

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

In order to safely export citrus fruits from China to Mexico, the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China (hereinafter "AQSIQ") and the Secretary of Agriculture, Livestock, Rural Development, Fisheries and Food of United Mexican States (hereinafter "SAGARPA"), 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 AQSIQ and the SAGARPA. 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 18days

In order to have the approval by the AQSIQ and SAGARPA 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 AQSIQ and SAGARPA 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