

ICS 67.140.20
CCS B 35

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**INDUSTRY STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

SN/T 1913-2007

**Identification of Coffee Berry Borer [*Hypothenemus hampei*
(Ferrari)]**

咖啡果小蠹检疫鉴定方法

(English Translation)

Issued on: May 23, 2007

Implemented on: December 1, 2007

Issued by: General Administration of Customs

Table of Contents

Foreword	
1 Scope	
2.1 Taxonomic status	
2.2 Transmission	
2.3 Identification based	
3 Instruments and reagents	
3.1 Instrument	
3.2 Reagents	
4 Laboratory	
4.1 If sectional test	
4.2 Feeding Test	
4.3 Adults, larvae and pupae taxidermy	
4.4 Microscopy	
5 Identification of features	

Foreword

The Standard Appendix A, Appendix B and Appendix C are informative appendices.

This standard is proposed and managed by the National Certification and Accreditation Administration Committee.

This standard was drafted. People's Republic of China Hainan Entry-Exit Inspection and Quarantine Bureau.

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This standard is the first release of the entry-exit inspection and quarantine industry standards.

Coffee fruit quarantine and identification of small beetles

1 Scope

This standard specifies the method for inspection and identification of coffee berry beetle.

This standard applies to the entry Coffea plant quarantine and identification of fruits and seeds of the coffee fruit quarantine in a small beetle.

Principle 2

2.2 Transmission

Mainly through the coffee fruit (beans), seeds and packaging materials over long distances, spread mainly by close female adults in the process of looking for nesting sites with airflow fly spread, experimental record female can fly the farthest 345m.

2.3 Identification based

Morphological characteristics of the coffee fruit beetles and distribution, biological characteristics and route of transmission is based on the development of methods for identification of quarantine.

3.1 Instrument

Stereo microscope, magnifying glass, insects dissecting needle, scalpel, tweezers, micrometer, finger-shaped tube, three sets of slides, cover slips, grinding jar, White porcelain plate, label, rearing boxes, incubators and the like.

3.2 Reagents

Ethanol - Glycerin preservation solution (75% ethanol. glycerol = 1 ~ 100.0.5).

4.1 If sectional test

According to the moth-eaten food fruit habit to check whether the fruit wormholes, attention focused on whether the wormhole near the top of the fruit. The coffee fruit with a scalpel Taken to observe whether the tunnel borer brown, carefully check inside the larvae, pupae or adults.

4.2 Feeding Test

You will be found to have larvae or pupae bore fruit into a petri dish placed in boxes or rearing breeding incubator at a temperature of Concept 25 °C ~ 30 °C conditions Police, within 25d ~ 36d adult emergence can.

4.3 Adults, larvae and pupae taxidermy

Adult specimens taken needle inserted dry and save, and pay attention to anti-insect; larvae and pupae before soaking into the water to boil 1min ~ 2min straight worms Hard, with ethanol - glycerol solution in preservation.

4.4 Microscopy

The larva, pupa or adult specimens placed stereoscopic dissecting microscope identification.

5 Identification of features

Section 5.1 Beetles

5.1.1

Head narrower than pronotum, head beakless; compound eyes oval, kidney-shaped or divided into two halves; tentacles extend Section 1, was geniculate, 3 to the end Section 4 is closely connected, form a large portion of the hammer; tibia flat cross section, tibia outer edge dentition, or from the end; two after their first tarsal savings