

中华人民共和国海关总署 公告

2026 年 第 50 号

According to the relevant laws and regulations of China, and based on risk assessment, the importation of dried chili peppers from African countries with diplomatic relations with China is permitted, that meet the following requirements.

I. Basis for Inspection and Quarantine

- (1) *The Biosecurity Law of the People's Republic of China*;
- (2) *The Law of the People's Republic of China on the Entry and Exit Animals and Plants Quarantine* and its implementing regulations;
- (3) *The Food Safety Law of the People's Republic of China* and its implementing regulations.

II. Product Allowed for Entry

For the purpose of this Announcement, dried chili peppers refer to products made

from edible chili peppers (*Capsicum* spp.) grown in African countries and processed by natural sun-drying or other drying techniques.

III. Place of production

Pepper producing areas in African countries with diplomatic relations with China

IV. Registration of Establishments

Chili pepper growing areas for export to China (hereinafter referred to as “growing areas”) and processing and packaging facilities shall be examined by the competent authority of the exporting country (hereinafter referred to as the “official authority of the exporting country”) and approved for registration by the General Administration of Customs of the People’s Republic of China (hereinafter referred to as “GACC”). The registration information shall include the name, address and registration number, so as to ensure accurate traceability in the event that dried chili peppers exported to China fail to comply with the relevant requirements of this Announcement. Before trade commences, the official authority of the exporting country shall provide the GACC with the list of registered establishments. Upon review and approval by the GACC, the list will be published on the website of the GACC.

V. Quarantine Pests of Concern to China

1. *Acanthoscelides obtectus*
2. *Callosobruchus maculatus*
3. *Trogoderma granarium*
4. *Pospiviroid fusituberis* (PSTVd)
5. *Tobamovirus fructirugosum* (ToBRFV)
6. *Candidatus Liberibacter solanacearum*
7. *Clavibacter michiganensis* subsp. *michiganensis*
8. *Pseudomonas syringae* pv. *tomato*
9. *Orobanche* spp.

VI. Pre-export Management

(I) Management of Growing Areas

1. Growing areas producing dried chili peppers for export to China shall, under the supervision of the official authority of the exporting country, establish sound quality management and traceability systems, implement Good Agricultural Practices (GAP),

maintain hygienic growing conditions, including the absence of pollution sources in surrounding areas that may affect the production of dried chili peppers and the timely removal of diseased and damaged plants, and implement Integrated Pest Management (IPM), including pest monitoring, physical, chemical or biological control, as well as other prevention and control measures such as cultivation practices.

2. Under the supervision of the official authority of the exporting country, growing areas shall conduct pest monitoring and integrated management with respect to the quarantine pests of concern to the GACC. Pest monitoring, prevention, and control in growing areas shall be carried out under the guidance of qualified technical personnel. Such technical personnel shall be trained by the official authority of the exporting country or by an institution authorized by it. Growing areas shall retain records of pest monitoring, prevention and control for at least two years and provide them to the GACC upon request. Records of pest monitoring, prevention and control shall include at least the date and time of monitoring, the names of pests detected, the prevention and control measures taken, and detailed information on any chemicals used, such as the dates of application, active ingredients, and concentrations.

(II) Management of Processing and Packaging

1. Registered processing and packaging facilities for dried chili peppers exported to China shall establish a traceability system to ensure that the dried chili peppers exported to China can be traced back to the registered growing areas, and shall keep records of the dates of processing and packaging, the names or registration numbers of the source growing areas, the export date, export quantity, country of destination, and the identification numbers of the conveyance or container, among other information.

2. The processing, packaging, storage and loading of dried chili peppers exported to China shall be carried out under the quarantine supervision of the official authority of the exporting country or personnel authorized by it.

3. Processing and packaging facilities for dried chili peppers exported to China shall be clean and sanitary, have hardened ground surfaces, and be equipped with a raw material area and a finished product warehouse.

4. Functional areas for the storage, processing, packaging and warehousing of dried chili peppers exported to China shall be separated and properly laid out, with isolation measures in place to maintain an appropriate distance from living quarters.

5. During processing, dried chili peppers exported to China shall undergo manual sorting, screening, cleaning, impurity removal and other procedures to ensure that they

are free from insects, plant debris, soil and other foreign matter.

(III) Packaging Requirements

1. Packaging materials shall be clean, sanitary and unused, and shall comply with the relevant phytosanitary requirements of China. Where wood packaging is used, it shall comply with the requirements of the International Standards for Phytosanitary Measures No. 15 (ISPM 15).

2. Each package shall be marked in Chinese or English with traceability information, including the product name, country, place of origin, the name or registration number of the growing area, and the name or registration number of the processing and packaging facility. Each package and pallet shall be marked in Chinese or English with “输往中华人民共和国” or “Exported to the People’s Republic of China”.

3. The conveyance or container used to carry dried chili peppers exported to China must be inspected at the time of loading to ensure that it is in good hygienic condition. The conveyance or container shall be sealed, and the seal shall remain intact upon arrival at the port of entry in China.

(IV) Inspection and Quarantine Prior to Export

1. Prior to export, the official authority of the exporting country shall conduct inspection and quarantine on dried chili peppers for export to China. Dried chili peppers that have passed inspection and quarantine by the official authority of the exporting country and have been confirmed to meet the requirements of this Announcement may be exported to China.

2. Within the first two years of trade, the official authority of the exporting country shall conduct random inspections of 2% of each consignment of dried chili peppers exported to China. If no phytosanitary issues arise during those two years, the sampling rate may be reduced to 1%.

3. If any quarantine pests of concern to China, plant debris, or soil are detected, the entire consignment shall not be exported to China. Under these circumstances, the official authority of the exporting country shall identify the cause and take corrective measures. Meanwhile, records of such detection shall be retained and provided to the Chinese side upon request.

(V) Requirements for Phytosanitary Certificates

1. For dried chili peppers that have passed quarantine inspection, the official authority of the exporting country shall issue Phytosanitary Certificate indicating the

names or registration numbers of the growing areas and processing and packaging facilities, and shall include the following additional declaration: “This consignment complies with Phytosanitary Requirements for Export of Dried Chilies from Africa to China, and is free from quarantine pests of concern to China.”(该批货物符合非洲干辣椒输华植物检疫要求，不带中方关注的检疫性有害生物。)

Where live pests are detected in a consignment, fumigation or other disinfestation treatment shall be carried out prior to export. The Phytosanitary Certificate shall indicate the treatment method, name of the chemical used, dosage, duration, temperature, and other relevant particulars.

2. With respect to Tomato brown rugose fruit virus (ToBRFV), where the country or area of origin is free from ToBRFV, the official authority of the exporting country shall include the following additional declaration in the Phytosanitary Certificate: “This consignment originates from (country or area), which is free of ToBRFV.” (该批货物产自未发生番茄褐色皱果病毒的 (国家或地区))

Where ToBRFV occurs in the country or area of origin, the official authority of the exporting country shall conduct testing prior to export to ensure that the product is free from the virus, and the consignment shall be accompanied by an official test report.

3. Prior to the commencement of trade, the official authority of the exporting country shall provide the GACC with a sample of the Phytosanitary Certificate for confirmation and record-keeping purposes.

VII. Import Inspection and Quarantine and Handling of Non-Compliant Consignments

When dried chili peppers exported to China arrive at a Chinese port of entry, Chinese customs authorities will conduct inspection and quarantine in accordance with the following requirements:

(I) Verification of Relevant Certificates and Markings

1. Verification of whether the Phytosanitary Certificate complies with Article VI (V) of this Announcement.

2. Verification of whether the markings on cartons and pallets comply with Article VI (III) of this Announcement.

(II) Inspection of Consignments

Imported dried chili peppers shall be subject to inspection and quarantine in accordance with relevant laws, administrative regulations, rules, and other applicable

provisions. Those that pass inspection and quarantine shall be permitted entry.

(III) Treatment for Non-Compliance

1. If the consignment is found to originate from unregistered growing areas or processing and packaging facilities, it shall not be permitted to enter the country.

2. If a valid Phytosanitary Certificate is not provided, the consignment shall be returned or destroyed.

3. If live quarantine pests of concern to the Chinese side or other quarantine pests are found, or if plant debris, soil, or similar materials are detected, the consignment shall be returned, destroyed, or subjected to quarantine treatment.

4. If the consignment is found to be non-compliant with China's food safety laws, regulations, and national standards, it shall be returned or destroyed.

5. If any of the above non-compliance issues are discovered, the GACC will immediately notify the official authority of the exporting country and, depending on the circumstances, suspend imports of dried chili peppers from the relevant growing areas and processing and packaging facilities. The official authority of the exporting country shall investigate the causes of the non-compliance and implement corrective measures to prevent similar incidents from recurring. The GACC will decide whether to lift the suspension based on the results of the corrective actions taken by the official authority of the exporting country.

VIII Other Requirements

Dried chili peppers exported to China from Rwanda, Uganda, Egypt, and Tanzania are not subject to this Announcement. The importation of dried chili peppers from the above-mentioned countries shall be governed by GACC Announcement No. 51 of 2021, Announcement No. 67 of 2024, Announcement No. 126 of 2024, and Announcement No. 134 of 2024.

This Announcement is hereby issued and shall come into force on May 1, 2026.

**General Administration of Customs of
The People's Republic of China**

26 April, 2026