

(3) The monitor must be set to record temperatures from all sensors at least once every 5 minutes.

(4) The fruit in the chamber must be heated using forced hot air, until the fruit center temperature (all sensors) reaches at least 117 °F. Treatment time may vary, but in every case, it must be at least 4 hours in duration, which includes the lead-up time. The total time required for the fruit to reach 117 °F is counted as part of the 4-hour minimum treatment time.

(5) The temperature of the forced air used to heat the fruit in the chamber may be constant or increased in a series of two or more steps or ramped over the treatment duration.

(6) The fruit may be cooled by forced air or hydrocooling. Cooling can be initiated immediately after all sensors reach at least 117 °F.

(c) *T103-c-1*. (1) Size and weight of fruit: Standard fruit size 8-14; must not exceed 1½ pounds.

(2) At least three of the largest mangoes must be probed at the seed's sur-

face. Sensors must be inserted into the thickest portion of the fruit's pulp.

(3) The temperature must be recorded at least once every 2 minutes until the treatment is concluded.

(4) Air heated to 122 °F must be introduced in the chamber.

(5) The treatment must be concluded once the temperature at the seed's surface reaches 118 °F.

(d) *T103-e*. (1) The temperature of the fruit must be raised using forced hot air until the fruit center temperature (all sensors) reaches at least 117 °F in a minimum time of 1 hour. Heat the fruit in the chamber.

(2) The fruit temperature must be held at 117 °F or above for 20 minutes. During the treatment, the relative humidity must be maintained at 90 percent or greater.

[70 FR 33269, June 7, 2005, as amended at 70 FR 41092, July 15, 2005]

§ 305.28 Kiln sterilization treatment schedule.

T404-b-4

| Dry bulb temperature (°F) | Wet bulb depression (°F) | Percent relative humidity | Percent moisture content | Thickness of lumber (inches) | Exposure (hours) |
|---------------------------|--------------------------|---------------------------|--------------------------|------------------------------|------------------|
| 140 | 7 | 82 | 13.8 | 1 | 3 |
| | | | | 2 | 5 |
| | | | | 3 | 7 |
| 130 | 16 | 60 | 9.4 | 1 | 10 |
| | | | | 2 | 12 |
| | | | | 3 | 14 |
| 125 | 15 | 61 | 9.7 | 1 | 46 |
| | | | | 2 | 48 |
| | | | | 3 | 50 |

§ 305.29 Vacuum heat treatment schedule.

T111-a-1. Place bay leaves in a vacuum chamber. Starting at 0 hour, gradually reduce to 0.133 Kpa vacuum at 8 hours. Maintain the vacuum until the end of the treatment. Gradually increase the temperature in the vacuum chamber from ambient temperature at 0 hour to 60 °C at 5 hours. After 5 hours, gradually lower the temperature to 30 °C at 22 hours. The length of the treatment is 22 hours.

[70 FR 36332, June 23, 2005]

§ 305.30 [Reserved]

Subpart—Irradiation Treatments

§ 305.31 Irradiation treatment of imported regulated articles for certain plant pests.

(a) *Approved doses*. Irradiation at the following doses for the specified plant pests, carried out in accordance with the provisions of this section, is approved as a treatment for all regulated articles (*i.e.*, fruits, vegetables, cut flowers, and foliage):