

APPROVAL FROM CHINA

PROCESSING FACILITIES



PROCEDURE OF EXPORTING FROZEN WHOLE FRUIT DURIAN TO CHINA

The following are the documents that need to be completed for the China's evaluation:

- i. GMP Certificate issued by Ministry of Health (MOH)
- ii. Farm Registration Certificate issued by Plant Biosecurity Division, Department of Agriculture.
- iii. Facility Registration Certificate issued by Plant Biosecurity Division, Department of Agriculture.
- iv. MyGAP Certificate issued by Crop Quality Control Division, Department of Agriculture.
- v. Photos and records related to production and traceability.
- vi. MRL and heavy metal analysis records.
- vii. GMP manuals

The name of facility and document will be sent to China. Documents submitted will be evaluated. Audit will be scheduled physically or online.

After all the phytosanitary requirements were evaluated, a listing of approved facilities will be announced on the website. Export can be carried out after this approval is announced.

Cryogenics & Blast-Freezer

Liquid Nitrogen Tank



Any inquiries, please contact:

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Frozen whole fruit durian has gained market access to countries such as Japan, South Korea, United States of America, Hong Kong, Singapore, Middle East countries and the European Union.

For export to China, the following are phytosanitary requirements that must be complied with:

1. Durian should be frozen between -80°C to -110°C for not less than 1 hour then stored and transported at -18°C or below.

2. Fruit must be supplied from farm that are certified with myGAP and implement Integrated Pest Management (IPM). Farm must be registered with Department of Agriculture.

3. At the farm, fruits should be prevented from falling to the ground by constructing netting structures and fruits should not be in contact with soil and plant debris, nor can it be damaged or bruised during harvest and post-harvest treatment.

4. The processing facility must obtain Good Manufacturing Practice (GMP) Certificate and must be registered with Department of Agriculture.



HARVESTING (ORCHARD)



- Mature fruits falls naturally on the netting
- Visual monitoring of *Rhizopus artocarp*, *Capnodium moniliforme*, *Phytophthora palmivora*, *Rigidiporus lignosus* and *Colletotrichum* sp.

COLLECTING CENTRE



Fruits are collected and transported to the collecting centre where selection of quality fruits



Fruits are cleaned from unwanted foreign materials by using brushes and transferred to processing facility

PROCESSING OF FROZEN WHOLE FRUIT DURIAN

PACKAGING & TRANSPORTATION



TRANSPORTATION

Fruits in boxes are transported at -18°C or below



TRACEABILITY INFORMATION

Boxes are labelled with information in English and Chinese

- Name of goods;
- Place and state of production;
- Country of origin;
- Name and address of processing facility and exporter,
- Date of packaging;
- Date of minimum durability;
- Net weight etc;
- Each pallet shall have the following Chinese words clearly displayed:
“本产品输往中华人民共和国”
(for the People’s Republic of China).



Fruits are then stored at -18°C or below



Fruits are packed inside a box



PROCESSING FACILITY (TREATMENT AREA)



Frozen whole fruit durian



Fruits are frozen between -80°C to -110°C not less than 1 hour



PROCESSING FACILITY (RECEIVING AREA)



Selected fruits are from collecting centre



Selected fruits are cleaned using brush or compressed air flow, treated with fungicides when necessary