



**GUIDELINES**

**FOR EXPORT OF MANGOES**

**TO**

**JAPAN**

**AGRICULTURAL & PROCESSED FOOD PRODUCTS  
EXPORT DEVELOPMENT AUTHORITY (APEDA)**

(MINISTRY OF COMMERCE & INDUSTRY)

GOVT. OF INDIA

3<sup>RD</sup> FLOOR, NCUI BUILDING

3, SIRI INSTITUTIONAL AREA

AUGUST KRANTI MARG

NEW DELHI-110 016

(INDIA)

TEL : 91-11-26513204/26514572

FAX : 91-11-26534870/26526196

E-MAIL : [headq@apeda.com](mailto:headq@apeda.com)

[www.apeda.com](http://www.apeda.com)

# GUIDELINES FOR EXPORT OF MANGOES TO JAPAN

Varieties: - Alphonso, Kesar, Chausa, Banganpalli, Mallika and Langra.

I. **Plants and Areas:** Plants for which these standards are established are fresh mango fruits of the Alphonso variety, the Kesar variety, the Chausa variety, the Banganpalli variety, the Mallika variety and the Langra variety produced in the designated area in India.

II. **Transport Methods:** The fresh fruit shall be imported as ship cargo and airfreight.

III. **Inspection and Certification in India:**

(1) The fresh fruit shall be inspected by the Indian Plant Quarantine Authority and shall also be accompanied by a phytosanitary certificate issued to the effect that, as a result of inspection, it is recognized or believed that they are not infested with any pests or diseases.

(2) Phytosanitary certificate shall bear the additional remarks:

(A) That the subject fruit is not infested with *Bactrocera dorsalis* species complex and Melon fly (hereinafter referred to as "fruit Flies").

(B) That the fruits have been disinfested.

IV. **Disinfestation in India:** The fresh fruit of Mango shall be disinfested with saturated vapor in the vapor heat treatment facilities. The temperature of the treatment chamber shall be raised step by step to 50 degrees centigrade so that the temperature of the innermost fruit pulp reaches 47.5 degrees centigrade and is kept at 47.5 degrees centigrade or higher for 20 minutes.

## **DETAILED RULES FOR PLANT QUARANTINE ENFORCEMENT REGULATION**

The enforcement of plant quarantine on the fresh fruit of mango of Alphonso, Kesar, Chausa, Banganpalli, Mallika and Langra varieties produced in India shall be carried out in accordance with these Detailed Rules in addition to the standards established by the Ministry of Agriculture, Forestry and Fisheries Notification, Govt. of Japan.

I. **Areas:** The designated areas listed below fall under the pest control programme agreed to between Ministry of Agriculture Forestry & Fisheries, and the Indian Plant Quarantine Authority.

- (1) Andhra Pradesh
- (2) West Bengal
- (3) Uttar Pradesh
- (4) Gujarat
- (5) Maharashtra

II. **Disinfestation Facilities:**

(1) The mangoes to be exported are to be processed in the Vapour Heat Treatment facility set up at Vashi, Mumbai. The capacity of the said commercial facility is approximately 1.5 MT. per batch.

III. **Packing and place of packing**

(1) **Packaging:**

A. The fruit shall be packed in a plastic bag (air holes of the bag must be less than 1.6 mm in diameter) and then packed in a box with ventilation.

B. Ventilation holes of the package shall be screened (diagonal of the screen must be less than 1.6 mm).

C. Package or bundled packages shall be fully covered with screen (Diagonal of the net must be less than 1.6 mm).

**(2) Place of packing:**

- A. It shall be located near the disinfestations facilities. Windows and any other openings shall be screened (diagonal of the screen must be less than 1.6 mm) in order to prevent infestation by fruit flies.
- B. It shall be used exclusively for packing disinfested fresh fruit of mango, during the mango export season.
- C. It shall be disinfested with insecticides prior to its use each year and shall be disinfested as often as necessary.

**IV. Inspection and confirmation of the Enforcement of Disinfestation**

(1) The confirmation of inspection as per the Notification shall be conducted so that the fresh fruits of Mango shall be disinfested with saturated vapor in the vapor heat treatment facilities in the following manner:

- A. Confirm that after the temperature of the treatment chamber has been stepped up to 50 degrees centigrade, and has been kept at that temperature, the temperature of the innermost fruit pulp shall be raised to 47.5 degrees centigrade and kept at that temperature or higher for 20 minutes, and the accuracy of the calibration of the thermometers shall be confirmed.
- B. Confirm that the monitoring points of the innermost fruit pulp temperature are set appropriately and so on.
- C. Confirm the accuracy of reading of thermometers just before the vapor heat treatment.

**(2) Confirmation of export inspection**

- A. The confirmation of inspection shall be carried out by the Indian Plant Quarantine Authority on 5 percent or more of the total number of fresh mango packages, and shall be confirmed by the Japanese inspector to determine the absence of any quarantine pests or diseases, especially fruit flies.
- B. If any fruit flies are found as a result of the inspection mentioned at point A, the cause of such infestation shall be studied jointly by the Indian Plant Quarantine Authority and the Japanese Inspector, and until the reason for the infestation has been clarified, any disinfestation to be conducted after such infestation shall not be confirmed for export to Japan.

C. Upon confirming that the vapor heat treatment has been carried out completely in accordance with IV(1) and that no quarantine pests are present in accordance with IV(2) A, the Japanese Plant Quarantine Officer shall sign and put the seal on the blank space of Phytosanitary Certificate.

(3) **Confirmation Procedure:** As a rule the confirmation procedure set forth in IV(1) and IV(2) shall be conducted jointly with Indian Plant Quarantine Authority

V. **Indication:** Indication of the fruit and the package of the Notification shall be according to the following format. Each package shall bear a mark at easily recognized place such as on its sides.

- A. Indication for the fruit which passed export
- B. Indication for the package showing its destination

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## VI. Inspection of Imports

(1) Inspection of imports shall be conducted at the port of entry after confirming that a phytosanitary certificate is accompanying the fruit consignment.

(2) Non conformity of the notification in the following cases would lead to an order by Import Inspection authority for the fruit concerned to dispose off or sent back: -

- i) Phytosanitary certificate does not accompany the fruit consignment.
- ii) No confirmation by the Japanese plant quarantine inspector.
- iii) The package is not sealed and stamped.
- iv) No proper marking has been made.
- v) The package is broken.

(3) In addition to the specific inspection procedures and methods outlined in VI(1) and VI(2), all other applicable requirements provided for under the Plant Quarantine Law Enforcement Regulations and the Imported Plant Quarantine Regulation shall also be enforced.

(4) In case fruit fly is found, the following measures shall be taken:

(A) It should be ordered that package concerned be disposed of or sent back

(B) The cause of any such infestation of fruit fly shall be examined jointly with the India Plant Quarantine Authority and any import inspection made thereafter shall be suspended until the cause of such infestation is clarified.

VII. Food safety and hygiene is one of the important aspect for Import of mangoes by Japan. Hence, residue testing is mandatory through lab's accepted by Japan.

MRL for pesticide residue may be referred at following website: -

[http://www.m5.ws001.squarestart.ne.jp/foundation/fooddtl.php?f\\_inq=11600](http://www.m5.ws001.squarestart.ne.jp/foundation/fooddtl.php?f_inq=11600)