

Plant Quarantine Import Requirements of Fresh Sweet Cherry Fruits from Turkey

1. Items and production areas subject to the requirements

Fresh Sweet Cherry (*Prunus avium* L.) fruits should be commercially produced in Turkey.

2. Means of conveyance

The fresh fruits of cherry shall be imported by ship-cargo or air-cargo (except for handcarry, mail and express cargo),

3. Registration of export orchards and export packing houses (including fumigation facilities)

3.1 Orchards that produce fresh sweet cherry fruits for export to Korea (hereinafter "export orchards") and packing houses (including fumigation facilities) for export to Korea must register to National Plant Protection Organization of Turkey (hereinafter "Turkey NPPO") and the Turkey NPPO shall manage the sanitation of export orchards and export packing houses and ensure the traceability of export consignments.

3.2 The Turkey NPPO shall notify a list of registered export orchards and packing houses (including fumigation facilities) to Korea's Animal and Plant Quarantine Agency (hereinafter "APQA") before commencement of export each year.

4. Management of Export Orchards

The Turkey NPPO should implement or supervise adequate pest surveillance and control measures and maintain free from quarantine pests of Korean concern [Annex 1].

4.1 The export orchards should maintain pest free from *Blumeriella jaapii* through monitoring survey during growing season and if an export orchard is identified with occurrence *B. jaapii* by the survey, the Turkey NPPO should immediately report to the APQA and not allow the export orchard to export to Korea during the export season. The APQA may request the Turkey NPPO for the monitoring methods and results of survey for *B. jaapii*, if necessary.

4.2. The export orchards should maintain low prevalence or free of *Wilsonomyces carpophilus* by the survey during growing season and control measures in case of occurrence.

5. Requirements for packing house

5.1 The Turkey NPPO should supervise the basic hygiene management of packing houses and disinfection regularly. The sanitary condition shall be maintained.

5.2 The export packing houses should attach nets (less than 1.6mm×1.6mm) to the windows and ventilation holes to prevent pest re-infection and install air curtains or rubber curtains or double doors or other insect-proof facility or sticky traps etc. If the export packing houses are not equipped with insect-proof means, all the boxes or pallets should wrap with poly vinyl or

nets (less than 1.6mm×1.6mm) immediately after fumigation or final sorting.

5.3 The fresh cherry fruits for export to Korea should not be sorted and stored together with the cherry fruits produced in the unregistered orchards and any fruits for other countries or domestic sale

5.4 Contaminants such as pest, plant debris and soil etc. and infested or damaged fruits should be removed by washing and sorting process.

6. Methyl Bromide (MB) fumigation

6.1 The APQA and Turkey NPPO inspectors shall jointly check the fumigation facility and equipments related to Methyl Bromide (MB) fumigation. The Turkey NPPO should manage or supervise the whole procedures of fumigation treatment, and the APQA inspector may check if necessary.

6.2 Fresh sweet cherry fruits exported to Korea should be treated with MB fumigation in order to kill *Anarsia lineatella*, *Ceratitis capitata*, *Cydia funebrana*, *Cydia pomonella*, *Lobesia botrana* and *Rhagoletis cerasi*. And the results of the treatment shall be confirmed by the Turkey NPPO. MB fumigation schedules are these ; fruit core temperature should be 20°C or over, dosage 145g/m³, duration 3 hours and MB final gas concentration 106g/m³ or over. The detailed procedures are described in Annex 3.

6.3 The phytosanitary certificate shall bear details of the MB treatment (dates, chemicals, dosage, temperature and duration etc.) after treatment by the Turkey NPPO.

7. Packing method and mark

- 7.1 The fresh cherry fruits shall be packed with the materials or net (the mesh size shall be 1.6 mm or less) in order to prevent pests in the packing houses.
- 7.2 The Turkey NPPO shall make sure to prevent pest contamination or reinfection during the storage and transportation of the consignment. Each packing boxes or pallets of fresh cherry fruits shall bear a mark which indicates the name of export orchards (or registration number), the name of export packing houses (or registration number) and the mark “for Korea.”

8. Export inspection and certification

- 8.1 The APQA and Turkey NPPO plant inspectors should jointly conduct export inspection more than 2% of sampling per export consignment or according to the ISPM 31 (Methodologies for sampling of consignments), samples should be inspected and confirmed that there are no quarantine pests of Korean concern. In particular, visual target inspection must be conducted against *Blumeriella jaapii* and *Wilsonomyces carpophilus* in order to ensure pest freedom of the consignment.
- 8.2 If any living quarantine pest listed in the [Annex 1] is found in the inspection, the following measures shall be taken:
- 8.2.1 In case that any of *Anarsia lineatella*, *Ceratitis capitata*, *Cydia funebrana*, *Cydia pomonella*, *Lobesia botrana*, *Rhagoletis cerasi* and *Blumeriella jaapii* is detected, the consignment shall be rejected and the import of cherry fruits shall be suspended until

the reasons are ascertained and corrected and the APQA agrees the corrective actions.

8.2.2 In case *Wilsonomyces carpophilus* is detected, the consignment shall be rejected and the relevant export orchards shall be excluded from the export for that season.

8.2.3 In case of detection of other living quarantine pest of [Annex 1], the consignment shall be rejected. The consignment may be exported only after undergoing disinfection treatment once more.

8.3 After loading the fruits, the packing boxes or pallets shall be sealed under attendance of the Turkey NPPO inspector through approved method (tape or sticker or label)

8.4 The inspected and passed fruits loaded into containers should be sealed by the Turkey NPPO inspector.

8.5 The APQA and Turkey inspectors shall issue the phytosanitary certificate after passing the export inspection including;

8.5.1 The name of export orchards (or registration number) and the name of export packing houses (including fumigation facility) or registration number (in case of ship cargo, add the container number and seal number)

8.5.2 Information of fumigation (date, dosage, temperature and duration, etc)

8.5.3 "The consignment is in compliance with the requirements agreed by the APQA and is inspected and found to be free of *Blumeriella jaapii*, *Wilsonomyces carpophilus* and fumigated by Methyl Bromide.

8.5.4 The APQA inspector shall fill below table and sign in the additional declaration space or on the flip side of the phytosanitary certificate after inspection.

Date of inspection	
Name of APQA inspector	
Inspection results	

9. Import Inspection

9.1 When the consignments are arrived at the point of entry, the APQA inspectors confirm following things :

9.1.1 The attachment and additional declarations of the phytosanitary certificate, and the appropriateness of required items on the phytosanitary certificate, etc.

9.1.2 Labeling on packing boxes or pallets and shall bear a mark which indicates the name of export orchards (or registration number), the name of export packing houses (or registration number) and mark “for Korea”.

9.1.3 Appropriate measures of sealing of packing boxes or pallets and containers.

9.2 If any problem is found in the import inspection, the part or all of the consignment concerned shall be destroyed or returned.

9.3 If no problem is found in the import inspection, APQA conducts to inspect in accordance with the Korean plant quarantine regulation

9.4 If any living quarantine pest listed in the [Annex 1] is found in the import inspection, the following measures shall be taken:

9.4.1 In case that any of *Anarsia lineatella*, *Ceratitis capitata*, *Cydia funebrana*, *Cydia pomonella*, *Lobesia botrana*, *Rhagoletis cerasi*

and *Blumeriella jaapii* is found during import inspection, the consignments in question shall be destroyed or reshipped, and the import of fruits shall be suspended until the reasons are ascertained and corrected.

9.4.2 In case *Wilsonomyces carpophilus* is detected, the consignment shall be rejected and the relevant export orchards concerned shall be excluded from the export for that season.

9.4.3 If other living quarantine pests [Annex 1] of Korea are intercepted, the infested consignments should be treated, destroyed or returned according to the Korean Plant Protection Act and its related regulations.

9.5 If the other pests are intercepted during the inspection, the APQA will conduct the identification and pest risk assessment, and decide the phytosanitary measures.

9.6 If non-compliance is frequently occurred, the problem should be resolved through consultation between the two countries.

9.7 Further details including inspection procedures and disposition standards etc. which are not mentioned in these requirements, could be stipulated by the Director General of Animal and Plant Quarantine Agency/MAFRA/the Republic of Korea.

10. Arrangements for verification of compliance of consignments by the importing country in the exporting country (hereinafter “AVCC”)

10.1 The APQA inspector shall conduct AVCC inspection of cherry fruits from Turkey every year.

10.2. All expenses related to the APQA inspector's AVCC inspection should be borne by Turkey side.

10.3 The Turkey NPPO should request AVCC inspection in writing to the APQA around 30 days before in advance of starting the export season to Korea. The requesting letter should contain the following items.

- Number of the APQA inspectors to be dispatched
- The period of AVCC inspection
- The expected exporting quantities
- The locations of MB treatment facilities and shipping sea ports and so on

11. The Director General of APQA/MAFRA may set the necessary rules or regulations related to the implementation of this protocol.

[Annex 1]

Quarantine Pests of Korean Concern

1. Pathogens(3)

*Blumeriella jaapii**

*Wilsonomyces carpophilus**

Prune dwarf ilarvirus(PDV)

2. Insects(16)

*Anarsia lineatella**

Archips rosanus

Aspidiotus nerii

Caliroa cerasi (= *Caliroa limacina*)

*Ceratitis capitata**

*Cydia funebrana**

*Cydia pomonella**

Epidiaspis leperii

Eurytoma schreineri

*Lobesia botrana**

Pandemis cerasana

Parlatoria oleae

Pseudococcus viburni

*Rhagoletis cerasi**

Rhynchites auratus

Rhynchites bacchus

* The 8 pests require specific risk mitigation measures.

[Annex 2]

The checklist of facility and device for MB fumigation

	The name of facility and device	Standard
1	Fumigation Chamber	○ Required gas tightness
2	Gas concentration detector	○ Minimum Measurement Unit 1g/m ³
3	Gas leakage detector	○ Minimum Measurement Unit 1ppm
4	Gas introduction line and Gas sampling tubes	○ Appropriate to GAS BOMBE and Gas concentration detector
5	Fan	○ Capacity for gas concentration equilibrium within 30 min.
6	Protection equipment	○ Full or Half-face Mask
7	Thermometer for fruit core temperature	○ Appropriate for measurement in the core temperature

※ Generally, the vaporizer and electronic balance required for treatment are unnecessary where methyl bromide of the 680gram can manufactured by Mebrom Co. is used

[Annex 3]

Detailed fumigation procedures

1. Put cherries in a well-penetrated plastic box and load them on a fumigation chamber
2. Install the gas concentration measuring tubes in the upper and lower spots in the container
3. Operate the circulation fan
4. Measure whether the temperature of cherry is above 20°C
5. If the temperature of the cherry is 20°C or higher, apply 145g/m³ of methyl bromide in fumigation chamber
 - Ex) If a can of methyl bromide is 680g and a fumigation container is 28m³, apply 6 cans of MB
6. Checks with gas leakage tester if methyl bromide gas is leaking from fumigation container after application of MB
7. Measure the concentration 15 minutes after the injection of MB and if the concentration of the upper and lower parts in the chamber is uniform, stop operation of the circulation fan or intermittently operate it
 - However, it is kept operating if it is continuously operated for temperature control
8. If the final gas concentration is measured three hours after injection of MB, and 106g/m³ or higher is detected, the fumigation trial should be passed. If the final gas concentration is lower than 106g/m³, the correction criteria shall be applied.
 - If measured at 95 to 105g/m³, extend the fumigation time by 30 minutes
 - If measured at 85 to 94g/m³, extend the fumigation time by 1 hour

- If measured at less than 84g/m^3 , fumigate again
- 9. If the concentration drops below 1 ppm after ventilation, unload cherry from the chamber
- 10. Cool down the fumigated cherry with water and put them in the packing facility