

SCHEDULE 8

Derogations from specific prohibitions and requirements under the relevant Plant Health Orders

PART C

Citrus fruits for industrial processing into juice originating in Argentina, Brazil, South Africa or Uruguay

13. In this Part, “permitted fruits” means fruits of *Citrus* L., *Fortunella* Swingle, *Poncirus* Raf., other than fruits of *Citrus aurantium* L. or *Citrus latifolia* Tanaka.

14. Permitted fruits originating in Argentina, Brazil, South Africa or Uruguay may be imported into a relevant UK territory for industrial processing into juice provided that—

- (a) they originate in an officially registered place of production;
- (b) their movement from the place of production to the point of export in the country of origin has been officially registered;
- (c) they are accompanied by a phytosanitary certificate issued by the national plant protection organisation of the country of origin which includes the required official statement and the relevant details; and
- (d) their importation is authorised by the appropriate UK plant health authority under the relevant Plant Health Order.

15. When authorising the importation of permitted fruits for the purposes of paragraph 14, the appropriate UK plant health authority must ensure that the authorisation contains conditions—

- (a) requiring the fruits to be imported and moved to their approved processing premises in individual packages in a container;
- (b) requiring a label to be attached to each container of fruits and individual package which contains—
 - (i) a unique number on each individual package;
 - (ii) the declared net weight of the fruit; and
 - (iii) a mark stating: ‘Fruit destined exclusively for industrial processing into juice’.
- (c) requiring the importer to provide sufficient advance notice of any container of permitted fruits to be imported, which must include details of the quantity of fruits, the identification numbers of the containers, the expected date of arrival, the point of entry into the relevant UK territory and the name, address and the location of the premises at which the fruits are to be processed; and
- (d) requiring compliance with the requirements specified in paragraphs 19 to 22.

16. For the purposes of paragraph 14(c), the required official statement is an official statement—

- (a) that the permitted fruits originate in a field of production which was subjected to appropriate treatments against *Phyllosticta citricarpa* (McAlpine) Van der Aa at the appropriate time; and
- (b) that an appropriate visual inspection has been carried out during packaging and no symptoms of *Phyllosticta citricarpa* (McAlpine) Van der Aa were detected in the fruits harvested in the field of production in that inspection.

17. The relevant details which must be included in the phytosanitary certificate for the purposes of paragraph 14(c) are—

Status: This is the original version (as it was originally made).

- (a) the identification numbers of the containers;
- (b) the unique numbers of the labels on the individual packages; and
- (c) under the heading “Additional declaration”, the statement “Fruits destined exclusively for industrial processing into juice” and the code for the production unit.

18. Any permitted fruits imported under paragraph 14 must be visually inspected by an inspector appointed by the appropriate UK plant health authority on arrival and if symptoms of *Phyllosticta citricarpa* (McAlpine) Van der Aa are detected and the plant pest is confirmed by testing, the batch from which the sample was taken must be refused entry.

19. Any permitted fruits imported under paragraph 14 must be transported without delay to the approved processing premises or to an approved storage facility.

20. Waste and by-products of permitted fruits must be destroyed by deep burial or used in accordance with an approved method to prevent the risk of *Phyllosticta citricarpa* (McAlpine) Van der Aa spreading.

21. The operator of an approved processing premises must keep records of the permitted fruits that are processed at the premises which indicate the numbers and distinguishing marks of containers, the quantity of permitted fruits imported, the volumes of waste and by-products destroyed or used and detailed information on their destruction or use.

22. Any permitted fruits which are stored pending their processing must be easily identifiable and stored in a way that prevents the risk of *Phyllosticta citricarpa* (McAlpine) Van der Aa spreading.