

TONGA GOVERNMENT GAZETTE SUPPLEMENT EXTRAORDINARY

No. I

JULY 22

1993.

FRUIT EXPORT ACT FRUIT EXPORT (VANILLA) REGULATIONS 1993.

In exercise of the powers conferred by Section 3 of the Fruit Export Act (Cap. 116), the Prime Minister with the consent of Cabinet hereby makes the following Regulations.

1. (1) These Regulations may be cited as the Fruit Export (Vanilla) Regulations 1993.

(2) The vanilla bean is hereby declared as a fruit for the purposes of Section 2 of the Fruit Export Act.

2. In these Regulations, unless the context otherwise requires –

"aroma"	means fresh and distinctively strong vanilla smell;
"blossom end"	means the end of the vanilla bean where the flower was formed;
"broken bean"	means snapped vanilla bean;
"bundled"	means vanilla beans tied together according to length;
"clean"	means free from dirt, soil, excreta and any other foreign matter;
"cured"	means vanilla beans which have been dried and treated properly to evolve the vanilla aroma;
"cut beans"	means small pieces of cured vanilla beans, usually resulting from the removal of damaged parts or from broken beans;
"foreign smell"	means a smell which is not typical of strong vanilla smell such as mouldy, fishy and smoky smell;
"foreign matter"	means any materials other than vanilla;
"green vanilla beans"	means ripe vanilla beans which are not cured;
"MAF"	means Ministry of Agriculture and Forestry;
"mite"	means minute insect which is a pest of cured vanilla beans;
"moisture content"	means the amount of water in fresh or cured vanilla beans;
"mould"	means fungal growth on beans which can be white, yellow, black, brown or greenish in colour;

"ripe"	means that the vanilla bean has reached a maturity at harvest as indicated by: (i) change to a yellow colour on the blossom end (yellow tip); or (ii) starts splitting at the tip;
"scab"	means skin marks on vanilla beans caused by physical damage;
"special grade cut beans"	means vanilla beans that have been cut into small pieces and subjected to rapid curing process;
"split beans"	means vanilla beans which are partially split lengthwise from the blossom end as they ripen";
"supple"	means vanilla beans which are fleshy, soft and flexible;
"vanilla" or "vanilla bean"	means the vanilla bean grown from varieties of Vanilla fragrans , fresh or cured;
"vanilla curing shed"	means a building designed for curing of vanilla beans;
"vanillin content"	means the amount of colourless, fragrant, crystalline compound $C_8H_8O_3$ contained in cured vanilla beans;
"waxy"	means smooth shiny appearance.

3. Green vanilla beans must be of the following grades:-

(1) Grade 1 vanilla beans which -

- must be ripe, fresh and firm at harvest;
- must be 15cm or more in length;
- includes both ripe split and non-split;
- includes ripe broken beans;
- includes scabbed vanilla bean (not more than 50% of the length of the bean is affected with scab);
- must be clean and free from any foreign smell.

(2) Grade 2 vanilla beans which -

- must be ripe at harvest;
- must be 12 cm or more in length;
- includes both split and non-split beans;
- includes scabbed, twisted vanilla beans (not more than 50% of the bean length is affected with scab);
- includes ripe, broken beans;
- must be clean and free from any foreign smell.

(3) Green vanilla Grades 1 and 2 may have up to 5% by weight of unripe vanilla beans.

4. Cured vanilla beans must be of the following Grades:-

- (1) Premium Grade vanilla beans which -
 - (a) must have good vanilla aroma;
 - (b) must have minimum vanillin content of 0.18 vanillin;
 - (c) must be whole beans, 15cm or more in length;
 - (d) must have dark brown to black colour (without scabs, blemishes and light brown streaks), shiny, supple and have a waxy appearance;
 - (e) have moisture content not less than 30% or higher than 35% (or as specified by the buyer to the exporter and to the Director of Agriculture and Forestry);
 - (f) must be clean, free of moulds, mites, other insects and any foreign smell;
 - (g) must be bundled (or unless specified otherwise by the buyer to the exporter and to the Director of Agriculture and Forestry);
 - (h) includes split beans if specifically requested by the buyer to the exporter and to the Director of Agriculture and Forestry.
- (2) (i) Grade 1 vanilla beans which -
 - (a) must have good vanilla aroma;
 - (b) must have minimum vanillin content of 0.18 vanillin;
 - (c) must be whole or cut beans 15cm or more in length;
 - (d) must have dark brown to black supple, shiny and waxy appearance;
 - (e) have moisture content not less than 20% nor higher than 30% (or as specified by the buyer to the exporter and to the Director of Agriculture and Forestry);
 - (f) must be clean, free of moulds, rots, mites, other insects and any foreign smell;
 - (g) must be bundled (or unless specified otherwise by the buyer to the exporter and to the Director of Agriculture and Forestry);
 - (h) includes both split and non-split beans.
- (ii) A tolerance of up to 2% by weight of Grade 2 standard is allowed.
- (3) (i) Grade 2 vanilla beans which -
 - (a) must have good vanilla aroma;
 - (b) must have minimum vanillin content of 0.18 vanillin;
 - (c) must be whole or cut beans between 12cm-15cm in length;

- (d) must have dark brown to black colour (but not as shiny and supple as Grade 1);
 - (e) have moisture content not higher than 25%;
 - (f) must be clean, free of moulds, rots, mites, other insects and foreign smell;
 - (g) must be bundled (unless specified otherwise by the buyer to the exporter and to the Director of Agriculture and Forestry);
 - (h) includes split and non-split beans.
- (ii) A tolerance of up to 2% by weight of subgrade vanilla is allowed.
- (4) Industrial Grade which -
- (a) may be a mixture of Grade 1 and Grade 2;
 - (b) must have the minimum requirements of Grade 2;
 - (c) must be approved by the Director of Agriculture and Forestry (as requested by the exporter).
- (5) (i) Special grade - cut beans which -
- (a) must have a good vanilla aroma;
 - (b) must have a minimum vanillin content of 0.18 vanillin;
 - (c) must have dark brown to black colour with shiny and waxy appearance;
 - (d) must have moisture content not higher than 25% (or as specified by the buyer to the exporter and to the Director of Agriculture and Forestry);
 - (e) must be clean, free of moulds, mites, other insects, and any foreign smell.
- (ii) Export of this grade must be approved by the Director of Agriculture and Forestry (at the application of the Exporter).
5. (1) Registration of vanilla growers shall be carried out by MAF in all Island Groups of Tonga.
- (2) A registered grower will be given a registration number.
 - (3) A list of registered growers with their registration numbers will be made available to vanilla buyers prior to the declaration of opening of harvest and inspection dates.
 - (4) Only registered growers may have their vanilla inspected and sold for export.
6. Harvesting of ripe vanilla beans shall be carried out as follows:
- (1) MAF will determine and declare open the start of the harvest season, subsequent harvesting dates, inspection dates and designated inspection sites.

(2) No vanilla bean is to be harvested, inspected and sold at other times unless specified by MAF.

(3) Ripe vanilla beans must be picked one by one and not by clusters.

7. Vanilla inspection shall be carried out as follows -

(1) (a) Inspection of all green vanilla beans shall be by MAF authorised green vanilla inspectors, who must hold MAF identification cards.

(b) All harvested vanilla beans must be brought to designated inspection sites where the vanilla is grown.

(2) Duties of MAF green vanilla inspectors will be:

(a) to check ownership of the vanilla beans against the registration list,

(b) to grade vanilla beans to the appropriate grades,

(c) the issuing of receipts to the registered vanilla owner with the following information -

(i) grower's name, registration number and village;

(ii) date of inspection;

(iii) weight of Grade 1 vanilla beans;

(iv) weight of Grade 2 vanilla beans;

(v) weight of rejected vanilla beans;

(vi) MAF official stamp and signature of the inspector.

(3) In cases of disagreement on grading between MAF green vanilla inspectors, vanilla growers or vanilla buyers, the Officer-in-charge of MAF in each Island Group shall assess the situation and make the final decision.

8. Buying of green vanilla beans shall be a follows:

(a) Vanilla buyers must buy green vanilla only from registered growers who hold MAF inspection receipts.

(b) Buyers must restrict their buying to declared harvest and inspection dates.

9. The curing of vanilla beans shall be carried out as follows:

(a) By curers certified by MAF.

(b) The curing method shall be the Malagasy system of using hot water for scalding of vanilla beans (with the exception of the "special grade - cut beans" for which a hot air drying system is used).

10. MAF will inspect and certify vanilla curing sheds annually.

11. A certified curing shed must:

(a) be a wooden or concrete building designed for vanilla curing;

(b) not be used for living quarters or kitchen;

- (c) be clean and have wooden or concrete floor;
 - (d) have good light and ventilation;
 - (e) be located away from the main roads, dusty roads, poorly drained areas, smoke and pollution;
 - (f) have adequate water supply.
12. A certified curing shed must have the following equipment:
 - (a) a good fire-place with a drum and basket for scalding of green vanilla (or hot air drying system for special grade-cut beans);
 - (b) a good functional thermometer;
 - (c) accurate watch or clock;
 - (d) outside platforms for sun drying of vanilla;
 - (e) drying racks or trays for shade drying in the curing shed;
 - (f) black blankets or cloth material for wrapping and drying of vanilla;
 - (g) inspection tables and chairs;
 - (h) insulated sweating boxes;
 - (i) maturing boxes.
13. All cured vanilla must be inspected by MAF Quarantine Officers for quarantine and quality purposes prior to packing for export.
14. All vanilla containers cleared for export must show clearly on the outside:
 - (i) name of exporter;
 - (ii) type of vanilla;
 - (iii) place of origin;
 - (iv) grade of vanilla;
 - (v) nett weight; and
 - (vi) "pass quarantine" label.
15. The Fruit Export Regulations 1934 shall not apply to vanilla beans.

Made this day of 1993.

Prime Minister

FAKALAHI KI HE KASETE 'A E PULE'ANGA TONGA KASETE MAKEHE

FIKA I

SIULAI 22

1993.

LAO KI HE HU KI TU'A 'O E FUA'T'AKAU NGAAHI TU'UTU'UNI KI HE HU KI TU'A 'O E FUA'T'AKAU (VANILA) 1993.

'I hono ngaue'aki 'o e mafai 'oku foaki 'e he Kupu 3 'o e Lao ki he Hu ki Tu'a 'o e Ngaahi Fua'i'akau (Vahe 116), 'oku fai ai 'e he Palemia 'i he loto ki ai 'a e Kapineti 'a e ngaahi Tu'utu'uni ni.

1. (1) 'E ui 'a e Ngaahi Tu'utu'uni ni ko e Ngaahi Tu'utu'uni ki he Hu ki Tu'a 'o e Ngaahi Fua'i'akau (Vanila) 1993.

(2) 'Oku fakaha heni ko e piini vanila, ko ha fua'i'akau ia ki he taumu'a 'o e Kupu 2 'o e Lao ki he Hu ki Tu'a 'o e Ngaahi Fua'i'akau.

2. 'I he Ngaahi Tu'utu'uni ni, tukukehe ka 'i ai ha 'uhinga kehe 'e ha 'i hono ngaahi kupu -

"nanamu"	ko hono 'uhinga ko e nanamu fo'ou mo malohi makehe 'o e vanila;
"mui'i vanila"	ko hono 'uhinga ko e mui 'o e fo'i piini vanila 'a ia na'e tupu ai 'a e fo'i matala;
"piini motu"	ko hono 'uhinga ko e ngaahi fo'i piini vanila kuo motu;
"fakaha'inga"	ko hono 'uhinga ko hono ha'i fakataha 'o e ngaahi fo'i piini 'o fakatatau ki honau loloa;
"ma'a"	ko hono 'uhinga ko e hao mei he 'uli, kelekele, mo e ngaahi ala me'a pehe pea hao foki mei ha 'uli kehe pe;
"momoa"	ko hono 'uhinga ko e ngaahi fo'i piini vanila kuo 'osi fakamomoa pea ngaahi fakalelei ke ne ma'u 'a e nanamu 'o e vanila;
"ngaahi fo'i piini tu'usi"	ko hono 'uhinga ko e ngaahi konga piini vanila momoa hili hono to'o 'a e konga kuo maunau pe mei he ngaahi fo'i piini motu;
"nanamu kehe"	ko hono 'uhinga ko ha nanamu 'oku 'ikai ko e nanamu malohi 'o e vanila hange ko e namu tu'ungafufulu'a, fefe'o, mo namu 'ohuafi;
"me'a kehe"	ko hono 'uhinga ko ha fa'ahinga me'a kehe 'oku 'ikai ko e vanila;
"ngaahi fo'i piini vanila mata"	ko hono 'uhinga ko e ngaahi fo'i piini vanila momoho ka 'oku te'eki momoa;

"MAF"	ko hono 'uhinga ko e Potungaue Ngoue mo e Vaota;
"maiti"	ko hono 'uhinga ko e fanga ki'i 'inisekite iiki 'a ia ko e fili kinautolu 'o e ngaahi fo'i piini vanila momoa;
"hauhau 'o e kakano"	ko hono 'uhinga ko e lahi 'o e vai 'i he fo'i piini vanila mata pe momoa;
"tu'ungafulufulua"	ko hono 'uhinga ko e tupu 'a e fulufulu 'i he fo'i piini 'a ia 'e lava pe ke hinchina, engeenga, 'uli'uli, melomelo pe lanu mata;
"momoho"	ko hono 'uhinga ko e a'u ia 'a e vanila ki he matu'otu'a fe'unga pea 'oku faka'ilonga'aki 'eni 'a e: (1) liliu 'o lanu engeenga 'a e mui'i vanila (mui engeenga); pe (2) kamata ke mafahi 'a e mui'i vanila;
"'ila"	ko hono 'uhinga ko e ngaahi 'ila 'i he kili 'o e vanila tupu mei he ngaahi maumau (physical damage);
"ngaahi fo'i piini tu'usi-kalasi makehe"	ko hono 'uhinga ko e ngaahi fo'i piini vanila kuo tu'usi iiki pea 'oku fakamomoa 'i ha founga vave;
"piini mafahi"	ko hono 'uhinga ko e ngaahi fo'i piini vanila 'oku mafahi fakakonga fakaloloa mei he mui'i vanila 'i he taimi 'oku fakamomoho ai;
"molu"	ko hono 'uhinga ko e kakano lahi, molu mo e ngaofengofua 'a e fo'i piini vanila;
"vanila" pe "piini vanila"	ko hono 'uhinga ko e fo'i piini vanila 'oku tupu mei he kalasi kehekehe 'o e <i>Vanilla fragrans</i> , mata pe momoa;
"fale fakamomoa v anila"	ko hono 'uhinga ko ha fale 'oku fakataumu'a ke fakamomoa ai 'a e vanila;
"hu'a vanila"	ko hono 'uhinga ko e lahi 'o e huhu'a kilisitalini namu lelei ta'e 'i ai hano lanu ko e $C_9H_8O_3$ 'oku ma'u 'i he ngaahi fo'i piini vanila momoa;
"molemole"	ko hono 'uhinga ko e ha ngingila mo molemole.

3. Kuo pau ke 'i he ngaahi kalasi ko 'eni 'a e piini vanila mata:-

(1) Ko e Vanila Kalasi I 'a ia --

- (a) kuo pau ke momoho, fo'ou mo fuolelei 'i he taimi toli;
- (b) kuo pau ke senitimita 'e 15 pe loloaange ai;
- (c) 'e kau ki ai 'a e vanila momoho mafahi mo 'ikai mafahi;
- (d) 'e kau ki ai 'a e piini momoho kuo motu;

(e) 'e kau ki ai 'a e fo'i piini vanila 'oku 'ila (ka 'e 'ikai to e laka hake 'i he peseti 'e 50 'o e loloa 'o e fo'i vanila 'e ma'u 'e he 'ila);

(f) kuo pau ke ma'a pea hao mei ha fa'ahinga nanamu kehe.

(2) Ko e Vanila Kalasi 2 'a ia --

(a) kuo pau ke momoho 'i he taimi toli;

(b) kuo pau ke senitimita 'e 12 pe loloaange hono loloa;

(c) 'e kau ki ai 'a e piini mafahi mo 'ikai mafahi;

(d) 'e kau ki ai 'a e piini vanila 'ile'ila mo piko (ka 'e 'ikai to e laka hake 'i he peseti 'e 50 'o e loloa 'o e fo'i vanila 'e ma'u 'e he 'ila);

(e) 'e kau ki ai 'a e piini momoho kuo motu;

(f) kuo pau ke ma'a mo hao mei he fa'ahinga nanamu kehe.

(3) 'E fiema'u ke a'u 'a e Vanila Mata Kalasi I mo e 2 ki he peseti 'e 5 'o e mamafa 'o e ngaahi fo'i piini vanila te'eki momoho.

4. Kuo pau ke 'i he ngaahi Kalasi ko 'eni 'a e piini vanila momoa:-

(a) kuo pau ke namu vanila lelei;

(b) kuo pau ke 0.18 vanilini 'a e hu'a vanilini si'isi'i taha;

(c) kuo pau ke kakato 'a e fo'i piini, senitimita 'e 15 pe loloa ange ai;

(d) kuo pau ke lanu melomelo malohi 'o a'u ki he lanu 'uli'uli (hao mei he 'ile'ila, 'ila pe matohitohi ngingila, mo molemole);

(e) 'e 'ikai to e ma'ulalo hifo 'i he peseti 'e 30 pe ma'olunga hake 'i he peseti 'e 35 'a e hauhau 'o e kakano (pe ko e peseti 'e fakamahino 'i 'e he taha fakatau ki he taha hu fua'i'akau ki tu'a pea mo e Talekita Ngoue mo e Vaota);

(f) kuo pau ke ma'a, hao mei he tu'unga fulufulua, maiti, mo e ngaahi 'inisekite kehe mo ha nanamu kehe;

(g) kuo pau ke fakaha'inga (pe hange ko ia ko ha to e fiema'u kehe kuo fakaha 'e he taha fakatau ki he taha hu fua'i'akau ki tu'a pea mo e Talekita Ngoue mo e Vaota);

(h) 'e ngofua ke tali 'a e piini mafahi 'o kapau pe 'e kole 'e he tokotaha 'oku ne fakatau 'a e vanila ki he tokotaha 'oku ne hu ki tu'a mo e Talekita Ngoue mo e Vaota.

(2) (i) Ko e vanila Kalasi I 'a ia --

(a) kuo pau ke namu vanila lelei;

(b) kuo pau ke 0.18 vanilini 'a e hu'a vanilini si'isi'ii taha;

(c) kuo pau ke fo'i vanila kakato pe piini tu'usi ko hono loloa ko e senitimita 'e 15 pe loloa ange;

- (d) kuo pau ke lanu melomelo malohi 'o a'u ki he lanu 'uli'uli, mohu, ha ngingila mo molemole;
- (e) 'e 'ikai to e si'i hifo 'i he peseti 'e 20 pe ma'olunga hake 'i he peseti 'e 30 'a e hauhau 'o e kakano (pe hangé ko ia ko ha to e fiema'u kehe kuo fakaha 'e he taha fakatau ki he taha hu fua'i'akau ki tu'a pea mo e Talekita Ngoue mo e Vaota);
- (f) kuo pau ke ma'a, hao mei he tu'ungafulufuua, pala, maiti, 'inisekite kehe mo ha fa'ahinga nanamu kehe;
- (g) kuo pau ke fakaha'inga (pe tukukehe ka 'i ai ha fiema'u kehe 'e fakamahino'i mai 'e he tokotaha fakatau ki he tokotaha hu vanila ki tu'a mo e Talekita Ngoue mo e Vaota);
- (h) 'e kau ki ai 'a e vanila mafahi mo 'ikai ke mafahi.
- (ii) 'E ngofua pe ke a'u 'a e mamafa ki he peseti 'e 2 'o e tu'unga 'o e Kalasi 2.
- (3) (i) Ko e vanila Kalasi 2 'a ia -
- (a) kuo pau ke namu vanila lelei;
- (b) kuo pau ke ne ma'u 'a e hu'a vanilini si'isi'i taha ko e 0.18 vanilini;
- (c) kuo pau ko e fo'i vanila kakato pe piini tu'usi 'oku 'i he vaha'a 'o e senitimita 'e 12 ki he senitimita 'e 15 hono loloa;
- (d) kuo pau ke lanu melomelo malohi 'o a'u ki he lanu 'uli'uli (ka 'e 'ikai fu'u ngingila mo molu 'o hange ko e Kalasi I);
- (e) 'e 'ikai to e ma'olunga hake 'i he peseti 'e 25 'a e hauhau 'o e kakano;
- (f) kuo pau ke ma'a, hao mei he tu'unga fulufuua, pala, maiti, mo e ngaahi 'inisekite kehe mo e nanamu kehe;
- (g) kuo pau ke fakaha'inga (tukukehe ka 'i ai ha fiema'u kehe ia 'a e tokotaha fakatau kuo fakaha ki he taha 'oku ne hu atu ki tu'a mo e Talekita Ngoue mo e Vaota);
- (h) 'e kau ki ai 'a e piini mafahi mo 'ikai ke mafahi.
- (ii) 'E ngofua pe ke a'u 'a e mamafa ki he peseti 'e 2 'o e vanila kalasi ma'ulalo ange.
- (4) Ko e Kalasi ki he Ngaue'anga (Industrial Grade) 'a ia -
- (a) 'e ngofua ke fio ai 'a e Kalasi I mo e Kalasi 2;
- (b) kuo pau ke ne ma'u 'a e ngaahi fiema'u si'isi'i taha ki he Kalasi 2;

- (c) kuo pau ke tali ia 'e he Talekita Ngoue mo e Vaota ('o hange ko ia 'e kole ki ai 'a e tokotaha 'oku ne hu atu ki tu'a).
- (5) (i) Ko e piini tu'usi - Kalasi Makehe 'a ia -
- (a) kuo pau ke namu vanila lelei;
- (b) kuo pau ko e hu'a vanilini si'isi'i taha ko e
- (c) kuo pau ke lanu melomelo malohi 'o a'u ki he lanu 'uli'uli pea ha ngingila mo molemole;
- (d) 'e 'ikai to e ma'olunga hake 'i he peseti 'e 25 'a e hauhau 'o e kakano (pe hange ko ia 'e fakamahino'i 'e he tokotaha 'oku ne fakatau ki he taha 'oku ne hu atu ki tu'a ki he Talekita Ngoue mo e Vaota). 0.18 vanilini;
- (e) kuo pau ke ma'a, hao mei he tu'ungafulufuua, maiti, ngaahi 'inisekite kehe, mo ha nanamu kehe;
- (ii) Kuo pau ke toki tali 'e he Talekita Ngoue mo e Vaota hono hu atu ki tu'a 'o e kalasi ko 'eni ('i ha tohi kole 'a e tokotaha 'oku ne hu atu ki tu'a).
5. (1) Kuo pau ke fai hono lesisita 'o e kau ngoue vanila 'e he MAF 'i he kotoa 'o e ngaahi 'Otu Motu 'o Tonga.
- (2) Kuo pau ke 'oange ki he taha ngoue kuo lesisita ha fika lesisita.
- (3) 'E 'oatu ki he kau fakatau vanila 'a e lisi 'o e kau ngoue kuo lesisita mo honau fika lesisita kimu'a hono fakaha 'o e taimi toli mo e ngaahi 'aho sivi.
- (4) Ko e kau ngoue pe kuo lesisita 'e ngofua ke 'omai 'enau vanila ke sivi pea ke fakatau atu ke hu ki tu'a.
6. Kuo pau ke anga pehe ni hono toli 'o e piini vanila momoho:
- (1) Ko e MAF te nau fakapapai' mo fakaha 'a e taimi toli, ngaahi 'aho toli, ngaahi 'aho sivi mo e ngaahi feitu'u fai'anga sivi.
- (2) 'E 'ikai lava ke toli, sivi pe fakatau ha piini vanila 'i ha to e taimi kehe tukukehe 'a e taimi 'e tuhu'i pau 'e he MAF.
- (3) Kuo pau ke toli tahataha pe 'a e vanila momoho kae 'ikai fakafuhinga.
7. Kuo pau ke anga pehe ni hono sivi 'o e vanila:
- (1) (a) Kuo pau ke sivi 'a e kotoa 'o e vanila mata 'e he kau 'inisipekita 'a e MAF kuo fakamafai'i ki he vanila mata, 'a ia kuo pau ke nau ma'u 'a e ngaahi kaati faka'ilonga 'a e MAF.
- (b) Kuo pau ke 'omai 'a e kotoa 'o e piini vanila kuo toli ki he fai'anga sivi kuo tu'utu'uni, 'i he feitu'u 'a ia 'oku to ai 'a e vanila.
- (2) Ko e ngaahi fatongia 'o e kau 'inisipekita MAF ki he vanila mata:

- (a) ke vakai'i 'a e tokotaha 'oku 'a'ana 'a e piini vanila 'o fakafehoanaki mo e lisi lesisita.
- (b) ke fakakalasi 'a e piini vanila ki he ngaahi kalasi totonu.
- (c) ke 'oatu 'o e tali totongi ki he tokotaha 'oku 'a'ana 'a e vanila kuo lesisita mo e ngaahi me'a ni -
- (i) hingoa 'o e tokotaha ngoue, fika lesisita mo e hingoa 'o e kolo;
- (ii) 'aho sivi;
- (iii) mamafa 'o e piini vanila Kalasi I;
- (iv) mamafa 'o e piini vanila Kalasi 2;
- (v) mamafa 'o e piini vanila 'oku 'ikai tali;
- (vi) sitapa 'a e MAF mo e fakamo'oni hingoa 'a e 'inisipekita.
- (3) Ka 'i ai ha ta'efefiemalie'aki 'i he fakakalasi 'o e vanila 'i he vaha' 'o e kau 'inisipekita MAF ki he vanila mata mo e kau ngoue vanila pe kau fakatau vanila, kuo pau ke vakai'i leva 'e he 'ofisa pule 'o e MAF 'i he 'Otu Motu takitaha 'a e tu'unga ko ia pea ne fai 'a e tu'utu'uni aofangatuku.
8. Kuo pau ke anga pehe ni hono fakatau ko ia 'o e vanila mata:
- (a) Kuo pau ke fakatau 'e he kau fakatau vanila 'a e vanila mata mei he kau ngoue pe kuo lesisita, 'oku 'i ai 'enau ngaahi tali totongi ki he sivi 'a e MAF.
- (b) Kuo pau ke fakangatangata pe 'a e fakatau 'a e kau fakatau vanila ki he ngaahi 'aho toli mo sivi kuo fakaha.
9. Kuo pau ke anga pehe ni hono fakamomoa 'o e piini vanila:
- (a) Kuo pau ke fai 'e he kau fakamomoa kuo 'osi paasi mei he MAF.
- (b) Ko e founa ki he fakamomoa kuo pau ke ngaue'aki 'a e founa Malakesi (Malagasy) 'a ia ko hono ngaue'aki 'a e vai vela ki hono haka 'o e piini vanila (tukukehe 'a e "piini tu'usi - kalasi makehe" 'a ia 'e ngaue'aki ia 'a e founa fakamao'aki 'a e 'ea vela).
10. Kuo pau ke fai hono sivi mo hono paasi fakata'u 'e he MAF 'a e ngaahi fale fakamomoa vanila.
11. Kuo pau ki he fale fakamomoa kuo paasi:
- (a) ke ngaahi'aki 'a e papa pe sima 'o fakataumu'a ke fakamomoa ai 'a e vanila;
- (b) ke 'oua na'a ngaue'aki ke nofo'anga pe peito;
- (c) ke ma'a, faliki papa pe sima;
- (d) ke ma'u 'ea lelei mo maama;
- (e) ke tu'u 'o mama'o mei he hala lahi pea mama'o mei ha ngaahi hala efua, ngaahi feitu'u 'oku ano, kohu mo 'uli;
- (f) ke tu'u 'i ha feitu'u 'oku 'i ai ha ma'u'anga vai fe'unga.

12. Kuo pau ke ma'u 'e he fale fakamomoa kuo paasi 'a e ngaahi me'a ngaue ko'eni:

- (a) ha tafu'anga-afi lelei mo ha talamu mo e kato ke haka ai 'a e vanila mata;
- (b) ha me'a-fua-mafana lelei 'oku ngaue;
- (c) uasi pe uasi tu'u 'oku taimi tonu;
- (d) peletifoomu 'i tu'a ke tauaki ai 'a e vanila 'i he la'aa;
- (e) tulei mo ha me'a ke fola ai 'a e vanila 'o tauaki pe 'i he fale fakamomoa;
- (f) sipi 'uli'uli pe tupenu ke kofu mo fakamomoa'aki 'a e vanila;
- (g) tepile mo e sea fai'anga sivi;
- (h) ngaahi puha fakamao;
- (i) ngaahi puha fakamafana.

13. Kuo pau ke sivi 'e he kau 'Ofisa Kolonitini 'a e MAF 'a e vanila momoa koe'uhi ko e ngaahi taumu'a mo e lelei faka-kolonitini ki mu'a ia pea toki fa'oaki ke hu atu ki tu'a.

14. Kuo pau ke fakaha mahino 'i tu'a 'i he ngaahi koniteina vanila kotoa kuo paasi ke hu ki tu'a 'a e:

- (i) hingoa 'o e tokotaha hu vanila ki tu'a;
- (ii) fa'ahinga 'o e vanila;
- (iii) feitu'u 'oku 'oatu mei ai;
- (iv) kalasi 'o e vanila;
- (v) mamafa totonu;
- (vi) leipolo "paasi 'i he kolonitini".

15. Kuo pau 'e 'ikai ngaue'aki 'a e Ngaahi Tu'utu'umi ki he Hu ki Tu'a 'o e Ngaahi Fua'i'akau 1934 ki he piini vanila.

Na'e fakahoko 'i he 'aho

ni 'o

1993.

Palemia