LIST OF ADMISSIBLE FRUITS AND VEGETABLES FROM ANGOLA

A. The following items are admissible from Angola into the entire United States (includes Continental United States, Guam, Alaska, Hawaii, Puerto Rico, and the Virgin Islands) without a USDA import permit.

Cannonball fruit
Coconut (without husk or without "milk")
Cyperus corm
Lily bulb, edible
Macadamia kernels (no husk or shell)
Maguey
Mushroom (fresh)
Peanut (raw) (Prohibited from China, Cote d' Ivoire, India, Indonesia, Japan, Philippines, Senegal, Thailand, and Upper Volta)
St. Johnsbread
Tamarind bean pod
Truffle (fresh)
Waterchestnut
Waternut

In addition to the above items, other food materials including such items as dried beans and peas (except Vicia faba, Lens spp. and Lathyrus spp.), dried seeds, dried bamboo leaves, dried herbs, and similar commodities are admissible for food purposes and may be imported without permit from all sources into any port subject to inspection on arrival. Dried nuts without fleshy or leathery husk (except acorns, chestnuts, coconuts and macadamia nuts) are enterable for food purposes without permit at all ports, subject to inspection.

B. The following items are admissible from Angola with a USDA import permit issued in advance of the shipment. Permits are issued only to U.S. importers.

1. Admissible into the entire United States (includes Continental United States, Guam, Alaska, Hawaii, Puerto Rico, and the Virgin Islands):

Chestnut (treatment required see 319.56-2b)
Ginger root
Palm heart
Pineapple (prohibited into Hawaii)
Yam, T101(f^3)

2. Admissible into North Atlantic ports - (Atlantic ports north of and including Baltimore; ports on the Great Lakes and the St. Lawrence Seaway; Canadian border ports east of and including North Dakota; Washington, DC (including Dulles) for air shipments):

Cassava

(CONTINUED)

ANGOLA

3. Admissible into North Pacific ports - (North Pacific ports do not include California).

Items listed in paragraph B-1 and:

Banana
Cassava

<u>FROZEN FRUITS AND VEGETABLES</u>: Freezing is an acceptable treatment for most fruits and vegetables. The treatment involves an initial quickfreezing at subzero temperatures with subsequent storage and handling at no higher than 20° F at time of arrival.