



CONSUMER ASSURANCE & MRL UPDATE

Saudi Arabia MRL requirements

The introduction of the residue testing Standard Operating Procedure for consignments destined for Saudi Arabia in March 2017 refers. CGA is engaging with the relevant parties locally and in Saudi Arabia to find ways to reduce the burden of this new requirement. In the meantime, a number of considerations are critically important:

- One of the key issues that has emerged is that Saudi Arabia is not receiving the Export Certificates when fruit is being shipped via other countries. Exporters are urged to engage with your receivers to ensure the paperwork travels with the fruit into Saudi Arabia.
- Saudi Arabia and other gulf states are moving towards a centralized MRL setting approach using the Gulf States Organization (GSO) standards. CGA has been watching this for some time (see Cutting Edge 195) and as these MRLs start taking effect. The point here is that the Middle East as a market has become more organized from a residue setting and monitoring perspective and must be recognized as such.
- There has been some uncertainty around how quickly these new MRLs are applicable and, in turn, to what extent do the CODEX MRLs apply. CGA is specifically trying to obtain this information, as well as how MRLs may be revised or brought into line with international levels. For obvious reasons it would be better if the GSO standards are similar to the CODEX standards. This engagement will take some time.

Relevant communication will be sent out by CGA as the situation develops and feedback is received from DAFF and Saudi Arabia.

RSA MRL Changes

The Department of Health officially called for comments on South African MRL changes in Government Gazette No 40772 (pages 342-357) on 7th April 2017. Comments can be made within three months of the date of this publication. The following changes are relevant for citrus but most of these levels have actually been applied as "provisional" MRLs for some time.

Active Ingredient	Proposed MRL (mg/kg)
Acephate	0.2
Chlorantraniliprole	0.5
Dimethyl Didecyl Ammonium Chloride	0.6
Etoxazole	0.2
Fludiozonil	10.0
Fluxapyroxad	0.3
Fosetyl-Al (Phosphorous Acid)	50.0
Novaluron	0.5
Propiconazole	6.0
Pyrimethanil	5.0
Spirodiclofen	0.1
Aldicarb	Deleted – effectively 0.01
Endosulfan	Deleted – effectively 0.01
Pyraclostrobin	Revised – no new MRL provided

EU Sulfoxaflor MRL Update

The EU has adopted changes to the EU MRL for Sulfoxaflor on citrus – essentially accepting the CODEX MRLs for citrus – which permits a revision to the citrus export default MRLs for Sulfoxaflor. Some of the CODEX MRLs are higher than the South African Sulfoxaflor MRL and therefore the default MRLs will only be raised as high as the South African MRL (0.3 mg/kg) in accordance with the local product registrations. These EU changes came into effect on the 29th March 2017. Default MRLs (applicable to the EU):

- Grapefruit = 0.15 mg/kg
- Oranges, Lemons and Soft Citrus = 0.3 mg/kg

The corresponding recommended usage for these MRLs will be 21 days PHI as registered.

Chlorpyrifos MRL in the USA reviewed

The US Environmental Protection Agency (EPA) has recently reviewed the Chlorpyrifos MRLs. Fortunately, the outcome of that process was to retain existing MRLs for citrus products. However, this exercise has highlighted that the US Chlorpyrifos trade levels are under threat and may be re-reviewed in time again. The reliance of the Californian citrus industry on Chlorpyrifos critically contributed to the retaining of the existing MRLs.



Dichlorprop-P MRL in the European Union

Growers will be pleased to hear that progress is being made to set the EU MRL for Dichlorprop-P for soft citrus and grapefruit to levels similar to those for oranges (0.3 mg/kg). The main supplier of Dichlorprop-P in South Africa has submitted data which is being evaluated by the European Food Safety Authority (EFSA). Once EFSA have provided an opinion on the new data and should that opinion be positive, the European Commission will be in a position to consider revising the relevant EU MRL upward. CGA will keep growers updated accordingly, but bear in mind that these processes do take time and are sometimes uncertain. Nevertheless, the overall aim is to have the MRLs in place before the product is due to be applied here in South Africa.

Wax declaration on fruit for South Korea

In March 2017 exporters planning to ship citrus fruit to South Korea began receiving requests from buyers regarding wax declarations, and specifically a declaration indicating that no polyethylene wax (E914) had been used on the fruit shipped to South Korea. Further investigation revealed that this requirement is official and relevant for the 2017 season. In order to comply exporters are to provide a declaration in the form of a letter stating that this wax is not used. Copies of this letter would need to accompany each consignment along with other paperwork. This new focus on the waxes is a keen reminder to growers, packers and exporters about the high standards expected in this market and the need to follow their requirements carefully.

Confronting Climate Change Carbon (CCC) workshop dates

A number of carbon footprint workshops have been set up across the country for the balance of the year. Growers are encouraged to attend one of these workshops in light of the growing number of environmental standards being developed by retailers in the EU. By using the existing CCC South African solution the prospect of avoiding duplication and audits for every retailer is greatly improved. The carbon footprinting workshop details are as follows:

- 04 May 2017 1:00-4:00 Stellenbosch
- 25 May 2017 9:00-12:00 Ceres
- 22 June 2017 9:00 – 12:00 De Doorns
- 16 August 2017 9:00 – 12:00 Kakamas
- 10 October 2017 9:00 – 12:00 Groblersdal
- 12 October 2017 1:00-4:00 Hoedspruit

- 18 October 2017 10:00-1:00 Citrusdal
- 08 November 2017 9:00 – 12:00 Addo/Kirkwood

In addition to these workshops, train-the-trainer and emerging grower workshops are also planned over the rest of the year. Please speak to Anél Blignaut (anel@bluenorth.co.za) to find out more or go to the website www.climatefruitandwine.co.za. CGA has also posted on the CGA website a brochure for these workshops to give interested parties an indication of what they can expect by attending. See Consumer Assurance section.

Food Safety Certificate for Indonesia

Please be advised that PPECB are applying a new Standard Operating Procedure for the issuing of Export Certificates for the Indonesian market, which works in conjunction with the existing SOP that has been in operation since last season (dated 19th April 2016). This new SOP addresses how to apply for Export Certificates and provides information about turn-around times. A copy of this document can be obtained from CGA or Natasha Wentzel (NatashaW@ppecb.com).

Input supplier certification

Packhouse managers at CRI workshops in February raised a concern that in order to maintain their food safety certification status for various schemes it was becoming increasingly important for input suppliers to be able to show food safety due diligence. This should either be in the form of specific food safety certification (e.g. ISO 22 000) or general manufacturing good practice (e.g. ISO9000 (provided traceability systems were in place and proof tested). The key reason for indicating this here is that input suppliers need to be made aware of these requirements as failure to withstand the scrutiny of an audit may impact on the packhouses' and growers' certification status, and in turn their ability to access local and global markets. Suppliers of products that come directly into contact with the food should take special care to implement appropriate systems in their businesses.

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