

Exporting Pears to Australia from Hebei, Shaanxi and Shandong Provinces

Understanding Australia's import requirements for Pears imported from Hebei, Shaanxi and Shandong Provinces

Title	Information
Species and regions	<ul style="list-style-type: none"> • Ya pear (<i>Pyrus bretschneideri</i>) from Hebei, Shaanxi and Shandong Provinces • Nashi pear (<i>Pyrus pyrifolia</i>) from Hebei, Shaanxi and Shandong Provinces • Korean pear (<i>Pyrus ussuriensis</i>) from Hebei, Shaanxi and Shandong Provinces <p><i>Document will consider only process for pears from Hebei, Shaanxi and Shandong Provinces imported under a systems approach</i></p>
Import Conditions	<ul style="list-style-type: none"> • Australia's import conditions for fresh produce should be consulted annually prior to export. They can be found at: <ul style="list-style-type: none"> ○ https://bicon.agriculture.gov.au/BiconWeb4.0
Registration	<ul style="list-style-type: none"> • Pears must be sourced, produced and exported in compliance with appropriate protocols and import conditions • Source orchards and packhouses in the designated areas must obtain appropriate registrations
Orchard surveillance and control – systems approach	<ul style="list-style-type: none"> • Good Agricultural Practices and Integrated Pest Management must be applied in accordance with agreed systems approach • Orchard management before and during winter must include monitoring and removal of cankers and fruit mummies and preventative spraying. • Approved systematic and scheduled orchard surveillance and control programs must include monitoring and detection surveys • Immature pears must be sealed in protective bags while immature • Chemical control measures must be applied to the whole orchard block where pathogens are detected or remove orchard block from export.
Harvest	<ul style="list-style-type: none"> • Only pears with intact protective bags may be harvested, ensuring bags are not damaged in the process of harvesting • During harvest, fruit will be checked for pests. Fruit found infected with any quarantine pests must be removed. • No fallen fruit is to be collected for export • Pears must be identified and labelled appropriately to allow traceback to orchard
Transport	<ul style="list-style-type: none"> • Bagged pears are to be transported to packhouse, taking care not to damage the pears or protective bags
Packing	<ul style="list-style-type: none"> • At packhouse, open bags carefully, do not allow clean pears to make contact with any hands or surfaces that have been in contact with external surfaces of protective bags • Bags must be opened away from the packing area • Discarded bags and any fruit not suitable for export should not enter the packing shed • Pears should be transferred carefully to packing area in clean crates, that have not been used outside the packhouse or for waste produce • Pears should be cleaned on all sides with high-pressure air within a suitably designed enclosure • Pears should not protrude from the enclosure during cleaning process • Care should be taken to ensure contaminants that are made airborne during the cleaning process cannot contaminate clean fruit or packaging material • Ensure water tray in the base of the enclosure is appropriately sized and remains filled to reduce risk that contaminants may escape • Ensure that the opening of the enclosure is appropriately shielded and is directed away from clean fruit or packaging material • After fruit is cleaned and graded, clean packaging material should be applied. If fruit is cleaned a second time, new and clean packaging should be applied. • Packhouses must maintain good hygiene practices and ensure that appropriate processes are staged to remove the risk of cross-contamination • Packhouses must be maintained in a condition that would provide security against reinfestation/reinfection • Any culled fruit must be discarded, removed from packhouse and disposed of suitably

Packaging	<ul style="list-style-type: none"> • Only clean and new packaging of synthetic or highly processed materials to be used • Transport and store packaging material in clean, dry, pest-proof spaces, this includes the mode of delivery of packaging material to the packhouse from the place of manufacture • Pallets should be carefully stacked and securely strapped • Containers must be inspected prior to loading to ensure pest freedom and ensure vents are covered to prevent entry of pests • Packaging should be chosen for ability to protect product and maintain optimal storage conditions
Phytosanitary security	<ul style="list-style-type: none"> • Each consignment must be secured prior to shipment using one of the following packaging options: <ul style="list-style-type: none"> ○ Integral cartons ○ Ventilation holes of cartons covered ○ Polythene liners ○ Meshed or shrink-wrapped pallets ○ Produce transported in sealed container
Pre-export inspection	<ul style="list-style-type: none"> • If a pre-export inspection will be performed by the packer, appropriate magnification should be used for pest detection • Inspection staff should be trained in the detection and identification of actionable pests and diseases
Cold chain and storage	<ul style="list-style-type: none"> • The product should be brought to optimal storage temperature as soon as practicable after packing • Storage areas must be secure to prevent infestation after packing
Labelling	<ul style="list-style-type: none"> • Each carton must have visible <ul style="list-style-type: none"> ○ “Product of China for Australia” ○ Packinghouse Code (PHC) • Individual cartons or palletised fruit must be labelled with a unique identifier to facilitate traceback to packhouse and orchard • Detailed manifests of consignments should be compiled and supplied to importer
NPPO Inspection	<ul style="list-style-type: none"> • Consignments must be inspected or tested by the NPPO and certified free from biosecurity (quarantine) pests • A phytosanitary certificate with appropriate declarations and endorsements must be obtained
On-arrival	<ul style="list-style-type: none"> • All consignments are subject to phytosanitary inspection on arrival to verify compliance with import conditions before release • Australia inspects imported fresh produce under a microscope and if pests are detected they will be sent to a laboratory for full identification • Container cleanliness, packaging and destination concerns will also be assessed in this process • If the presence of actionable biosecurity pests is confirmed, the options may be: <ul style="list-style-type: none"> ○ Treatment ○ Re-export ○ Disposal ○ Remediation • Full pest identification records are available upon request. It is recommended that full pest identification records are requested, this will allow the appropriate actions to be taken to reduce the risk of future pest interceptions • Imported pears must comply with the requirements of the Imported Food Control Act 1992, as well as Australian state and territory food laws. These laws require all imported food to meet the standards set out in the Australia New Zealand Food Standards Code (the Code). The Code, includes the maximum residue limits (MRLs) and extraneous residue limits (ERLs) for agricultural or veterinary chemicals that are permitted in food, including imported food.

