

河北、陕西和山东向澳大利亚出口梨

澳大利亚从河北、陕西和山东进口梨的进口规定

标题	内容
品种与地区	<ul style="list-style-type: none"> 河北、陕西和山东产的鸭梨（学名：<i>Pyrus bretschneideri</i>） 河北、陕西和山东产的沙梨（学名：<i>Pyrus pyrifolia</i>） 河北、陕西和山东产的韩国梨（学名：<i>Pyrus ussuriensis</i>） <p>文件仅考虑根据系统方法从河北、陕西和山东进口梨的程序</p>
进口条件	<ul style="list-style-type: none"> 每年应当在出口前了解澳大利亚进口生鲜农产品的条件。相关进口条件的链接如下： <ul style="list-style-type: none"> https://bicon.agriculture.gov.au/BiconWeb4.0
注册登记	<ul style="list-style-type: none"> 梨必须根据相关协议与进口条件进行采购、生产与出口 指定区域的供货果园和包装厂必须取得相关的注册登记
果园监督与控制-系统方法	<ul style="list-style-type: none"> 必须根据达成一致的系統方法实施良好农业规范和有害生物综合治理 冬季前与冬季果园管理必须包含溃疡和僵果的监控与去除，以及喷洒预防性药剂。 获准的系统性与预定的果园监督与控制计划必须包括监控与检测调查 梨在尚未成熟时必须密封在保护袋中 如果某一果园区块发现病原体，必须对整个果园区块采取化学防治措施，或者不出口该果园区块的水果。
采摘	<ul style="list-style-type: none"> 仅采摘套有完整保护袋的梨，并确保保护袋在采摘过程中不受损 采摘时，水果将接受有害生物检测。必须剔出受检疫性有害生物感染的水果。 落果不可用于出口。 必须对梨做恰当地识别和标记，以便产品能追溯至果园
运输	<ul style="list-style-type: none"> 将套有保护袋的梨运到包装厂，注意不要损伤梨或保护袋
包装	<ul style="list-style-type: none"> 在包装厂小心地拆开保护袋，不要使干净的梨触碰接触过保护袋外表面的手或任何表面 拆除保护袋的地点必须远离包装区域 不可将丢弃的保护袋或不适合出口的水果带入包装棚 应当使用干净的箱子小心地将梨转移至包装区域，必须确保箱子未在包装厂以外的地方使用过，也未曾用于废弃农产品 应当在恰当设计的围板中用高压空气对梨进行全面清洗 在清洗时梨不应当从围板中突出来 应当注意确保清洗过程中产生的空气污染物不会污染干净的水果或包装材料。 确保围板底部的水盘大小适合且装满水，以降低污染物逸出的风险 确保围板的开口用恰当的方式罩住，且远离干净的水果或包装材料 水果经过清洗和分级后，应当用干净的包装材料包装。如果水果经过二次清洗，则应当使用新的和干净的包装。 包装厂必须维持良好的卫生规范，并确保采取恰当的步骤避免交叉污染 包装厂必须维持良好的环境条件，防范再次传染/感染 剔出的水果必须丢弃，从包装厂中移走并妥善处理
包装	<ul style="list-style-type: none"> 仅可使用干净和新的由合成材料或高度加工的材料制成的包装 将包装材料运至并储存在干净、干燥、防有害生物的地方，包括将包装材料从生产地运至包装厂时的送货方式 托盘应当小心叠放并捆扎牢固 装货前必须对集装箱进行检查，以确保箱内无有害生物，并确保通风孔被盖住，防止有害生物进入 应当选择能保护产品和维持最佳储存条件的包装

植物检疫安全	<ul style="list-style-type: none"> • 在每批货物装运之前，必须使用下列包装选择之一来确保安全： <ul style="list-style-type: none"> ○ 完整的箱子 ○ 盖住箱子上的通气孔 ○ 聚乙烯衬垫 ○ 有孔托盘或用收缩膜包裹的托盘 ○ 用密封的集装箱运输农产品
出口前检查	<ul style="list-style-type: none"> • 如果出口前检查由包装商执行，应采用适当的放大倍数来进行有害生物检测 • 检查人员应当接受与活体有害生物和疾病的检测与鉴定相关的培训
冷链与储存	<ul style="list-style-type: none"> • 产品包装好之后，应尽快放入最佳储存温度下保存 • 储存区必须安全，以防包装后发生病虫害
贴标签	<ul style="list-style-type: none"> • 每个箱子必须标有可见的下列字样： <ul style="list-style-type: none"> ○ “中国向澳大利亚出口的产品” (“Product of China for Australia”) ○ 包装厂代码 • 每个箱子或放置在托盘上的水果必须标上独特的识别代码，以便水果能追溯至包装厂和果园 • 详细的货运清单应当汇编后提供给进口商
国家植物保护组织 (NPPO) 检查	<ul style="list-style-type: none"> • 货物必须由国家植物保护组织 (NPPO) 检查或检测，并获得无生物安全性 (检疫性) 有害生物证明 • 必须取得附有相关声明与背书的植物检疫证书
到达时	<ul style="list-style-type: none"> • 所有货物在到达时都要接受植物检疫检查，确认符合进口条件后方可卸货 • 澳大利亚的工作人员会用显微镜对进口的生鲜农产品进行检查，如果检测到有害生物，会将其送至实验室进行全面鉴定 • 相关工作人员还将在该过程中对集装箱的清洁程度、包装以及目的地问题进行评估 • 如果确认存在可处理的生物安全有害生物，可能采取以下措施： <ul style="list-style-type: none"> ○ 治理 ○ 再出口 ○ 丢弃 ○ 补救 • 如要求，可提供完整的有害生物鉴定记录。建议索要完整的鉴定记录，以帮助采取相关措施，降低未来的有害生物截获风险 • 进口的梨必须符合《1992 年进口食品控制法》以及澳大利亚州和领地相关食品法律的要求。这些法律要求所有的进口食品满足《澳大利亚新西兰食品标准法典》(以下简称《法典》) 中列出的标准。《法典》中规定有食品中允许的农业或兽医用化学品的最高残留限量 (MRLs) 和再残留限量 (ERLs)，包括进口食品。

自 1987 年以来，澳大利亚园艺出口商和进口商协会 (AHEIA) 一直是代表澳大利亚园艺产品贸易的最高行业机构。澳大利亚园艺出口商和进口商协会寻求在整个价值链中实现更好的合作，为解决运营问题提供领导力，从而提高贸易的盈利能力，该协会的目标是让进出口变得简单、透明、高效。



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.

