

# KVH Information Sheet

## Kiwifruit Sea Containers



### Background

There is an increasing amount of kiwifruit loaded directly into containers at cool stores, before the containers are trucked to the wharf and shipped to receiving countries.

Unwanted organisms which are currently not present in New Zealand may cross our borders lodged in cavities in a container or in soil or debris.

Readiness and response is about being fully prepared for significant pests and diseases if they arrive in NZ. This involves being able to detect them as soon as they arrive, and then being able to immediately activate the appropriate response activities to give us the best chances of eradication should they arrive.

Although containers are thoroughly inspected and cleared at an MPI approved Transitional Facility before moving to a coolstore or packhouse, it is a phytosanitary requirement for post-harvest staff loading containers to check that the inside of the containers are free of any possible hitch-hiking pests before loading kiwifruit pallets for export.

Pests/contaminants may also be found in forklift pockets and in cavities around refrigeration units and other locations on the outside of containers.

Ensuring all containers are free of any contaminants will minimise the risk of introducing unwanted organisms.

### Checking containers at post-harvest facilities

*NB: ensure ALL health and safety requirements are met when moving about any shipping container or load-out area: high-vis vests must be worn; be aware of all machinery movements and comply with all site rules for machinery movements.*

### Where to look:

Before loading any pallets of kiwifruit undertake a visual inspection, checking the areas below, first ensuring it is safe to do so.

**Do not** climb onto the truck or onto the container.



Check the locking mechanism receiving slots



and any fork lift pockets.



Check door rubber gasket seals, flooring and internal panels.



If visible, check cavities around the refrigeration unit.

### What to look for:

- any contamination - including insects and their egg masses, soil and plant material including fruit and seeds.
- Refer to KVH website for any pests/contaminants on [Kiwifruits Most Unwanted](#) list including the following:

**BROWN MARMORATED STINK BUG** *(Halyomorpha halys)*

**BROWN MARMORATED STINK BUG**

- ✓ High likelihood of entry as a hitchhiker on shipping containers, cars and passenger luggage
- ✓ Significant production impacts to many horticultural crops
- ✓ Extremely difficult to eradicate – early detection is essential
- ✓ Major nuisance pest – can impact orchards and infest your home
- ✓ High risk entry period: September to April

**FRUIT FLY** *(Mediterranean, Oriental and Queensland species)*

**QUEENSLAND FRUIT FLY**

- ✓ High likelihood of entry – has crossed our borders many times
- ✓ Production impacts for a wide range of horticultural crops
- ✓ Severe market access restrictions, particularly for QFF which is not present in nearly all major kiwifruit markets
- ✓ High risk entry period: September to June

**SPOTTED WING DROSOPHILA** *(Drosophila suzukii)*

**SPOTTED WING DROSOPHILA**

- ✓ Serious horticultural pest resulting in major economic impact through control costs, production impacts and market access implications.
- ✓ Lays eggs in ripening fruit making it soft and unmarketable.
- ✓ Fresh produce is a potential pathway so establishment in New Zealand would likely result in market access implications.

### What to do:

- For any live insects, catch or trap if possible and immediately shut the container doors.
- Contain any collected material into a zip-locked plastic bag.
- If you suspect that you have collected one of Kiwifruit Vine Health's Most Unwanted organisms (including the three insects above); immediately contact the MPI hotline on 0800 80 99 66 and Kiwifruit Vine Health on 0800 66 58 25.