



UPDATE: EXPORT RECOMMENDATIONS FOR CITRUS FRUIT TO THE EU IN 2017

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It is recommended by CRI, the various Citrus Variety Focus Groups and in consultation with PPECB, that citrus exported to EU in 2017 be subjected to one of the following handling procedures:

- As standard procedure, diligently monitor FCM fruit infestation in the orchard and where necessary use effective pre-harvest controls.
- Additionally, the following existing standard procedure will continue to apply: PPECB will reject any pallet of fruit in which FCM is found during post-packing inspection and consequently only consignments consisting of pallets of fruit in which no FCM were found during PPECB inspection will be suitable for sending to EU.

UPDATE ON CURRENT RECOMMENDATIONS

ALL ORGANIC FRUIT

- Use **shipping code CE03**: Ship at 3°C DAT (Delivery Air Temperature) for 16 days or longer, after precooling to a pulp temperature of 4°C.
 - Maximum fruit pulp temperature (tolerance) at loading: below 5°C.

DIRECT BOOKING OF EXPORT CODE CU02

- Producers/exporters, who do not have access to adequate precooling to reduce fruit pulp temperature to below 5°C, can book directly under the CU02 code without first having to book the CE02 code.
 - Maximum fruit pulp temperature at loading for CU02: below 22°C
 - Do not book citrus fruit with a “W35, W07, W10, W12 or W13” code but use **CU02** for all ambient loaded shipments
 - All dispensations already granted by PPECB for warm/ambient loading of mandarin and navel orange fruit will undergo a code **change from W-bookings to CU02.**

ALL CITRUS SHIPMENTS FROM CBS-AREAS TO THE EU MUST STILL COMPLY WITH THE CBS RMS.

N.B. Cooling of some cultivars for 16 days or longer, such as the chilling sensitive Satsuma mandarin or Marsh grapefruit, to pulp temperatures of 4°C or lower (with DAT of 2°C or 3°C) may result in increased risk of chilling injury.



OPDATEERING: AANBEVELINGS VIR UITVOER VAN SITRUSVRUGTE NA DIE EU IN 2017

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Dit word deur CRI, die verskeie Sitrusvariëteitsfokus-groepe, en in konsultasie met PPECB, aanbeveel dat sitrus wat in 2017 na die EU uitgevoer gaan word, een van die volgende hanteringsprotokolle moet volg:

- As 'n standaard prosedure, monitor gereeld VKM besmetting in vrugte en waar nodig, maak gebruik van effektiewe voor-oes beheermaatreëls.
- Bykomend sal die volgende bestaande standaard prosedure van toepassing wees: PPECB sal enige pallet afkeer waarin 'n VKM besmette vrug tydens die pakhuis inspeksie gevind word, en gevolglik sal slegs besendings wat uit palette van vrugte bestaan waarin geen VKM tydens PPECB inspeksies gevind is, vir uitvoer na die EU geskik wees.

OPDATEERING VAN HUIDIGE AANBEVELINGS

ALLE ORGANIES GESERTIFISEERDE VRUGTE
Maak gebruik van die **CE03**: Verskeep teen 3°C DAT vir 16 dae of langer, na voorverkoeling tot 'n pulptemperatuur van 4°C.

- Maksimum vrug pulp temperature (toleransie) tydens uitlaai: onder 5°C

DIREKTE BESPREEKING VAN CU02 KODE

- **Produsente/uitvoerders wat nie toegang het tot genoegsame voorverkoeling fasiliteite nie en vrugte dus nie tot onder 5°C kan verkoel nie, kan direk van die **CU02** kode gebruik maak sonder om eers die CE02 te gebruik.**
 - Maksimum vrug pulp temperature tydens uitlaai: onder 22°C
 - Daar moet nie van enige van die volgende kodes nl: "W35, W07, W10, W12 of W13" gebruik word vir warm laai nie en **slegs CU02**.
 - **Alle dispensasies wat alreeds toegestaan was vir warm laai van mandaryn en nawel vrugte deur PPECB sal 'n kode verandering ondergaan vanaf die W-kodes na CU02.**

ALLE VERSKEPINGS VAN SITRUS VANUIT SSV (CBS) AREAS NA DIE EU, MOET STEEDS AAN DIE CBS RMS VOLDOEN.

N.B. Verkoeling van sekere kultivars vir 16 dae of langer, soos die koue-sensitiewe Satsuma mandaryn of Marsh pomelo, tot pulptemperature van 4°C of laer (met DAT van 2°C of 3°C) kan 'n verhoogde risiko vir koueskade tot gevolg hê.