

**PROTOCOL OF PHYTOSANITARY REQUIREMENTS FOR THE EXPORTING  
OF CITRUS FROM CHINA TO MEXICO, BETWEEN THE SECRETARY OF  
AGRICULTURE, LIVESTOCK, RURAL DEVELOPMENT, FISHERIES AND  
FOOD OF THE UNITED MEXICAN STATES AND THE GENERAL  
ADMINISTRATION OF QUALITY SUPERVISION, INSPECTION AND  
QUARANTINE OF THE PEOPLE'S REPUBLIC OF CHINA**

In order to safely export citrus fruits from China to Mexico, the Secretary of Agriculture, Livestock, Rural Development, Fisheries and Food of the United Mexican States (hereinafter "SAGARPA") and the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China (hereinafter "AQSIQ"), based on the risk assessment, hereby agree upon the following:

**Article 1**

Citrus fruits from the following species: *Citrus reticulata*, *C. sinensis*, *C. hybrids*, *C. maxima* and *C. Grandis* (hereinafter "citrus fruits") from China which will be exported to Mexico, shall be produced in Shaanxi, Yunnan, Guizhou, Sichuan, Hunan, Jiangxi, Zhejiang, Fujian, Guangxi, Guangdong, Chongqing and Hubei in China; comply with the Mexican phytosanitary regulations and norms; and be free of any pests of quarantine interest to Mexico. The list of quarantine pests could be found in Annex 1.

Citrus fruits orchards, the cold treatment facilities and the packing companies must be registered and approved before the SAGARPA and AQSIQ. The lists must be sent to SAGARPA before the start of every exporting season. They must also include comprehensive control and integrated management to maintain pests subjected to this Protocol herein, at low levels, which should be available to present to SAGARPA for their approval, if needed.

**Article 2**

For zones with presence of high-risk quarantine pests such as: *Bactrocera correcta* (bezzi), *Bactrocera cucurbitae* Coquillett, *Bactrocera dorsalis* (Hendel), *Bactrocera minax* (Enderlein); *Bactrocera tsuneonis* (Miyake), the following must be done:

The export fruits to Mexico must receive cold treatment at the point of origin or during transit T107-L, in accordance with the specifications included in Annex 2 herein. Cold treatment should be conducted under any of following 3 conditions:

- equal to or less than 1.11°C, lasting for 14 days
- equal to or less than 1.67 °C, lasting for 16 days
- equal to or less than 2.22 °C, lasting for 18 days

In order to have the approval by the SAGARPA and AQSIQ granted to cold treatment facilities, verification to each of them will be performed at the point of origin, in accordance with Article 11 of this Protocol herein.

Under the supervision of AQSIQ, a monitoring program at field level will be implemented through a system of traps specific for capturing the aforementioned fruit fly species, as well as a management program which will be agreed upon by the parties.

AQSIQ will carry out the inspection of orchards to be exported during the production process; and, under its supervision, a sampling will be performed 10 days prior to the harvest. Only the fruit that complies with these requirements can be sent to the packing companies and the cold treatment facilities that wish to export or to treat fruit for exporting to Mexico.

In the event that any of the above-mentioned pests are detected, AQSIQ must immediately notify SAGARPA; in addition, the involved orchard will no longer qualify for exporting. Further actions to be carried out refer to packing house and province must be agreed upon among the parties, in case reincorporation into the exporting program is intended.

At the packing companies, cutting of the fruit will take place in order to detect any immature status whatsoever of the pests with quarantine relevance. AQSIQ, shall perform the sampling and cutting of at least three hundred (300) fruits for each production lot or for each shipment.

### Article 3

For the provinces without presence of the high-risk pests indicated in Article 2 of this Protocol herein, AQSIQ must request its acknowledgement to SAGARPA.

Under the supervision of AQSIQ, surveillance and sampling in orchards and packing companies, as well as monitoring routes in the field with traps specific for the pests must be performed.

In the event of a detection of an outbreak, AQSIQ must immediately inform SAGARPA and apply the correspondent control measures. In the meantime, and in a precautionary measure, exporting will only take place according to stipulations under Article 2 of this Protocol.

When the fruit enters the packing company, prior sampling must take place in order to make sure that only fruits without presence of pests will be processed.

### Article 4

For areas with presence of *Guignardia citricarpa*, high-risk pest, AQSIQ must elaborate a phytosanitary program for the control of this pest, which must be jointly approved by SAGARPA and AQSIQ prior to its implementation.

Under the supervision of the AQSIQ, a field inspection must take place every two weeks on stems, branches, leaves and fruits, through the visual inspection and sampling, in order to detect the disease in a timely manner. In the event of detection of any symptom and confirmation of this pest on the fruit, the associated orchard must be suspended from the exporting program to Mexico.

A visual inspection in the search of symptoms of *Guignardia citricarpa* must be performed on the same three hundred fruits selected for high-risk pests, during the packing processes by the official personnel from AQSIQ. In case suspicious fruits to the pest are found, samples must be sent to the laboratory for their analysis and diagnose.

#### Article 5

For medium-risk pests: *Adoxophyes orana* Fischer von Roeslerstamm, *Aulacaspis citri* Chen, *Nipaecoccus viridis* (Newstead), *Parlatoria ziziphi* (Lucas, 1853), *Pseudaulacaspis pentagona* (Targioni-Tozzetti), *Pseudaonidia duplex* (Cockerell), *Resseliella citrifrugis* Jiang, *Unaspis yanonensis* (Kuwana, 1923). *Alternaria citri* and *Diplodia natalensis*.

Under the supervision of AQSIQ, the Program for the Comprehensive Management of Pests must be established, which must be proposed by AQSIQ and agreed upon both parties, and it will be included in Annex 3 of this Protocol herein.

#### Article 6

The processing, packing, storage and transporting of citrus fruits shall be subjected to supervision by AQSIQ and must be traceable from the orchard until its final destination.

Before packing, citrus fruits must be selected, washed and/or brushed, treated with fungicide, waxed and classified to ensure that the fruits are free of quarantine pests for Mexico, as well as branches, rotten fruits, leaves, roots and soil. The packing company shall be equipped with facilities suitable for preventing the potential infestation of pests.

The fruits must be packed for exporting to Mexico in new, clean, and closed packing material.

The containers must be sealed from the place of origin and remain under that condition until they enter into Mexico.

#### Article 7

Each box for packing must include, in English language, the following data: Place of production (province); orchard and its registration number; packing and its registration number; and, if undergoing treatment, it is given in origin, name, address and company code of the cold treatment facility assigned by AQSIQ (hereinafter "TF"), readable and visible in the outer side of the box; as well as the batch number, and the captioning "Exported to Mexico" (see Annex 3).

## Article 8

Prior to the issuing of the Phytosanitary Certificate, AQSIO will perform an inspection with a sampling of the 2% of the fruits of each shipment. If during the inspection a living quarantine pest is detected in a lot for exporting, the shipment will be rejected. If the detected pest is a high-risk pest referred to in Articles 2 and 4, as a cautionary measure, the orchard where the involved fruit originally came from will be suspended from the exporting program of citrus fruits from China, while the correspondent investigation takes place and the actions to follow are agreed upon.

AQSIO will issue a Phytosanitary Certificate for the citrus fruits in compliance with the quarantine inspection of the 2% sampling, certifying that it complies with the Mexican quarantine requirements agreed upon in this Protocol herein, and which is free of quarantine pests for Mexico.

The Phytosanitary Certificate will include:

- I. If the cold treatment will be applied in transit:
  - a) The additional statement: "Based on the inspection, the fruits of this shipment are free of quarantine pests and comply with the requirements pointed out in the Protocol".

The Phytosanitary Certificate will be accompanied by the proving documentation for the Cold Treatment, as follows:

- b) Certificates of Closing of containers.
  - c) The certificates must contain the following information: Identification of the container, date of closing of the container, name and signature of AQSIO inspector.
  - d) Seal number placed on each container.
  - e) Records of temperature as explained in Annex 2.
- II. If the cold treatment is applied at the place of origin:

- a) The additional statement: "Based on the cold treatment and the inspection, the fruits of this shipment are free of quarantine pests and comply with the requirements pointed out in the Protocol". Place of production, name of the approved treatment company, registered name of the treatment chamber, TF assigned, precinct number assigned to the container.
- b) In the section correspondent to treatments the following shall be specified: the captioning "Tratamiento en Frío" (Cold Treatment); the start and end dates, indicating how many days passed. Likewise, the duration and the highest temperature during the treatment shall also be specified.

### **Article 9**

Entry points: Manzanillo, Veracruz, Tuxpan and Lázaro Cárdenas.

If the exporters or importers request other entry points, they must be approved by SAGARPA and communicated to AQSIQ.

### **Article 10**

Once the shipment of citrus fruits arrived to the entry port, SAGARPA will examine the documents accompanying each shipment cited under Article 8 of this Protocol herein as well as the captioning on the boxes. Furthermore, it will perform the correspondent phytosanitary inspection.

During the inspection of the fruit shipments, 3% of the shipment must be sampled. The sample will be taken and sent to the laboratory of the National Phytosanitary Reference Center for diagnosis.

The list of orchards, packing and treatment facilities must be sent to Mexico by AQSIQ, as indicated in Article 1 of this Protocol herein, so that they are forwarded to the Offices for Agricultural Health Inspection of the General Head Office of Inspection, in charge of the inspection of citrus fruits shipments. If citrus fruits coming from non-approved orchards, packing and treatment companies are detected, the shipment will be returned or destroyed.

In the event that the alive specimen of *Bactrocera correcta* (Bezzi), *Bactrocera cucurbitae* Coquillett, *Bactrocera dorsalis* (Hendel), *Bactrocera minax* (Enderlein), *Bactrocera tsuneonis* (Miyake), *Guignardia citricarpa* Kiely are detected, the exporting of citrus fruits from associated orchards or packaging house to Mexico will be suspended, while the correspondent investigation takes place, and the actions to follow are agreed upon.

In the event that *Adoxophyes orana* Fischer von Roeslerstamm, *Aulacaspis citri* Chen, *Nipaecoccus viridis* (Newstead), *Parlatoria ziziphi* (Lucas, 1853), *Pseudaulacaspis pentagona* (Targioni-Tozzetti), *Pseudaonidia duplex* (Cockerell), *Resseliella citrifugis* Jiang, *Uraspis yanonensis* (Kuwana, 1923), *Alternaria citri* Ellis & N. Pierce and *Diplodia natalensis* Pole-Evans are detected, the shipment will be returned or subjected to the quarantine treatment authorized by SAGARPA. SAGARPA will immediately notify AQSIQ.

If any other pest not foreseen in this Protocol herein is detected, SAGARPA will immediately notify AQSIQ to carry out an investigation and to take corrective actions.

For the previous cases, SAGARPA and AQSIQ will mutually advise each other in order to take corrective actions for future fruit imports.

#### Article 11

For the first exporting season, SAGARPA will send technical experts to China to conduct on-site visit. The visit will include the review of the phytosanitary status of production areas, orchards, the Pest Management, packing houses, storage facilities, as well as the application of treatments at the site of origin and the verification prior to the inspection of the shipments under treatment in transit.

Expenses, including travel tickets, accommodation and daily expenses, for the above-mentioned visit, will be covered by China.

#### Article 12

The functioning and operation of this Protocol will be evaluated by SAGARPA and AQSIQ at the end of the first year of exporting and could be changed if mutually agreed upon.

This Protocol herein will enter into full force and effect from the date of its signing and will be valid for two years, and it will be automatically and successfully extended for an additional period of one year, if neither of the parties requests any amendments to and/or the termination of the Protocol, at least two months prior to the expiration date of it.

Signed in Beijing, on November 13<sup>th</sup>, 2014, in the following languages: Spanish, Chinese and English, in duplicates, each part to the agreement has one copy of all three texts. All texts are equally authentic. In case of enquiries, the English text will be used as the reference.

**FOR THE SECRETARY OF  
AGRICULTURE, LIVESTOCK, RURAL  
DEVELOPMENT, FISHERIES AND  
FOOD OF THE  
UNITED MEXICAN STATES**



**Enrique Martínez y Martínez  
Secretary**

**FOR THE GENERAL  
ADMINISTRATION OF QUALITY  
SUPERVISION, INSPECTION AND  
QUARANTINE OF THE  
PEOPLE'S REPUBLIC OF CHINA**



**Zhi Shuping  
Minister**



## Annex 1

### List of Quarantine Pests

1. *Bactrocera correcta* (bezzi)
2. *Bactrocera cucurbitae* Coquillett
3. *Bactrocera dorsalis* (Hendel)
4. *Bactrocera minax* (Enderlein)
5. *Bactrocera tsuneonis* (Miyake)
6. *Guignardia citricarpa*
7. *Adoxophyes orana* Fischer von Roeslerstamm,
8. *Aulacaspis citri* Chen,
9. *Nipaecoccus viridis* (Newstead),
10. *Parlatoria ziziphi* (Lucas, 1853),
11. *Pseudaulacaspis pentagona* (Targioni-Tozzetti),
12. *Pseudaonidia duplex* (Cockerell),
13. *Resseliella citrifugis* Jiang,
14. *Unaspis yanonensis* (Kuwana, 1923).
15. *Alternaria citri*
16. *Diplodia natalensis*

## Annex 2

### Cold treatment at place of origin

As a risk mitigation measure, the fruit can be subjected to cold treatment at place of origin.

To participate in the program, treatment companies must:

#### REGISTRY AND CERTIFICATION

The company shall register each and every chamber for the TF treatment before AQSIQ. To do so, it will present a request of qualification of the chamber for cold treatment, compulsory to export citrus fruits to Mexico, accompanied by the following documentation: Name and address of the treatment facilities, identification of cold treatment chambers, sketch with the location of the chambers, cubic capacity and approximate capacity of types of containers (bins-boxes) that could potentially be treated, manufacturer, model, and type of graphic registry equipment for the monitoring of temperatures, including number and type of sensors, flow graph with the movement of the fruit from entrance to establishment until its dispatching.

One copy of all this documentation, along with the Certificate of Authorization issued by AQSIQ, shall be available in the company at the time of joint supervision by both NPPOs.

AQSIQ will authorize (Certificate of Authorization of Chambers) all participants that comply with the requirements of the Protocol and will develop a list, which it will provide to the DGSV before the start of the program and prior to every exporting season.

In order to carry out the certification of treatment chambers, their equipment for temperature registration must be calibrated before the start of the treatment. In addition, they must have the Certificates of Closing of Chambers from AQSIQ.

During the certification of the treatment companies, a unique identification will be assigned to them, e.g. the TF plus the prefix of the company and the chamber number (TF XY C01), which will be used to identify the boxes of treated fruits or of fruits to be treated in case they have been treated in bins.

Treatment companies shall comply with the following requirements prior to their certification:

- a) To place in the cargo area, a 40 X 40 thread per in<sup>2</sup> (16/16 threads per cm<sup>2</sup>) mesh with holes of 0.4 x 0.4 mm., in case it is necessary and not exposing the fruit outside of the treatment chambers or warehouse for deposits.
- b) If the shipment or packing area is located outside of the treatment facilities, the already treated fruit shall be mobilized in a closed and strapped transport.

#### NOTIFICATION OF TREATMENT

The treating company must notify AQSIQ each and every start and end of the treatment, as well as requesting the certification of treatments at the place of origin.

#### TREATMENT COMPANIES MUST:

1. Be licensed by AQSIQ; have one or more cold chambers and with suitable facilities for management citric fruits; provide quarantine treatment and maintain identification and isolation conditions until the dispatch of the fruit (deposits).
2. Have a Technical Manager before AQSIQ who is responsible of the compliance with this Protocol herein (including the proper conditions of the facilities as well as the correct maintenance of operation equipment). Furthermore, he/she must be attentive for any event arising from the application of the quarantine treatment, in addition to keeping the traceability of the fruit and treatment chambers.
3. Conduct the quarantine treatment as specified in the Protocol.

4. To use only treatment chambers that possess the technical requirements detailed below:

Temperature-recording equipment.

- a) Accuracy: 0.55°C in a range from -3°C to 3°C and 1.00°F in a range from 25°F to 37°F.
- b) Resolution: 1°F/1°C.
- c) Protection: Against influence from the environment.
- d) Test point of thermostat (only as a reference).

Scanning devices.

- a) Readings:  $\pm 0.3^\circ\text{C}$  of true temperature within a range from -3°C to 3°C and  $\pm 0.3^\circ\text{C}$  of true temperature within a range from 25°F to 37°F.
- b) Repetition: Capacity within a range from -3°C to 3°C and within a range from 25°F to 37°F.

Reading norms in data list records.

- a) Impression of temperature registered by the sensors: Once every hour.
- b) Impression of location and identification: Once every hour.
- c) Additional data: Date and time.
- d) Impression: Every hour or whenever necessary.

Reading norms in graph records

Computer-generated graphs may vary from one-hour markings in the horizontal axis and one-degree markings in the vertical axis, with a maximum of two hours in the horizontal axis and two degrees in the vertical axis. Over 4 and ½ days in one sheet of 8 inches wide times 10 inches long will not be included.

Temperature sensors

Norms of design

Cover: The diameter of the sensor's covers may vary as long as the accuracy and sensitivity remain within the stated ranges.

### Accuracy norms

- a) Accuracy:  $\pm 0.3^{\circ}\text{C}$  in a range from  $-3^{\circ}\text{C}$  to  $3^{\circ}\text{C}$  and  $\pm 0.5^{\circ}\text{F}$  in a range from  $25^{\circ}\text{F}$  to  $37^{\circ}\text{F}$ .
- b) Sensitivity: In a period of less than 3 minutes, it must display a stable and controlled temperature within a mixture of crushed ice and water.

### Sensor identification

Each sensor in the treatment chamber must be clearly identified in such a manner that enables the independent identification of each one.

### Operating conditions

- a) Permanent installation of the equipment, it is not accepted that pieces of equipment are portable.
- b) The panel for temperature reading must be located outside of the treatment chambers.

### Temperature records

Temperatures must be recorded at least every hour.

Graph: Data registry will be continuous, having to indicate the correspondent TF; chamber number; temperature recorded by each sensor; starting date and time. Readings over those specified in the Protocol will not be approved.

The List of Data: Must show the temperatures of each sensor. Readings over those specified in the Protocol will not be approved.

### Procedures for filling the chamber to start the cold treatment

The chambers must be filled leaving necessary spaces of sufficient size to enable transit when placing the temperature sensors. Containers assigned for treatment must be identified as follows:

### Fruit treatment

Each bin or field box will have a card for its identification with the following information:

- a) Name of the company performing the treatment.
- b) Seal with the code of the chamber granted by AQSIQ.
- c) Orchard code.
- d) Harvest date.
- e) Card with the caption "Destination: Mexico" (Destino: México).

The inventory of the fruit and the information necessary for lot identification in the treatment chamber must be presented.

### Number of Sensors

The number of sensors will depend on the cubic capacity of the treatment chamber. Five sensors will be used, minimum.

- a) In chambers with a capacity of 4,250 cubic meters or less, four pulp sensors and at least one airflow sensor will be used.
- b) In chambers with a capacity greater than 4,250 cubic meters, an extra pulp sensor will be placed for every 1,150 additional cubic meters or fraction.
- c) In chambers with cold units located in the mid-upper or inferior part, where the airflow runs sideways, three pulp sensors must be placed for every half of the chamber and at least one airflow sensor.

### Treatment Scheme

The treatment may be applied to fruits in bins or packed in commercial boxes.

From the closing of the chamber to its opening, the doors will remain shut, sealed and strapped. The strap will be placed by inspectors from AQSIQ at the time of closing the chamber and it will remain intact until its opening.

The treatment will begin when all airflow and pulp sensors display temperatures within the treatment scheme.

When opening the chamber, the treatment will be approved if the pulp sensors recorded temperatures in compliance with the following level:

- Equal to or less than 1.11°C lasting for 14 days
- Equal to or less than 1.67 °C, lasting for 16 days
- Equal to or less than 2.22 °C, lasting for 18 days

Temperature records must be available at the company from day one after the closing of the chamber and until its opening.

In the event of loss of information due to electrical failure, printing-related issues or other causes external to the treatment facilities, the continuation of the treatment will be allowed provided that as soon as the issue is corrected and the registration of data is resumed, the temperature of the pulp is less than or equal to the aforementioned treatment temperature.

Prior to the arrival of the technicians who will perform the correspondent reviews, the company shall ensure the correct and proper functioning of the equipment and software; that the chambers are full and with the last bin or pallet entered, and that there is availability of the supporting staff for the activities required.

At the time of closing, the doors of the chamber must remain hermetically closed so that the cold is concentrated only inside of it. The chambers will only be closed once the correspondent sensors have been placed.

Once the last chamber has been closed and placed in the correspondent precinct, AQSIIQ will elaborate a Certificate of Closing containing the following information:

- a) Name of the treating facility.
- b) Identification and location of the chamber.
- c) Lot number in the chamber (inventory).
- d) Number of the strap or straps.
- e) Closing date of the chamber.
- f) Name and signature of the technician in charge.
- g) Name and signature of the inspector from AQSIIQ.

Opening of Chambers and Official Treatment Certification

When the company determines that it has complied with the cold treatment, AQSIQ will request the opening of the chamber and the treatment certification.

Prior to the opening, AQSIQ inspector will verify, through the temperature readings that the established requirements had been complied with. Likewise, he/she will verify that the strap hadn't been tampered, and that its number corresponds to the one set in the certificate of closing.

The highest temperature recorded must not be greater than the ones set under this Protocol herein.

When all the previous points have been successfully verified and validated, the NPPO will issue the Cold Treatment Certificate.

#### **In transit Cold Treatment for fruit flies.**

As a risk mitigation measure, the fruit must be subjected to cold treatment, which could be done while in transit to Mexico. The treatment could be performed in reefer-type containers or in the cargo area of the vessel.

1. Sensors used in the containers of the vessel that record the temperature of the pulp in the fruit will be calibrated by a specialized company approved by AQSIQ.
2. AQSIQ will oversee and certificate the compliance with the conditions for the application of the treatment while in transit.
3. AQSIQ will create the correspondent documents of the containers, which will have to include the following information:
  - a) Identification of the container and/or cargo area of the vessel.
  - b) Closing date of the container and/or cargo area of the vessel.
  - c) Name and signature of the inspector from AQSIQ.
  - d) The number of the strap or straps.
4. Since the start of the treatment to the arrival to destination, the container and/or cargo area of the vessel must remain strapped.



5. The container must present at least three pulp sensors with their corresponding readings, the treatment will not be evaluated with averages; likewise, it must be a continuous treatment as per the temperatures and periods of exposure indicated under Article 2 of this Protocol herein.
6. An arrangement letter must be prepared, which must be signed by the interested party and the captain of the vessel, so that the cold treatment while in transit is complied with.

Verification of compliance for the quarantine cold treatment while in transit will be performed on all the containers of the vessels in the entry port of Mexico, in line with the standard procedures.

#### TREATMENT NOTIFICATION

The exporting company must notify AQSIQ of the treatments, as well as request the certification of the treatments performed while in transit.

**Annex 3****The Packing Mark**

Production place (province)
Orchard name or it's registered number
Packinghouse name or it's registered number
Treatment facility name, address and TF XY
C01
Lot number
Exported to Mexico