C4. shipped in an unripe condition.

C5. grown in a country where citrus canker (Xanthomonas citri) is not known to occur. C6. grown and packed in an area not less than 80 kilometres (50 miles) from an area where any harmful species of fruit fly (family Tephritidae) exists.

C7. grown and packed in an area not less than 80 kilometres (50 miles) from an area where apple maggot (*Rhagoletis pomonella*) exists. C8. grown in a State or Province where *Sclerotinia* (*Monilinia*) fructigena and *Sclerotinia* (*Monilinia*) laxa f.sp mali are not known to occur.

C9. from corps which were inspected during the growing season and were found to be free from stem and bulb nematode (*Ditylenchus dipsaci*), aster yellows and onion yellow dwarf virus.

## T-Treatments

Except where specified to the contrary, the following treatments are to be given before the produce arrives in New Zealand. The Inter-national Health Certificate is to be endorsed to the effect that the produce has been— T1. Subjected to a cool storage treatment (details on application).

T2. Treated in an approved manner (details on application). T3. Dipped in fenthion at the rate of 100 grams active ingredient in 100 litres water.

14. Explored in termion at the fact of 160 given by the dibromide for two hours at the rate of 12 grams per cubic metre at a temperature of 20°C or above, in a chamber loaded to not more than 50 percent of capacity.

T5. Funigated at atmospheric pressure with ethylene dibromide for two hours at one of the following rates, as appropriate:

Temperature				<b>g</b> /m <sup>3</sup>	% fruit load in chamber				
20°C or above 15.5°-20°C	••	••	••	$\begin{bmatrix} 12\\14 \end{bmatrix}$	5080%				
10°−15.5°C	••	••	••	16 J	1.1.4.61				
20°C or above 15.5°–20°C	••	••	••	$10 \\ 12 $	26-50%				
	••	••	••	(	20-30%				
10–15.5°C	••	••	••	14 J					

T6. Funigated at atmospheric pressure with ethylene dibromide for 2 hours at one of the following rates, as appropriate: ~ /~~ 8

1	emperatur	e		g/m <sup>8</sup>	% fruit load in chamber			
21°C or above	••	••	••	18	wa 4a <b>60</b> 9/			
15.5°C–21°C 10°–15.5°C	••	••	••	$\begin{array}{c} 25\\ 32 \end{array}$	up to 50%			

T7. Funigated at atmospheric pressure with ethylene dibromide for 2 hours at the rate of 20 grams per cubic metre at 20°c or above. in a chamber loaded to not more than 50 percent of capacity.
 T8. Fumigated at atmospheric pressure with ethylene dibromide for 2 hours at the rate of 22 grams per cubic metre at 20°c or above.

in a chamber loaded to not more than 50 percent of capacity. T9. Fumigated at atmospheric pressure with methyl bromide for two hours at one of the following rates as appropriate:

Τe	g/m³		
26°–32°C	••	••	24
21°–26°C	••	••	32
15°–21°C	••	••	40
10°–15°C	••	••	48

NOTES

(a) Apples and pears are approved only from British Columbia and the Western seaboard of U.S.A.

(b) Avocados are approved only from California.
(c) Shipments may be approved subject to conditions of a prior permit to import. See note 3 to the Schedule.
(d) Treatment may be carried out after arrival instead of before export.

(a) Treatment may be carried out after arrival instead of before export.
 (b) Limited consignments of kumara may be imported from Niue Island through Christchurch during May to August. Details on request from Regional Agriculture Quaratine Officer, Ministry of Agriculture and Fisheries, Private Bag, Christchurch.
 (f) In place of condition C6, citrus fruit from Australia may be fumigated with ethylene dibromide (treatment T6) before export, or subjected to a cool storage treatment (details on application).

(g) Citrus from Australia is approved only from New South Wales, Victoria and South Australia. Citrus from Queensland is subject to the conditions of a prior permit to import. (See note 3 to the Schedule). (h) In place of condition C6, fruit may be fumigated with ethylene dibromide (treatment T5) before export or subjected to a cool storage

(i) In place of control (optication).
(i) On arrival in New Zealand fruit must be sound, firm and show not more than 50 percent colour from the basal end.
(j) On arrival in New Zealand fruit must be sound and firm.
(k) For processing only. Secure storage and subsequent disposal facilities must be approved by a Ministry of Agriculture and Fisheries, Agriculture Quarantine or Field Officer *prior to shipment*.

1 Name of Produce		2 Australia	3 Canada	4 Ecuador	5 Europe	6 Hawaii	7 Jamaica	8 Mexico	9 Fiji	10 Pacific Is.		12 Philip-	13 U.S.A
										1	. 11	pines	
Amara Spondias dulcis Apple*	•••	••		••	••	•••	•••		т	I., I	::	••	••
Malus		••	C7, 8 (a)	••	P (c)	•••	••			•••	••	••	C7, 8 (a)
Arrowroot Maranta arundinacea Tacca leontopetaloides			••	••	••		. <b></b>	••	I	Ĩ	I	••	<b>44</b>
Aubergine Solanum melongena Avocado		<b>T7</b>			••	Р	••	••	I ·	I	••	P	ر بر منه م
Persea americana	5.5	••	••	••	••	Р	••	••	I	I.	•••	P	C2, 6 (b)
Banana*	1.1												(0)
Musa		C3, 4 T2	••	C3, 4	••	Р 	••	••	C3, 4	C3, 4	••	C3, 4 T3	•.•
Beans, dolichos Lablab niger									T	T			•
Beans, green, French		T9			••				<b>T</b> 9	Ť9			
Phaseolus		••		••	••		••		(d)	(d)			
Beans, guar, cluster	1.1								• •	• •			
Cyamopsis tetragonolobus		••	••	••	••		••	••	I	I	••		
Beans, papdi Lablab niger		••		••	••	••	••	••	I	I	•• '	••	••
Beans, soya Glycine max			Р	Р	Р	••	••	••				••	P