



11 November 2014

DA QUARANTINE ADMINISTRATIVE CIRCULAR

NO. 01

Series of 2014

**SUBJECT: GUIDELINES FOR CATEGORIZATION OF COMMODITIES OF
PLANT ORIGIN**

Pursuant to provisions of Chapter IV, Title IV, Book IV of Executive Order No. 292; PD No. 1433, as amended; other pertinent laws, rules and regulations and relevant international agreements to which the Philippines is a signatory, this circular governing the appropriate categorization of commodities of plant origin is hereby promulgated.

**ARTICLE 1
GENERAL PROVISIONS**

SECTION 1. Objective. This Circular aims to rationalize the regulation of commodities of plant origin in relation to the requirements for Phytosanitary Certificate, Sanitary and Phytosanitary Import Clearance and employment of necessary treatment.

SEC. 2. Definition of Terms

1. BPI SPS Import Clearance (SPSIC) - a document issued prior to importation by the Bureau of Plant Industry (BPI) to ensure that the products being imported meet standards to protect human, animal or plant life or health, and to prevent the spread of pests or diseases among animals or plants. Such document also prescribes the conditions to be complied with by the importer for the maintenance of quality and suitability of the product for the intended purposes.
2. Categorization - The process in which ideas and objects are recognized, differentiated and understood. Categorization implies that objects are grouped into categories usually for some specific purpose.
3. Commodity - A type of plant, planting material, plant product, or other article of plant origin being moved for trade and other purposes
4. Consignment - A quantity of plants, plant products or other articles being moved from one country to another and covered by a single phytosanitary certificate (a consignment may be composed of one or more commodities or lots (FAO, 1990, Revised ICPM, 2001)

5. Importation – act of bringing into the country by sea, land or air, products from other countries intended for planting, consumption, manufacturing, trading, distribution, domestication, formulation, repacking or by any other purposes;
6. Importer – shall refer to any person, individual or juridical entity, as well as any farmers' cooperatives/organization/association, or proprietor or authorized representatives or broker, partner, in case of partnership, who transacts with the BPI for purposes of registration and issuance of SPSIC in connection with importation of plants and plant products;
7. Intended use - Declared purpose for which plants, plant products, or other regulated articles are imported, produced, or used (ISPM no. 16, 2002)
8. Lot – A number of units of a single commodity, identifiable by its homogeneity of composition, origin etc., forming part of a consignment (FAO, 1990)
9. Pest Risk Analysis (PRA) - The process of evaluating biological or other scientific and economic evidence to determine whether a pest should be regulated and the strength of any phytosanitary measures to be taken against it. (FAO, 1955; Revised IPPC, 1997)
10. Phytosanitary Certificate – An official paper document or its official electronic equivalent, consistent with the model certificates of IPPC, attesting that a consignment meets phytosanitary import requirements (FAO, 1990; revised CPM, 2012)
11. Phytosanitary Certification - Use of phytosanitary procedures leading to the issue of a phytosanitary certificate (FAO, 1990)
12. Phytosanitary Import Requirements – Specific phytosanitary measures established by an importing country concerning consignments moving into that country (ICPM, 2005)
13. Phytosanitary Measures - any legislation, regulation or official procedure having the purpose to prevent the introduction and/or spread of quarantine pest, or to limit the economic impact of regulated non-quarantine pest (FAO, 1995; revised IPPC, 1997; ICPM 2002)
14. Plant Products – products derived from plants either in their natural or processed form.
15. Planting Materials – refer to seeds, fruits and parts of aggregate fruits used for planting. These also include cuttings, rhizomes, bulbs and corms, grafts, leaves, roots, scions and others that are capable of propagation.
16. Plants – refers to living plants.
17. Quarantine pest - A pest of potential economic importance to the area endangered thereby and not yet present there, or present but not widely distributed and being officially controlled.

ARTICLE II RATIONALE & NON-COVERAGE

SEC. 3. Rationale -This circular shall provide basis for the Bureau of Plant Industry-Plant Quarantine Service (BPI PQS) in categorizing commodities according to their pest risk when establishing phytosanitary import requirements. This categorization shall be used in identifying whether Pest Risk Analysis (PRA) is necessary prior to importation and if phytosanitary certification is required from the country of origin.

SEC. 4. Non-Coverage -Products properly packed and labeled for commercial purposes including those with Certification of Product Registration from the Food and Drug Administration (FDA) are not covered by this Circular. Contaminating pests or storage pests that may become associated with the commodity after processing are also not covered in this Circular.

ARTICLE III CATEGORIZATION OF COMMODITIES

SEC. 5. Categorization of Commodities - This Circular adopts the categorization of commodities according to level of pest risk pursuant to International Standards for Phytosanitary Measure (ISPM) No. 32 issued by International Plant Protection Convention, as follows:

1. Category 1 - Commodities that have been processed to the point where they do not remain capable of being infested with quarantine pests and therefore, should not be regulated. The importation of Category 1 commodities shall not require an SPSIC, but the importer shall secure a Certificate of Non-Coverage and /or Plant Quarantine Service Certification from BPI.

2. Category 2 - Commodities that have been processed to the point where the commodity remains capable of being infested with some quarantine pests and whose intended use may be for consumption or further processing. The BPI-PQS shall determine if a PRA is required for quarantine pests that may not be eliminated by the process. Importation of Category 2 commodities shall require SPSIC and Phytosanitary Certificate (PC) from the country of origin.

3. Category 3 - Commodities that have not been processed and the intended use of commodity is for consumption or processing. PRA is necessary to identify the pest risks related to this pathway. This category requires SPSIC and PC.

4. Category 4 - This includes commodities that have not been processed and the intended use is for planting. PRA is necessary to identify the pest risks related to this pathway. This category requires SPSIC to be secured from the BPI and PC from the country of origin.

**ARTICLE IV
SCHEDULE OF FEES**

SEC. 5. Schedule of Fees and Charges - The prevailing regulatory fees collected by the BPI for imported commodities pursuant to DA Administrative Orders No. 12 and 26, s. of 2004 and BPI Plant Quarantine Circular No. 1, s, of 2014 shall apply to this Circular until their revocation, amendment or repeal.

**ARTICLE V
ANNEXES**

SEC. 6. Annexes - The methods of commercial processing with resultant commodities that do not remain capable and remain capable of being infested with quarantine pests including examples of categories 3 and 4 shall form as prescriptive parts of this Circular.

**ARTICLE VI
NON-EXCLUSIVITY**

SEC. 7. Non-exclusivity - All existing rules and regulations, policies, procedures and standards consistent with this Circular shall continue to be in force and effect.

**ARTICLE VII
REPEALING CLAUSE**

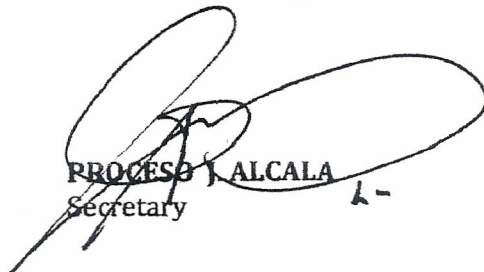
SEC. 8. Repealing Clause - All existing Orders and Issuances inconsistent herewith are hereby revoked, repealed and/or amended accordingly.

**ARTICLE VIII
SEPARABILITY CLAUSE**

SEC. 9. Separability Clause - If any portion of this Circular is declared unconstitutional or invalid, the other portions thereof which are not affected shall continue to be in full force and effect.

**ARTICLE IX
EFFECTIVITY**

SEC. 10. Effectivity - This Circular shall take effect after the required publication in two (2) newspapers of general circulation and its filing with the National Administrative Register, UP Law Center.



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Secretary

DEPARTMENT OF AGRICULTURE

in replying pls cite this code :
For Signature: S-11-14-0213
Received 11/19/2014 10:01 AM

ANNEX 1
METHODS OF COMMERCIAL PROCESSING WITH RESULTANT COMMODITIES
THAT DO NOT REMAIN CAPABLE OF BEING INFESTED
WITH QUARANTINE PESTS

COMMERCIAL PROCESS	DESCRIPTION	EXAMPLE OF RESULTANT COMMODITY	ADDITIONAL INFORMATION
Carbonization	Anoxic combustion of an organic material to charcoal	Charcoal	
Cooking (boiling, heating, microwaving, including rice parboiling)	Preparing food items for consumption by heating, primarily transforming the physical structure of items	Cooked items	Frequently involves chemically transforming a food, thus changing its flavor, texture, appearance, or nutritional properties
Dyeing	Coloring of textile fibers and other materials by which the color becomes an integral part of the fiber or material under the influence of pH and temperature changes plus interaction with chemical products	Dyed vegetable fibers and textiles	
Extraction	Physical or chemical process to obtain specific components from plant-based raw materials, usually through mass-transfer operations	Oils, alcohol, essences, sugar	Normally done under high temperature conditions
Fermentation	Anaerobic or anoxic process changing food/plant material chemically, often involving micro-organisms (bacteria, moulds or yeasts) and e.g. converting sugars to alcohol or organic acids	Wines, liquors, beer and other alcoholic beverages, fermented vegetables	May be combined with pasteurization
Malting	A series of actions allowing the germination of cereal seeds to develop enzymatic activity to digest starchy materials into sugars and cessation of enzymatic activity by heating	Malted barley	

COMMERCIAL PROCESS	DESCRIPTION	EXAMPLE OF RESULTANT COMMODITY	ADDITIONAL INFORMATION
Multi-method processing	A combination of multiple types of processing such as heating, high pressure.	Plywood, particle board, wafer board	
Pasteurization	Thermal processing in order to kill undesirable or harmful micro-organisms	Pasteurized juices, alcoholic beverages (beer, wine)	Often combined with fermentation and followed by refrigeration (at 4 °C) and proper packaging and handling. Process time and temperature depends on type of product.
Preservation in liquid	Process of preserving plant material in a suitable liquid medium (e.g. in syrup, brine, oil, vinegar or alcohol) of a particular pH, salinity, anaerobic or osmotic state	Preserved fruits, vegetables, nuts, tubers, bulbs	Proper conditions of pH, salinity, etc. must be maintained
Pureeing (including blending)	Making homogenized and spreadable fruit and/or vegetable tissues, e.g. by high-speed mixing, screening through a sieve or using a blender	Pureed items (fruits, vegetables)	Normally combined with pulping of fruits or vegetables and methods to preserve the puree (e.g. pasteurization and packing)
Roasting	Process of drying and browning foods by exposure to dry heat	Roasted peanuts, coffee and nuts	
Sterilization	Process of applying heat (vapors, dry heat or boiling water), irradiation or chemical treatments in order to destroy micro-organisms	Sterilized substrates, juices	Sterilization may not change the condition of the commodity in an evident way, but eliminates micro-organisms

COMMERCIAL PROCESS	DESCRIPTION	EXAMPLE OF RESULTANT COMMODITY	ADDITIONAL INFORMATION
Sterilization (industrial)	Thermal processing of foods that leads to shelf-stable products in containers by destruction of all pathogenic, toxin-forming and spoilage organisms	Canned vegetables, soups; UHT (ultra-high temperature) juices	Process time and temperature for canned products depends on type of product, treatment and geometry of container. Aseptic processing and packaging involves industrial sterilization of a flowing product and then packaging in sterile environment and package.
Sugar infusing	Action of coating and infusing fruits with sugar	Crystallized fruit, fruit infused with sugar, nuts coated with sugar	Usually combined with pulping, boiling, drying
Tenderizing	Process to rehydrate dried or dehydrated items by the application of steam under pressure or submerging in hot water	Tenderized fruits	Usually applied to a dried commodity. Can be combined with sugar infusing.

ANNEX 2

METHODS OF COMMERCIAL PROCESSING WITH RESULTANT COMMODITIES
THAT REMAIN CAPABLE OF BEING INFESTED WITH QUARANTINE PESTS

COMMERCIAL PROCESS	DESCRIPTION	EXAMPLE OF RESULTANT COMMODITY	ADDITIONAL INFORMATION
Chipping (of wood)	Wood reduced to small pieces	Chipped wood	The probability of infestation is related to the species of wood, the presence of bark, and the size of the chips
Chopping	To cut into pieces	Chopped fruit, nuts, grains, vegetables	
Crushing	Breaking plant material into pieces by application of mechanical force	Herbs, nuts	Usually applied to dried products
Drying/dehydration (of fruits and vegetables)	Removal of moisture for preservation, or to decrease weight or volume	Dehydrated fruit, vegetables	
Painting (including lacquering, varnishing)	To coat with paint	Painted wood and canes, fibers	
Peeling and shelling	Removal of the outer or epidermal tissues or pods	Peeled fruits, vegetables, grains, nuts	
Polishing (of grain and beans)	To make smooth and shiny by rubbing or chemical action removing the outer layers from grains	Polished rice and cocoa beans	
Post-harvest handling (of fruits and vegetables)	Operations such as grading, sorting, washing or brushing, and/or waxing fruits and vegetables	Graded, sorted, washed, or brushed and/or waxed fruit and vegetables	Usually carried out in packing houses

ANNEX 3
EXAMPLE OF COMMODITIES UNDER CATEGORY 3

a. Fresh fruits and vegetables
b. Beans/peas/nuts/grains
c. Cut flowers
d. Timber/Lumber/Logs