <td>22 days</td> <td></td> <td></td> </tr> <tr> <td>2.2℃(36 ℉)</td> <td>24 days</td> <td></td> <td></td> </tr> </tbody> </table> <p>Note: In case Orange, Grapefruit, Pomelo, Tangerine, and Oroburonko adapt to the following conditions, the short term treatment of the above ② shall be applied to them.</p> <p>① The fruits shall be produced at the areas where the occurrence density of Caribbean fruit fly is low. ② At the time of export inspection, sampling fruits shall be kept at 26.7 ℃ for more than 10 days. After that, fruit cutting survey shall be done. As the result of the survey, there shall be no interception of Caribbean fruit fly.</p>	① Usual treatment		② Short term treatment		Fruit temperature	Duration of exposure	Fruit temperature	Duration of exposure		0.6℃(33 ℉)	14 days	0.6℃(33 ℉)	10 days	0.8℃(33.5℉)	16 days	1.1℃(34 ℉)	12 days	1.1℃(34 ℉)	17 days	1.7℃(35 ℉)	14 days	1.4℃(34.5℉)	19 days	2.2℃(36 ℉)	17 days	1.7℃(35 ℉)	20 days			1.9℃(35.5℉)	22 days			2.2℃(36 ℉)	24 days
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CARAMBOLA	July 29, 1994 (6農産第4621号)		B) CARAMBOLA <table border="1"> <thead> <tr> <th>Fruit temperature</th> <th>Duration of exposure</th> </tr> </thead> <tbody> <tr> <td>1.1℃(34 ℉)</td> <td>15 days</td> </tr> </tbody> </table>	Fruit temperature	Duration of exposure	1.1℃(34 ℉)	15 days																																
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ORANGE GRAPE FRUIT ORO BLANCO TANGERINE POMELO	May 28, 1999 (11農産第2605号) October 22, 2008 (20消安第7951号)		3. Shipping from the quarantine administrated area ① Judging from the results of trap treatment and bait spray implemented by US plant protection services, oranges, grape fruits, oroblanco, tangelin or pomelo shall be able to be imported without disinfection at the export country or at sea, if the fruits are produced at areas (quarantine administrated areas) where no Caribbean fruit flies have been detected, and also expected to be able to keep the situation maintained. In this case, it is very essential that the production area numbers or additional declaration shall be written in Phytosanitary Certificate issued by US plant protection services. ② The above Article ① is enforced in Florida. Therefore, prior adjustment with the export side is essential in importing the subject fresh fruits.																																				
MANGO	June 19, 1990 (2農産第3581号)		Hot Water Treatment: ① The fruits shall be disinfested at the hot water dip treatment facilities by using hot water at the pulp temperature of 46.1℃ or higher and the temperature must not fall below 46.0℃ for 90minutes or more. ② The size of the fruit is no more than 8 and a container includes 8 fruits and the net weight is 5kg. The average weight is 625g, but each mango must not exceed 700g.																																				
UNITED MEXICAN STATE (Excluding State of Chiapas)	MANGO	February 8, 1991 (3-12) May 22, 2008 (20消安第2213号) March 31, 2009 (20消安第13407号)	FRUIT FLY (Genus : ANASTREPHA) : MEXICAN FRUIT FLY : SOUTH AMERICAN FRUIT FLY	1. Hot water dip treatment The fruits shall be disinfested at the hot water dip treatment facilities by hot water at the pulp temperature of 46.1℃ or higher, (1) Elongated and flattened types (Francis and similar shaped mangoes) shall be treated as follows: ① 375 grams or less for 65minutes ② from 375grams to 570grams for 75 minutes (2) Other varieties of mangoes shall be treated as follows: ① 500 grams or less for 75 minutes ② from 500 grams to 700 grams for 90minutes, ③ from 700 grams to 900 grams for 110 minutes 2. Forced hot air treatment The fruits shall be disinfested by hot wind of 50 ℃ until the pulp temperature reaches 48 ℃. (The gross of a mango should be 700 grams or less.)	SHIP CARGO AIR CARGO																																		
	FRESH CUT MANGO (Fresh mango by fresh cut processing)	May 30, 2012 (24消安第976号)		1. Fresh Mango for fresh cut processing: Quarantine treatment based on Work Plan under the Japan/Mexico Agreement. 2. Record in phytosanitary certificate and labeling/seal of package: ① Same as fresh produce completed with quarantine treatment (But, not necessary to attach the label with importer's name to the fruit) ② Shall be written the registration number of processing facility (EMP04/02/003/001/2010) (in case of changes in the registration number, report to Japan as soon as possible)																																			

COUNTRIES / DISTRICTS	FRESH FRUITS	Directorial Notice	TARGET PESTS	TREATMENT OR OTHER MEASURES	MEANS OF CONVEYANCE																				
UNITED MEXICAN STATE (Excluding State of Chiapas)	GRAPE FRUIT ORANGE	December 25, 2006 (18消安第3742号) October 7, 2008 (20消安第7289号)		<p>1. Methyl Bromide Fumigation</p> <table border="1" data-bbox="1210 216 1762 342"> <tr> <td>Temperature</td> <td>21.1℃ — 29.0℃ (70°F — 85°F)</td> </tr> <tr> <td>Dosage</td> <td>40g/m<sup>3</sup></td> </tr> <tr> <td>Duration of exposure</td> <td>2 hours</td> </tr> <tr> <td>Ratio of accommodation</td> <td>less than 80%</td> </tr> <tr> <td>Export inspection</td> <td>there shall be no fruit fly of anastrepha genus.</td> </tr> </table> <p>2. Cold treatment (main ship or refrigerated shipping container during sailings)</p> <table border="1" data-bbox="1210 363 1576 489"> <tr> <td>Temperature</td> <td>Duration of exposure</td> </tr> <tr> <td>0.6℃(33°F)</td> <td>18 days</td> </tr> <tr> <td>1.1℃(34°F)</td> <td>20 days</td> </tr> <tr> <td>1.7℃(35°F)</td> <td>22 days</td> </tr> <tr> <td>2.2℃(36°F)</td> <td>24 days</td> </tr> </table> <p>Note: For a refrigerated shipping container during sailing, the consignment shall be loaded to the ship after the fruit pulp temperature of the consignment has reached the regulated treatment temperature.</p> <p>3. Forced hot air treatment The fruits shall be disinfested that the fruit pulp temperature reaches 44℃ within 90 minutes or more and then keeps the same temperature and more for 100 minutes.</p>	Temperature	21.1℃ — 29.0℃ (70°F — 85°F)	Dosage	40g/m <sup>3</sup>	Duration of exposure	2 hours	Ratio of accommodation	less than 80%	Export inspection	there shall be no fruit fly of anastrepha genus.	Temperature	Duration of exposure	0.6℃(33°F)	18 days	1.1℃(34°F)	20 days	1.7℃(35°F)	22 days	2.2℃(36°F)	24 days	
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GRAPE FRUIT ( Citrus paradisi ) ORANGE ( Citrus sinensis ) MANDARIN ( Citrus reticulata ) MANGO ( Mangifera indica )	June 18, 2007 (17消安第13245号)		<p>The shipment from designated areas:</p> <p>The fruits produced in the areas can be imported without any disinfection only for the subject fruits from the following areas, such as Sonora, Chihuahua, Baja California Sur, Sinaloa (restricted only 5 administrative districts, such as Ahome, El Fuerte, Choix, uasave, Sinaloa de Leyva) and an area approved as a pest free area of fruit flies of Anastrepha genus.</p> <p>In this case, the Work Plan (maintenance activities of pest free areas, issued phytosanitary certificate and its additional declaration, packaging seals etc.) from Mexico shall be indispensable.</p>																						
GRAPE FRUIT		February 13, 2013 (24消安第4709号)	MEXICAN FRUIT FLY	<p>The shipment from special states:</p> <p>In case of grapefruit from designated areas of the controlled states for Mexican fruit fly (Nuevo Leon, Tamaulipas, Michoacan, Veracruz, Campeche and Yucatan), import is allowed without any disinfection.</p> <p>In this case, measures (maintenance activities of bait spray, trap survey, issued phytosanitary certificate and its additional declaration, designation of packaging facility, etc.) based on the protocol of Mexico shall be indispensable.</p>																					