



FIELD DAY AGENDA

Friday, December 5, 2025

IPPC INTERNATIONAL WORKSHOP ON SYSTEMS APPROACHES

TIME	ACTIVITY	
7.30	Departure of the group of participants from the NH Collection Plaza Hotel to the Garcés Fruits facilities and orchards (San Francisco de Mostazal). Three buses will be used, and it will be verified that everyone on the list is on board. <ul style="list-style-type: none"> Bus 1 Mr. Alvaro Sepúlveda and IICA staff Bus 2 Mr. Claudio Moore and IICA staff Bus 3 Mr. Rodrigo Barra and IICA staff 	
8.30	Arrival at the facilities and orchards of Garcés Fruit (San Francisco de Mostazal).	
8.30 -9.00	Welcome reception and distribution of materials to participants.	
9.00 -10.00	<ul style="list-style-type: none"> Welcome remarks by Miguel Canala-Echeverría, General Manager of Frutas de Chile. Welcome remarks and company presentation by Felipe Borgoño, representative of Garcés Fruit. SAG-FDF presentation of the activities to be undertaken at the event, detailing the System Approach for cherries to Japan and Korea. Safety and risk management briefing by Garcés Fruit. 	
10.00	Separation of the group of 100 people into 2 groups A and B	
10.15	Group A	Group B
	Tour of the packing plant and facilities, observing the phytosanitary measures applied under the systems approach Guides: Claudia Meza – Rodrigo Barra	Tour of the orchard observing the phytosanitary measures applied under the systems approach. Guides: Victoriano Sedano – Claudio Moore S.
11.00 -11.15	Group change	
11.15 -12.15	Group A	Group B
	Tour of the orchard observing the phytosanitary measures applied under the systems approach Guides: Claudia Meza – Rodrigo Barra	Tour of the packing plant and facilities, observing the phytosanitary measures applied under the systems approach. Guides: Victoriano Sedano – Claudio Moore S.
12.30	Both groups meet in the tent, and closing remarks are given by IICA, SAG, and COSAVE. Folkloric performance	
13.00	Lunch	
14.30-15.00	Return to Santiago	



APPENDIX TECHNICAL DESCRIPTION OF SITE VISIT

Below is a description of the technical activities participants will undertake during the orchard and packing plant tours, including objectives and responsible personnel.

1. ORCHARD TOUR

The objective of this tour is to demonstrate the in-field implementation of preventive and monitoring phytosanitary measures, essential within the Systems Approach for export.

Point	Location	Activity	Technical Description	Responsible
1	Row entrance	Initial explanation	Presentation of the trap monitoring system, prospecting methods and design of the property monitoring circuit.	FDF Laboratory
2	Interior Orchard	Phytosanitary management	Explanation of management practices used by the grower (integrated control, sanitary pruning, applications, orchard sanitation).	Orchard Personnel
3	Trap	Trap verification	Observation of correct installation, inspection frequency, and capture record-keeping.	FDF Laboratory
4	Interior orchard	Survey and sampling	Demonstration of fruit sampling and symptom recognition, review of monitoring records.	FDF Laboratory
5	Interior orchard	SAG supervision	Explanation of SAG's supervision procedures for accredited laboratory activities.	SAG Supervisor
6	Interior orchard	Harvest	Presentation of harvest procedures, primary selection, and field handling – Orchard Personnel.	Orchard Personnel



2. PACKING PLANT TOUR

This tour allows participants to observe operational, sanitary, and documentary controls that are part of the Systems Approach and quality assurance for export.

Point	Location	Activity	Technical Description	Responsible
1	Outside packing plant	Registration and attire	Access control, verification of mandatory attire, and hygiene requirements for entering processing areas .	Packing Plant Staff
2	Recepción	Fruit intake control	Review of reception process from the orchard, initial quality criteria, and associated records .	Packing Plant Staff
3	Hydrocooler	Rapid cooling	Explanation of hydrocooler operation and its impact on safety and quality .	Packing Plant Staff
4	Line unloading	Start of processing	Observation of fruit unloading into the packing line and transport mechanisms .	Packing Plant Staff
5	Sorting	Fruit selection	Presentation of manual and electronic systems for classifying fruit by quality, size, and condition.	Packing Plant Staff
6	SAG on-line inspection	Official verification	Observation of official SAG inspection on packing lines.	SAG Supervisor.
7	Quality control	Internal review	Internal company quality evaluation.	Packing Plant Staff
8	Packing	Boxing	Box assembly and final packing according to market specifications.	Packing Plant Staff
9	Palletizing	Pallet formation	Box consolidation and pallet formation process.	Packing Plant Staff
10	Pre-cooling	Conservation	Storage of processed fruit in cold rooms, temperature control, and logistics management .	Packing Plant Staff
11	Almacenaje	Conservación	Almacenaje de fruta procesada en cámaras, control de temperatura y manejo logístico.	Personal del Packing
12	Traditional SAG inspection	Official verification	SAG inspection in a designated room, verifying documentation and fruit inspection per destination country requirements.	SAG Supervisor.
13	SAG supervision	Supervisión	Supervision by SAG at the different stages of the process	SAG Supervisor.
14	Dispatch	Shipment to exit points	Process of dispatch and registration of approved fruit to ports and consolidation centers .	Packing Plant Staff