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**Report Highlights:**

This report identifies Peru's import requirements for (foreign) export certificates. Current procedures are highlighted and relevant agencies with oversight of these issues are identified. This report replaces the 2022 Food and Agricultural Import Regulations and Standards (FAIRS) Report. Updates include the sanitary certificate portion of Section III.

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**DISCLAIMER:** This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Lima, Peru for U.S. exporters of domestic food and agricultural products. Hyperlinks to Peruvian websites will link to information in Spanish. While every possible care has been taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCTS IS SUBJECT TO THE IMPORTING COUNTRY’S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

## Executive Summary

Peru has a thorough, well-developed food safety and regulatory system. Regulations are generally science-based, though the risk assessment and rule-making process is time-consuming and arduous. The Ministry of Health’s Directorate General for Environmental Health ([Dirección General de Salud Ambiental - DIGESA](#)) is the U.S. Food and Drug Administration’s (FDA) counterpart; DIGESA regulates the registration and supervision of processed foods and beverages. The Ministry of Agriculture’s National Food Safety and Quality Service ([Servicio Nacional de Sanidad y Calidad Agroalimentaria - SENASA](#)) develops and implements Peru’s sanitary and phytosanitary regulations. SENASA’s U.S. Government counterparts are the Animal and Plant Health Inspection Service (APHIS) and the Food Safety and Inspection Service (FSIS).

This report contains general information on Peru’s certificate requirements established by Peruvian government authorities for the importation of U.S. food and agricultural products into Peru. Original certificates should accompany the shipment upon arrival to Peru’s port. There is an update on requirements of Peru for the Registration of Facilities Exporting Animal Products (Section III).

## Section I. List of All Export Certificates Required by Government (Matrix)

**Table 1: Product and Certificate Matrix**

Product(s)	Title of Certificate	Attestation Required on Certificate	Purpose	Requesting Ministry
Imported food and beverages	Free Sale and Use Certificate	N/A	Certificate of Free Sale	DIGESA (Ministry of Health)
Imported plant products	Phytosanitary Certificate	Fulfill health requirements according to import permit and phytosanitary inspection. See Appendix I.	Health certificate	SENASA (Ministry of Agriculture)
Imported animal products	Sanitary Certificate	Fulfill health requirements according to import permit and sanitary inspection. See Appendix I.	Health certificate	SENASA (Ministry of Agriculture)
Imported fishery products	Sanitary Certificate	Fulfill health requirements according to import permit	Health Certificate	SANIPES (Ministry of Production)

## Section II. Purpose of Specific Export Certificate(s)

**A. Certificate of Free Sale and Use:** The Ministry of Health’s General Environmental Health Bureau (DIGESA) requires a Certificate of Free Sale and Use as proof that food and beverage products are also sold in the country of origin.

**B. Phytosanitary Certificate:** The Ministry of Agriculture’s Sanitary and Phytosanitary agency (SENASA) requires a Phytosanitary Certificate to prevent the introduction of foreign pests and diseases into Peru. Certificates are to be issued by the phytosanitary authority in the country of export.

**C. Sanitary Certificate:** SENASA and the National Fisheries Health Service (SANIPES) require a Sanitary Certificate to protect animal health and ensure food safety. The sanitary authority in the country of export must issue a certificate in compliance with local import requirements.

### Section III. Specific Attestations Required on Export Certificate(s)

**A. Certificate of Free Sale and Use:** DIGESA does not require a specific attestation or format. Certificates are to be issued by the sanitary authority in the country of export; other agencies’ certificates are permissible with DIGESA approval.

**B. Phytosanitary Certificate:** U.S. Phytosanitary Certificates are issued on the Animal and Plant Health Inspection Service (APHIS) [form PPQ 577](#). These certificates must be signed and stamped by APHIS. Specific attestations for Phytosanitary Certificates are found in Appendix I.

**C. Sanitary Certificate:** Export certificates must comply with all of Peru’s import requirements, as well as be signed, marked as needed, and stamped by a U.S. Department of Agriculture (USDA) official. Attestations depend on the product. For product specific import requirements and attestations, see Appendix I.

Additional information on sanitary certificates and attestations:

1. Health certificates require original ink signatures from the issuing USDA Accredited Veterinarian and the endorsing APHIS Veterinary Medical Officer with the application of the APHIS embossed seal. *Submissions through the online Veterinary Export Health Certification System (VEHCS) cannot be accepted at this time.*
2. Check APHIS section regarding [trade bans and other information](#).
3. APHIS Phytosanitary Certificate – Peru General Requirements can be accessed in the APHIS Phytosanitary Export Database (PExD) under Peru Country Information, reachable through the [Phytosanitary Certificate Issuance & Tracking System \(PCIT\)](#).
4. [Requirements of Peru for the Registration of Facilities Exporting Animal Products](#)
5. **Plants Eligible to Export:** All federally inspected establishments are eligible for export. For beef and beef products produced on or after March 16, 2016, all federally inspected establishments are eligible to export to Peru. Beef and beef products produced prior to March 16, 2016, must originate from USDA’s Agricultural Marketing Service Export Verification (AMS EV) approved establishments.
6. **Packing Date(s):**
  - Peru requires packing dates for pork and pork products and processed poultry products. The requirement applies to shipping container labels. The packing dates must be written in Gregorian system, such as DD/MM/YY or MM/DD/YY or other combinations that provide the day, month, and year of the packing date.
  - Immediately adjacent to the date must be a phrase explaining that the date is the “packing” date (i.e.,” Packed On”, “Date of Packing”, etc.). The use of Julian dates as packing dates may cause shipments to be detained and refused entry.

- Packing dates are not required for beef and beef products nor for poultry meat.
7. Certification of meat products. Peru requires a separate FSIS Form 9060-5 for each species of product to be exported. The product description indicated on Form 9060-5 must be reflected exactly as it is on the product container. Failure to follow this procedure could result in delayed entry upon arrival.

All certificates must be error free; that is, no erasures, no lineouts, no pen and ink changes, or any other type of amendments.

Exporters should verify that a valid import permit has been issued to the importer prior to shipment.

8. Peru’s sanitary agencies issue directorial resolutions to inform about product import restrictions. Exporters must check [APHIS](#) or [FSIS](#) websites for further information regarding existing trade bans in Peru’s market.

**Table 2: Certificates by Product**

Live Animals	USDA Agency	Requested Form
<a href="#">Alpacas and Llamas</a>	APHIS	APHIS form VS 17-140
<a href="#">Tilapia</a> <sup>1</sup>	APHIS	U.S. Origin Health Certificate
<a href="#">Crustaceans</a> <sup>1</sup>	APHIS	U.S. Origin Health Certificate
<a href="#">Trout Eggs</a> <sup>1</sup>	APHIS	U.S. Origin Health Certificate
<a href="#">Bovine Breeding Cattle VEHCS</a>	APHIS	Health Certificate
<a href="#">Bovine Frozen Embryos</a>	APHIS	Health Certificate
<a href="#">Bovine bluetongue quarantine procedures</a>	APHIS	Post-entry procedure
<a href="#">Bovine Semen (Protocol)</a>	APHIS	International Health Certificate
<a href="#">Bovine semen collection centers</a>	APHIS	Approved for export
<a href="#">Horses (Protocol)</a>	APHIS	APHIS form VS 17-37
<a href="#">SPF Eggs</a> <sup>2</sup>	APHIS	Supplemental Health Certificate
<a href="#">Day-old Chicks (Protocol)</a> <sup>2</sup>	APHIS	U.S. Origin Health Certificate
<a href="#">Chicken Hatching Eggs (Protocol)</a> <sup>2</sup>	APHIS	U.S. Origin Health Certificate
<a href="#">Day-old Poults and Hatching Eggs of Turkey</a> <sup>2</sup>	APHIS	APHIS form VS 17-6
<a href="#">Day-old Duckling and Hatching Eggs</a> <sup>2</sup>	APHIS	Health Certificate Addendum
<a href="#">Guinea Chicks (Protocol)</a> <sup>2</sup>	APHIS	APHIS form VS 17-6 and Addendum

<a href="#">Ornamental and Song Birds (Protocol)</a>	APHIS	U.S. Origin Health Certificate
<a href="#">Breeding Swine Health Certificate</a>	APHIS	U.S. Origin Health Certificate
<a href="#">Giraffes</a>	APHIS	U.S. Origin Health Certificate
<a href="#">Reptiles</a>	APHIS	U.S. Origin Health Certificate
<a href="#">Hyenas</a>	APHIS	Veterinary Health Certificate
<a href="#">Macropodidae family</a>	APHIS	Veterinary Health Certificate
<a href="#">Laboratory Mice</a>	APHIS	U.S. Origin Health Certificate
<a href="#">Dogs and Cats (Pets)</a>	APHIS	U.S. Origin Health Certificate Cats U.S. Origin Health Certificate Dogs
<a href="#">Frozen Canine Semen</a>	APHIS	U.S. Origin Health Certificate
<a href="#">Sheep and Goats / Other Ruminants</a>	APHIS	Effective December 24, 2003, sheep and cervids from the United States are banned due to a risk of BSE.
<b>Animal Products <sup>3</sup></b>	<b>USDA Agency</b>	<b>Requested Form</b>
<a href="#">Bovine and Bison Hides for Further Processing</a>	APHIS	APHIS form VS 16-4
<a href="#">Bovine and Porcine Hide-Derived Pet Chews</a>	APHIS	APHIS form VS 16-4
<a href="#">Milk and Milk Products Intended for Animal Feeding</a>	APHIS	APHIS form VS 16-4
<a href="#">Dairy Products for Human Consumption</a>	AMS	AMS Health Certificate Worksheet
<a href="#">Spray Dried Porcine Blood</a>	APHIS	Certificate on VS Area Office Letterhead
<a href="#">Hunting Trophies</a>	APHIS	APHIS form VS 16-4
<a href="#">Hydrolyzed/Enzymatically Digested Poultry Viscera</a>	APHIS	
<a href="#">Lanolin</a>	APHIS	
<a href="#">Preparations Containing Gelatin Derived from Hides and Skins</a>	APHIS	
<a href="#">Rendered Porcine Meals (excluding Blood Meals)</a>	APHIS	
<a href="#">Processed egg products for animal feeding</a>	APHIS	
<a href="#">Protein Free Tallow for Industrial Use</a>	APHIS	
<a href="#">Unprocessed (greasy) Camelid Hair</a>	APHIS	
<a href="#">Unprocessed Musk Ox Hair</a>	APHIS	

<a href="#">Rendered Poultry Meal</a>	APHIS	
<a href="#">Bovine Bone-Derived Gelatin and Collagen</a>	APHIS	
<a href="#">Feather Meal for Animal Feeding</a>	APHIS	
Meat and Bone Meal of Bovine Origin <sup>4</sup>	APHIS	Under Negotiation
<a href="#">Finished Pet Foods (Dogs and Cats) <sup>5</sup></a>	APHIS	No longer required
<a href="#">Fresh / frozen poultry meat products</a>	FSIS	<a href="#">FSIS form 9060-5</a> and statement on FSIS Letterhead certificate.
<a href="#">Processed poultry meat and poultry products</a>	FSIS	FSIS form 9060-5 and statement on FSIS Letterhead certificate.
<a href="#">Pork and Pork Products <sup>6</sup></a>	FSIS	FSIS form 9060-5 and statement of FSIS letterhead certificate.
<a href="#">Fresh/frozen ovine meat of Australian Origin</a>	FSIS	FSIS form 9060-7 and statement on FSIS letterhead certificate
<a href="#">Salted Pork casings</a>		FSIS form 9060-7 and statement on FSIS letterhead certificate
<a href="#">Beef, Beef products and Beef Offal</a>	FSIS	The statement “This product meets the export requirements of Peru” must be in the “Remarks” block of <a href="#">FSIS Form 9060-6</a> , Application for Export. Additionally, the following certification statements must be placed in the "Remarks" section of <a href="#">FSIS Form 9060-5</a> or on an accompanying FSIS letterhead certificate for beef, beef products, and beef offal

**Notes:**

<sup>1</sup> APHIS Registered Aquaculture Export Facility [approval is required](#) for tilapia, salmonid ova, and crustaceans.

<sup>2</sup> Peru restricts the importation of live birds and hatching eggs originating from states with a detection of Highly Pathogenic Avian Influenza (HPAI) in commercial poultry. Please check with your [Veterinary Export Trade Services \(VETS\) Endorsement Office](#) to confirm a state status for HPAI in commercial poultry.

When exporting animals, germplasm, or poultry to Peru, please remember to request an import permit from SENASA prior to exportation. Without an import permit, the shipment will not be allowed in the country.

<sup>3</sup> Check the [requirements for the registration of facilities exporting animal products](#).

<sup>4</sup> The export of bovine origin meat-and-bone meal to Peru is currently prohibited.

<sup>5</sup> Peru no longer requires an export certificate issued by APHIS for U.S. pet food. Check FAIRS Country Report 2023 for import requirements.

<sup>6</sup> Pork and pork products exported to Peru must be derived from carcasses that:

- i. tested negative for trichinosis OR

ii. was subject to a freezing process or other process that guarantees the destruction of the parasite *Trichinella spiralis*. OR

iii. were derived from swine and swine enterprises with certified participation in the National Pork Board's PQAPlus program as verified by establishment participation in the [AMS PQAPlus Pork EV](#) program or APHIS PSVP

**Note:** For attestation #7 on the FSIS Letterhead Certificate for pork and pork products, the non-applicable trichinae treatment(s) and PQAPlus program must be struck through and signed with the full name of the FSIS certifying official beside the strike through, in blue ink. Pork and pork products with different mitigation conditions applied must be certified with separate FSIS form 9060-5 and appropriate letterhead certificate with the non-applicable trichinae mitigations struck through. Peruvian authorities require this to distinguish which pork and pork products were produced under which mitigation.

**Note:** The establishment must have an acceptable control program to identify and segregate pork found to be trichinae-free. Laboratories used to conduct the analysis must participate in the Agricultural Marketing Service (AMS) Laboratory Approval Program (LAP) for Exports for Trichinae Analysis. Information about the program can be obtained from [AMS' website](#).

For additional information:

- APHIS: Animal Plant Health Inspection Service, [www.aphis.usda.gov](http://www.aphis.usda.gov)
- AMS: Agricultural Marketing Service, [www.ams.usda.gov](http://www.ams.usda.gov)
- FSIS: Food Safety and Inspection Service, [www.fsis.usda.gov](http://www.fsis.usda.gov)

## Section IV. Government Certificate's Legal Entry Requirements

- A. **Certificate of Free Sale and Use:** DIGESA requires a certificate of free sale and use to register food and beverages in Peru. The prior registration of new to market products is required for customs clearance procedures. Certificates of free sale and use should be obtained from authorized entities where the manufacturing plant is located in the United States, such as the Department of Agriculture, Department or Chamber of Commerce, Department of Health, etc. FDA also issues a Certificate to Foreign Government <https://www.fda.gov/food/exporting-food-products-united-states/food-export-certificates> through CFSAN that can be used as a free sale certificate. DIGESA keeps a record of these entities in the United States that are allowed to issue this certificate and it is updated every year. The list can be checked in the following [link](#). The certificate must not be older than one year from the issue date. For additional information, see FAIRS Peru Country Report 2023.
- B. **Health Certificates:** Before shipment, the importer must request from SENASA an import permit. Applications are available at [www.senasa.gob.pe](http://www.senasa.gob.pe). Import permits are valid for 90 calendar days from the date of issue but can be extended for an additional 90-day period. Amendments and/or changes will invalidate the permit. SENASA reserves the right to suspend or annul import permits if pests or animal diseases are detected in the country of export. The importer is required to obtain from the exporter an official health certificate from the country of origin (see Appendix I). The original certificate must be presented to SENASA for customs clearance purposes. For additional information on import procedures, see FAIRS Peru Country Report 2023.

**B.1. Sanitary and Phytosanitary certificate:** On December 7, 2017, SENASA updated its list of agricultural products based on risk category of processing type, tariff subheading, and a term glossary that describes the processes for classification in each risk category. This list was published in the official gazette as the [Directorial Resolution 0162-2017-MINAGRI-SENASA](#). This list is a compilation of all the products regulated by SENASA. Import requirements incorporate risk analysis based on the Andean Community (CAN) and World Trade Organization (WTO) regulations. Additionally, recommendations by the World Organization for Animal Health (OIE), Codex Alimentarius (Codex), and the sanitary conditions of the exporting country are considered.

SENASA’s regulation considers five risk categories for animal and animal products:

- **Risk 1:** Products or sub-products of animal and plant origin that have been subjected to a process that eliminates the possibility of transporting pathogenic agents or quarantine pests. Neither a Sanitary Import Permit (SIP), nor an export Sanitary Certificate is required to enter the country. Nevertheless, SENASA reserves the authority to inspect the products as needed. This category includes plant origin products that were cooked, candied, pulped, expanded, extracted/except for products that have been through the tannery process, sterilized, extracted (by heat or chemically), frozen, carbonized, pickled, toasted, sublimated, appertization, pressurized, malted, extruded, fermented, lyophilizate, pasteurized, preserved, contained in syrup, or salted. In the case of animal origin products, the processes considered within this category are:

**Table 3: Egg Product Requirements**

<b>Egg-product</b>	<b>Internal Temperature (°C)</b>	<b>Time</b>
Whole egg	>60	188 seconds
Whole egg mixed	>60	188 seconds
Whole egg mixed	>61.1	94 seconds
Liquid whites	>55.6	870 seconds
Liquid Whites	>56.7	232 seconds
10% Salted yolk	>62.2	138 seconds
Dry whites	>67	20 hours
Dry whites	>54.4	513 hours

- **Risk 2:** Animal and plant products or sub-products that have been subjected to processes that diminish the transport of pathogenic agents and quarantine pests against human or animal health. Original export Sanitary Certificate is required. This must be issued according to the specific sanitary requirements. The Sanitary Import Permit (SIP) is not necessary. The product will be inspected upon arrival. This category includes plant origin products that were: chipped, cured, dehydrated, naturally dried, stabilized, impregnated, laminated, crushed, pelletized, parboiled, pearly, pre-cooked, pulverized, shredded, oven-dried, chopped, or thermoformed.
- **Risk 3:** Processed animal products or sub-products and plant products semi-processed or raw whose processes do not guarantee the destruction of pathogenic agents and quarantine pests. The original export Sanitary Certificate is required, as is the SIP. This category includes plant origin

products that were husked, stripping, shelled, simply extracted, peeled, simply pressed, naturally dried, cut, or polished.

- **Risk 4:** Primary products of animal origin as well as seeds, plants, and plant parts for propagation purposes capable of the transportation of pathogenic agents and quarantine pests. The original export Sanitary Certificate is required as is the SIP.
- **Risk 5:** Animals, sub-products of animal origin, reproductive material, and any other product of animal and plant origin, considered a high risk for the introduction of pathogenic agents, diseases, and quarantine pests. The original export Sanitary Certificate is required as is the SIP.

SENASA will inspect all the products considered in risk levels two to five. SENASA will inspect products from risk level one at its discretion or if a risk is perceived.

#### **Procedure to Import Animals or Animal Products:**

1. The importer requests the SIP through SENASA.
2. The exporter in the country of origin submits the Sanitary Certificate following the import permit requirements.
2. SENASA reviews the documentation at Peru's Custom Quarantine Station.
3. All products are subject to inspection at Peru's Custom Quarantine Station.
4. SENASA requests further observation of the product at the Post of Quarantine if indicated on the product import permit.
5. SENASA issues the Certificate of Internal Transport for customs clearance purposes.

#### **Procedure to Import Vegetable Products:**

1. The importer requests the Phytosanitary Import Permit through SENASA.
2. The exporter in the country of origin submits the Phytosanitary Certificate following the import permit requirements.
3. SENASA reviews the documentation at Peru's Custom Quarantine Station.
4. All products are subject to inspection at Peru's Custom Quarantine Station.
5. SENASA issues the Inspection and Verification Report for Customs clearance.

### **Section V. Other Certification/Accreditation Requirements**

Sanitary Registration: DIGESA and SANIPES require sanitary registration to ensure food safety. For more information on the registration of food, beverage, fishery, and aquaculture products, see FAIRS Peru Country Report 2023.

## Appendix I. Electronic Copy or Outline of Each Export Certificate

- A. **Live Animals:** Refer to Section III
- B. **Animal Products:** Refer to Section III
- C. **Plant and Plant Products**

**Table 4: Additional Attestations Required**

Products	Specific Attestations on the Certificate
<b>Naturally Dried fruit</b>	
All species, except nuts	No additional declaration.
<b>Vegetable Fibers</b>	
Cotton (not carded or combed)	Product free of <i>Anthonomus grandis</i> .
<b>Fresh Fruit</b>	
Plums	Area of production is free of <i>Bactrocera dorsalis</i> , <i>Anastrepha ludens</i> . Product is free of <i>Cydia molesta</i> , <i>Cydia prunivora</i> , <i>Conotrachelus nenuphar</i> .
Peaches	Area of production is free of <i>Bactrocera dorsalis</i> . Product is free of <i>Cydia molesta</i> , <i>Cydia prunivora</i> , <i>Conotrachelus nenuphar</i> .
Kiwi	No additional declaration.
Grapes	No additional declaration.
Nectarines	Area of production free of <i>Bactrocera dorsalis</i> . Product free of <i>Cydia molesta</i> , <i>Cydia prunivora</i> , <i>Conotrachelus nenuphar</i> .
Apples	Area of production free of <i>Bactrocera dorsalis</i> . Product free of <i>Cydia molesta</i> and <i>Cydia prunivora</i> .
Pears	Area of production free of <i>Bactrocera dorsalis</i> . Product free of <i>Cydia molesta</i> and <i>Cydia prunivora</i> .
Citrus (from California)	Area of production free of <i>Xanthomonas axonopodis pv. citri</i> , <i>Bactrocera dorsalis</i> , <i>Bactrocera tryoni</i> , <i>Anastrepha suspense</i> , <i>Anastrepha ludens</i> . Product free of <i>Diapotha citri</i> .
	Fresh fruit must be packed in new and labeled boxes and will be transported in cold refrigerated containers sealed and bound.
<b>Nuts</b>	
Almonds (with shell)	Product free of <i>Amyelois transitella</i> . Fumigation Treatment with Methyl Bromide <sup>2</sup>
Almonds (without shells)	Product free of <i>Amyelois transitella</i> .
Pistachio (dried)	Product free of <i>Amyelois transitella</i> . Fumigation Treatment with Methyl Bromide <sup>2</sup>
Nuts (with shell)	Product free of <i>Cydia latiferreana</i> , <i>Amyelois transitella</i> and <i>ectomyelois ceratoniae</i> . Fumigation Treatment with Methyl Bromide <sup>2</sup>
Nuts (without shells)	Product free of <i>Cydia latiferreana</i> , <i>Amyelois transitella</i> and <i>Ectomyelois ceratoniae</i> . Product must be contained in new packages of first use (except for bulk products).
<b>Woods without Preservation Treatment</b>	
Wood Pallets	See note 6.
Oregon Pine	No additional declaration.
<b>Grains</b>	

Wild celery	No additional declaration.
Sesame	No additional declaration.
Milled rice	No additional declaration.
Peas	No additional declaration.
Oat	No additional declaration.
Barley	No additional declaration.
Bean	No additional declaration.
Chickpeas	No additional declaration.
Lentils	Product free of <i>Ahasverus advena</i> and <i>Corcyra cephalonica</i> .
Corn	Product free of <i>Corcyra cephalonica</i> , <i>Ahasverus advena</i> , <i>Latheticus oryzae</i> . Fumigation Treatment <sup>3a,b</sup>
Peanuts	Product free of <i>Corcyra cephalonica</i> . Fumigation Treatment <sup>3b</sup>
Millet	Product free of <i>Corcyra cephalonica</i> , <i>Trogoderma variabile</i> , and <i>Cirsium arvense</i> . Fumigation treatment <sup>3a,b</sup>
Soy	No additional declaration.
Pepper	No additional declaration.
Wheat	Area of production was supervised and found free of <i>Tilletia indica</i> . Fumigation treatment <sup>4</sup>
<b>Botanical Fruit Seeds</b>	
Citrus	Free of <i>Spiroplasma citri</i> .
Macadamia	Product free of <i>Nematospora coryli</i> . Disinfection treatment before shipping <sup>5</sup>
Papaya	No additional declaration.
<b>Botanical Fruit Seeds</b>	
Papaya	No additional declaration.
Avocado	Free of <i>Pseudomonas syringae</i> pv. <i>Syringae</i> .
<b>Botanical foraging seeds</b>	
Foraging seeds	Product free of <i>Cirsium arvense</i> , <i>Papaver spp.</i>
<b>Botanical seeds of grains</b>	
Rice	Free of <i>Sarocladium oryzae</i> , <i>Tilletia barclayana</i> . Product free of <i>Aphelenchoides besseyi</i> , <i>Corcyra cephalonica</i> , <i>Liposcelis Entomophila</i> . Disinfection treatment before shipping with a mix of Benomyl or Thiram with Diazinon.
Peas	No additional declaration.
Oats	No additional declaration.
Cereal rye	Found free of <i>Phaeosphaeria nodorum</i> . The product comes from an area that was supervised and found free of <i>Tilletia indica</i> , <i>Tilletia controversa</i> . Disinfection treatment before shipping <sup>5</sup>
Beans	Found free of <i>Curtobacterium flaccumfaciens</i> pv. <i>Flaccumfaciens</i> , <i>Phaeoisariopsis giseola</i> .
Corn	Found free of <i>Cochiliobolus heterostrophus</i> , <i>Stenocarpella maydis</i> , <i>Stenocarpella macrospora</i> , <i>Sphacelotheca reliana</i> , <i>Pseudomonas syringae</i> pv. <i>Syringae</i> . Product free of <i>Corcyra cephalonica</i> . Disinfection treatment before shipping <sup>5</sup> .
Sorghum	Found free of <i>Sarocladium oryzae</i> . Disinfection treatment before shipping <sup>5</sup> .
Soybeans	Found free of <i>Phomopsis longicolla</i> , <i>Cercospora kikuchii</i> , <i>Cercospora sojina</i> , <i>Peronospora manshurica</i> , <i>Curtobacterium flacc, umfaciens</i> pv. <i>Flaccumfaciens</i> ,

	<i>Pseudomonas syringae</i> pv. <i>Syringae</i> Soybean mosaic potyvirus. Disinfection treatment before shipping <sup>5</sup> .
Wheat	Found free of <i>Phaeosphaeria nodorum</i> , <i>Pseudomonas syringae</i> pv. <i>Syringae</i> . The product comes from a supervised area free of <i>Tilletia indica</i> and <i>Tilletia controversa</i> . Disinfection treatment before shipping <sup>5</sup> .
<b>Botanical forest seeds</b>	
Pine	Found free <sup>1</sup> of <i>Mycosphaerella pini</i> . Disinfection treatment before shipping <sup>5</sup>
<b>Botanical flower seeds</b>	
Any Species	No additional declarations
<b>Botanical seeds of industry cultivated species</b>	
Marigold	Product free of <i>Sonchus arvensis</i>
Cotton	Product free of <i>Anthonomus grandis</i>
Tobacco	Product free of <i>Pseudomonas syringae</i> pv. <i>syringae</i>
Sunflower	Found free <sup>1</sup> of <i>Plasmopara halstedii</i>
<b>Botanical vegetable seeds, roots of foodstuffs</b>	
Potatoes	Disinfection treatment before shipping <sup>5</sup>
Peppers	Found free of <i>Xanthomonas vesicatoria</i> .
<b>Plants for sowing</b>	
Calathea, in vitro	Product from plant mothers free of <i>Pseudomonas cichorii</i> . The product must not be transported on vegetal or animal origin substratum, soil, or sand. It is subject to two post-entry quarantine inspections for six months.
Calathea, with roots	Product obtained from “in vitro” plants, roots in sterile soil, and free of: <i>Pseudomonas cichorii</i> , <i>Stenotarsonemus furcatus</i> . If the plant comes with substratum, this has to be free of pests certified by USDA. Pre-shipment treatment with immersion of Kasugamicina 2%, doses of 1/1000 or other equivalent registered by USDA. It is subject to sampling and to two post-entry quarantine inspections for six months.

All plants and plant products:

- Should be exported to Peru free of soil or other type of unsterile vegetable substratum.
- When product containers are used, they must be new and of first use and, if necessary, approved by SENASA.
- Should be transported in clean and disinfected environments, and when relevant, refrigerated and accommodated to facilitate inspection and if necessary, apply the respective treatment.
- Only botanical seeds for forest or fruits will be subject to a post entry quarantine procedure, to discard the presence of risk of pests that are hard to intercept at point of entry and that generally appear during the active growth of the plant.

#### Notes:

<sup>1</sup> The term “found free of” corresponds with the seeds that come from a mill that was officially inspected by the National Plant Protection Organization (NPPO) of the country of origin during the period of active cultivation.

<sup>2</sup> The products that require the treatment of fumigation, will be fumigated prior to shipment using one of these doses of Methyl Bromide: 40 g/m<sup>3</sup> / 12 hours/ equal to or above 32°C; 56 g/m<sup>3</sup> / 12 hours/ between 27 and 31°C; 72 g/m<sup>3</sup> / 12 hours/ between 21 and 26° C; 160 g/m<sup>3</sup> / 12 hours/ between 16 and 20°C; 192 g/m<sup>3</sup> / 12 hours/ between 10 and 15°C; 192 g/m<sup>3</sup> / 12 hours/ between 4 and 9°C. The fumigated product must have a minimum ventilation of 12 hours.

<sup>3</sup> The products that require a fumigation treatment will undergo the process prior to boarding of shipments with:

- A Methyl Bromide dose of 40 g/m<sup>3</sup> / 12 hours of exposure to a temperature above or equal to 32° C; 56 g/m<sup>3</sup> / 12 hours/ 27-31°C; 92 g/m<sup>3</sup> / 12 hours/ 21- 26°C; 96 g/m<sup>3</sup> / 12 hours/ 16- 20°C; 120 g/m<sup>3</sup> / 12 hours/ 10- 15°C; 144 g/m<sup>3</sup> / 12 hours/ 4-9°C.
- A dose of phosphine at: 3 g/m<sup>3</sup> / 72 hours of exposure to a temperature between 16 and 20°C; 2 g/m<sup>3</sup> / 96 hours of exposure to a temperature above 21°C; 2 g/m<sup>3</sup> / 120 hours of exposure to a temperature between 16 and 20°C; 2 g/m<sup>3</sup> / 144 hours of exposure to a temperature between 11 and 15°C; 2 g/m<sup>3</sup> / 240 hours of exposure to a temperature between 5 and 10°C.

<sup>4</sup> The product will be fumigated prior to shipment with Methyl Bromide (see Note 2) or phosphine at a dose of 3 g/m<sup>3</sup>/72 hours/ 16-20°C; 2 g/m<sup>3</sup>/96 hours/ more than 21°C; 2 g/m<sup>3</sup>/120 hours/ 16-20°C; 2 g/m<sup>3</sup>/144 hours/ 11-15°C; 2 g/m<sup>3</sup>/240 hours/ 5-10°C.

<sup>5</sup> The disinfection process can be with: Captan (5g/Kg of seeds) or Benomyl (2 g/Kg of seeds) or any other products/simulated treatment.

<sup>6</sup> Wood Pallets:

Wood pallets are under the [Peruvian Wood Packaging regulation](#) of February 28, 2005. Other wood packaging subject to the application of this regulation are stowage wood, cages, blocks, cases, cargo planks, pallet braces, and wheel shoes, whose thickness is larger than 6 mm, as well as any packing that accompanies any basic imported or exported product.

SENASA will randomly verify that wood packaging used for transport of merchandise from abroad or in transit has received any of the phytosanitary treatments approved in the International Standard for Phytosanitary Measures (ISPM) No. 15 for wood at country of origin and bears the approved marking concurring with ISPM No. 15. Marking should appear visibly on both opposite sides of the packing.

## **Attachments:**

No Attachments