

चीन को अंगूर निर्यात करने के लिए परामर्श

भारत गणराज्य के कृषि मंत्रालय और चीन गणराज्य के गुणवत्ता पर्यवेक्षण, निरीक्षण और संगरोध के सामान्य प्रशासन के बीच भारत से चीन के लिए अंगूर के निर्यात हेतु फ़ाइटोसैनेटेरी आवश्यकता के सहमत प्रोटोकॉल के अनुसार (ASQIQ) हर वर्ष निर्यात के मौसम से पहले चीनी अधिकारियों को पैक हाउस और पंजीकृत बागों की सूची भेजी जाती है।

इस संदर्भ में, निर्यातकों / किसानों को सलाह दी जाती है कि वे अपने अंगूर के बागों को 15 दिसंबर, 2018 तक नवीनतम पंजीकृत करें और 15 दिसंबर 2018 से पहले पैक हाउस पंजीकरण / नवीकरण मान्यता प्राप्त करें। ताकि चीन के समक्ष प्रस्तुत करने के लिए उसे समेकित किया जा सके।

अंगूर के बागों और पैक हाउस (पंजीकृत/नवीनीकृत) की यह सूची जेनरल एडमिनिस्ट्रेशन ऑफ कस्टम्स रिपब्लिक ऑफ चाइना (GACC) (जिसे पहले एडमिनिस्ट्रेशन ऑफ क्वालिटी सुपरविजन, इंस्पेक्शन एंड क्वारन्टिन ऑफ प्यूपल्स रिपब्लिक ऑफ चाइना (ASQIQ) के नाम से जाना जाता था) के वेब पोर्टल पर अद्यतन करने के लिए 15 दिसंबर, 2018 के तुरंत बाद ई.ओ.आई, बीजिंग, चीन के साथ साझा की जाएगी।

GACC को अपने वेब पोर्टल पर सामग्री अद्यतन करने में 4 से 5 सप्ताह लगते हैं। चीन में प्रवेश बंदरगाह पर किसी भी कठिनाई से बचने के लिए इच्छुक निर्यातकों को सलाह दी जाती है कि शिपमेंट निर्मित करते समय अनुच्छेद संख्या 4 के अंतर्गत हस्ताक्षरित प्रोटोकॉल में निर्धारित शर्तों का उल्लंघन न करें। संदर्भ के लिए इस प्रोटोकॉल की प्रति संलग्न है।

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स्थान: नई दिल्ली

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**PROTOCOL OF PHYTOSANITARY REQUIREMENTS FOR THE
EXPORT OF GRAPE FROM INDIA TO CHINA
BETWEEN THE MINISTRY OF AGRICULTURE OF THE REPUBLIC
OF INDIA AND THE GENERAL ADMINISTRATION OF QUALITY
SUPERVISION, INSPECTION AND
QUARANTINE OF THE PEOPLE'S REPUBLIC OF CHINA**

In order to safely export table grape from India to China, the Ministry of Agriculture of the Republic of India (hereinafter referred to as "IMOA") and the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China (hereinafter referred to as "AQSIQ"), on the basis of the pest risk analysis, exchanged views and reached consensus as follows:

Article 1

The grape (*Vitis vinifera* Linn.) being exported to China from India shall comply with the relevant phytosanitary laws and regulations of China and be free of quarantine pests concerned by China (see Annex 1).

Article 2

IMOA officially confirms that it is free from *Bactrocera dorsalis* and *Phoma glomerata* on grapes in India.

Grapes exported to China are free of *Bactrocera dorsalis* and *Phoma glomerata* according to the relevant international standards of International Plant Protection Convention (IPPC).

Article 3

Under the supervision of IMOA, effective monitoring, precaution and Integrated Pest Management (IPM) measures shall be undertaken to avoid or minimize the occurrence of the quarantine pests concerned by China and maintain phytosanitary condition of grape orchards and packing houses.

Upon request, IMOA shall provide AQSIQ the relevant procedures and results of pest monitoring, precaution and IPM program.

Article 4

The grapes being exported to China shall come from orchards and packinghouses registered by an agency authorized by IMO A, and designated by both AQSIQ and IMO A.

The list of grape orchards and packinghouses for export of grape to China shall be sent to AQSIQ prior to the exporting season.

Article 5

The grape shall be treated by cold treatment. Cold treatment may be conducted in transit in refrigerated containers with the pulp temperature at 1.1°C or below for not less than 15 consecutive days.

The facilities of the cold treatment should be evaluated and approved by AQSIQ. The specifications of cold treatment are in Annex 2.

Article 6

The processing, packing, storage, transportation and cold treatment of grapes shall be subject to quarantine supervision by IMO A.

Before packing, the grape shall be selected, sorted and processed to ensure the fruits without insects, mites, rotting fruits, leaves, twigs, roots and soil.

The processed grape shall be stored separately in the chamber to avoid re-infestation.

Article 7

Every packaging box of grape shall have marking in English indicate: production place (province), name and registration number of orchard and packinghouse, and "Exported to the People's Republic of China" in English.

The packing materials of grape shall be clean, unused and meet the Chinese phytosanitary requirements.

Article 8

During the first two years of the implementation of this Protocol, the sampling proportion of IMO A inspection for exporting grape is 2% of the quantity of the grape consignment, if no quarantine problems is found, henceforth, the sampling proportion will be reduced to 1%.

For each consignment of grapes passed inspection, IMO A will issue an official phytosanitary certificate in line with the standards and guidelines of IPPC with an additional statement as follows:

"This consignment of grape is in compliance with requirements described in the Protocol of Phytosanitary Requirements for the Export of Grape from India to China signed on 11th April, 2005 and is free from the quarantine pests concerned by China".

IMO A will provide a sample of the Phytosanitary Certificate in advance for AQSIQ's confirmation and keeping record.

Article 9

Entry ports for grape from India to china are: Dalian, Tianjin, Beijing, Shanghai, Qingdao, Nanjing.

Article 10

When grape arriving at entry port, Chinese Inspection and Quarantine Organization will examine relevant documents, markings and conduct the quarantine inspection.

If grape originating from undesignated orchards or packinghouses are found, the shipment will not be allowed entry.

If any pest of quarantine concern to China is found, the shipment will be disinfested, returned or destroyed if "*Greeneria uvicola*" or "*Phoma glomerata*" or "*Bactrocera dorsalis*" are found in the grape consignments, AQSIQ will notify IMO A to suspend the exportation of grape from India to China, according to the established IPPC/SPS guidelines.

If other pests of quarantine are found, the shipment will be treated in accordance with relevant Chinese laws and regulations, and the temporary suspension measures in accordance with relevant situations

may be taken. AQSIQ will notify IMOA the related information.

Article 11

Prior to the program initiation, AQSIQ shall send two quarantine inspectors to India to conduct an onsite visit in cooperation with IMOA. The inspectors will review the pest monitoring and control system as well as the phytosanitary situation of production places (orchards), packinghouses related to grape. The list of the production places (orchards), packinghouses for export of grape to China will be designated according to the result of the investigation.

After the program initiation, if necessary, AQSIQ will negotiate with IMOA to send quarantine inspectors to conduct further investigation in accordance with this protocol.

All the expenses related to above-mentioned investigation, including transportation, accommodation and living expenses, will be paid by the Indian side.

Article 12

During the export of grape from India to China, AQSIQ will conduct further risk analysis based on the situation of pest occurrence and interceptions on Indian grape. After consultation with IMOA, the list of quarantine pests and the relevant quarantine measures may be adjusted timely.

In order to ensure the effective implementation of all risk management measures and performance requirements described in this Protocol, both sides shall review and evaluate the implementation practices of this protocol timely.

Article 13

Both parties will promote and enhance collaboration between the quarantine experts & officials and exchange technical information in the field of grape quarantine inspection.

ANNEX 1

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THE PESTS OF QUARANTINE CONCERN TO CHINA

- 1 *Greeneria uvicola*
- 2 *Cladosporium sphaerospermum* - mold
- 3 *Planococcus minor* - small white bug
- 4 *Retithrips syriacus* - thrips black
- 5 *Alternaria vitis* - sharp mold

ANNEX 2

OPERATIVE PROCEDURES ON IN-TRANSIT COLD DISINFESTATION FOR THE GRAPE FROM INDIA TO CHINA

1. Container type

Containers must be self refrigerated (integral) shipping containers and have refrigerator equipment capable of achieving and holding the required temperatures.

2. Recorder types

IMOA must ensure that the combination of temperature probes and temperature recorders are:

- (a) Sensors should be accurate to $\pm 0.1^{\circ}\text{C}$ in the range of -3.0°C to $+3.0^{\circ}\text{C}$,
- (b) able to accommodate the required number of probes,
- (c) capable of recording and storing data for the period of the treatment,
- (d) capable of recording all temperature sensors at least hourly to the same degree of accuracy as is required of the sensors, and
- (e) capable of producing printouts which identify each sensor, time and the temperature, as well as the identification number of the recorder and the container.

3. Calibration of temperature sensors

- 3.1 Calibration must be conducted using a slurry of crushed ice and distilled water, using a certified thermometer approved by quarantine organization.
- 3.2 Any sensor which records more than plus or minus 0.3°C from 0°C must be replaced by one that meets this criterion.
- 3.3 A "Record of calibration of fruit sensors" must be prepared for each container and signed and stamped by quarantine officer. The original must be attached to the phytosanitary certificate which accompanies the consignment.

3.4 On arrival CIQ will check the calibration of the fruit sensors using the method referred to in 'Section 3.1'.

4. Placement of temperature sensors

4.1 Packed fruit must be loaded into shipping containers under quarantine officer supervision. Containers should be packed in a manner which ensures that there is equal airflow under and around all pallets and loose stacked boxes.

4.2 At least three fruit sensors and two air sensors are necessary for each container. The location of sensors is:

(a) Sensor 1 (in pulp of fruit): Top layer of cartons of fruit in middle row, front of container.

(b) Sensor 2 (in pulp of fruit): Approximately 1.5 meters (for 40 feet container) or 1 meter (for 20 feet container) from door, centre of load, Centre box, half way between top and bottom of load."

(c) Sensor 3 (in pulp of fruit): Approximately 1.5 meters (for 40 feet container) or 1 meter (for 20 feet container) from door, left wall, half way between top and bottom of load.

(d) The other two air temperature sensors should be placed in the delivery air to the cargo and the return air respectively.

4.3 All sensors must be placed under the direction and supervision of an authorized inspector.

4.4 Fruits to be shipped must be kept in cold storage until such time when the pulp temperature is dropped to a minimum of 4° C.

5. Sealing of containers

5.1 A numbered seal must be placed on the loaded container door by an authorized officer.

5.2 The seal must only be removed by a CIQ officer at the port of arrival in China.

6. Temperature records and confirmation of treatment

6.1 The in-transit arrangement is for the cold dis-infestation treatment to be completed during the voyage between the port of export country

and the first port of call in China.

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- 6.2 Records may commence at any time, however the treatment time will be deemed to have begun only after all fruit sensors have attained the nominated treatment temperature.
- 6.3 The Shipping Company will download the computer records of the dis-infestation treatment and forward them to CIQ of first port of call in China.
- 6.4 Some sea voyages may allow the cold dis-infestation treatment to be completed by the time the vessel arrives at a port en-route to China. It is permissible for treatment records to be downloaded en-route and sent to CIQ for verification. It is however a requirement that the treatment is not deemed to have been effected until CIQ have completed the re-calibration of the temperature sensor probes. It is therefore a commercial decision whether the fruit should be "conditioned" (i.e. gradually raising the carriage temperature) prior to arrival in China.
- 6.5 CIQ will verify that the treatment records meet Chinese dis-infestation requirements, subject to calibration of sensors, the treatment is complete.

7. Documents

- 7.1 Temperature, duration of the cold dis-infestation, container number and the seal number of the container must be included in the Phytosanitary Certificate.
- 7.2 The Phytosanitary Certificate, "Cold Treatment Report" and "Record of calibration of fruit sensors" shall be provided to CIQ for confirmation.

This Protocol will come into force since the date of signature, and have a validity of three years. If neither side gives notice to amend or terminate this Protocol at least two months prior to expiry date, the Protocol will be extended automatically and successively for an additional period of one year.

Signed in New Delhi on April 11, 2005 in Hindi, Chinese and English languages, in duplicate copies. All texts are equally authentic. In case of divergence, the English text shall prevail.



For The Government of
The Republic of India



For The Government of
The People's Republic Of China