Subject: Market Access for export of Fresh Pomegranates from India to Australia

Australia has granted Market Access for export of Pomegranate from India. In this regard, the final agreed work plan for the export of fresh pomegranates from India to Australia is attached for reference and necessary compliance by the exporters of Pomegranate.

U K Vats
General Manager

Encl: Work Plan for export of Pomegranate
Work plan for the export of fresh pomegranates from India to Australia

28 August 2020

Version control:

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Work plan for the import requirements for fresh pomegranates from India to Australia

This document includes the joint understanding between India and Australia of the requirements for the export of fresh pomegranates from India to Australia. The document is based on the Final report for the review of biosecurity import requirements for fresh pomegranate whole fruit and processed ‘ready-to-eat’ arils from India(final report) issued by the Australian Government Department of Agriculture, Water and the Environment (DAWE) in June 2020.

1. Applicable goods

Fresh pomegranates (*Punica granatum*) commercially produced in India for export to Australia.

2. Definitions

Quarantine pest

A pest of potential economic importance to the area endangered thereby and not yet present there, or present but not widely distributed and being officially controlled [FAO, 2019a].

Regulated article

Any plant, plant product, storage place, packaging, conveyance, container, soil and any other organism, object or material capable of harbouring or spreading pests, deemed to require phytosanitary measures, particularly where international transportation is involved (FAO 2019a).

Whole fruit

The entire pomegranate fruit with the skin rind including calyx, mesocarp, arils (seeds) and a small portion of the stem.

Arils

Pomegranate arils are the fleshy and usually brightly coloured and edible covering that surrounds the seed, found inside the whole pomegranate.

Orchard

A plot of land with defined boundaries that grows pomegranates only and is managed by a single entity. Plants are contiguous (not separated by structures such as a building, public road or natural landforms such as a body of water). Orchards must be registered for the purpose of exporting pomegranates to Australia.
Consignment

Goods imported by one importer, on one conveyance at one time, and covered by one phytosanitary certificate.

3. Participating entities and key roles and responsibilities

I. The Indian National Plant Protection Organisation (NPPO), the Department of Agriculture Cooperation and Farmers Welfare (DACFW).
   a) Has overall responsibility for the implementation and compliance with this work plan. Activities to verify compliance with this work plan include (but are not limited to) audit of grower, packing house, processing facilities and treatment facilities against this work plan and monitoring outcomes of phytosanitary inspection.
   b) Inspecting goods for export and issuing phytosanitary certificates.
   c) To maintain and provide to the Australian NPPO, upon request, records of activities (including but not limited to) registration, inspection, training, audits, approved operating procedures, etc.
   d) To investigate non-compliance and implement corrective actions as required.

II. The Australian NPPO, DAWE:
   a) To undertake inspection of commodity shipments when they arrive in Australia to verify phytosanitary compliance and to provide guidance and/or instructions to regional staff at port of entry for clearance of consignments.
   b) To notify the Indian NPPO of any issues of non-compliance detected on-arrival for the Indian NPPO to investigate and implement corrective actions as required.
   c) To verify that the responsibilities of all participants with regard to the technical commitments in these work plans are properly executed. The Australian NPPO may request the Indian NPPO to conduct additional verification activities as necessary to verify program integrity or address program issues if they occur.

III. The Agricultural and Processed Food Products Export Development Authority (APEDA)
   a) To register exporters, packing houses and treatment facilities to ensure they meet requirements of this work plan.

IV. State Government
   a) To register orchards for the production of commodities for export and ensure growers meet requirements of this work plan.
   b) To undertaking licensing of food business operators (i.e. aril processing facility).

4. Quarantine pests
The following organisms have been determined by the Australian NPPO to be quarantine pests for Australia on the pathway:

a) Fruit flies
   - *Bactrocera carambolae* (Carambola fruit fly)
   - *Bactrocera dorsalis* (Oriental fruit fly)
   - *Bactrocera zonata* (Peach fruit fly)

b) Scales insects
   - *Drosicha dalbergiae* (Almond mealybug)

c) Mites
   - *Tenuipalpus granati* (Pomegranate mite)
   - *Tenuipalpus punicae* (False spider mite)

d) Thrips
   - *Scirtothrips dorsalis* (Chilli thrips)
   - *Scirtothrips oligochaetus* (Mangosteen thrips)
   - *Frankliniella occidentalis* (Western flower thrips) (NT, RA)

e) Mealybugs
   - *Dysmicoccus neobrevipes* (Grey pineapple mealybug)
   - *Paracoccus marginatus* (Papaya mealybug)
   - *Planococcus ficus* (Vine mealybug)

f) Pathogens
   - *Xanthomonas axonopodis pv. punicae* (Bacterial blight of pomegranate)

(NT: pest of quarantine concern for Northern Territory; RA: Regulated article)

5. Risk management measures for quarantine pests - Whole fruit

5.1 Risk management measures for fruit flies

I. Fruit for export to Australia must be free from *Bactrocera carambolae*, *Bactrocera dorsalis* and *Bactrocera zonata*. Management options are listed below.

a) Option 1—Area freedom

Should India wish to use area freedom as a phytosanitary measure, the Indian NPPO will need to provide a submission to the Australian NPPO demonstrating area freedom from *Bactrocera carambolae*, *Bactrocera dorsalis* and *Bactrocera zonata* in accordance with relevant International Standards for Phytosanitary Measures (ISPM) 4 and/or ISPM 10.

b) Option 2—Cold treatment
Work plan for the export of fresh pomegranates from India to Australia

Goods must undergo cold treatment at the following schedule (in-transit or pre-shipment):

- fruit held at 1.67°C or below for 18 days or greater.

Should India wish to use pre-shipment cold treatment as a phytosanitary measure, the Indian NPPO will need to provide a submission to the Australian NPPO.

Requirements for application of cold treatment are provided at Annex 1.

c) Option 3—Irradiation

Should India wish to use irradiation as a phytosanitary measure, the Indian NPPO would need to provide a submission to the Australian NPPO.

If this option is used, all the requirements outlined in Annex 2 must be met.

5.2 Risk management measure for scales, mites, mealybugs and thrips

I. Fruit for export to Australia must be free from Drosicha dalbergiae (Almond mealybug), Tenuipalpus granati (Pomegranate mite), Tenuipalpus punicae (False spider mite), Dymieccus neobrevipes (Grey pineapple mealybug), Paracoccus marginatus (Papaya mealybug), Planococcus ficus (Vine mealybug), Scirtothrips dorsalis (Chilli thrips), Scirtothrips oligochaetus (Mangosteen thrips), Frankliniella occidentalis (Western flower thrips).

II. Quarantine scales, mites, mealybugs and thrips are to be managed through packing house practices and phytosanitary inspection (Annex 3).

5.3 Risk management measures for bacterial blight

I. Xanthomonas axonopodis pv. punicae (Bacterial blight of pomegranate) is to be managed by a systems approach approved by Australia (see Annex 4).

6. Risk management measures for quarantine pests - Arils

I. Arils for export to Australia must be free from Bactrocera carambolae, Bactrocera dorsalis and Bactrocera zonata. Fruit flies are to be managed by a systems approach approved by Australia (Annex 5).

7. General requirements (whole fruit and arils)

7.1 Registration of places of production

I. The registration of orchards is mandatory.

II. Each orchard is to be assigned a unique identification code to enable trace-back.

III. Registration must occur prior to export.
IV. The exporting NPPO is responsible for ensuring that registered growers are aware of pests of quarantine concern to Australia and requirements for these quarantine pests. The registration list must be maintained as current by the exporting NPPO and be made available to the Australian NPPO if requested.

7.2 Registration of packing houses and treatment facilities

I. Packing houses and treatment facilities (if applicable) involved in export of fresh pomegranates to Australia must be registered with NPPO of India before the commencement of harvest each season. The registration list must be maintained as current and be made available to the Australian NPPO if requested.

II. The hygiene of registered packing houses and treatment facilities must be maintained. The packing houses and treatment facilities must be designed to prevent the entry of pests into areas where inspected and/or treated (if applicable) pomegranates are held. Appropriate quarantine security of the fruit should be maintained at all times including during transport between production sites and packing houses/treatment facilities and when pomegranates are on the premises.

III. Packing houses and treatment facilities must have a system of record keeping enabling trace-back of the packed fresh pomegranates back to production sites, including the movement of fresh pomegranates from the time of arrival at the premises through to the time of export.

IV. NPPO of India and APEDA is responsible for ensuring that registered packing houses (if applicable) personnel are aware of pests of quarantine concern to Australia and requirements for these quarantine pests.

7.3 Packing and labelling

I. To prevent any potential contamination of fresh pomegranates destined for Australia by any plant produce destined for domestic or other export markets, processing equipment in packing houses must be suitably cleaned prior to the commencement of processing fresh pomegranates for export to Australia.

II. All packages of fresh pomegranates for export to Australia must be free from contaminating pests and regulated articles. Regulated articles are any items other than fresh pomegranates. Fresh pomegranates is defined, in the final report, as fresh pomegranates, which include a small amount of peduncle, the calyx, fruit and achenes (seeds). Regulated articles include, for example, plant, plant product such as leaves, soil, any organism and object or material capable of harbouring or spreading pests.

III. Secure packaging must be used during storage and transport of fresh pomegranates for export to Australia and must meet Australia’s general import conditions for fresh fruits and vegetables. Packaging must be fully sealed or if not sealed the opening must be
covered by mesh/screen that is no more than 1.6 mm pore size and not less than 0.16 mm strand thickness.

IV. Packaging material must be synthetic or highly processed if of plant origin. No unprocessed packaging material of plant origin, such as straw, will be allowed.

V. All wood material used in packaging of fresh pomegranates must comply with the Australian NPPO’s conditions.

VI. All cartons must be labelled with production site reference code and packing house and treatment facility reference code or name for the purpose of trace-back.

VIII. The phytosanitary status of fresh pomegranates must be maintained throughout the packing, treatment (if applicable), storage and transport.

IX. The following information should be printed on each carton of whole pomegranates:
   a) Product of India for Australia
   b) Fruit type (that is fresh pomegranates)
   c) Place of production/orchard code
   d) Packing house registration number
   e) Packing date
   f) Treatment facility name and/or code (if a treatment is used as risk management measure)

X. The following information should be printed on each carton of arils:
   a) Product of India for Australia
   b) Fruit type (that is fresh pomegranate arils)
   c) Place of production/orchard code
   d) Packing house/processing facility name and/or registration number
   e) Packing date
   f) Treatment facility name and/or code (if a treatment is used as risk management measure)

7.4 Storage

I. Packed fresh pomegranates and packaging is to be protected from pest contamination during and after packing, during storage and during movement between locations, such as packing house to cold storage/depot, to inspection point, to export point.

II. Fresh pomegranates for export to Australia that has been inspected and certified by the Indian NPPO or treated (if applicable) must be maintained in secure conditions that will
prevent mixing with any plant produce for export to other destinations or the domestic market. This can be achieved through segregation of fresh pomegranates for export to Australia in separate storage facilities, through the use of tarpaulin and physical segregation (at least 1 metre in ambient temperature or 10 centimetres in cold storage) from any other plant produce, netting or shrink-wrapping pallets in plastic, or by placing sealed cartons in cold storage before loading into a shipping container.

III. Alternatively, packed fresh pomegranates can be directly transferred at the packing house into a shipping container, which is to be sealed and not opened until the container reaches Australia.

IV. Security of the consignment is to be maintained until release from quarantine in Australia.

7.5 Auditing procedures by the Indian NPPO
I. The Indian NPPO must have a system in place for monitoring/auditing of registered orchards, packing houses and treatment providers (if applicable) to ensure that all requirements are met.

II. Records of the Indian NPPO audits must be kept and made available to the Australian NPPO, if requested.

7.6 Pre-export phytosanitary inspection by Indian NPPO
I. The Indian NPPO, or delegate of the Indian NPPO, will inspect all consignments for any pests of quarantine concern to Australia and any other regulated article. Individual fruit are to be inspected carefully.

II. Pre-export visual inspection must be undertaken by the Indian NPPO or delegate of the Indian NPPO in accordance with ISPM 23: Guidelines for inspection [FAO 2019b] and consistent with the principles of ISPM 31: Methodologies for sampling of consignments [FAO 2016a].

III. Goods must be sampled and inspected to provide 95% confidence that there is not more than 0.5% infestation in a consignment as per ISPM 31. For consignments equal to or greater than 1000 units (a unit being a piece of fruit), this is equivalent to a 600 unit sample randomly selected across the consignment, using an inspection technique that will detect all life stages of the quarantine pest.

IV. If pests are found in the inspection sample, the Indian NPPO must identify the organism and take appropriate action:

a) Detections of pests will require their regulatory status to be determined, or application of an appropriate pest management measure. If required, the Indian NPPO can contact the Australian NPPO and request a determination of regulatory status.
b) If determined to be quarantine pest for Australia, an appropriate and effective pest management measure must be conducted prior to certification.

V. Records of the interceptions made during the inspection (live or dead pests or regulated articles) are to be maintained by the Indian NPPO and made available if requested.

VI. Consignments that do not comply with the requirements outlined above must be rejected by the Indian for export to Australia.

7.7 Phytosanitary certification by the Indian NPPO

I. All consignments must be inspected in accordance with official procedures for all visually detectable quarantine pests at a standard sampling rate per the international phytosanitary certificate (PC).

II. The Indian NPPO is required to issue a PC for each consignment after the pre-export phytosanitary inspection.

III. Each PC is to include additional declarations as follows as described in Australia’s import conditions database, BICON.

IV. The place of production/orchard and packing house registration number or reference code, number of cartons per consignment and container and seal number (for sea freight) must be recorded on the PC.

V. A consignment must be air freighted/shipped directly from one port or city in India to a designated port or city in Australia, or transhipped in sealed containers.

8. Audit and verification by the Australian NPPO

8.1 Audit

I. The Australian NPPO may request to audit the implementation of the agreed import requirements, which could include, for example, registration, pest management, a system of monitoring/auditing and trace-back system. Audit may be via desk audit and/or site visit as required.

8.2 Phytosanitary inspection and quarantine clearance

I. Each consignment will be inspected by the Australian NPPO on-arrival in Australia and the original PC and documentation examined for consignment verification purposes at the first port of entry in Australia prior to release from quarantine.

II. Officers of the Australian NPPO will conduct an inspection for any quarantine pests and regulated articles.

III. Where consignments are found to be non-compliant with Australia’s requirements, the importer will be given the option to treat (if suitable treatments for the pests or
regulated articles detected are available and can be applied), re-export or destroy the consignment.

IV. If consignments continually fail inspection, the Australian NPPO reserves the right to suspend the imports of fresh pomegranates from India, pending an investigation by Indian NPPO and a review by the Australian NPPO. The imports will recommence when the Australian NPPO is satisfied with the outcomes of the investigation and that appropriate corrective action have been undertaken.

V. If an organism is detected on fresh pomegranates from India that has not been assessed in the final report, it will require an assessment to determine its quarantine status and if phytosanitary action is required.

VI. The detection of any pests of quarantine concern not already identified in the final report may result in a review of import requirements to ensure that trade for fresh pomegranates from India will meet Australia’s appropriate level of phytosanitary protection.

9. Review of policy

I. The Australian NPPO reserves the right to review the import policy at any time after trade commences or when there is reason to believe that the phytosanitary status of the exporting country has changed.

II. Other phytosanitary measures which have been reviewed and deemed by the Australian NPPO to offer an equivalent level of Biosecurity protection may be adopted as additional measure options during the period of trade.

References

DAWR (2018). *Australian phytosanitary treatment application standard for irradiation treatment*. Department of Agriculture and water resources, Canberra.

DAWR (2018). *Australian phytosanitary treatment application standard for cold treatment*. Department of Agriculture and water resources, Canberra.

FAO (2016a), [*International Standards for Phytosanitary Measures (ISPM) no. 31: Methodologies for sampling of consignments*]. Food and Agriculture Organization of the United Nations, Rome.

FAO (2016b) *International Standards for Phytosanitary Measures (ISPM) no. 10: Requirements for the establishment of pest free places of production and pest free production sites*. Food and Agriculture Organization of the United Nations, Rome.


NAPPO (1997), Regional Phytosanitary Standard (RSPM) no. 9: *Guidelines for the Use of Irradiation as a Phytosanitary Treatment*. 

*Work plan for the export of fresh pomegranates from India to Australia*
Requirements for the application of cold treatment

I. Treatment must be applied in accordance with Australia’s standard for application of cold treatment (the *Australian phytosanitary treatment application standard for cold disinfestation treatment* (2018)).

II. Treatment can be applied in-transit or pre-shipment.

III. The following is required when using in-transit cold treatment:
   
   a) In-transit cold treatment is only permitted in self refrigerated (integral) shipping containers capable of the treatment for the entire duration of the trip.
   
   b) The details of each of the fruit sensor calibrations must be recorded in the treatment section of the phytosanitary certificate which accompanies the consignment. Alternatively, the calibration details can be included as an attachment to the phytosanitary certificate.
   
   c) The probes must be calibrated and placed under the supervision of an officer authorised by the exporting NPPO.
   
   d) Shipping containers must be sealed once loading of the fruit is completed and seals must remain intact until the cold treatment is assessed and approved by the Australian NPPO.
   
   e) The shipping/transport company must download the electronic temperature logs from the container and forward to the Australian NPPO for treatment assessment and approval prior to container clearance.
   
   f) Containers must be maintained at the required appropriate temperature until the treatment assessment is completed, as turning off power prematurely may lead to discontinuation of treatment.

IV. Pre-shipment treatment facilities must be registered with NPPO of India. NPPO of India is required to ensure that the registered treatment providers are suitably equipped and have systems in place to carry out the treatment in accordance with the *Australian phytosanitary treatment application standard for cold disinfestation treatment* (2018).

V. Approved pre-shipment treatment facilities are listed at Annex 6 [if and when approved] and will be identified on BICON.
Annex 2

Requirements for the application of irradiation

I. Approval from the Food Standards Australia New Zealand (FSANZ) to use irradiation on pomegranates for consumption in Australia.

II. Irradiation facilities must be registered with APEDA and national nuclear regulatory bodies. APEDA is required to ensure that the registered treatment providers are suitably equipped and have systems in place to carry out the treatment in accordance with:
   a) ISPM 18: *Guidelines for the use of irradiation as a phytosanitary measure* [FAO 2019c]
   b) Regional Phytosanitary Standard (RSPM): *Guidelines for the Use of Irradiation as a Phytosanitary Treatment* [NAPPO, 1997]
   c) *Manual of Good Practice in Food Irradiation* [IAEA, 2015]
   d) *Australian phytosanitary treatment application standard for irradiation treatment* (Commonwealth of Australia, 2018)

III. Should India wish to use irradiation as a phytosanitary measure, the Indian NPPO will need to provide a submission to the Australian NPPO. The submission must include
   a) Dose mapping for pomegranates
   b) Standard Operating Procedures (SOPs) used by the treatment facility that document operational procedures and practices at the facility for the application of irradiation for phytosanitary purposes.

IV. Existing regulatory approval for use on other fruit for export to Australia will be taken into account by the Australian NPPO when approving a facility for use in the export of pomegranates to Australia.

V. Treatment facilities approved for the export of pomegranates to Australia are listed at Annex 6 [if and when approved by the Australian NPPO] and listed on BICON.
Risk management measures for quarantine scales, mealybugs, mites and thrips

I. The following packing house practices are required:
   a) Cleaning individual fruit by application of compressed air on fruit calyces and washing with brush and disinfectant

II. Pre-export phytosanitary inspection and, if found, remedial action. Remedial action (by the Indian NPPO) may include applying approved treatment to the consignment to ensure that the pest is no longer viable or withdrawing the consignment from export to Australia. Further details regarding the pre-export phytosanitary inspection are in Section 7.6.
Annex 4

Risk management measures for pathogens bacterial blight

I. India’s NPPO has primary responsibility for ensuring that orchards implement the systems approach effectively.

II. The systems approach is supported by:

   a) Registration of pomegranate orchards and packing houses for export to Australia.

   b) India’s NPPO, or personnel approved by India’s NPPO, will conduct training at the beginning of each growing season for growers, sorting supervisors and packing house officials (for registered orchards and registered packing houses) to ensure that they are aware of bacterial blight and the requirements for this pathogen. Records of training will be maintained for reference/audit.

   c) Monitoring of plants in the orchards to detect symptoms of bacterial blight. Monitoring occurs every two weeks from flowering until the end of harvest.

   d) Monitoring is conducted by suitably trained people approved by India using the following.

      o Sampling size of five pomegranate plants each at 20 sites per hectare (total of 100 plants/Ha) are monitored for Xanthomonas axonopodis pv. puniceae (Bacterial blight of pomegranate) in every export orchard. A zigzag route across the orchard is followed for site selection to represent entire orchard area.

      o All parts of the pomegranate plant such as leaves, stems and fruits are observed for any Xanthomonas axonopodis pv. puniceae (Bacterial blight of pomegranate) symptom.

      o Monitoring and management is recorded using the Monitoring template for Xanthomonas axonopodis pv. puniceae (Bacterial blight of pomegranate), provided in Attachment-I

      o Records of orchard monitoring must be kept by India’s NPPO and provided to the department for audit on request

   e) If bacterial blight is detected management must be undertaken. Management options include application of effective pesticides and removal of affected plant material. Preventative measures are also acceptable. For example, if weather conditions are predicted to be suitable for bacterial blight infection, preventative sprays can be applied. Records of the chemical spraying will be maintained for reference/audit.

   f) If disease incidence is greater than 10% from two weeks prior to harvest, the orchard is suspended from export for season.

   g) Fruit must not be harvested from the ground.

   h) At the packing house, pomegranate fruit are washed with a sanitizer at an approved concentration (e.g. Tsunami or hypochlorite at 200ppm). Washing water is monitored or changed frequently to ensure appropriate concentration is maintained.

   i) Fruit are inspected at the packing house and symptomatic or damaged fruit are removed for export.
j) Farm and packing house hygiene will be maintained. Fallen leaves and fruit in the orchards are removed regularly to minimize sources of bacterial blight inoculum. Damaged and discarded pomegranate fruit will be removed from the packing house daily.

III. Pre-export phytosanitary inspection and, if found, remedial action. Remedial action (by the Indian NPPO) will involve withdrawing the consignment from export to Australia and investigating the cause of the detection. The Indian NPPO may exclude the registered orchard and packing house from export to Australia for the rest of the season.

IV. If bacterial blight is detected during the on-arrival inspection in Australia, the consignment will be re-exported or destroyed. India will be required to investigate the cause of any such detections and report their findings to the Australian NPPO. If bacterial blight is detected for a second time at on arrival inspection in Australia the registered orchard and packing house will be excluded from export to Australia for the rest of the season. Multiple detections may result in the suspension of the pathway.
Risk management measures for quarantine pests of arils

I. Fruit must be grown in orchards registered for export to Australia.

II. The following orchard management practices are required:
   a) monitoring (trapping) using effective lures for fruit flies.
   b) Traps are inspected fortnightly from flowering until eight weeks prior to harvest. Traps are monitored weekly from eight weeks before harvest.
   c) A minimum of 2 traps per orchard with a minimum of an additional trap for every 2 hectares. See table for example trapping requirements.
   d) If quarantine fruit flies are detected control measures must be applied such as insecticide cover sprays or baits sprays/traps. Preventative measures are also acceptable.
   e) From eight weeks prior to harvest, if flies are detected at a rate of 0.1 flies per trap per day (FTD) over 2 consecutive weeks, the affected orchard is excluded from exports until the rate of detection is below the FTD threshold.
   f) Fruit must not be harvested from the ground.

III. Fruit must be processed at facilities registered with the Indian NPPO & APEDA for export to Australia.

IV. The following processing facility practices are required (in addition to food safety requirements as identified in Annex 7):
   a) Fruit are inspected and symptomatic or damaged fruit are removed.
   b) Pomegranate fruit are washed with a sanitizer at an approved concentration (e.g. Tsunami, hypochlorite at 200ppm). Washing water is monitored or changed frequently to ensure appropriate concentration is maintained.
   c) Washing and brushing using disinfectant
   d) Extraction of arils
   e) Visual screening of extracted arils for contaminants and quarantine pests using a white background. A white conveyor belt is appropriate.
   f) Waste generated from aril extraction is managed and is removed from the processing facility daily.
   g) Packing in sealed containers

V. Pre-export phytosanitary inspection. Further details regarding the pre-export phytosanitary inspection are in Section 7.6.
**Registered entities**

[Details to be added if and when facilities are approved]

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### Treatment facilities

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Food business operator – hygienic practices (responsibility of FSSAI / EIC)

I. Export registered aril processing establishments must be a government registered food business operation. Aril processing establishments are encouraged to have HACCP based certification from internationally recognised accredited certification bodies; this will become a mandatory requirement in 2022.

II. Food handling practices and food handlers must meet standards developed by FSSAI for food hygiene, additives, contaminants, toxins and residues including but not limited to:
   a) Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.
   b) Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011.

III. All food imported into Australia must comply with the Australia New Zealand Food Standards code. Establishments must demonstrate they have knowledge of relevant Australian food standards such as MRL standards.
## Monitoring methodology of *Xanthomonas axonopodis pv. Punicae* (Bacterial blight of pomegranate)

<table>
<thead>
<tr>
<th>Flowering stages</th>
<th>Date of observation (fortnightly)</th>
<th>Name of pest observed <em>Xanthomonas axonopodis pv. Punicae</em></th>
<th>Crop stage</th>
<th>Present (Y)</th>
<th>Absent (N)</th>
<th>If present, Confirmation Y/N</th>
<th>Intensity of the pest</th>
<th>Plant protection measures adopted</th>
<th>Any other information/Remarks by State Dept. of Agrl./Hort</th>
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</thead>
<tbody>
<tr>
<td><strong>Ambia bahar</strong></td>
<td>Nov-Dec</td>
<td>Pruning stage</td>
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<td>Feb-Mar</td>
<td>Flowering and fruit setting</td>
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<td><strong>Mrug bahar</strong></td>
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<td>June-July</td>
<td>Flower bud emergence</td>
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<td>July-Aug</td>
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<td><strong>Hast bahar</strong></td>
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<td>Fruit maturation</td>
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