



PRODUCE:	NASHI
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TYPE	Asian Pear	VARIETY	Brown
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Brown to pale golden russeted skin with cinnamon colour specks (lenticels); white to cream flesh
Visual Appearance	Stem clipped flush with fruit surface; no foreign matter; fruit stickers showing PLU number/Bar Code (when available) and produce variety.
Sensory	Thin skin; firm, crisp flesh; not mealy; distinctly aromatic.
Shape	Round to slightly flattened oval with slightly rounded stem end.
Size	Evenly size fruit to a minimum net wt. (as pre-ordered per requirements)
Maturity	Harvested ripe, average penetrometer value (11mm plunger): > 3 kg. Brix > 13.0° (Soluble Solids) at receipt

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots of the skin or flesh (eg mouldy core, botrytis).
Physical/Pest Damage	With cuts, holes, punctures, cracks or wounds (that break the skin) With deep, soft water-soaked bruises or discoloration (browning). With red colouration on skin (scale insect infestation).
Temperature Injury	With soft, glassy translucent flesh or browning (freezing injury).
Physiological Disorders	With internal browning and/or cavities in the flesh (flesh spot decay, storage injury). With glassy, water-soaked areas of the flesh (watercore). With hardening of fruit at blossom end; with stony or hard flesh and roughening of skin. With uneven surface, numerous shallow depressions in skin (cork spot/bitter pit).

MINOR DEFECTS

Physical/Pest Damage	With hail marks, eg. healed marks in a depression of the skin, affecting in surface aggregate >0.5sq cm, no broken skin or unhealed scars
Skin Marks/Blemishes	With dark superficial skin marks/blemishes/cracks, eg. limb rub

CONSIGNMENT CRITERIA

Tolerance Per Consignment	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
Packaging & Labelling	Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
Shelf Life	Produce must provide not less than 14 days clear shelf life from date of receipt.
Receipt Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 2 - 6 °C for Receipt.
Chemical & Containment Residues	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.
Food Safety Requirements	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.