

must be maintained at 90 percent or greater.

(e) *T106-d*. (1) The fruit must be sized before treatment. Temperature probes must be placed in the center of the largest fruits. The temperature of the fruit must be increased using saturated water vapor at 117.5 °F until the pulp temperature near the seed reaches 115.7 °F. The pulp temperature must be held at 115.7 °F or above for 30 minutes; then immediately cooled.

(f) *T106-d-1*. (1) The fruit must be sized before the treatment. Temperature probes must be placed in the center of the largest fruits.

(2) The temperature of the fruit must be increased using saturated water vapor at 117.5 °F until the center of the fruit reaches 114.8 °F in a minimum of 4 hours.

(3) The fruit temperature must be maintained at 114.8 °F for 10 minutes.

(g) *T106-e*. (1) Raise temperature of the fruit using saturated water vapor at 116.6 °F until the approximate center of the fruit reaches 114.8 °F within a minimum time period of 4 hours.

(2) Hold fruit temperature at 114.8 °F or above for 20 minutes. If post-treatment cooling is conducted, wait 30 minutes after the treatment to start the forced cooling process.

(h) *T106-f*. (1) The temperature probes must be placed in the approximate cen-

ter of the largest fruits at the seed's surface.

(2) The temperature of the fruit must be increased to 117 °F. The total runup time for all sensors must take at least 60 minutes.

(3) 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.

(4) The fruit must be hydrocooled under a cool water spray until the fruit sensors reach ambient temperature.

(5) Inspectors will examine the fruit for live quarantine pests. If pests are found, the inspector will reject the treatment.

(i) *T106-g*. (1) The internal temperature of the fruit must be increased using saturated water vapor until the approximate center of fruit reaches 117 °F in a minimum time of 1 hour or longer.

(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.

(j) *T412-b-2*. The commodity must be heated to 212 °F for 15 minutes.

§ 305.25 Dry heat treatment schedules.

Treatment schedule	Temperature (°F)	Time	Directions
T302-a-1-2	168 minimum	At least 2 hours	Spread the ears of corn in single layers on slats or wire shelves.
T303-c-1	212	1 hour.	
T303-d-1	180-200	2 hours.	
T408-a	230-249	16 hours	Spread soil in layers 0.5 inches in depth to ensure uniform heat penetration.
	250-309	2 hours.	
	310-397	30 minutes.	
	380-429	4 minutes.	
	430-450	2 minutes.	
T412-a	248	15 minutes	Start timing when the entire mass reaches 248 °F. ¹
T412-b-1	212	15 minutes.	
T503-1-4, T503-2-4, T504-1-1, T504-2-1.	212	1 hour	Treat small bales only.
T518-1	170	4.5 hours	May take 2 hours to reach temperature.
T518-2-1	180-200	2 hours.	

¹A minimum of two temperature probes must be placed in the heat treating equipment in order to determine that all niger seed being treated reaches the target temperature. The treatment temperature must be recorded accurately, precisely, and regularly during treatment. The monitoring equipment must be locked before each treatment begins to prevent tampering. Seed processing equipment must have the capability to divert for retreatment any nontreated seeds or treated seeds that do not meet treatment standards.