Opportunities in Phytosanitary Irradiation for Fresh Produce Workshop

Orange, California
March 25-26, 2015

Presented by:
Murray Lynch
CEO Steritech
Presentation Overview

- Steritech
- The Australian Phytosanitary Environment
- Food Regulations / Approvals
- Trade - USA, NZ, Indonesia, Aust
- Quality System - Fit for Treatment
- Education
- Conclusion
Steritech – Company Overview

• Providing contract irradiation service in Australia for more 40 years.
Steritech – Company Overview

Market Segment:

• Medical products
• Pharmaceutical goods and cosmetics
• Agricultural products (e.g. animal feed and grain)
• Packaging (e.g. milk powder bags, wine casks, corks, etc.)
• Beehives (eliminates larvae that cause AFB & EFB disease)
• Archives (elimination of mould)
• Quarantine (e.g. goods seized by customs)
• Herbs, spices and herbal teas
• Fresh Produce (phytosanitary treatment)
“MARKET ACCESS USING IRRADIATION”

The Australian Phytosanitary Environment
Restriction on Chemicals

- There has been growing awareness of the use of dangers of chemicals in Australia

- The search is on for alternatives such as Irradiation, Cold, Heat and less harmful chemical treatments
### Commercial post-harvest options for managing insect infestation*

<table>
<thead>
<tr>
<th>Option</th>
<th>Cost (per unit)</th>
<th>Fruit quality (sub tropical and soft fruits)</th>
<th>Operational reliability and simplicity</th>
<th>Range of insects treatable</th>
<th>Toxic chemical residues</th>
<th>Quarantine approval process</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chemicals (e.g. Dimethoate, Fenthion, Methyl Bromide)</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Regulatory restrictions and consumer resistance increasing.</td>
</tr>
<tr>
<td>This is a commonly used treatment option but there are some regulatory, supply, safety and environmental risks associated with the chemicals.</td>
<td>Resonably cost competitive.</td>
<td>Fumigation can damage several fruit types.</td>
<td>Some post treatment handling required.</td>
<td>Some insects are either resistant or become resistant.</td>
<td>A risk of chemical residues.</td>
<td></td>
</tr>
<tr>
<td><strong>Irradiation</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Limited but growing acceptance in Australia and internationally.</td>
</tr>
<tr>
<td>The product is exposed to high-energy gamma or x-rays which is highly effective in killing or sterilising insects.</td>
<td>Cost competitive.</td>
<td>Generally minimal impact on fruit quality.</td>
<td>A simple process that can be applied to fruit that is already packed.</td>
<td>Effective against a broad range of insects.</td>
<td>No risk of chemical residues from treatment.</td>
<td></td>
</tr>
<tr>
<td><strong>Refrigeration</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Widely recognised and accepted.</td>
</tr>
<tr>
<td>Cooling the fruit kills insects of tropical or sub-tropical origin over several days. Commonly used.</td>
<td>Resonably cost competitive if energy use not considered.</td>
<td>Exposure to cold temperatures can damage fruit quality.</td>
<td>Some issues with reliability and quality assurance of the process</td>
<td>Not effective against some insects.</td>
<td>No risk of chemical residues from treatment.</td>
<td></td>
</tr>
<tr>
<td><strong>Hot water</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Widely recognised and accepted.</td>
</tr>
<tr>
<td>Fruit is exposed to heated water for a specific period to kill pests. A rapid method suitable for pre-packed product although with some issues relating to product quality.</td>
<td>Cost competitive.</td>
<td>Adverse impact on quality and shelf life.</td>
<td>A simple process but fruit shape and size can be an issue</td>
<td>Effective against a broad range of insects.</td>
<td>No risk of chemical residues from treatment.</td>
<td></td>
</tr>
<tr>
<td><strong>Vapour heat</strong></td>
<td>Relatively expensive.</td>
<td>Adverse impact on quality and shelf life.</td>
<td>Fruit requires significant post treatment handling.</td>
<td>Effective against a broad range of insects.</td>
<td>No risk of chemical residues from treatment.</td>
<td>Limited approval.</td>
</tr>
<tr>
<td>Fruit is exposed to heated air in a staged process. Used for special markets.</td>
<td></td>
<td></td>
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<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Controlled atmosphere</strong></td>
<td>Relatively expensive.</td>
<td>Minimal impact on quality for fruits with long shelf life.</td>
<td>Simple process but lengthy and some issues with assurance.</td>
<td>Effective only on a limited range of insects.</td>
<td>No risk of chemical residues from treatment.</td>
<td>Limited approval.</td>
</tr>
<tr>
<td>Fruit is placed in sealed containers with low oxygen/high CO2 levels. Conditions in containers need to be monitored and fruit needs to have a long-shelf. Commercial use is rare.</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

* This table is Steritech’s opinion only and is intended to provide a high-level overview of the different treatment options available. It should not be considered a complete review of all the treatment options and all the possible measures of performance. Industry participants are advised to explore options further in order to find the alternatives that best suit their particular business needs.
Food Standards Australia New Zealand (FSANZ)

- How is Irradiation approved for food in Aust?
APPLICATION TO FSANZ

Application to amend Standard 1.5.3 irradiation of Food of the Food Standards Code to include apple, apricot, cherry, honeydew melon, nectarine, peach, plum, rockmelon, strawberry, table grape and zucchini.

Date submitted October 2013
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The approval of irradiation of apple, apricot, cherry, honeydew melon, nectarine, peach, plum, rockmelon, strawberry, table grape and zucchini for a phytosanitary purpose will provide a safe and effective option to maintain market access throughout Australia and New Zealand for those fruit crops grown in areas with endemic fruit fly populations and/or other regulated pests. Consumers will benefit from the continued availability, choice and price stability of these fresh produce. The harmonisation of phytosanitary irradiation treatments for regulated pests could mean access to new markets for Australian and New Zealand fresh produce, particularly for commodities whose production period is counter-seasonal to that of the importing country.

- That Irradiation will provide a safe and effective option to maintain market access throughout Aust/NZ.
- Consumers will benefit
- Access to new markets
Export Market Access Using Irradiation
Chemical Free Phytosanitary Treatment

Produce currently approved for export market access to the following countries:

**New Zealand**
- Tomato
- Capsicum
- Mango
- Lychee
- Papaya

**USA**
- Mango
- Lychee

**Indonesia**
- Table Grape
- Cherry
- Mango
- Lychee
- Peach
- Papaya
- Apple
- Apricot
- Strawberry
- Lemon

**Malaysia**
- Lime
- Orange
- Pear
- Plum

The approval of irradiation for these commodities will provide a safe and effective option for maintaining export market access using a chemical free phytosanitary treatment.

Domestic Market Access Using Irradiation
Chemical Free Phytosanitary Treatment

Produce currently approved for irradiation includes:

**Approved in 2003**
- Mango
- Mangosteen
- Longan
- Lychee
- Papaya
- Carambola
- Rambutan
- Bread Fruit
- Custard Apple
- Persimmon

**Approved in 2013**
- Tomato
- Capsicum

**Approved in 2015**
- Table Grape
- Cherry
- Strawberry
- Zucchini
- Nectarine
- Rock Melon
- Honeydew
- Apricot
- Apple
- Peach
- Plum

Produce for FSANZ future approval includes:
- Blueberry
- Raspberry

The approval of irradiation for these commodities will provide a safe and effective option to maintain market access for all Australian states using ICA-55 and export to New Zealand.
# Current & Future Commodity Approvals

<table>
<thead>
<tr>
<th>FSANZ Approved Commodities</th>
<th>Current QLD Govt &amp; Industry Projects</th>
<th>Future QLD Govt and Industry Projects</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato</td>
<td>Zucchini</td>
<td>Blue Berries</td>
</tr>
<tr>
<td>Capsicum</td>
<td>Nectarine</td>
<td>Raspberries</td>
</tr>
<tr>
<td>Mango</td>
<td>Rock Melon</td>
<td>Lemon</td>
</tr>
<tr>
<td>Lychee</td>
<td>Honeydew Melon</td>
<td>Lime</td>
</tr>
<tr>
<td>Papaya (Paw Paw)</td>
<td>Strawberry</td>
<td>Mandarin</td>
</tr>
<tr>
<td>Breadfruit</td>
<td>Table Grapes</td>
<td>Orange</td>
</tr>
<tr>
<td>Rambutan</td>
<td>Peach</td>
<td></td>
</tr>
<tr>
<td>Custard Apple</td>
<td>Plum</td>
<td></td>
</tr>
<tr>
<td>Mangosteen</td>
<td>Apricot</td>
<td></td>
</tr>
<tr>
<td>Longan</td>
<td>Cherries</td>
<td></td>
</tr>
<tr>
<td>Carambola</td>
<td>Apples</td>
<td></td>
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<tr>
<td>Persimmon</td>
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</tbody>
</table>
### History of Exported Irradiated Produce

<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>Mangoes (NZ/U.S/Malaysia)</td>
<td>19</td>
<td>129</td>
<td>201</td>
<td>346</td>
<td>585</td>
<td>1095</td>
<td>620</td>
<td>918</td>
<td>1018</td>
<td>866</td>
<td>1480</td>
</tr>
<tr>
<td>Tomatoes (NZ)</td>
<td></td>
<td>413</td>
<td></td>
<td>430</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Capsicums (NZ)</td>
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<td></td>
<td></td>
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<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>58</td>
<td>28</td>
</tr>
<tr>
<td>Lychees (NZ)</td>
<td>5</td>
<td>10</td>
<td>20</td>
<td>57</td>
<td>110</td>
<td>15</td>
<td>132</td>
<td>76</td>
<td>29</td>
<td>34</td>
<td></td>
</tr>
<tr>
<td>Papaya (NZ)</td>
<td>12</td>
<td>1</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>22</td>
</tr>
<tr>
<td>Plums (Indonesia)</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>Table Grapes (Indonesia)</td>
<td></td>
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<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>28</td>
</tr>
<tr>
<td><strong>TOTALS:</strong></td>
<td>19</td>
<td>134</td>
<td>223</td>
<td>367</td>
<td>642</td>
<td>1205</td>
<td>635</td>
<td>1050</td>
<td>1094</td>
<td>1388</td>
<td>2002</td>
</tr>
</tbody>
</table>

* 2010-11 growing season adversely affected by severe weather conditions (cyclones) in some parts of Qld
ICA-55

- Interstate Certification Assurance National Protocol (ICA-55)
  - A protocol for the use of irradiation as a phytosanitary treatment for fresh fruits and vegetables within Australia

- ICA-55 applies to any fresh produce approved for irradiation by Food Standards Australia New Zealand (FSANZ)
DOMESTIC MARKET ACCESS – ICA-55

History of Irradiated Mangoes & Capsicums for Domestic

<table>
<thead>
<tr>
<th>Year</th>
<th>Mangoes</th>
<th>Capsicums</th>
</tr>
</thead>
<tbody>
<tr>
<td>2011-12</td>
<td>18</td>
<td></td>
</tr>
<tr>
<td>2012-13</td>
<td>28</td>
<td></td>
</tr>
<tr>
<td>2013-14</td>
<td></td>
<td>26</td>
</tr>
</tbody>
</table>

Pallets/Tonnes
**Domestic Market Access (ICA-55) – Supply Chain:**

1. Growing and Harvesting
2. Packing and Cooling
3. Treated at Steritech Narangba QLD
4. Wholesale
5. Retail
6. Transport to Vic, SA, WA or Tas
7. 2 hours treatment time

Irradiation can fit in with the horticulture supply chain and maintain integrity of the ‘cool chain’.
Export Market Access – Supply Chain:

- Growing and Harvesting
- Packing and Cooling
- Exported to International Markets via Sea or Air Freight
- Treated at Steritech Narangba QLD
- Export Delegate & DAFF Plant Health Inspections
- Importing Country - Plant Health Inspection
- 2 hours treatment time
- 1 hour required for inspections

- Wholesale
- Retail
Point of Sale

(Australian Irradiated) SPECIAL Tomato

$6.98

Supplying fresh produce

Irradiated Foods
What you need to know
Point of Sale
FRESH AUSTRALIAN MANGOES TREATED WITH IRRADIATION

Australians now have an alternative to fruit treated with chemical insecticides like Dimethoate and Methyl Bromide.

These fresh Australian mangoes have been treated with irradiation to eliminate insects and satisfy quarantine requirements to prevent the spread of insect pests, like fruit fly and mango seed weevil.

The process of irradiating these mangoes is safe and chemical-free. It involves treating the mangoes with ionising energy to eliminate insect pests while maintaining the quality of the mangoes.

This treatment option is used around the world including the United States and for all Australian mangoes sold in New Zealand. It is approved by the World Health Organisation and the Australian Government.

For more information, visit the Food Standards Australia New Zealand website (www.foodstandards.gov.au) or the Better Health Channel (www.betterhealth.vic.gov.au)
LABELLING REQUIREMENTS FOR IRRADIATED FOODS – INFORMATION FOR FOOD BUSINESSES

In order to sell a food in New Zealand that has been irradiated, or a food that contains irradiated ingredients or components:

- There must be a permission for the food to be irradiated in the Australia and New Zealand Food Standards Code (the Code) Standard 1.5.3 Irradiation of food.
- The food must meet the labelling requirements of the Code (in particular the requirements in Standard 1.5.3 Irradiation of food).
- For imported fresh produce, that is permitted to be irradiated, there must be a corresponding biosecurity import health standard in place for that food. The Ministry for Primary Industries (MPI) is responsible for the development of biosecurity import health standards.

WHAT ARE THE LABELLING REQUIREMENTS?

All food that has been irradiated, or food that contains irradiated ingredients or components, must be labelled or have a label displayed on or close to it stating that it has been treated with ionising radiation.

This labelling requirement applies to packaged food at all points in the supply chain from time of importing into New Zealand through to the point where food is sold to the consumer.

If the food is not normally required to be labelled, then the mandatory labelling statement must be displayed on or close to the food at all points of sale.

While there are no safety related reasons to require labelling, the labelling of irradiated food has been required to enable consumer choice.

WHAT WORDDING IS REQUIRED?

The wording is not prescribed. Examples are:

- 'treated with ionising irradiation'
- 'irradiated (name of food)'

The international symbol of irradiation known as the radura symbol (below) may be used in addition to the mandatory labelling.

WHAT IF A SUPPLIER DOES NOT LABEL IRRADIATED PRODUCTS?

If you receive product which you suspect is irradiated but is not labelled:

- ask your supplier to confirm the presence/absence of irradiated foods, or food that contains irradiated ingredients or components;
- ask your supplier to correctly label future consignments of irradiated foods, or food that contains irradiated ingredients or components;
- find an alternative supplier and report the breach to MPI - details are over the page.

FALSE OR MISLEADING CLAIMS

Fair Trading legislation prohibits the use of any false, misleading or deceptive claims. In addition the Food Act 1981 prohibits the sale of food with false or misleading statements, words, brands, pictures, labels or marks.

The mixing together of irradiated and non-irradiated loose produce (e.g. tomatoes) in a self-serve area with a sign saying 'some of these tomatoes have been irradiated' is unlikely to be sufficient to meet the requirements under the Code and such a practice may be considered false or misleading. The retailer must take steps to ensure that customers can identify irradiated from non-irradiated product.

EXAMPLES OF PRODUCTS THAT WOULD BE LABELLED WITH A STATEMENT THAT THE FOOD, INGREDIENTS OR COMPONENTS HAVE BEEN TREATED WITH IONISING IRRADIATION

- Imported irradiated foods or food that contains irradiated ingredients or components.
- Packaged irradiated fresh tomatoes or capicums.
- Irradiated herbs and spices sold in a packet.
- Processed foods containing irradiated ingredients.

EXAMPLES OF PRODUCTS NOT Normally LABELLED BUT NEEDING TO BE ACCOMPANIED BY A MANDATORY IRRADIATION STATEMENT

- Irradiated whole fruit or vegetables sold loose by supermarkets, greengrocers, markets e.g. mangos, tomatoes.
- Irradiated food sold in a catering establishment.
- Takeaway pizza with irradiated herbs as an ingredient.
- Irradiated tomato included in a sandwich available in a display cabinet in a cafe.
- Irradiated lychee in a fruit salad in a self-service buffet.
- Irradiated food included in an item ordered from a menu.

MORE INFORMATION

Further details on food irradiation can be found on the MPI website at:

Food Irradiation Fact Sheet

If you want to report an apparent breach of the Food Standards Code contact MPI by phone: 0800 693721 or by email: info@mpi.govt.nz

July 2013

Disclaimer

Every effort has been made to ensure the information in this guide is accurate. The Ministry for Primary Industries does not accept any responsibility or liability whatsoever for any error of fact, omission, interpretation or opinion that may be present, however it may have occurred.

WWW.MPI.GOV.T.NZ

July 2013

New Zealand Government

Growing and Protecting New Zealand
Irradiated Foods
What you need to know

While there are no safety related reasons to require labelling of irradiated foods, it is still required by law. In order to sell a food in New Zealand that has been irradiated, or a food that contains irradiated ingredients, the food must meet the labelling requirements of the Australia and New Zealand Food Standards Code.

What are the labelling requirements?

**WHAT IS IRRADIATION?**
Irradiation is a treatment process which uses energy to reduce or eliminate unwanted pests and micro-organisms that cause foodborne illness or that presents a security risk to New Zealand. The quality, appearance and shelf life of the product are not affected by irradiation.

**Packaged Food**
Packaged irradiated food requires labelling statements from time of importing in NZ through supply chain to consumer. For example:
- Packaged irradiated fresh tomatoes or capsicums
- Processed foods containing irradiated ingredients, such as tomatoes.

**Loose Food**
Food that isn’t normally required to be labelled requires the labelling statement displayed close to food (eg ticketing signage). For example:
- Whole fruit and vegetables sold loose by supermarkets, greengrocers, markets
- Irradiated food sold in a catering establishment
- Irradiated tomato included in a sandwich available in a display cabinet in a café
- Irradiated food is included in an item ordered from a menu

**Labelling Statement**
The correct wording is: 'irradiated (name of food)'
The international radura symbol may be used in addition to the mandatory labelling.

For more information visit www.foodsafety.govt.nz or see over page for full details.
Fresh Produce

Irradiated to Protect the Environment
Steritech Qld Gamma Plant
Storage conveyor prior to processing
CONVEYOR SYSTEM
COOLING SYSTEM FOR GAMMA CHAMBER

The new Cooling System allows us to cool our irradiation chamber, by pumping chilled air through the chamber maze. This gives us an ideal temperature for processing fresh produce and allows us to maintain the product cool chain.
COOL ROOMS

• We have the ability to hold fresh produce in two separate temperature zones.
**Steritech Quality Systems**

**Fit for Treatment Inspection**

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**FIT FOR TREATMENT INSPECTION RECORD**

Date & Time: 28/5/2013 8:16 AM

Customer: Steritech Trial

Commodity: Tomato

Total Pallets: 1

Total Packages: 72

Inspector: Seth Hurmston

Steritech Lot: 122193

Protocol: Export to New Zealand

**Inspection Results**

Do all pallets and/or packages in the consignment meet protocol requirements for security? Yes

Do all packages in the consignment meet protocol requirements for labelling and identification? Yes

Do all pallets meet Steritech requirements for pallet size, weight, security and identification? Yes

Is the Request for Inspection and other required documentation complete and correct? Yes

What is the rating for the quality of the fruit in the consignment? Good

What is the rating for the contamination/pest loading in the consignment? Acceptable

**Justification**

As this was a trial run and not actually for export, the tomato trays were not labelled. For the purpose of this trial the produce is fit for treatment.

**Consignmen Ratin**

- Not fit for treatment
- Remedial action required
- Fit for treatment

**Remedial Action**

No action required - trial run only

**Declaration**

The consignment is fit for treatment.

Inspector's Signature: [Signature]

Date: 28/5/2013

---

**Photos of Pallets / Packages in Consignment**

- Pallet security meets requirements.
- Labelling/Identification does not meet AIA/IOA requirements.
- Produce quality and pest loading/contamination is acceptable.
# Steritech Quality Systems

## Request for Irradiation

**Finish Produce (Export to New Zealand)**

### Customer Details
- **Company Name:**
- **Contact Name:**
- **Mobile Phone:**
- **Address:**
- **Business Phone:**
- **Business Fax:**

### Consignment Details
- **Purchase Order Number:**
- **Total Number of Pallets:**
- **Commodity Type:**
- **Commodity Variety:**
- **Grower:**
- **Package Type:**
- **Quantity:**

### Purpose For Treatment
- Please check the appropriate purpose for having this consignment irradiated:
  - Treatment of Fruits and Vegetables for export to New Zealand under the ANZ BQA: 350–1000 Gys
  - Treatment of Vegetables for export to New Zealand under the ANZ BQA: 500–1000 Gys
  - Other: ________

### Requirements
- Please check that the consignment meets following requirements prior to delivery to Steritech:
  - Steritech requirements for pallet size, weight and labelling
  - FSANZ Standard 5.1.5. Section 6.6: Label — Each package is to be labelled with an "Irradiation" sticker or stamp
  - NZ BQA Standard Operating Manual 6 section 6.5: Post Treatment Transport

### Authorisation
- I authorise this consignment to be irradiated and confirm the details are correct and true.
- **Name:**
- **Authorised:**
- **Date:**

---

## Product Temperature & Quality Record

### Lot Details
- **Operator:** Seth Hamilton
- **Order:** 123456
- **Customer:**

### Delivery
- **Date:** 27 February 2013
- **Time:** 8:00 AM
- **Transport:** Non-refrigerated
- **Temp:** 24.1°C

### Product Quality
- **Skin Colour Rating:** 3
- **Softness Rating:** 4
- **Softness Description:** Firm Soft, Gives with slight thumb pressure

---

### Pre-Irradiation
- **Date:** 27 February 2013
- **Time:** 8:25 AM
- **Temp:** 25.3°C

### Post-Irradiation
- **Date:** 27 February 2013
- **Time:** 11:50 AM
- **Temp:** 28.7°C

---

_Request For Irradiation - Finish Produce (Export to New Zealand)_

17 Oct 2012

---

*Example Only*
Education

Steritech Fruit Group

Industry Groups

Growers

Exporters/Importers

Supermarkets

Conferences

Government
CASE STUDY: IRRADIATED TROPICAL FRUIT EXPORTS TO NEW ZEALAND

Tropical fruit exports to New Zealand

1. Australia measures, exempies and ordnances (or hydrom) issues with irradiation are similar worldwide.
2. Australia has strict quarantine and irradiation rules for tropical fruits.
3. The irradiation of fruits and vegetables is a common practice in the industry.
4. Irradiation can increase the shelf life of fruits and vegetables.
5. The irradiation process is considered safe by health authorities.

IRRADIATED FRUITS AND VEGETABLES

Summary

1. Irradiation of fruits and vegetables is a common practice worldwide.
2. Irradiation can increase the shelf life of fruits and vegetables.
3. Irradiation is considered safe by health authorities.
4. The case study of irradiated tropical fruit exports to New Zealand highlights the benefits of irradiation.
5. The FSA has concluded that irradiation is safe and effective.

The FSA study

The FSA reviewed the data from over 30 scientific papers and concluded that irradiation is safe and effective. They recommend irradiation as a viable alternative to chemical treatments, especially for fruits and vegetables.

What have Food Safety Authorities concluded?

- Food Safety Authorities have concluded that irradiation is safe and effective for fruits and vegetables.
- Irradiation can help extend the shelf life of fruits and vegetables.
- Irradiation is considered a safe and effective alternative to chemical treatments.

The FSA has concluded that irradiation is safe and effective for fruits and vegetables. They recommend it as a viable alternative to chemical treatments, especially for tropical fruits and vegetables.
Trade deal bears fruit

US begging for FNQ mangoes

KIMBERLEY VLASIC

Far Northern mangoes have landed on supermarket shelves in the US under a new export deal – and Americans are already begging for more.

About 12 tonnes of Kitt mangoes grown at Avice Brazzale’s Mutwilla farm were dispatched from Brisbane to Los Angeles this month for supermarkets in Arizona, Texas, New York and Missouri.

Mr Brazzale is one of only two farmers in Australia licensed to send produce to the US this season and he said feedback from the wholesaler, Melrose, had been positive.

“They were very impressed, the sugar content was at a good level and it arrived in perfect condition,” he said.

“They wanted more fruit.”

Mr Brazzale said the Australian Kitt’s attractive skin gave it an advantage over the greener Mexican variety.

He’s optimistic the trial shipment will lead to greater export opportunities.

“If it’s viable and the pricing is right, there would be a big volume from our farm next year,” he said.

One Harvest also dispatched 700 trays of Bundaberg-grown Calypso mangoes to the US as part of a three-year export program that will test the market’s appetite for the fruit and build awareness. Retail trials are being conducted in Texas and California, and samples sent to key retailers across the country.

The Australian Mango Industry Association spearheaded the trade agreement, made possible after protocols to export irradiated Australian mangoes were developed.

“AMIA supply and development manager Boyd Arthur anticipates it will become more grower-driven as processes are in place and supply routes have been established.”

“We’re looking for more growers to be involved in exporting to the US,” he said. “It’s in the growers’ hands to get involved and get accredited.

“A lot of work went into getting there... we’re stoked we could pull it off and excited to see what will happen in the coming season.”

Take care at beaches

THE weather’s not ideal, but most local beaches are open, including Port Douglas.

Ex-tropical cyclone Marcus will remain well off the Queensland east coast as it tracks north through the Coral Sea during the next few days.

Ellis Beach has had to be closed due to risky conditions and rip.

Surf Life Saving Queensland has reminded swimmers that Palm Cove, Clifton and Kewarra only have life guards on weekends, so you enter the water at your own risk.

Share your local story

YOU are being urged to share your story of an extraordinary neighbour or neighbourly act ahead of Australia’s annual celebration of community.

Neighbour Day is on March 29 and aims to strengthen communities, promote tolerance, respect and understanding, break down barriers, and protect the elderly, vulnerable and disadvantaged.

Residents can submit a 500-word story about their neighbour or neighbourhood for a chance to share in an $1500 prize pool. Entries to the “Tell Us Your Story” competition close April 13 with winners to be announced on May 4. Find out more at neighbours.org.au
But if irradiation was proven safe, why bother with labelling?

- After all, we don’t put types of sprays on labels that are applied for ultimately the same purpose, to get rid of pests.

- Is irradiation just suffering a bad rep because of the “radioactive” connotations, despite being a proven, safe, effective means of controlling pests?
Certificate of Approval

For: Irradiation
Type of Facility

This treatment facility and associated equipment have been examined and found acceptable for use in the treatment of articles regulated under the provisions of quarantines and regulations administered by Plant Protection and Quarantine.

Steritech Pty Ltd
Name of Facility

Glenn Robertson
Operator

180-186 Potassium Street, Narangba Queensland 4504 Australia
Location

Conditions of Approval:
1. The facility must operate under the conditions in the compliance agreement, operational work plan, and addenda.
2. Treatments must follow approved process configurations.
3. See compliance agreement for conditions under which recertification is required.

January 8, 2015
Date Approved

none
Expiration Date

Pest Exclusion Specialist
Title

Certifying Official
AUSTRALIAN CALYPSO MANGO

- This is the First Shipment Ever to the USA!
- Air freighted, Fresh and Ripe, direct from Australia
- Available ONLY at Central Market
- Smaller seeds means more Mango and they have no stringy texture
Photos of initial US mango shipment – Distribution
Aussie Pie Kitchen, Santa Monica, 7 February
Central Markets distribution centre, San Antonio 9 February and
Central Markets Lovers Lane, Dallas and Houston stores, 11 February 2015

Samples being distributed in Santa Monica by Ben Reilly from Giumarra
Lovers Lane store - display

Lovers Lane store – produce manager with Ben Reilly
Laura, first US retail buyer of an Australian mango, with Ben Reilly from Giumarra;

Typical retail consumer mango tasting interaction
Photos of arrival Keitt mango shipment to US
Melissa’s, Los Angeles, 12 February 2015

AV at CTO awaiting USDA inspection

USDA inspectors waiting for container to be opened and sample obtained
USDA inspector verifying packaging and labeling compliance

USDA inspector – physical inspection
Unloading AV/ loading a pallet for the trip to Melissa’s
40’ refrigerated van for the 45 minute trip to Melissa’s

Bill Gerlach, Product R&D, Melissa dock
Melissa's CEO, Peter Steinbrick in web conference with customer presenting the Keitt as Bill Gerlach does a brix (9.9 - 15.9)

Ripest fruit 12 Feb
Typical fruit, 12 Feb

Jimmy Hernandez, GM. Note the undamaged packing labels
Melissa’s yard, 6am 13/2. Trucks can wait up to an hour for a dock

Typical fruit quality 13/2
Fruit labeled by Melissa’s with radura

Radura sticker produced in house and on site by Melissa’s
Conclusion

- Irradiation provides an effective alternative to chemicals.

- Irradiation is well placed to be one of the new ‘tools-in-the-toolbox’ that can decrease reliance on post-harvest phytosanitary treatments that leave chemical residues on fresh produce.

- Rubbish in – rubbish out (Fit for Treatment)

- Education
Conclusion

- Trade in irradiated fresh produce has grown steadily in Australia and appears set to continue to expand.
The end