PROTOCOL OF PHYTOSANITARY REQUIREMENTS FOR EXPORT OF PORTUGUESE TABLE GRAPES TO CHINA
BETWEEN
THE MINISTRYOF AGRICULTURE, FORESTRY AND RURAL DEVELOPMENT OF PORTUGAL
AND
GENERAL ADMINISTRATION OF CUSTOMS OF THE PEOPLE'S REPUBLIC OF CHINA

In order to safely export Portuguese table grapes to the People's Republic of China, on the basis of a pest risk assessment, the Ministry of Agriculture, Forestry and Rural Development of Portugal (hereinafter called "MAFRD") and General Administration of Customs of the People's Republic of China (hereinafter called the "GACC") , through friendly negotiation, reached consensus as follows:

Article 1 - Characteristics

Portuguese table grapes (*Vitis vinifera L.*) (hereinafter called "grapes") exported to China must comply with all applicable Chinese phytosanitary laws and regulations, health and safety standards, and with the requirements stated herein, and be free from any quarantine pests concerned to China (as stated in Appendix 1).

This protocol pertains only to phytosanitary requirements. Other standards and requirements such as those regarding human health (e.g. China's national food safety standards), may also apply to Portuguese grapes, but are outside the scope of this protocol.

Article 2 - Registration

All orchards, as well as packing, refrigerating and cold-treatment facilities that wish to export grapes, must be registered by MAFRD, and approved by both GACC and MAFRD. Registration shall include name, address and code, so that, whenever any product is detected as non-compliant with the requirements herein, it can be traced back to the establishment with certainty. The registration record must be forwarded by the MAFRD to the GACC for approval prior to the start of the export season.

Article 3 - Orchard Management

To ensure the traceability of production process, all orchards registered for export to China must apply Good Agricultural Practices (GAP) or other International Accreditation (Certificate) Systems. All orchards shall be keep sanitary conditions, sort out rotten grapes, adopt an Integrated Pest Management (IPM) system which includes control measures, such as monitoring, chemical or biological pest controls and agricultural handling, etc. The orchard must remove fallen fruits timely.

All Portuguese orchards producing for export shall be monitored in regard to the pests in Appendix 1, and MAFRD shall supervise the monitoring plan and overall prediction and control measures.

All orchards must keep a record of pest monitoring and control, which must be delivered to the GACC when the GACC requests these records. The pest control record must indicate specific information, including name and active ingredient of all chemical agents, date of application and agrochemical dosages applied during growth.

Phytosanitary quarantine activities in orchards producing for export

must be performed under the guidance of technical personnel knowledgeable in phytosanitary aspects, such as pest control and monitoring, etc.

Article 4 - Control Measures for Special Pests

4.1 *Ceratitis capitata*

MAFRD will establish a monitoring system for *Ceratitis capitata*. Jackson traps baited with trimedlure and Mcphail traps baited with hydrolyzed protein must be used. The trap inspection must be carried out every 7 days. MAFRD must keep any record with all the activities related to the monitoring and supervision for fruit flies for audit purpose by GACC.

The grapes exported to China shall be treated for kill Medfly. Fruits shipping by sea or by air must undergo a cold treatment under the supervision of a MAFRD official and according to the Operational Procedures for Cold Treatment at Origin for shipping by sea or by air (Appendix 2) or Operational Procedures for Cold Treatment in Transit for shipping by sea (Appendix 3). The cold treatment temperature requirement will be one of the followings:

Temperature range	Exposure time (days)
1.11℃ or below	15
1.67℃ or below	17
2.22℃ or below	21

4.2 *Lobesia botrana* and *Spodoptera littoralis*

MAFRD personnel or authorized officers shall monitor *Lobesia botrana* and *Spodoptera littoralis*, and from grape flowering to harvest, they shall inspect visually and monitor in the registered orchards

with the traps with the setting density being 1 per 1 hectares in the registered orchards. MAFDR or authorized personnel should check the trap every 7 days and change the trap once every 4 weeks to make sure the vineyard is free of *Lobesia botrana* and *Spodoptera littoralis* . If the above-mentioned pests are found by monitoring, the integrated management measures including the chemical or biological controls shall be taken to ensure that any of quarantine pests shall not be carried by grapes. If MAFRD finds the above-mentioned pests in the orchards during a second detection, the grapes from the corresponding orchards in this production season shall not be exported to China.

4.3 *Planococcus ficus, Eulecanium tiliae, Ceroplastes rusci* and *Calepitrimerus vitis*

Orchards must be monitored weekly from flowering to harvest, basically to check if there are any suspicious symptoms of adult insects on trunks, stems, branches and leaf segments.

If, during the monitoring, *Planococcus ficus*, *Eulecanium tiliae*, *Ceroplastes rusci* and *Calepitrimerus vitis* are monitored, the integrated management measures including the chemical or biological controls shall be taken to ensure that any of quarantine pests shall not be carried by grapes. If MAFRD finds the above-mentioned pests in the orchards during a second detection, the grapes from the corresponding orchards in this production season shall not be exported to China.

4.4 *Daktulosphaira vitifoliae*

The field system control measures shall be taken to ensure no *Daktulosphaira vitifoliae* in the vineyard. SO_2 preservative films shall be used in the grape packaging boxes.

4.5 *Xylophilus ampelinus*, *Neofusicoccum mangiferae*,

Phaeomoniella aleophilum and *Phaeomoniella chlamydospora*

Orchards must be monitored at least every 15 days from sprouting to harvest. The stems and leaves must be carefully inspected to check for any spots of disease, taking samples with any suspicious symptoms for laboratory test. MAFRD shall guarantee that the above pests are not carried by the grapes.

Whenever any other type of quarantine pests are detected, the MAFRD shall immediately advise the GACC and take the necessary measures, including chemical and biological controls. Integrated Pest Management measures for the foregoing pests must be authorized by the MAFRD that shall forward them to the GACC prior to beginning any exports. During the first export year, monitoring records from each orchard must be sent by the MAFRD to the GACC. From the second year on, forwarding only the result of the information shall be enough.

Article 5 - Packaging

A MAFRD official shall supervise grape processing, packaging, storage and transportation.

During the packaging process, grapes must be selected and sorted to prevent the inclusion of any insects, mites, rotten fruit, leaves, branches, roots or soil with the fresh grapes.

Packaging material must be clean, hygienic, unused and compliant with Chinese phytosanitary requirements. A mesh or perforated bags (1.6 mm maximum opening diameter) must be used in ventilated packing boxes to cover the aeration holes in each box or to cover the entire pallet.

Packaged grapes shall be immediately stored in a chamber only with grapes of the same phytosanitary condition, separate from others to

prevent re-infestation by pests.

Each box must be labeled with the fruit name, production place (district, city or county), exporting country, orchard name or code, name or code of packing facility, etc. The following text must be marked in Chinese on each box and pallet:“输往中华人民共和国” (Exported to the People’s Republic of China). The same text must be marked on each box to be exported by airfreight, hence not palletized.

Containers in which grapes are loaded for export to China must have Phytosanitary Certificates and their cleanliness be checked at the time of loading. This activity must be recorded for MAFRD verification.

Article 6 - Pre-Export Inspection and Quarantine

During the first two years of the trade establishment, the size of the sample taken from each batch of grapes exported to China for phytosanitary inspection by MAFRD officials shall be 2%. If no quarantine problems are detected during the 2-year period, the sample size shall be reduced to 1%. If any live organisms of quarantine pests of major concern to China were found, the entire batch may not be exported to this country. MAFRD officials shall find the cause and take preventive measures for betterment. At the same time, the detection record shall be kept and delivered at the request of the GACC.

Upon completing an inspection, the MAFRD official shall issue a Phytosanitary Certificate for the approved batch, clearly stating the container number. The following must be stated: “THIS BATCH OF GRAPES COMPLIES WITH THE PROTOCOL OF PHYTOSANITARY REQUIREMENTS FOR EXPORT OF PORTUGUESE TABLE GRAPES TO CHINA BETWEEN GENERAL ADMINISTRATION OF

CUSTOMS OF THE PEOPLE'S REPUBLIC OF CHINA AND THE MINISTRY OF AGRICULTURE, FORESTRY AND RURAL DEVELOPMENT OF PORTUGAL, AND IS FREE FROM ANY QUARANTINE PESTS CONCERNED TO CHINA."

The Phytosanitary Certificate of shipments having undergone phytosanitary treatment at origin must indicate the phytosanitary treatment method, temperature and duration, together with the facility name or code, and container number. The Phytosanitary Certificate of shipments having undergone cold treatment in transit must indicate the treatment temperature and duration, container and seal numbers, etc.

The MAFRD shall deliver copies of the Phytosanitary Certificate to the GACC for registration and reference prior to commencing any trade.

Article 7 - Entry Inspection and Quarantine

Entry ports for Portuguese grapes are all Chinese ports and airports authorized for fruit entry by the GACC.

China Customs under the GACC will check the relevant documents and identification upon grape arrival at the Chinese port of entry, and shall complete the inspection and quarantine process. For items having undergone cold treatment at origin, the cold treatment results with attached MAFRD's sign-offs (when exporting to China in the first year, both GACC's and MAFRD's sign-offs are required), as well as fruit temperature sensor record table, must also be delivered. The cold treatment report and fruit temperature sensor calibration record must be provided for those having undergone cold treatment in transit.

Shipments of grapes from unauthorized orchards shall not be allowed entry.

Any shipment that is determined as not having undergone cold treatment shall undergo a cold treatment at the destination port (such as in the container itself), or be returned or destroyed.

If *Lobesia botrana* is detected in a shipment, such shipment shall be returned or destroyed. At the same time, the GACC shall immediately inform the MAFRD and suspend grape import from related orchards or packing facilities, even stopping the program in some cases. The MAFRD shall investigate the cause and take measures to prevent recurrence of these situations. Based on the outcome of evaluating the improvement measures adopted by the MAFRD, the GACC shall decide whether or not to cancel the suspension.

If other pests requiring quarantine or any others not reported by Portugal are detected, the shipment shall be returned, destroyed or quarantined. The MAFRD shall investigate the cause and take measures to prevent recurrence of these situations.

Article 8 - Compliance Inspection

Before starting the trade, the GACC will send at least two Chinese quarantine inspectors for a field inspection, with the assistance of MAFRD, to the table grape growing areas, registered orchards and packing houses in Portugal. The purpose of the visit is to ensure that the Portuguese grapes for export to China comply with the requirements of this protocol. This field inspection mainly includes the monitoring and control of pests in the growing areas, packing and refrigerating facilities, cold treatment operation, etc. The quarantine inspectors will pre-inspect the first shipment of grapes exported by each operator to China in the first year, and to review the handling result before export. The pre-inspection

should be conducted before initiation or during export season to China. All operators involved should facilitate access to GACC officials to the places of production and/or packing houses.

In the process of review and pre-inspection, once any pests which is not included in this protocol and has quarantine risk to China is found, both parties must immediately revise the quarantine requirements and the protocol through consultation.

In the process of pre-inspection, once any pests in Appendix 1 is found, both parties must take technical consultation, and amend the protocol based consultation.

Any costs relating to the aforesaid supervision, including transportation and accommodation, shall be borne by the Portuguese party.

Article 9 - Retrospective Review

GACC will carry out further risk assessment based on the occurrence and interception of grape epidemic in Portugal, and negotiate with MAFRD to adjust the quarantine pests and relevant quarantine measures.

In order to guarantee the effective implementation of relevant risk management measures and operation requirements, the GACC shall conduct a retrospective review of the inspection and quarantine requirements for grapes upon five years of exports hereunder, including inspector visits to Portugal. The protocol shall then be amended as required based on the outcome of this inspection and with the agreement of both parties.

This Protocol is signed in , on , in two counterparts in Chinese, Portuguese and English language versions, and shall come into effect on the date of signing hereof. Each party shall retain a copy of the three equally valid texts. Should any interpretation differences arise during execution, the English translation shall prevail.

This protocol shall be effective for two years, unless any of the parties notifies the other of its intention to amend or terminate it at least two months ahead of the intended expiry date. It shall be automatically and consecutively renewed for additional one-year term.

Representative of the Ministry of Agriculture, Forestry and Rural Development of Portugal	**Representative of General Administration of Customs of the People's Republic of China**

APPENDIX 1

PESTS OF QUARANTINE CONCERN TO CHINA

1. *Ceratitis capitata*
2. *Lobesia botrana*
3. *Planococcus ficus*
4. *Daktulosphaira vitifoliae*
5. *Eulecanium tiliae*
6. *Ceroplastes rusci*
7. *Spodoptera littoralis* GV
8. *Calepitrimerus vitis*
9. *Xylophilus ampelinus*
10. *Neofusicoccum mangiferae*
11. *Phaeomoniella aleophilum*
12. *Phaeomoniella chlamydospora*

APPENDIX 2

OPERATIONAL PROCEDURES FOR COLD TREATMENT AT ORIGIN

1. Type of Cold-Treatment Chambers

1.1 Cold treatment at origin must be done in cold storage chambers authorized by the MAFRD and the GACC;

1.2 MAFRD officials are responsible for ensuring that the chambers used by exporters comply with the appropriate regulations and have cooling equipment capable of reaching or maintaining the required fruit temperature.

1.3 MAFRD officials shall keep records of chamber fitting for cold treatment of grapes exported to China. These records include documents compliant with the following requirements:

(a) Location of infrastructure and construction plan, including specific owner and handler contact information;

(b) Size and capacity;

(c) Type of wall, floor and ceiling insulation;

(d) Brand, mode, model and capacity of the refrigerating compressor, evaporator and ventilation system, and

(e) Equipment temperature range, defrost circulation control, specific information documents and specifications of compound temperature recorders.

1.4 Prior to the start of each grape export season, the MAFRD

shall deliver to the GACC name and address information of registered refrigerated chambers.

2. Type of Registers

2.1 The MAFRD officials must ensure that the combination of temperature sensors and temperature registers are as follows:

(a) Sensors must be accurate at ± 0.15°C, in the range of -3.0 to +3.0°C;

(b) The registers must be capable of holding the required number of sensors;

(c) Registers must be capable of recording and storing data during treatment until checked by the MAFRD officials;

(d) Their capacity must allow for recording information from all temperature sensors at least every hour with the same precision as required from sensors, and

(e) Print capability is required to produce a hard copy identifying sensor, time and temperature, and specifying the register and container identification numbers.

3. Calibration of Temperature Sensors

3.1 Calibration shall be done with a mixture of crushed iced water and distilled water using a certified thermometer approved by MAFRD officials:

(a) Any sensor registering a temperature below -0.3 or above 0.3°C for a 0°C start must be replaced by another sensor that matches this criterion.

(b) The MAFRD officials shall check the fruit sensors calibration upon treatment completion using the method referred to in Section 3.1.

4. Temperature Sensor Placement under the Supervision of MAFRD Officials

4.1 Fruits placed on the top pallet must be pre-cooled and transferred to the cold treatment chamber under the supervision of MAFRD officials. They may also be precooled by exporters.

4.2 At least two sensors must be used to measure the temperature inside the chamber (separate at the air exit and return points). The following four sensors are the minimum number for fresh fruit temperature measurement:

(a) One sensor in the middle of the fruit at the center of the treatment chamber;

(b) One on a corner of the top layer of fruit at the center of the chamber;

(c) One near the air return in the intermediate portion of loaded fruit, and

(d) One near the air return at the top of the loaded fruit.

4.3 The deployment of the sensors and the connection to the recorder shall be completed under the supervision and guidance of the MAFRD officials.

4.4 Registration may start at any time, but the start of treatment shall only be measured from the moment at which all fruit sensors reach the specified treatment temperature.

4.5 When using the minimum number of sensors, if any one of them is out of the validity range for four consecutive hours, the treatment shall be deemed invalid and must be repeated.

5. Verification of Treatment Results

When treatment records show parameter compliance with the requirements, the MAFRD officials may authorize ending the treatment. If sensors have been approved pursuant to “Section 3”, it shall be deemed successfully completed.

Sensors must be calibrated prior to fruit removal from the chamber.

6. Confirmation of Treatment Results

6.1 Upon treatment completion, the sensors must be recalibrated as per “Section 3”. All calibration records should be kept and provided at GACC’s request.

6.2 Any recalibrated sensor reading after treatment higher than at placement requires reading register adjustment of the sensor (sensors). Should the adjusted register reading show that it does not comply with the treatment plan requirements, the results shall be considered invalid. The MAFRD officials and the exporter shall jointly decide whether a new treatment is to be applied.

6.3 Sufficient statistics must be attached to the printed temperature record as proof of cold treatment completion.

6.4 The MAFRD officials must approve the aforesaid record and statistics before ratifying the results as successful, and this approval must be submitted for review at the GACC’s request.

6.5 For treatments not meet the requirements, the recorder may be reconnected for ongoing treatment if either of the following conditions is met:

(a) The MAFRD officials confirm that the treatment meets the requirements stated in “Section 6.3” or

(b) The time between completion and re-start is less than 24 hours.

In both cases, the data may continue to be recorded upon reconnecting the recorders.

7. Container Loading

7.1 The containers must be inspected by MAFRD officials to guarantee that they carry no pests, and their entrance covered to prevent insects from entering;

7.2 The fruits shall be loaded into the containers in insect-proof constructions, or the entrance to the chamber and container isolated with insect-proof materials.

8. Containers Seal

8.1 The MAFRD officials shall install a numbered seal on the container door, recording the seal number on the Phytosanitary Certificate.

8.2 The seal may only be removed by a China Customs officer at the port of arrival in China.

9. Storage of Fruit Not Immediately Loaded

9.1 If not immediately loaded, the treated fruit may be stored, but

safe storage conditions need to be checked by MAFRD officials, i.e.:

(a) When the fruits are stored in the treatment chamber, the door must be closed;

(b) If transferred to other storage places, such transfer must be done in a trustworthy manner approved by the MAFRD, and no other fruit may be stored with it, and

(c) Subsequent loading of the fruits into a container must be under supervision of MAFRD officials, as specified in “Section 7”.

10. Phytosanitary Certificate

10.1 The temperature and duration of the cold treatment at origin must be stated in the treatment section of the Phytosanitary Certificate, together with the name or code of the packaging facility, or treatment chamber.

10.2 The Phytosanitary Certificate and cold treatment report (including temperature records and statistics, with MAFRD official sign-offs, and records of fruit temperature sensor calibration) must be delivered to the China Customs upon arrival of the grapes to China.

APPENDIX 3

OPERATIONAL PROCEDURES FOR COLD TREATMENT IN TRANSIT

1. Type of Container

The container must be a self-cooling (overall cooling) transit container and must be fitted with refrigerating equipment capable of attaining and maintaining the required temperature.

2. Type of Registers

The MAFRD officials must ensure that the proper combination of temperature sensors and temperature registers are as follows:

2.1 Sensor temperature must be accurate at ± 0.15°C, in the range of -3.0 to +3.0°C.

2.2 The number of sensors placed must be sufficient.

2.3 Registers must be capable of recording and storing data during treatment.

2.4 Temperature readings of all sensors must be recorded at least every hour meeting the same accuracy parameters as required for sensors.

2.5 Printed temperature records must match the time and temperature recorded for each sensor, and must show the registers and container codes.

3. Calibration of Temperature Sensors

3.1 Calibration shall be done with a mixture of crushed iced water and distilled water using a certified thermometer approved by MAFRD

officials.

3.2 Any sensor registering a temperature below -0.3 or above 0.3°C for a 0°C start must be replaced by another sensor that matches this criterion.

3.3 A “Fruit Temperature Sensor Calibration Record” must be issued for each container, signed and stamped by MAFRD officials, and the original document must be attached to the Phytosanitary Certificate at departure.

3.4 When the fruit batches arrive at the Chinese port of entry, the China Customs shall inspect the fruit temperature sensor calibration.

4. Temperature Sensor Placement

4.1 The packaged fruit shall be loaded into the transit container under the supervision of MAFRD officials, and arranged in a manner to ensure a uniform air flow underneath and around pallets and boxes.

4.2 At least three fruit temperature sensors and two air temperature sensors must be placed in each container at the following specific points:

(a) The fruit temperature sensor No. 1 must be placed in the center of the top layer of the first row of fruit within the container.

(b) The fruit temperature sensor No. 2 must be placed in the center 1.5 m (in 40-foot containers) or 1 m (in 20-foot containers) from the container door, at mid height.

(c) The fruit temperature sensor No. 3 must be placed in the fruits adjacent to the left wall, 1.5 m (in 40-foot containers) or 1 m (in 20-foot

containers) from the container door, also at mid height.

(d) The two air temperature sensors must be placed at the container air exit and return points.

4.3 All sensors must be placed under the supervision and guidance of the MAFRD officials.

4.4 (Pre-cooled) fruit must be stored in refrigerating chambers until the temperature reaches 4°C or below prior to container loading.

5. Containers Seal

5.1 The MAFRD officials shall place a numbered seal on the freight container door.

5.2 The seal may only be removed by a China Customs officer at the port of arrival in China.

6. Treatment Result Verification

If the treatment record shows parameters compliant with the requirements, GACC officials may authorize ending treatment, and if the sensors have been approved pursuant to “Section 3”, the treatment shall be considered successful.

Sensors must be calibrated before the fruit is transferred out of the treatment chamber.

7. Temperature Record and Confirmation

7.1 The cold treatment in transit is conducted during the container trip from Portugal to the first Chinese port of arrival, or continuation after such arrival.

7.2 Registration may start at any time, but the start of treatment

shall only be measured from the moment at which all fruit sensors reach the specified treatment temperature.

7.3 The shipping company shall download the cold-treatment computer records and deliver them to the China Customs at the Chinese port of arrival.

7.4 Some sea journeys allow for the cold treatment to be completed before arriving in China. Treatment records may be downloaded during the voyage and sent to the China Customs for verification.

7.5 The China Customs shall verify the records compliance with cold-treatment requirements, and determine treatment validity based on sensor calibration.

8. Phytosanitary Certificate

8.1 The cold-treatment temperature and start date must be stated in the treatment section of the Phytosanitary Certificate, followed by “In transit”.

8.2 The Phytosanitary Certificate, cold treatment report and fruit-temperature-sensor calibration record shall be delivered to the China Customs upon arrival of the grapes to China.

葡萄牙农业、林业与农村发展部
与中华人民共和国海关总署
关于葡萄牙鲜食葡萄输华植物检疫要求
的议定书

为使葡萄牙鲜食葡萄安全输往中华人民共和国，根据有害生物风险评估结果，葡萄牙农业、林业与农村发展部（以下简称 MAFDR）与中华人民共和国海关总署（以下简称 GACC）经友好协商，达成一致意见如下：

第一条 总则

输往中国的葡萄牙鲜食葡萄（*Vitis vinifera L.*）（以下简称葡萄），除符合中国植物检疫有关法律法规和安全卫生标准外，应满足本议定书规定的植物检疫要求，不得带有中方关注的检疫性有害生物（见附件 1）。

本协议仅涉及植物检疫要求。其他标准和要求，如关于人类健康（如中国的国家食品安全标准）,也适用于葡萄牙葡萄，但不在本协议范围内。

第二条 注册登记

出口葡萄果园、包装厂、冷藏库及处理设施均须在

MAFDR 注册，并由 GACC 和 MAFDR 共同批准。注册信息需包括名称、地址及标识代码，以便在出口货物不符合本议定书相关规定时准确溯源。注册名单应在每年出口季节前，由 MAFDR 向 GACC 提供。

第三条 果园管理

所有出口注册果园建立实施良好农业操作规范（GAP）认证或其他国际认证体系，以确保生产过程的可追溯性。维持果园卫生条件、收获时剔除烂果等，并执行有害生物综合防治（IPM），包括防控措施，如病虫害监测、化学或生物防治以及农事操作等控制措施。果园必须及时清除落果。

葡萄牙出口果园应针对附件 1 中的有害生物进行监测，MAFDR 应对监测计划和整体预防控制措施进行监督。

所有注册果园必须保留有害生物的监测和防治记录，并应要求向 GACC 提供。防治记录必须包括生长季节使用所有化学药剂的名称、有效成分、使用日期及使用浓度等详细信息。

出口果园的植物检疫措施必须在具有有害生物防控和监测等植物检疫知识的技术人员指导下实施。

第四条 检疫性有害生物防控措施

4.1 针对地中海实蝇

MAFDR 应建立地中海实蝇监测体系。Jackson 诱捕器以 trimelure 为诱剂，McPhail 诱捕器以水解蛋白为诱剂。每 7 天检查一次诱捕器。MAFDR 应保留上述实蝇监测活动及监督等方面的记录，以便 GACC 审查。

输华的葡萄必须采取检疫处理措施。海运和空运的葡萄须采取冷处理，在 MAFDR 官员监管下进行，按照出口前冷处理操作程序（附件 2）对海运和空运葡萄进行冷处理或按照出口运输途中冷处理操作程序（附件 3）对海运葡萄进行冷处理。冷处理温度要求如下:

温度范围	**持续天数**
1.11℃或以下	15
1.67℃或以下	17
2.22℃或以下	21

4.2 针对葡萄花翅小卷蛾和海灰翅夜蛾

MAFDR 人员或授权人员须针对葡萄花翅小卷蛾和海灰翅夜蛾进行监测，从葡萄开花期到收获期，用视觉检查及诱捕器在注册果园进行监测，诱捕器的设置密度为注册果园内按每 1 公顷 1 个。MAFDR 人员或授权人员应每 7 天检查一次诱捕器，每 4 周更换 1 次诱芯，确保葡萄园没有此有害生物发生。如监测到，须采取包括化学或生物防治在内的综合管理措施，以确保输往中国的葡萄不携带上述检疫性有害生物。如 MAFDR 再次发现上述有害生物，来自该葡萄园的葡

萄本季节不得向中国出口。

4.3 针对葡萄粉蚧、螨醋栗褐蚧、无花果蜡蚧、葡萄叶绣

从开花至收获期进行果园监测，每周监测一次，特别是观察枝干、茎、枝和叶部是否有可疑症状和成虫。

如在监测期间，监测到葡萄粉蚧、螨醋栗褐蚧、无花果蜡蚧、葡萄叶绣，采取包括化学或生物防治在内的综合管理措施，以确保输往中国的葡萄不携带上述检疫性有害生物。如 MAFDR 再次检查发现果园中发生该种有害生物，该果园本季节将不得向中国出口。

4.4 针对葡萄根瘤蚜

需采取田间系统控制措施，确保葡萄园没有发生。在葡萄包装箱中使用 SO_2 保鲜膜。

4.5 针对葡萄细菌性疫病菌、芒果小新壳梭孢、褐枝顶孢霉、厚孢小褐球壳

必须进行果园监测，从葡萄发芽期至收获期，至少每 15 天监测一次。重点检查茎部和叶片是否有病斑，采集有可疑症状的病害标本，送实验室检测。MAFDR 应保证出口葡萄上不得带有上述有害生物。

一旦发现其他检疫性有害生物，MAFDR 应立即通知 GACC，并采取包括化学或生物学防治在内的综合措施进行治理。对上述有害生物的综合管理措施必须由 MAFDR 批准

并在贸易开始前由 MAFDR 向 GACC 提供。出口的第一年，每一果园的监测记录由 MAFDR 向 GACC 提供，从第二年开始，只需提供一份结果。

第五条 包装

葡萄加工、包装、储藏和装运过程，须在 MAFDR 官员检疫监管下进行。

在包装过程中，葡萄须经剔除、挑拣、分级，以保证不带有昆虫、螨类、烂果及枝、叶、根和土壤。

葡萄包装材料应干净卫生、未使用过，符合中国有关植物检疫要求。必须用带有网眼的袋（最大孔径 1.6mm）罩住每个包装盒的通气孔或整个托盘。

包装好的葡萄如需储藏应立即入库，同一检疫条件下，并单独存放，避免受到有害生物的再次感染。

每个包装箱上必须标注水果名称、产地（区、市或县）、国家、果园或其注册号、包装厂及其注册号等信息。每个包装箱和托盘需用中文标出“输往中华人民共和国”。如没有采用托盘，如航空货物，则每个包装箱上应用中文标出“输往中华人民共和国”。

装有出口中国葡萄的集装箱必须附有植物检疫证书，必须在装箱时检查是否具备良好的卫生条件。该项活动必须被记录供 MAFDR 检查。

第六条 离境前检验检疫

在贸易开展的前两年内，MAFDR 官员应按照 2%的比例对每批输往中国葡萄进行抽样检查。如两年内没有发生植物检疫问题，抽样比例降为 1%。如发现中方关注的检疫性有害生物活体，整批货物不得出口中国。MAFDR 官员应查明原因，并采取改进措施。同时，保存查获记录，应要求提供给 GACC。

经检疫合格的，MAFDR 官员应出具植物检疫证书，注明集装箱号码，并填写以下附加声明：“该批葡萄符合《中华人民共和国海关总署与葡萄牙农业、林业与农村发展部关于葡萄牙鲜食葡萄输往中国植物检疫要求的议定书》，不带中方关注的检疫性有害生物”。

对于实施出口前检疫处理的，应在植物检疫证书上注明检疫处理方式，处理温度、持续时间、药剂浓度（熏蒸处理）及处理设施名称或编号等信息。对于实施运输途中冷处理的，应在植物检疫证书上注明冷处理的温度、处理时间、集装箱号码及封识号码等。

MAFDR 应在贸易进行前向 GACC 提供植物检疫证书样本，以便中方备案核查。

第七条 进境检验检疫

葡萄牙葡萄将允许从所有 GACC 允许进口水果的港口和机场进口。

葡萄到达中国入境口岸时，GACC 下属的中国海关将查验有关单证和标识，并实施检验检疫。对于出口前实施冷处理的货物，报检时还需提供由 MAFDR 背书（在第一年出口时，需要由 GACC 和 MAFDR 共同背书）的冷处理结果报告单以及果温探针校正记录表格；对于运输途中实施冷处理的货物，报检时还需提供冷处理报告、果温探针校正记录等。

如发现来自未经批准的果园，则该批葡萄不准入境。

如冷处理被认定无效，则该批货物将被采取到岸冷处理（如确认为冷藏集装箱，仍可在本集装箱内进行）、退回、销毁等处理措施。

如发现葡萄花翅小卷蛾，则该批货物作退回、销毁处理。同时，GACC 将立即向 MAFDR 通报，要求暂停相关果园向中国出口葡萄，直至视情况暂停整个项目。MAFDR 应开展调查，查明原因并实施相应改进措施。GACC 将根据对 MAFDR 所采取改进措施的评估结果，决定是否取消已采取的暂停措施。

如发现其他检疫性有害生物或发现在葡萄牙未报道过的有害生物，则该批货物作退回、销毁或检疫除害处理。MAFDR 将开展调查，查明原因并实施相应改进措施。

第八条 符合性审查

贸易启动前，GACC 将派至少两名检疫官员赴葡萄牙，在 MAFDR 的协助下，对输往中华人民共和国的鲜食葡萄的产区、注册果园和包装厂实施本议定书要求情况进行实地审查，主要包括产地有害生物的监测与防治、包装与冷藏设施、冷处理运行等情况。检疫官员还将对第一年每家企业的第一批出口中国葡萄进行预检，监管并审核出口前的处理情况。预检应在出口季期开始或期间实施。相关方应为 GACC 官员进入果园或包装厂提供支持。

审查和预检过程中，一旦发现未列入本议定书的且对中方有检疫性风险的有害生物，双方须立即进行技术磋商，并对检疫要求和议定书进行修订。

预检过程中，一旦发现附件 1 中的有害生物，双方须进行技术磋商，并视情况对议定书进行修订。

以上赴葡审查及预检所需费用，包括差旅、食宿等费用由葡方承担。

第九条 回顾性审查

根据葡萄牙葡萄疫情发生动态及截获情况，GACC 将作进一步的风险评估，并与 MAFDR 协商，以调整检疫性有害生物及相关检疫措施。

为确保有关风险管理措施和操作要求的有效落实，

GACC 将在贸易开始后每 5 年对本葡萄检验检疫要求执行情况进行回顾性审查，包括派专家赴葡进行考察。根据考察情况，经双方同意，对本议定书进行修订。

本议定书于　年　月　日在　　签署，自签署之日起生效，以中文、葡萄牙文和英文三种文字写成，一式两份，双方各执一份。三种文本同等有效，如在执行过程中双方对条款的含义发生争议，则以英文文本作准。

本议定书有效期 2 年，如在有效期满前 2 个月内双方均未提出修改或终止要求，则其有效期自动顺延 1 年。

葡萄牙农业、林业	**中华人民共和国**
与农村发展部	**海关总署**
代　表	**代　表**

附件 1

中方关注的检疫性有害生物名单

1. 地中海实蝇 *Ceratitis capitata*
2. 葡萄花翅小卷蛾 *Lobesia botrana*
3. 葡萄粉蚧 *Planococcus ficus*
4. 葡萄根瘤蚜 *Daktulosphaira vitifoliae*
5. 醋栗褐蚧 *Eulecanium tiliae*
6. 无花果蜡蚧 *Ceroplastes rusci*
7. 海灰翅夜蛾 *Spodoptera littoralis* GV
8. 葡萄叶绣螨 *Calepitrimerus vitis*
9. 葡萄细菌性疫病菌 *Xylophilus ampelinus*
10. 芒果小新壳梭孢 *Neofusicoccum mangiferae*
11. 褐枝顶孢霉 *Phaeomoniella aleophilum*
12. 厚孢小褐球壳 *Phaeomoniella chlamydospora*

附件 2

出口前冷处理操作规程

1. 冷处理设施

1.1 装运前冷处理只能在 MAFDR 和 GACC 批准的冷处理设施内进行；

1.2 MAFDR 官员负责确保出口商使用的冷处理设施符合适当的标准且具有能使果实达到和维持所需温度的制冷设备；

1.3 MAFDR 官员将保留批准用于输华葡萄装运前处理的设施的注册，该注册包括说明以下内容的文件：

(a) 所有设施的位置及构建计划，包括所有者／操作者的详细联系方式；

(b) 设施的尺寸及容量；

(c) 墙壁、天花板和地板的隔热类型；

(d) 制冷压缩机及蒸发器／空气循环系统的牌子、样式、类型和容量等；

(e) 设备的温度范围，除霜循环控制和任何集成的温度记录设备的规格及详细资料等；

1.4 在每个葡萄出口季节开始之前，MAFDR 需向 GACC 提交当前注册的冷处理设施的名称和地址。

2. 记录仪的类型

2.1 MAFDR 官员确保温度探针和温度记录仪的组合：

(a) 探针应在-3.0℃到 + 3.0℃之间，精确到±0.15℃；

(b) 能够容纳所需的探针数；

(c) 能够记录并贮存处理过程的数据，直到该数据信息由 MAFDR 官员查验；

(d) 能够至少每小时记录所有探针一次，且达到对探针所要求的精度；

(e) 能够打印输出识别每个探针、时间和温度并注明记录仪和集装箱的识别号的结果。

3. 温度的校正

3.1 校正必须用由 MAFDR 官员批准的标准温度计在碎冰和蒸馏水混合物中进行：

(a) 任何读数超出 0°C±0.3°C的探针都必须更换；

(b) 在处理完成时，MAFDR 官员将用第 3.1 款提及的方法验证果温探针的校正值。

4. 在 MAFDR 官员监管下安插温度探针

4.1 上托盘的水果必须在 MAFDR 官员的监管下将上托盘的经预冷过的水果装入冷处理室，也可由出口商自行预冷；

4.2 至少用 2 个探针（分别在出风口和回风口）测量室温，至少要安插以下 4 个探针测量鲜果的温度：

(a) 一个位于冷处理室中部所装货物的中心；

(b) 一个位于冷处理室中部所装货物顶层的边角；

(c) 一个位于所装货物中部近回风口处；

(d) 一个位于所装货物顶层的边角近回风口处；

4.3 探针的安插和与记录仪的连接须在 MAFDR 官员监

管和指导下完成；

4.4 可以任何时间启动记录，然而只有所有的果温探针都达到指定的温度时处理时间才能开始计；

4.5 当只用最小数量的探针时，如果有任何探针连续超出 4 小时失效，则该处理无效，必须重新开始。

5. 处理结果的逐步审核

如果处理记录表明各处理参数已符合要求，MAFDR 官员可以授权结束处理，如果探针也按“第 3 款”的规定通过了校正，则可认定为该处理已成功完成。

在果实从处理室中移出之前，应对探针进行校正。

6. 处理结果的确认

6.1 在完成指定的处理时间后，探针必须按“第 3 款”规定的程序进行重新校正，校正记录必须保留，需要时提供给 GACC 审核。

6.2 如果在处理完成之后的探针校正读数比开始时设定的校正读数高，则该探针（多个探针）记录读数应相应的调整。如果调整结果表明未能符合指定的处理方案要求，则该处理将判定为无效处理。由 MAFDR 官员与出口商确定是否重新处理该批果实。

6.3 打印输出的温度记录要附有表明要求的冷处理已完成的适当数据统计。

6.4 MAFDR 官员必须在确认某处理成功之前背书上述记录和统计值，且应 GACC 要求，提供上述背书的记录以供审核。

6.5 如果处理未能达到所需的冷处理要求，在符合以下条件下，可以重新连接记录仪，并继续处理：

(a) MAFDR 官员确认第 6.3 款所要求的条件仍满足，或

(b) 停止的时间与重新开始的时间间隔在 24 小时之内。

上述两种情况下，可从记录仪重新连接时起继续采集数据。

7. 装入集装箱

7.1 装货前集装箱必须经 MAFDR 官员查验，以确保不带有害生物，并在入口处加以遮挡以防害虫进入；

7.2 果实需要在防虫的建筑物内装箱或冷藏室入口和箱体间用防虫材料围住。

8. 集装箱的封识

8.1 MAFDR 官员用编码的封条将装上货物的集装箱封识，封条号码需在植物检疫证书上注明；

8.2 封条只能在中国入境口岸由中国海关官员开启。

9. 未立即装箱的水果的存贮

9.1 处理过的果实未立即装箱可以存贮，但需由 MAFDR 官员维持安全状况：

(a) 如果果实存贮在处理室内，则处理室的门必须封闭；

(b) 如果果实转移到另一贮存室内存贮，则必须用经 MAFDR 批准的可靠的方式转移且另一贮存室内不得有其他水果；

(c) 随后的装箱必须按照第 7 款的规定在 MAFDR 官员监管下进行。

10. 植物检疫证书

10.1 出口前冷处理的温度、持续时间及包装厂或处理设施名称或编号，必须写进植物检疫证书处理栏内。

10.2 葡萄入境时，需向中国海关提供植物检疫证书、冷处理结果报告（含由 MAFDR 官员背书的温度记录和温度统计数据以及果温探针校正记录）。

附件 3

运输途中冷处理操作程序

1. 集装箱类型

集装箱必须是自身(整体)制冷的运输集装箱，且具有能达到和保持所需温度的制冷设备。

2. 记录仪类型

MAFDR 官员应确保采用适当的温度探针和温度记录仪的组合：

2.1 探针温度应在-3.0℃到+3.0℃之间，精确到±0.15℃；

2.2 有足够数量的探针；

2.3 能够记录并贮存处理过程的数据；

2.4 至少每小时记录一次所有探针的温度，记录显示应满足探针要求的精度；

2.5 打印出的温度记录，应对应每个探针记录的时间、温度，并注明记录仪和集装箱号。

3. 温度的校正

3.1 校正必须用由 MAFDR 官员批准的标准温度计在碎冰和蒸馏水混合物中进行；

3.2 任何读数超出 0℃±0.3℃的探针都必须更换；

3.3 必须对每个集装箱出具一份由 MAFDR 官员签字盖章的“果温探针校正记录”，正本须附在随货的植物检疫证书上；

3.4 水果运抵中国入境口岸时，中国海关对果温探针进

行校正检查。

4. 温度探针的安插

4.1 包装好的果实应在 MAFDR 官员监管下装入运输集装箱，包装箱堆放应松散，确保足够的气流空隙；

4.2 每个集装箱至少应安插 3 个果温温度探针，2 个箱体空间温度探针，具体位置为：

(a) 1 号果温探针安插在集装箱内货物首排顶层中央位置；

(b) 2 号果温探针安插在距集装箱门 1.5 米（40 英尺集装箱）或 1 米（20 英尺集装箱）的中央，并在货物高度一半的位置；

(c) 3 号果温探针安插在距集装箱门 1.5 米/1 米的左侧，并在货物高度一半的位置；

(d) 2 个空间温度探针分别安插在集装箱的入风口和回风口处；

4.3 所有探针必须在 MAFDR 官员的监督和指导下安插；

4.4 装箱前的水果需在冷藏室中存放（预冷）至果肉温度达 4℃或以下。

5. 集装箱的封识

5.1 MAFDR 检疫官员用编码封条对装上货物的集装箱进行封识；

5.2 封条只能在中国入境口岸由中国海关官员开启。

6.处理结果验证

如果处理记录显示技术指标符合要求，GACC 应授权结束处理。并且如探针符合第 3 款要求，处理应被认定合格。

在水果被移除处理库之前，探针需进行校准。

7. 温度记录及确认

7.1 运输途中的冷处理是指装运水果的集装箱离开葡萄牙到中国第一到达港运输期间或延续入境口岸后进行的冷处理。

7.2 可以任何时间启动记录，然而只有所有的果温探针都达到指定的温度时，处理时间才能正式开始计算。

7.3 船运公司应下载冷处理温度记录，并将其提交入境港口的中国海关。

7.4 一些海上航行可能使得冷处理在船到达中国口岸之前就已完成，可允许在途中下载处理记录并传送到中国海关以便审核。

7.5 中国海关将核实处理记录是否符合有关处理要求，根据探针的校正结果，判定处理是否有效。

8. 植物检疫证书

8.1 冷处理的温度、处理时间和集装箱号码及封识号必须在植物检疫证书中注明；备注“运输中”

8.2 葡萄入境时，需向中国海关提供植物检疫证书、冷处理报告、果温探针校正记录。