

# FRESH NOTES

A TECHNICAL UPDATE PUBLISHED BY HORTGRO SCIENCE

## Summary of actions for export of apples to the Kingdom of Thailand

For easy reference to the various steps and responsible parties involved in the process of exporting apples from South Africa to the Kingdom of Thailand, a summary of the relevant steps, along with links to helpful documents, is provided in the table on the following pages.

**Please note that this information is for guidance and not regulatory**

The **bilateral agreement** between the National Plant Protection Organisation of South Africa and the Department of Agriculture of the Kingdom of Thailand is the official regulation that must be followed. The table below summarises the steps that must be followed and indicates the responsible parties for each step. This table does not replace the official regulation in any way.

## Thailand Exports – Fresh Apples

### Standard Operating Procedure (SOP)

**Note:** DOA = Department of Thailand Agriculture  
NPPO = National Plant Protection Organisation (RSA)

Responsible	Action	Comments
1. Production		
Grower	1.1 Apply GAP's and keep records of control measures	<ul style="list-style-type: none"><li>• Must be available to DOA or NPPO on request</li><li>• Obtain access to Best Practices for control of Mediterranean and Natal Fruit Fly from the secured 'Special Markets' web page on Hortgro's website. Email Suzette Poole (<a href="mailto:suzette@hortgro.co.za">suzette@hortgro.co.za</a>) for access privileges.</li></ul>
Grower	1.2 Control Mediterranean and Natal Fruit Fly	
2. Import Permit		
Thai DOA	2.1 Import permit to be issued by Thailand DOA	<ul style="list-style-type: none"><li>• The importer must obtain a permit from the Thailand DOA and supply the SA exporter with it.</li></ul>

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3. Phytosanitary registration		
Grower	3.1 Register orchards with the NPPO	<ul style="list-style-type: none"> <li>• Hortgro will inform industry when special market registrations will commence (including Thailand apples registrations) on the E-cert/PhytClean online platform.</li> <li>• <a href="https://ecert.co.za/systems/">https://ecert.co.za/systems/</a></li> <li>• <a href="https://www.phytclean.co.za">https://www.phytclean.co.za</a></li> </ul>
Grower	3.2 Make copies available to the Thailand DOA	
4. Pack Houses		
Grower	4.1 Register PHC with the NPPO	<ul style="list-style-type: none"> <li>• Copies must be available for the Thailand DOA. Monitored by the NPPO before commencement of export</li> <li>• The NPPO to conduct audit prior to registration of pack house</li> <li>• Records must be available for NPPO and DOA</li> <li>• Well documented with details of all processes</li> </ul>
Pack House	4.2 Source fruit only from registered orchards	
Pack House	4.3 Document Standard Operating Procedures (SOP)	
5. Cold Store Approval		
PPECB	5.1 Cold stores must be approved	<ul style="list-style-type: none"> <li>• Inspect and register cold stores</li> </ul>
6. NPPO Audit Approval		
NPPO	6.1 Prior to registration and at least annually	
7. NPPO Approval		
Pack House	7.1 Maintain documentation	
8. Packing		
Pack House	8.1 Only apples in the same type of package may be treated during cold disinfestation treatment	<ul style="list-style-type: none"> <li>• External and internal packaging must be the same for all apple cultivars treated</li> <li>• Free of any potential carriers of quarantine pests</li> </ul> <div style="border: 2px solid black; padding: 5px; text-align: center; margin: 10px 0;"> <b>Export to Thailand</b> </div> <p style="text-align: center;">Product of South Africa</p>
Pack House	8.2 Only clean and new packaging	

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Pack House	8.3 Fruit to be free from live insects, soil, sand, other plant materials	Name of fruit (common name) Pack House Code (PHC) Production Unit Code (PUC) Orchard number
Pack House	8.4 Mark cartons with required information	
<ul style="list-style-type: none"> <li>Mark loose cartons 'EXPORTS TO THAILAND' on each carton</li> <li>Mark all four sides of a full pallet with 'EXPORTS TO THAILAND'.</li> </ul>		
9. Palletisation		
Pack House	9.1 Wooden pallets must comply with ISPM	<ul style="list-style-type: none"> <li>Mark at least two corner blocks of each pallet with prescribed ISPM mark</li> </ul>
10. Fruit inspection		
PPECB	10.1 Inspect fruit for quality and presence of potential carriers of quarantine pests	
11. Phyto Inspection		
NPPO	11.1 Ensure fruit has been inspected	<ul style="list-style-type: none"> <li>Ensure that fruit has been inspected in accordance with appropriate official procedures and found free of quarantine <a href="#">pests (Bilateral agreement, Annex 1)</a></li> <li>If found, consignment must be withdrawn for export</li> <li>Phyto certificate must record container and seal numbers (After completing container loading)</li> </ul>
NPPO	11.2 Issue phytosanitary certificate	
12. Forced Air Cooling		
Cold Store	12.1 Forced air cool fruit to below target temperature	<ul style="list-style-type: none"> <li>Only fruit that was passed by DALRRD to be stored in the same room</li> <li><b>Cool for minimum of 72 h to target temperature (<a href="#">PPECB HP43 document</a>)</b></li> <li>To minus 0.5°C if target protocol temperature is 1.11°C</li> <li>To 0°C if target protocol temperature is 1.67°C</li> <li>To 1.0°C if target protocol temperature is 2.22°C</li> <li>Recommended not to use delivery air of below minus 1.5°C.</li> <li>Pulp temperatue of all fruit, including inner cartons, must be below target temperature</li> <li>Only the same species of fruit (apples) to be cold treated</li> <li>Only apples in the same type of packaging may be cold treated</li> </ul>
13. Container Booking		

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Exporter	13.1 Book containers in time	<ul style="list-style-type: none"> <li>• <b>Protocol temp.: 1.11 °C - 14 days or more;</b> carrying temperature minus 1.5°C (SD1/SDV1), minus 1.3°C (SD3/SDV3), minus 1.0°C (SD4/SDV4), minus 0.5°C (SD2/SDV2), 0.0°C (SD7/SDV7)</li> <li>• <b>Protocol temp.: 1.67°C - 16 days or more;</b> carrying temperature minus 1.5°C (SD1/SDV1), minus 1.3°C (SD3/SDV3), minus 1.0°C (SD4/SDV4), minus 0.5°C (SD2/SDV2), 0.0°C (SD7/SDV7)</li> <li>• <b>Protocol temp.: 2.22°C - 18 days or more;</b> carrying temperature minus 1.5°C (SD1/SDV1), minus 1.3°C (SD3/SDV3), minus 1.0°C (SD4/SDV4), minus 0.5°C (SD2/SDV2), 0.0°C (SD7/SDV7), +0.5°C (SD5/SDV5)</li> </ul>
Exporter	13.2 Book temperature requirements according to preference of one of three options provided on <a href="#">PPECB's Q25 document</a>	
14. Container preparation		
PPECB	14.1 Containers suitability	<ul style="list-style-type: none"> <li>• Containers must comply with the <b>specifications of the Bilateral agreement, Annex 2</b></li> <li>• Temperature recording systems to comply with the <a href="#">specifications of the Bilateral agreement, Annex 2</a></li> <li>• Temperature sensors must comply with the appropriate specifications</li> <li>• Temperature sensors to be calibrated by PPECB under supervision of NPPO</li> <li>• Certificate of calibration as specified in <a href="#">the Bilateral agreement, Annex 3</a></li> </ul>
15. Container Loading		
Loading Point	15.1 Load containers	<ul style="list-style-type: none"> <li>• Hourly tabular temperature printouts to be supplied to PPECB within an hour before commencement of loading.</li> <li>• Follow special procedure for cold sterilisation shipments (<a href="#">See Key Loading Actions Best Practice</a>)</li> <li>• Loading to be completed within 40 minutes</li> </ul>
16. Insert Probes		
PPECB	16.1 Insert 3 on-board temperature probes	<ul style="list-style-type: none"> <li>• Insert probes in stipulated positions (<a href="#">Bilateral agreement, Annex 2</a>)</li> <li>• Supervise loading</li> </ul>
17. Cold Treatment		

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PPECB	17.1 Close doors and attached numbered metal seal	<ul style="list-style-type: none"><li>• Cold treatment can commence on land</li><li>• Treatment may be completed on arrival</li></ul>
PPECB	17.2 Cold treatment commences when container doors are closed and on-board temperature probes reach protocol temperature.	
18. Transport Container		
Exporter	18.1 Transport container to port terminal	<ul style="list-style-type: none"><li>• Gensets to be used</li></ul>