Summary of major comments and responses

Cold treatment for Bactrocera tryoni on Prunus avium, Prunus domestica and

***Prunus persica* (2017-022B)**

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A total of 34 (+6-1) comments were submitted from the member countries in the first consultation on July-September 2019. Categories includes SUBSTANTIVE (15 comments), TECHNICAL (10 comments) and EDITORIAL (9 comments).

About one-thirds of the comments (14/39) support this draft of phytosanitary cold treatment. The main comments and the responses to them are as follows. It is considered that the TPPT are invited to review the responses to the comments in 3, 4 and 5. Regarding the other comments and the responses, see a document 10\_TPPT\_2020\_Feb.

1. “The mortality rate should be taken as the treatment efficiency, otherwise, once the live larvae are detected in the port quarantine, the effectiveness of the treatment cannot be judged, which will lead to trade disputes.” (see comment-No. 3, 4, 17, 20, 21, 22).

CONSIDERED BUT NOT INCORPORATED

Some adopted ISPM 28-PTs (PT 24-26, 30 and 31) have same criteria mentioned in “Other relevant information”. The TPPT decided to mention the end point of the schedules clearly (TPPT report June 2018, para 36). The detail action when the live larvae are detected in import-inspection should be determined in the work plan under the bilateral agreement.

2. “It is recommended not to mention varieties in this section, in order to avoid confusion when implementing the treatment scheme in the different species of Prunus.” (see comment-No. 30, 31, 32).

CONSIDERED BUT NOT INCORPORATED

Some adopted ISPM 28-PTs (PT 15-18, 21, 25-32) have similar descriptions on varieties used in the mortality tests in the References.

3. “As defined in section 4.2 of ISPM 42, the fruit core temperature should be monitored during cold treatment, so add “core” to clarify the monitoring point. In TPs of cold treatment that have been adopted so far, “core” is not defined in their requirements. However, in TPs of vapor heat treatment (PT 21, 30-32), “core” is defined in their requirements as defined in ISPM 42 (Section 4.2.3). Therefore, TPs of cold treatment that have been adopted so far need to be revised where necessary.” (see comment-No.23).

INCORPORATED (see the revised draft)

FOR CONSIDERATION BY TPPT

Revision (“fruit temperature” to “fruit core temperature) as for PT 16-18, 24-29.

4. “Check again evidence information.” (see comment-No. 16)

FOR CONSIDERATION BY TPPT

Accordance with adopted PTs, consider to separate and make draft PT in each commodity；

* *P. avium* (cherry) (3°C 14days)
* *P. domestica* (plum) (3°C 14days)
* *P. persica* (peach/nectarine) (1°C 14days, 3°C 14days)

5. “1. Considering the submitted data, we recognize that the estimated time to achieve probit-9 mortality at 3°C is 10.92 days for the first instars (the most tolerant stage) and that there were no survivors after 14 days at 3°C in the large-scale confirmatory trials. However, we also noted that there were two surviving larvae after a 12-day exposure to 3°C in the most tolerant stage tests. Since we have no information on survival at the 13-day point, we cannot confirm the presence of any “buffer” with this 14 day treatment.”

“2. As indicated in the report, there were twenty-one temperature readings below 2.5°C in the 3°C large-scale trial. While it’s true that the average temperature readings for this study were mostly above 3°C (except for one probe in replicate 1 and seven probes in replicate 3), we do not approve commercial cold treatments that have even one pulp temperature reading that exceeds the maximum allowable treatment temperature (PPQ Treatment Manual, Ch. 3-7). Therefore, we are concerned about any out-of-range temperature readings occurring in research which could potentially be the basis for many operational treatments.” (see comment-No.18)

CONSIDERED BUT NOT INCORPORATED

The most of the average temperatures of fruit core temperature-sensors showed more than 3°C. This means that 3°C or below for 14 days-treatment schedule has some buffer because all of the fruit core temperature sensors must keep at 3°C or below. Actually, the fruit will be exposed to quite lower temperature than 3°C in the commercial treatment.