## 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

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COUNTE	RIES / DISTRICTS	FRES	SH FRUITS	BAN-LIFTED YEAR	TARGET PESTS					TREATMENT OR OT	HER MEASURES
		ITEMS	CULTIVARS		-						
UNITED STATES	HAWAIIAN ISLANDS	PAPAYA	SOLO	April, 1969	①MEDITERRANEAN FRUIT FLY	Va	por Heat Treatment:				
OF AMERICA		MANGO	KEITT	May, 2000	©ORIENTAL FRUIT FLY COMPLEX		The fruits shall be disi	infested by using saturat	ed vapor at vapor heat tr	eatment facilities till the	temperature of the innermost fruit pulp read
			HADEN		③MELON FLY						
	EXCLUDING	CHERRY	1.BING	①January, 1978	CODLING MOTH	Me	ethyl Bromide Fumigati	ion			
	HAWAIIAN IS.		2.LAMBERT	②December, 1986		1	Of cultivars 1~10				
			3.VAN				Dosage	Temperature	Duration of exposure	Ratio of fruit capacity	1
			4.RAINIER	May. 1992			32g/m <sup>3</sup>	22°C or above	2 hours	50% or less	1
			5 GARNET	January 1995			40g/m <sup>3</sup>	$17 \sim 22^{\circ}$ C or below	2 hours	50% or less	1
			C THUADE	Ostahan 1000			40g/m	$12 \times 17^{\circ}$ C or below	2 110415	50% or less	1
			5 PROOKS	October, 1996			46g/111	12°°17°C or below	2 hours	50% or less	1
			7.BROOKS		-	~	64g/m	$6 \sim 12^{\circ}$ C or below	2 hours	50% or less	l
			8.LAPIN	July, 1999		2	Or all the cultivars incl	luding cultivars 1~10, an	d 11		
			9.SWEET HEART				Desego	Tomporature	Duration of orneguno	The production of	the concentration of methyl bromide at the
			10.CHELAN	May, 2001			Dosage	Temperature	Duration of exposure	fumigati	on facilities by duration exposure
			11.EXCEPT ABOVES	October, 2001			64g/m <sup>3</sup>	6∼12°C or below	2 hours or more		61.9 or up
				,			0.9.11				r i i i r
				L . 2000	-	1 1	D1 ( 1				
			ALL VARIETY	Jun,2009		1.1	Plants and areas-				
							The cherry fresh fruits	s shall be produced in des	signated areas by Americ	an plant protection auth	orities to be subject to intensive trapping surv
							the result of the surve	ys set forth in Article 2.			
						2.5	Survey in designated pr	roduction areas			
						1	Trapping survey (trap	ps snan be set at the dens	sity of one per 1		
						2	Fresh fruit survey				
						3 1	Inencetion and Cortifier	ation in Producing Area			
						0.1	m h h h h h h h h h h h h h h h h h h h		6-11		
						$\sim$	The phytosanitary cer	tilicate shall include the	tonowing statements.		
						(a)	The fruit is not infeste	ed with Codling moths.			
						(b)	The fruit has been pro	duced at the designated a	area where the number o	f Codling moths in the su	arvey do not exceed 10 per trap per week on a
							average in Oregon and	d Washington.			
					-	_					
	EXCLUDING	WALNUT IN SHELL	1.HARTLEY	April, 1986		Me	thyl bromide fumigatio	on			-
	HAWAIIAN IS.		2.PAYNE				Dosage	Temperature	Duration of exposure	Ratio of stone capacity	1
			3.FRANQUETTE				56g/m <sup>3</sup>	15.6℃ or above	4 hours	55% or less	1
			-					•		•	
	EXCLUDING	NECTABINE	1 SUMMER GRAND	June 1988		Me	thyl bromide fumigatio	n:			
	HAWAHANIC	NEOTAMINE	a SDRING RED	5ulle, 1566		IVIC	Deceme	Townsousture	Dometion of our course	Datia of fault compation	I
	HAWAIIAN 15.		2.SPRING RED				Dosage	Temperature	Duration of exposure	Katio of fruit capacity	1
			3.FIR EBRITE				48g/m	21°C or above	2 hours	50% or less	l
			4.FANTASIA								
			5.MAY GRAND								
			6.RED DIAMOND								
			7 MAY FINE	May 1993							
			e MAY CLO	may, 1000							
			8.MAI GLO								
			9.MAY DIAMOND								
			10.ROYAL GIANT	May, 1995							
			11.EXCEPT ABOVES	August, 2000							
	EXCLUDING	EUROPEAN PLUM	1.D'AGEN	①April, 2001		Me	thyl bromide fumigatio	on:			
	HAWAIIAN IS.		2.TULARE GIANT	2 August. 2005		(1)	Of cultivars 1~3				
			2 MOVER	Gringuot, 2000		0	Decerco	Tomponotuno	Duration of orneguno	Potio of fruit consoity	1
			A EXCEPT A DOVEC				Dosage	remperature	Duration of exposure	Tatlo of If ult capacity	1
			4.EXCEPT ABOVES			_	48g/m	20 C or above	2 hours	50% or less	<u>i</u>
						2	Or of all the cultivars in	ncluding cultivars 1~3 an	nd 4		
							Dosage	Temperature	Duration of exposure	The production of the c	oneentration of methyl bronnae at the range
							48g/m <sup>3</sup>	20°C or above	2 hours or more		72.1 or up
	<b>OWASHINGTON OREGON</b>	APPLE	1 RED DELICIOUS	August 1994	①CODLING MOTH	Aft	er the following A treat	tment the B treatment s	hall be done:		
	AND CALIFORNIA		2 GOLDEN DELICIOUS	Tagabe, 1001	©FIRE BLICHT	A (	Cold Treatmont	unione, the D treatment of	hair se done		
	AND CALIFORNIA		2.00EDEN DELICIOUS	L 1 1000	©FILE DEIGITI		A G and a G and a large		(1. C. 1) . 11 L . 11 L	· · · · · · · · · · · · · · · · · · ·	(0.0°C) (0.17
			J.FUJI	ouiy, 1999			Anter the mult pulp ter	inperature reaches 2.2 C.	, the truits shall be disinf	lested by the same tempe	stature (2.2 C) for 55 consecutive days at cold
	8 PH 4 H 1 P 1 - 2		4.BKALBUKN			B I	vietnyi Bromide Fumig	auon			
	@EXCLUDING		D.GRANNY SMITH			Û	Of cultivars 1~7				1
	HAWAIIAN IS.		6.GALA			1	Dosage	Temperature	Duration of exposure	Ratio of fruit capacity	4
	1		7.JONA GOLD		J	1	56g/m <sup>3</sup>	10°C or above	2 hours	50.9% or less	1
			8.EXCEPT ABOVES	October, 2001		2	Or of all the cultivars in	ncluding cultivars 1~7 an	nd 8		
	1					Ĺ	Dosage	Temperature	Duration of exposure	The production of the c	concentration of metnyl bromide at the lumiga
	1					1	56g/m <sup>3</sup>	10°C or above	2 hours or more		85.5 or up
						1	50g/m	10 0 01 00010	= nours or more	1	
	1					1					
	EVOLUDING	TOMATO		A	TADAGGO DI UTI MOLE	+					
	EACLUDING	TOMATO		April, 1997	TABACCO BLUE MOLD	1					
	HAWAIIAN IS.			September, 1999		1					
						L					
ARGENTINE REPU	ARGENTINE REPUBLIC			April, 2003	MEDITERRANEAN FRUIT FLY	Co	ld Treatment:				
ARGENTINE REFUBLIC						Th	e fruits shall be disinfe	sted at cold treatment fac	cilities, cold treatment ve	ssels and refrigerated sh	ipping containers as follows:
		LEMON		1		(G	rape fruit)	in the second second for the	,		FF g total to total tota
						, or	After the fruit pulp to	mperature reaches 1 0°	the fruits shall be disinf	ested by the temperature	e below 2.3°C for 19days Or ofter the fruit w
						1	disinfected by the t	noraturo balar 2.9°C f	22 dove	could by the temperature	, selow 2.5 C for 150ays. Or after the fruit pu
		OWFER OF ANOF	1 MALENCIA	-		(+	unsimested by the tem	perature below 3.2 C for	20 uays.		
		SWEET ORANGE	1.VALENCIA		4	(Le	emon)				
			2.SALUSTIANA	February, 2014		1	After the fruit pulp ter	mperature reaches 1.9 °C	, the fruits shall be disinf	fested by the temperatur	e below 2.2°C for 19days. Or after the fruit pu
			3.LANELATE			1	disinfested by the tem	perature below 3.2°C for	24 days.		
			4.WASHINGTON NAVEI			(Sv	veet orange)	VALENCIA	After the fruit pulp tem	perature reaches 1.9 °C,	the fruits shall be disinfested by the tempera
		ELLENDALE		]		1	-	Salustiana, Lanelate	, Washington Navel	- /	v r
		CLEMENTINE				1		,	After the fruit pulp tem	perature reaches 2.1 °C.	the fruits shall be disinfected by the temperature
		NOVA				1		Ellendale, Clementine	Nova, Murcott		
		MURCOTT				1		anonaaio, orementille,	After the fruit nuln tom	noraturo reachos 9.1 °C	the fruits shall be disinfected by the temperature
						1			ine ir un puip tem	perature reaches 2.1 U,	and a most share be unsimetted by the tempera

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	MEANS OF CONVEYANCE
aches 47 %C	SHIP CARGO AIR CARGO
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rveys and fresh fruit surveys for Codling moths as	
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average in Camornia and 30 per trap per week on	
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ulp temperature reaches 3.0°C, the fruits shall be	
with temperature receives 2 $\hat{W}$ the finite shall be	
and temperature reaches 3.0°, the fruits shall be	
ature below 2.2°C for 21days.	
ature below 2.1 $^\circ \mathrm{C}$ for 21 days.	
ature below 2.1 $^\circ \!\!\! C$ for 23 days.	

COUNTRIES / DISTRICTS	FRE	SH FRUITS	BAN-LIFTED YEAR	TARGET PESTS	TREATMENT OR OTHER MEASURES				
STATE OF ISRAEL	SWEET ORANGE	1.SHAMOUTI	June, 1972	MEDITERRANEAN FRUIT FLY	Cold Treatment:				
	GRAPE FRUIT	2.VALENCIA	-		The fruits shall be disinfested at cold treatment facilities, cold treatment vessels and refrigerated shipping containers as follows: (Orange)				
	SWEETIE		March 1990		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 for 16 days.				
				-	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 for 16 days.				
	POMELO		December, 1998	-	(Sweety) After the fruit pulp temperature reaches 1.5°C, the fruits shall be disinfested by the temperature for 16 days.				
	LEMON		May, 2008		(Pomeio) After the fruit pulp temperature reaches 1.0°C, the fruits shall be disinfested at 1.5°C or below for 15 days.				
	OP		Intr. 2011	-	After the fruit pulp temperature reaches 1.5°C, the fruits shall be disinfested at 1.5°C or below for 16 days.				
	ŬŔ.		July, 2011		After the fruit pulp temperature reaches 2.2°C, the fruits shall be disinfested at 2.2°C or below for 18 days.				
	PERSIMMON	TRIUMPH	November, 2003	-	Cold Treatment: The fruits shall be disinfested at cold treatment facilities, cold treatment vessels and refrigerated shipping containers, after the fruit pulp to 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.				
REPUBLIC OF ITALY	SWEET ORANGE	TAROCCO	March, 2005	MEDITERRANEAN FRUIT FLY	The fruits shall be disinfested at cold treatment facilities, cold treatment vessels and refrigerated shipping containers, after the fruit pulp temp				
		SANGUINELLO MORO	February, 2014		below for 14 consecutive days.				
INDIA	MANGO	1.ALPHONSO 2.KESAR 3.CHAUSA 4.BANGAN PALLI 5.MALLIKA C.LANCERA	June, 2006	①ORIENTAL FRUIT FLY COMPLEX ②MELON FLY	X Vapor Heat Treatment: In vapor neau Treatment featilities				
		6.LANGRA							
AUSTRALIA EXCLUDING TA	SMANIA GENUS CITRUS		January, 2005	①MEDITERRANEAN FRUIT FLY ②QUEENSLAND FRUIT FLY	<ol> <li>Plants and areas         Fresh citrus fruits produced in areas of Australia designated by the plant protection authorities of Australia to be subject to intensive trapp Mediterranean fruit flies and Queensland fruit flies set forth in Article 2.     </li> <li>Surveys in production areas         <ul> <li>Trapping survey</li> <li>Fresh fruit survey</li> <li>Inspection and certification in production areas (a part of extract) The phytosanitary certificate shall include the following statements:         <ul> <li>(a) The fruit is not infested with the Mediterranean fruit fly or Queensland fruit fly.</li> <li>(b) The plants have been produced in designated areas where no Mediterranean fruit flies and Queensland fruit flies have been detected in the</li> </ul> </li> </ul></li></ol>				
	SWEET ORANGE	1.VALENCIA	June, 1982		Cold Treatment:				
	IMPERIAL	2.WASHINGTON NAVE	October, 2001 April, 1999	-	At cold treatment facilities and refrigerated shipping containers, the fruits shall be cooled until the fruit pulp temperature has reached 1.00 18 consecutive days, and $3.1^{\circ}$ for 20 consecutive days.				
	ELLENDALE	ELLENDALE MURCOTT			Cold Tweetment for Crenefauit				
	MINNEOLA		Sulle, 2010		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 and 3.0°C for 20 cons				
	GAPEFRUIT LEMON		May, 1992		Cold Treatment: Lemon The fruits shall be disinfested at cold treatment facilities and refrigerated shipping containers at the fruit pulp temperature will maintai				
			October, 2001						
	GRAPE	CRIMSON SEEDLESS THOMPSON SEEDLESS RED GLOBE	February, 2014		consecutive days, or 3.1°C for 18 consecutive days. Grape This fruits shall be disinfected at cold treatment facilities and refrigerated shipping containers at the fruit pulp temperature will maintai consecutive days, or 3.0°C for 20 consecutive days.				
	MANGO	1.KENSINGTON	October, 1994		Vapor Heat Treatment:				
		2.R2E2 3.KEITT 4.KENT 5.PALMAR	December, 1999		The fruits shall be disinfested at vapor heat treatment facilities by saturated vapor at the fruit pulp temperature of 47.0°C or more for 1 Note) Nicknames in Australia; R2E2 is called Masc and KEITT is called Machilba.				
TASMANIA	APPLE	FUJI	December, 1998	CODLING MOTH	Methyl Bromide funigation:				
		FILL IONA COLD AND	1.1. 2000	-	Dosage     Temperature     Duration of exposure     Ratio of fruit capacity $10^{-2}$ $17^{-2}$ $17^{-2}$ $21^{-2}$				
		OTHER CUTIVARS	July, 2006		2 2 All the cultivars including []     2 anours 55% or ress     2 2 All the cultivars including []     Decays Tampenature Duration of production of the sequentiation of methyl branide at the funit				
					Dosage         Temperature         Datation of exposure         The production of the concentration of metry formule at the full           48g/m³         17°C or above         2 hours or more         76.4 or up				
	CHERRY	LAPIN AND OTHER	March, 2005	-	Methyl bromide fumigation:				
		COLIIVARS			Dosage         Temperature         Room temperature         Duration of exposure         Ratio of fruit capacity				
					2         Lapin and other cultivars           2         Lapin and other cultivars				
					Dosage         Temperature         Room temperature         Duration of exposure         The production of the concentration of met           50g/m <sup>3</sup> 12°C or above         17°C or above         2 hours or more         10°C				
		ALL VARIETY	December, 2008		<ol> <li>Plants and areas: The cherry fresh fruits shall be produced in designated areas by Australian plant protection authorities to be subject to intensive trapping s the result of the surveys set forth in Article 2.</li> <li>Survey in designated production areas         <ol> <li>Trapping survey</li> <li>Fresh fruit survey</li> <li>Inspection and Certification in Producing Area (a part of excerpts) The phytosanitary certificate shall include the following statements:</li></ol></li></ol>				

	MEANS OF CONVEYANCE
	SHIP CARGO
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ture reaches $1.5^{\circ}$ C, the fruits shall be disinfested by	
ture reaches 1.5°C, the fruits shall be disinfested by	
mperature reaches 0.0°C, it has been kept at $0.0^{\circ}$ C	
rature reaches $1.2^{\circ}$ and has been kent at $1.9^{\circ}$ or	SHIP CARGO
Autor reaches 1.20, and has been kept at 1.20 of	AIR CARGO
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ng surveys and fresh fruit surveys for the	AIR CARGO
surveys as the result of surveys set forth in Article 2	
and maintains it for 16 consecutive days, 2.1 $^\circ\!\mathrm{C}$ for	
cutive days.	
$1.0^\circ\!\mathrm{C}$ for 14 consecutive days, $2.1^\circ\!\mathrm{C}$ for 16	
1.0°C for 10 correct (1 - 1 0.0°C f - 10	
1.00 for 16 consecutive days, 2.00 for 18	
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utes.	AIR CARGO AIR HAND BAGGAGE
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ation facilities by duration	
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hyl bromide at the fumigation facilities by duration 7.9 or up	
urveys and fresh fruit surveys for Codling moths as	
g area where the number of Codling moths in the designated area where no Codling moths have been	

COUNTRIES / DISTRICTS	FRES	SH FRUITS CULTIVARS	BAN-LIFTED YEAR	TARGET PESTS				TREATMENT OR OT	THER MEASURES
KINGDOM OF THE NETHERLANDS	TOMATO AND BELI	PEPPER	February, 1993	MEDITERRANEAN FRUIT FLY	1. Plants and areas				
	STRAWBERRY, CUCUMBER, EGGPLANT, GRAPE, AUTUMN PUMPKIN	AND MELON	February, 1998		Fruits shall be produce satisfy the following co ① The fruits shall be prod ② The fruits shall be prod Mediterranean fruit fly 2. The Occurrence Survey i ① Pheromone trap monitor ② Orchard fruit monitori 3. Inspection and Certificat The phytosanitary certi The fruit shall be prod flies have not been trap	d in sites (Designated Pr nditions: luced at the facilities (Dr luced at the areas (Quar as the result of occurren n quarantine monitorin oring <sup>1g</sup> icion in Producing Area ( ificate shall be mentione uced at the designated pr pped.	roduction Sites) design esignated Production F antine Monitoring Area nce survey mentioned i g areas, designated pro a part of excerpts) ed the following addition roduction facilities whe	ated by the Plant Quarant acilities) designated by the 1s) designated by the Plar n Article 2 during the tim duction sites and designa nal remarks as the result re no Mediterranean fruit	ine Authority of The Netherlands as areas where no Mediterranear e Plant Quarantine Authority of The Netherlands. It Quarantine Authority of The Netherlands as areas which should l e when Mediterranean fruit flies have been confirmed to be no fear ted production facilities. of the occurrence survey mentioned in Article 2: flies have not been trapped in the designated producing areas wher
CANADA	CHERRY	LAMBERT	June, 1982	CODLING MOTH	Methyl Bromide Fumigatio	on			1
					32g/m <sup>3</sup> 48g/m <sup>3</sup>	Temperature 22℃ or more 17~22℃ or below	2 hours 2 hours	49% or less 49% or less	
	TOMATOE		September, 1996 September, 1999	TABACCO BLUE MOLD					
REPUBLIC OF COLOMBIA	YELLOW PITAYA	(Reference:) CACTUS FRUIT (Reference:)Scientific nan Selenicereus magalanthu TOMMA ATKINS	April, 1999 ne Is October 2000	MEDITERRANEAN FRUIT FLY	Vapor Heat Treatment: The fruits shall be disir	nfested at vapor heat tre	eatment facilities by usi	ng saturated vapor at the	fruit pulp temperature of $46.0^\circ$ C or above for 20 minutes.
	MANGO	TOMMTATKINS	October,2009						
SPAIN	①LEMON ②CLEMENTINE ③SWEET ORANGE	1.NAVEL 2.VALENCIA 3.SALUSTIANA	December, 1988 January, 2004 September, 1996 January, 2004	MEDITERRANEAN FRUIT FLY	Cold Treatment: The fruits shall be disir 1 Lemon and Clementine After the fruit pulp tem 2 Sweet Orange After the fruit pulp tem	nfested at cold treatmen perature reaches 2.0°C, pperature reaches 1.5°C,	t facilities, cold treatme the fruits shall be disin the fruit shall be disin	ent vessels and refrigerate afested at the fruit pulp te fested at the fruit pulp ter	ed shipping containers in the following means: emperature of 2.0°C or below for 16 consecutive days. mperature of 2.0°C or below for 17 consecutive days.
KINGDOM OF SWAZILAND	SWEET ORANGE	1.WASHINGTON NAVE 2.VALENCIA 3.TOMANGO 4.PROTEA	I June, 1973	MEDITERRANEAN FRUIT FLY	Cold Treatment: The fruits shall be disir temperature for 12 cons	nfested at cold treatment secutive days.	t facilities, cold treatme	ent vessels and refrigerate	ed shipping containers, after the fruit pulp temperature reaches mir
	GRAPE FRUIT CLEMENTINE		June, 2007	-	Cold Treatment: The fruits shall be disir temperature for 14 cons	nfested at cold treatmen secutive days.	t facilities, cold treatme	ent vessels and refrigerate	ed shipping containers, after the fruit pulp temperature reaches 0.6
KINGDOM OF THAILAND	(I)MANGO	1.NAN-KLARNG-WUN	March, 1987	ORIENTAL FRUIT FLY COMPLEX	Vapor Heat Treatment:				
KINGDOM OF THAILAND		2.NAM-DORKMAI 3.PIMSEN-DAENG 4.RAD 5.MAHACHANOK	February, 1993 November, 2006	_@MELON FLY	<ol> <li>Mango         <ul> <li>Nan-Klarng-wun</li> <li>The fruits shall be disir the use of saturated vap</li> <li>Nan Dorkmai Pimsen-Dat</li> <li>The fruits shall be disir using vapor.</li> </ul> </li> </ol>	nfested by vapor heat tro por for 20 minutes at the eng,Rad,and Mahachano nfested by vapor heat tro	eatment facilities, throu e temperature of 47.0°C ok eatment facilities, throu	igh the use of saturated v at the innermost fruit pu igh the use of saturated v	apor for 10 minutes at the temperature of 46.5°Cor higher at the inr lp after a steady increase in innermost temperature to 43.0°C witho apor for 20 minutes at the temperature of 47.0°C at the innermost te
	@MANGOSTEEN		April, 2003	ORIENTAL FRUIT FLY COMPLEX	② Mangosteen The fruite shall be disi	afeeted he was a heat to			$f_{2} = f_{2} = f_{2}$
	③PUMMELO	THONGDEE	February, 2012	-	<ul> <li>3 Pummelo         In vapor heat facility, o kept at the same or abo     </li> </ul>	confirm that core temper we temperature for 30m	rature of fresh fruit was	s raised with vapor of RH	apor for 58 minutes at a temperature of 46 $\odot$ or nigher at the inner 50% to 80% up to 43 $^{\circ}$ C at a constant ratio and, then, after reaching
TAIWAN	SWEET ORANGE	1.TANKAN 2.LIUCHENG	December, 1975 April, 1980	ORIENTAL FRUIT FLY COMPLEX	(EDB: A means of an altern	native treatment is being	g developed.)		
	MANGO PAPAYA	KEITT SOLO TAINO No2	June, 1976 March, 1991 December, 2004	OORIENTAL FRUIT FLY COMPLEX     OMELON FLY	Vapor Heat Treatment:	· · · · · · · · · · · · · · · · · · ·			
	MANGO	1.IRWIN	June, 1976	_	The fruits shall be disir Vapor Heat Treatment:	fested at vapor heat tre	eatment facilities through	ng saturated vapor at the	fruit pulp temperature of 43.0°C after a steady increase of pulp tem
		2.HARDEN	March, 1989 March, 1991		that, the temperature s	hall become a normal te	eatment facilities throu emperature rapidly.	gn the use of saturated va	por for 50 minutes at a temperature of 46.5 Cor higher at the inner.
	SWEET ORANGE POMELO	PONKAN	November, 1969 March, 1988 December, 1999	ORIENTAL FRUIT FLY COMPLEX	Cold Treatment: At cold treatment facili Cold Treatment:	ties, after fresh fruit pul	lp temperature reaches	1℃ and keeps the same t	emperature for 14 consecutive days.
					At cold treatment facili	ties, after fresh fruit pul	lp temperature reaches	$1.0^\circ\!\mathrm{C}$ and keeps the same	temperature for 12 consecutive days.
	LITCHI	1 12/01/0	April, 1980 March, 1988	_	After the following A treatm A Vapor Heat Treatment: At vapor heat treatment for 20 minutes. B Cold Treatment: At cold treatment facili lowered to 2°C within 6	ment is done, the B treat it facilities, to be confirm ties, the fruit pulp temp hours.	tment will be started. ned that the fruit pulp t perature is lowered to $2^6$	emperature has increase C, and is being kept for 4	d steadily from 30.0°C to 41.0°C within 45 minutes and maintain the 2 hours. In this case, after the vapor heat treatment of the above A,
	GKAPE	2.ITALY	December, 1997		At cold treatment facili	ties, after the fruit pulp	temperature reaches 0	5°C keep the same treatn	nent at and under $1.0^\circ\!\mathrm{C}$ for 12 consecutive days.
	HYLOCEREUS UNDATUS	(Reference) DRAGON FRUIT	April, 2010		Vapor Heat Treatment The fruits shall be disir	nfested at vapor heat tre	eatment facilities by usi	ng saturated vapor at the	fruit pulp temperature of $46.5^\circ C$ or above for 30 minutes.

	MEANS OF CONVEYANCE
herlands as areas where no Mediterranean fruit fly has occurred and	SHIP CARGO AIR CARGO
ority of The Netherlands. f The Netherlands as areas which should be watched the entry of uit flies have been confirmed to be no fear of spreading.	
mentioned in Article 2: ed in the designated producing areas where no Mediterranean fruit	
	SHIP CARGO AIR CARGO
f 46.0°C or above for 20 minutes.	SHIP CARGO AIR CARGO
the following means:	SHIP CARGO AIR CARGO
ow for 16 consecutive days.	
v for 17 consecutive days.	
ter the fruit pulp temperature reaches minus $0.6{\rm \widetilde{C}}$ and keeps the same	SHIP CARGO AIR CARGO
ter the fruit pulp temperature reaches $0.6^\circ\!\mathrm{C}$ and keeps the same	
e temperature of 46.5°Cor higher at the innermost fruit pulp, or through in innermost temperature to 43.0°C without using vapor . e temperature of 47.0°C at the innermost temperature of 43.0°C without emperature of 46°C or higher at the innermost fruit pulp.	SHIP CARGO AIR CARGO AIR HAND BAGGAGE
a constant ratio and, then, after reaching $46^\circ\!\mathrm{C}$ with saturated vapor,	
	SHIP CARGO AIR CARGO AIR HAND BAGGAGE
f 43.0°C after a steady increase of pulp temperature up to 47.2°C.	
emperature of 46.5°Cor higher at the innermost fruit pulp. And after	
utive days.	
ecutive days.	
11.0°C within 45 minutes and maintain the fruit temperature of 46.2°C	
r the vapor heat treatment of the above A, the fruit pulp temperature is	
or 12 consecutive days.	
f 46.5°C or above for 30 minutes.	

COUNTRIES	/ DISTRICTS	FRES ITEMS	SH FRUITS CULTIVARS	BAN-LIFTED YEAR	TARGET PESTS	TREATMENT OR OTHER MEASURES
PEOPLE'S 新行 REPUBLIC OF Xmji CHINA	彊ウイグル 自治区 iang Yughur Autonomous Region	MELON	(Reference:) HAMI MELON 哈密瓜 =HAMI URI	March, 1988	MELON FLY	<ol> <li>Plants and areas         The fruit shall be produced in those areas in Xin-jiang Uygur Autonomous Region of the People's Republic of China Authorities of the Peopl and fruit survey set forth in Article 2 below are conducted by Chinese Authorities.     </li> <li>Surveys in the production areas         Trap survey in the designated areas during the growing season of the melon.         Fruit survey on melon fly host plants in the designated areas during the growing season of the melon.         In the phytosanitary 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 Me     </li> </ol>
内· Inne 遠 吉 二 黒 彩 新 了 Xinji	モンゴル自治区 er Mongolia Autonomous Region 寧省 Liaoning 林省 Jilin 龍江省 Heilongjiang 彊ウイグル自治区 iang Yughur Autonomous Region	PUMPKIN		May, 2008		<ol> <li>Plants and areas         Fresh squash shall be produced in the Neimenggu Autonomous Region, Liaoning Province, Jilin Province, Heilongjiang Province, and Xinji. Republic of China, which is designated by the Director-General of the Food Safety and Consumer Affairs Bureau of the Ministry of Agricult intensive trapping surveys and intensive fresh fruit surveys of melon flies set forth in Article 2.     </li> <li>Surveys in the production areas         <ul> <li>Every year, from June 1 to September 30, trapping surveys shall be carried out.</li> <li>Fresh fruit surveys.</li> <li>Inspection and certification in the designated production areas (a part of excerpts)</li> <li>The phytosanitary certificate shall bear additional remarks that the subject fresh fruits were produced in the designated production area w</li> <li>That the subject fresh fruits were packed in a place designated by the Plant Quarantine Authorities of the People's Republic of China.</li> </ul> </li> </ol>
		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 sh 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 f
REPUBLIC OF CHILE		CHERRY	1.SWEET HEART	December, 2005	CODLING MOTH	Methyl Bromide Fumigation:
			2.VAN			
			3.BING			Dosage Temperature Duration of exposure Ratio of truit capacity 22.0% and loss (unproduct)
			4.LAFIN 5 LAMBERT			64g/m <sup>2</sup> 13.5°C or above 2 hours 19.2% or less (unpacked)
			6.RAINIER			② Or all the cultivars including cultivars 1~6
						Dosage Temperature Duration of exposure The production of the concentration of methyl bromide at the fum
						64g/m³ 13.5°C or above 2 hours or more 95.9 or up
				February, 2014		<ol> <li>P:ants and areas         Cherry fresh fruits shall be produced in areas designated by Chilean plant protection authorities to be subject to intensive trapping survery in Article 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 producir 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 in the designated area where Codling moths have not been trapped, and be produced in the designated producir 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 in the designated area where Codling moths have not been trapped, and be produced in the designated producir 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 in the designated area where Codling moths have not been trapped, and be produced in the designated producir 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 produced in the designated produced as the result of fresh fruit surveys.     </li> </ol>
REPUBLIC OF TURKEY		GRAPEGRUIT		August, 2010 MEDITERRANEAN FRUIT FLY		Cold Treatment:
						Grapefruit The fruits shall be disintested at cold treatment facilities, cold treatment vessels and refrigerated shipping contained and keeps the same tamperature for 16 consecutive days
		LEMON		February, 2014		Lemon The fruits shall be disinfested at cold treatment facilities, cold treatment vessels and refrigerated shipping contained and keeps the same temperature for 12 consecutive days.
NEW ZEALAND		NECTARINE	ALL VARIETY 1.FANTASIA 2.RED GOLD 3.FIREBRITE	December, 2005 December, 1988 December, 1989	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 sufforth 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 producin 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 de detected as the result of fresh fruit surveys.         Methyl Bromide Fumigation          Dosage         Temperature       Duration of exposure         Ratio of fruit capacity         64g/m <sup>2</sup> 12°C or above         2 hours       40% or less
		APPLE	1.GALA 2.GRANNY SMITH 3.FUJI 4.BRAEBURN 5.RED DELICIOUS 6.ROYAL GALA 7.SCIROS 8.EXCEPT ABOVES	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         Dosage       Temperature         Duration of exposure       Ratio of fruit capacity         24g/mi       12°C or above       2 hours         40% or less         ② Or all the cultivars including cultivars 1~8         Dosage       Temperature         Duration of exposure       Multiplication of Methyl Bromide concentration and fumigation to 24g/mi         12°C or above       2 hours or more         34.2 or up       34.2 or up         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
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

	MEANS OF CONVEYANCE
People's Republic of China, as the intensive trap survey	SHIP CARGO AIR CARGO
a Malon fly as the result of surveys set forth Article 2	
Xinjiang Uygur Autonomous Region of the People's riculture, Forestry and Fisheries as an area under	
rea where no melon fly has been detected as the surveys.	
$1$ shall be raised to $46.5^{\circ}\!$	SHIP CARGO AIR CARGO ites.
the fruit pulp temperature of $2^\circ\!\mathrm{C}$ for 40 hours.	
	SHIP CARGO AIR CARGO
fumigation facilities by duration	
rverys and fresh fruit surveys for Codling moths set forth	
ducing area where the number of Codling moths in the e designated area where no Codling moths have been	
stainers, after the fruit pulp temperature reaches $0.3^\circ\!\mathrm{C}$	SHIP CARGO AIR CARGO
tainers, after the fruit pulp temperature reaches $0.8{\rm \widetilde{C}}$	
ng surveys and fresh fruit surveys for Codling moths set	SHIP CARGO AIR CARGO
ducing area where the number of Codling moths in the ne designated area where no Codling moths have been	
	SHIP CARGO AIR CARGO
tion time at a fumigation facility	
perature of 2.0 $^{\circ}\mathrm{C}$ or below for 25 consecutive days.	
re for 25 minutes.	SHIP CARGO AIR CARGO

COUNTRIES / DISTRICTS	FRI	ESH FRUITS	BAN-LIFTED YEAR	TARGET PESTS	TREATMENT OR OTHER MEASURES
DEDUDI IC OF DEDUDI IC OF DUU IDDINEC	ITEMS	CULTIVARS	L 1 1075	ODIENTAL EDIUT ELV. COMDI EV	
REPUBLIC OF REPUBLIC OF PHILIPPINES	MANGO	MANILA SUPER	July, 1975	©ORIENTAL FRUIT FLY COMPLEX @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 46.0°C and more for 10 minutes.
	РАРАҮА	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:         Dosage       Temperature       Duration of exposure         Ratio of fruit capacity         30g/m <sup>2</sup> 20°C or above       2 hours         49% or less         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.
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 5
		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 to 43.0°C.
KINGDOM OF BELGIUM	CUCUMBER TOMATO		December, 2003	MEDITERRANEAN FRUIT FLY	<ul> <li>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 Mediterran occurred and satisfy the following conditions: <ul> <li>Cucumbers and tomatoes shall be produced at the facility (Designated Production Facilities) designated by the Plant Quarantine Authority of Belgium.</li> <li>Cucumbers and tomatoes shall be produced at the facility (Designated Production Facilities) designated by the Plant Quarantine Authority of Belgium.</li> <li>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 v fly after the occurrence survey mentioned in Article 2.</li> </ul> </li> <li>2.The Occurrence Survey in quarantine monitoring areas, designated production sites and designated production facilities <ul> <li>Pheromone trap monitoring</li> <li>Orchard fruit monitoring</li> </ul> </li> <li>3. Inspection and Certification in Producing Area (a part of excerpts) <ul> <li>The phytosanitary certificate shall be mentioned the following additional remarks as the result of the occurrence survey mentioned in Article 2:</li> <li>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.</li> </ul> </li> </ul>
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.
MALAYSIA	MANGO	HARUMANIS	May, 2008	©ORIENTAL FRUIT FLY COMPLEX @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 46.5°C for 20 minutes after a steady increase in temperature to 43.0°C without using vapor.
REPUBLIC OF SOUTH AFRICA	SWEET ORANGE	1.WASHINGTON NAVE 2.VALENCIA 3.TOMANGO 4.PROTEA	April 1971	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 temperature for 12 consecutive days.
	GRAPE FRUIT		April, 1971		
	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 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 temperature for 16 consecutive days.
UNITED MEXICAN STATES	TOMATO		April, 2006	TABACCO BLUE MOLD	

	MEANS OF CONVEYANCE
ad more for 10 minutes.	SHIP CARGO AIR CARGO
d more for 70 minutes.	
	SHIP CARGO AIR CARGO
consecutive days.	
p temperature of $46^\circ\!\mathrm{C}$ and higher for 5minutes.	SHIP CARGO AIR CARGO
r 40 minutes after a steady increase of pulp temperature up	SHIP CARGO AIR CARGO
Belgium as areas where no Mediterranean fruit fly has uthority of Belgium. he period that the authority confirms with no spread of the	SHIP CARGO AIR CARGO
in Article 2: designated producing areas where no Mediterranean fruit	
46.0°C and higher.	SHIP CARGO AIR CARGO
r 20 minutes after a steady increase in the fruit pulp	SHIP CARGO AIR CARGO
it pulp temperature reaches minus $0.6^\circ\!\!\mathbb{C}$ and keeps the same	SHIP CARGO AIR CARGO
it pulp temperature reaches '0.6 $\rm \widetilde{C}$ and keeps the same	
it pulp temperature reaches $0.8^\circ\!\mathrm{C}$ and keeps the same	

## Reference: TREATMENTS PROPOSED BY USA & MEXICO

COUNTRIES / DISTRICTS	FRESH FRUITS	Directorial Notice	TARGET PESTS	TREATMENT OR OTHER MEASURES	MEANS OF CONVEYANCE
UNITED STATES OF AMERICA	ORANGE	June 19, 1990	CARIBBEAN FRUIT FLY	1. Methyl Bromide Fumigation:	SHIP CARGO
(From State of Florida)	GRAPE FRUIT	(2農蚕第3581号)		Dosage Duration of exposure Temperature Ratio of accommodation	AIR CARGO
	LIME (EXCLUDING PERSIAN LIME)			$40 \text{g/m}^3$ 2 hours $24^\circ \text{C} - 29^\circ \text{C}$ 20% or less	
	MANGO				
	OTHER FRESH FRUITS (EXCLUDING				
	SOUR LEMON , CITRUS LIMON)				
	PRODUCED IN FLORIDA WHICH ARE				
	KNOWN TO HOST CARIBFRLIES.		_		_
	ORANGE	June 19, 1990		2. Cold Treatment (after the temperature at the innermost fruit pulp shall reach the following temperature)	
	GRAPE FRUIT	(2農蚕第3581号)		A) Orange, Grapefruit ,Pomelo, Tangerine, and Oroburonko	
	POMELO	October 22, 2008		① Usual treatment ② Short term treatment	
		(20消安第7951号)		Fruit temperature         Duration of exposure           Fruit temperature         Duration of exposure	
	Tangerine	January 24, 2011		0.6°C(33 F) 14 days 0.6°C(33 F) 10 days	
	Oroburonko	(22消安第7730号)		0.8°C(33.5F) 16 days 1.1°C(34 F) 12 days	
				1.1C(34 F) 17 days $1.7C(35 F)$ 14 days $1.7C(35 F)$ 14 days	
				1.4°C(34.5 F) 19 days 2.2°C(36 F) 17 days	
				1.7C(35  F) 20 days	
				1.9 C(35.5 F) 22 days	
				$2.2 \cup (36 \text{ F})$ $24 \text{ days}$	
				Note- in case Orange, Graperruit, Pomeio, langerine, and Oropuronko adapt to the following conditions, the short term treatment of the above $\emptyset$ shall be applied to them.	
				$\bigcirc$ 1 he truits shall be produced at the areas where the occurrence density of caribbean truit by is low.	
				After that, fruit cutting survey shall be done. As the result of the survey, there shall be no intercention of Caribbean fruit fly.	
	CARAMBOLA	July 29, 1994	-	CARAMEDIA	-
	CARAMDOLA	6世泰策4691号)		Fruit temperature Duration of exposure	
		(0)及虽为4021777		110°C41 TD 15 days	
				1.1000117 10 days	
	ORANGE	May 28, 1999	-	3. Shipping from the quarantine administrated area	
	GRAPE FRUIT	(11農産第2605号)		U 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	
	ORO BLANCO	October 22, 2008		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	
	TANGERINE	(20消安第7951号)		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	
	POMELO			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		Hot Water Treatment:	
		(2農蚕第3581号)		① The fruits shall be disinfested at the hot water dip treatment facilities by using hot water at the pulp temperature of 46.1°C or higher and the temperature must not fall below 46.0°C 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	MANGO	February 8, 1991	FRUIT FLY	1. Hot water dip treatment	SHIP CARGO
(Excluding State of Chiapas)		(3-12)	(Genus : ANASTREPHA)	The fruits shall be disinfested at the hot water dip treatment facilities by hot water at the pulp temperature of 46.1 $\degree$ C or higher,	AIR CARGO
		May 22, 2008	: MEXICAN FRUIT FLY	(1) Elongated and flattened types (Francis and similar shaped mangoes) shall be treated as follows:	
		(20消安第2213号)	SOUTH AMERICAN FRUIT FLY	① 375 grams or less for 65minutes	
		March 31, 2009		(2) from 375grams to 570grams for 75 minutes	
		(20消安第13407号)		(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	
				<ul> <li>③ from 700 grams to 900 grams for 110 minutes</li> <li>2. Forced hot air treatment</li> </ul>	
		M. 80.2212	-	<ul> <li>③ from 700 grams to 900 grams for 110 minutes</li> <li>2. Forced hot air treatment         The fruits shall be disinfested by hot wind of 50 °C until the pulp temperature reaches 48 °C. (The gross of a mango should be 700 grams or less.)     </li> </ul>	
	FRESH CUT MANGO	May 30, 2012	-	<ul> <li>③ from 700 grams to 900 grams for 110 minutes</li> <li>2. Forced hot air treatment The fruits shall be disinfested by hot wind of 50 °C until the pulp temperature reaches 48 °C. (The gross of a mango should be 700 grams or less.) </li> <li>1. Fresh Mango for fresh cut processing: Output to the the day Web Physical Balance and the pulp temperature to the standard standa</li></ul>	
	FRESH CUT MANGO (Fresh mango by fresh cut processing)	May 30, 2012 (24消安第976号)	-	<ul> <li>③ from 700 grams to 900 grams for 110 minutes</li> <li>2. Forced hot air treatment The fruits shall be disinfested by hot wind of 50 °C until the pulp temperature reaches 48 °C. (The gross of a mango should be 700 grams or less.) </li> <li>1. Fresh Mango for fresh cut processing: Quarantine treatment based on Work Plan under the Japan/Mexico Agreement. 9. Percent in abstraction cutificate and labeling/corpleting.</li></ul>	
	FRESH CUT MANGO (Fresh mango by fresh cut processing)	May 30, 2012 (24消安第976号)	-	<ul> <li>③ from 700 grams to 900 grams for 110 minutes</li> <li>2. Forced hot air treatment The fruits shall be disinfested by hot wind of 50 °C until the pulp temperature reaches 48 °C. (The gross of a mango should be 700 grams or less.) </li> <li>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: Or merging fresh cut processing to the processing of the package of the package of the package. Or merging fresh cut processing to the processing of the package of the package. Or merging fresh cut processing to the package of the package. Or merging fresh cut processing to the package. Or merging fresh cut procesing to the package. Or mergin</li></ul>	
	FRESH CUT MANGO (Fresh mango by fresh cut processing)	May 30, 2012 (24消安第976号)		<ul> <li>③ from 700 grams to 900 grams for 110 minutes</li> <li>2. Forced hot air treatment The fruits shall be disinfested by hot wind of 50 °C until the pulp temperature reaches 48 °C. (The gross of a mango should be 700 grams or less.) </li> <li>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 Shell be written the recipited for grams of processing for little (EMP04/02/001/2010) (in accord of phages in the projection number approximate to Lunga as each as a provible) </li> </ul>	

## 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 MEXICAN STATE (Excluding State of Chiapas)	GRAPE FRUIT ORANGE GRAPE FRUIT ( Citrus paradisi ) ORANGE ( Citrus sinensis ) MANDARIN ( Citrus reticulata ) MANGO ( Mangifera indica )	December 25, 2006 (18消安第3742号) October 7, 2008 (20消安第7289号) June 18, 2007 (17消安第13245号)		1. Methyl Bromide Fumigation         Image: Temperature       21.1°C - 29.0°C (70°F - 85°F)         Dosage       40g/m <sup>3</sup> Duration of exposure       2 hours         Ratio of accommodution less than 80%       Export inspection         Export inspection       there shall be no fruit fly of anastrepha genus.         2. Cold treatment (main ship or refrigerated shipping container during sailings)       Temperature         0.6°C(33°F)       18 days         1.1°C(34°F)       20 days         1.1°C(33°F)       22 days         2.2°C(36°F)       24 days         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.         3. Forced hot air treatment       The fruits shall be disinfested that the fruit pulp temperature reaches 44°C within 90 minutes or more and then keeps the same temperature and more for 100 minutes.         The shipment from designated areas:       The fruits shall be disinfested that the fruit pulp temperature reaches 44°C within 90 minutes or more and then keeps the same temperature and more for 100 minutes.         The shipment from designated areasi       The fruits phyloce 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.         In this case, the Work Plan (maintenance activitics of pest free areas, issued phytosanitar	
	GRAPE FRUIT	February 13, 2013 MEXICAN (24消安第4709号)	N FRUIT FLY	The shipment from special states: 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. 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.	