



PRODUCE:	PEAR
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TYPE	European	VARIETY	William Bartlett
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Mid green to greenish yellow skin; white flesh.
Visual Appearance	Normal bloom, stem intact, no foreign matter. Fruit stickers showing PLU number/Bar Code (when available) and Produce variety.
Sensory	With uniformly matt skin; no off odours or tastes.
Shape	Well rounded pear shape with moderate neck (ovate-pyriform); somewhat bumpy.
Size	Evenly size fruit to a minimum net wt. (as pre-ordered per requirements)
Maturity	Firmness : penetrometer value (8mm plunger) : 6 - 9 kg fresh fruit in season, 4 - 8 kg CA Stored fruit. Brix > 11° (Soluble Solids) at receipt in season, and 12° (Soluble Solids) at receipt CA.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, Penicillium, Botrytis) With dark lesions on the skin (pear scab)
Physical/Pest Damage	With any cuts, holes, punctures, cracks or wounds (that break the skin). Stem punctures should not exceed 5 pieces per 18 kg. With deep, soft bruises or water-soaked lesions.
Temperature Injury	With soft, brown skin and water-soaked, translucent flesh (freezing injury).
Physiological Disorders	With continuous brown discoloration of the skin (superficial scald, overstorage scald). With internal breakdown or vascular browning (senescent fruit) With brown, corky skin lesions (cork spot/bitter pit) or prominent, dark, raised lenticels. With brown core or internal cavities (brown heart).

MINOR DEFECTS

Physical/Pest Damage	With hail marks, eg. healed marks in a depression of the skin, affecting in aggregate >1 sq cm, no broken skin or unhealed scars. With minor bruises, eg. flat or sunken areas slightly darker than skin colour > 2 sq cm
Temperature Injury	With light superficial sunburn affecting in aggregate >25% of visible surface
Skin Marks / Blemishes	With russet affecting > 25 % visible surface With skin marks affecting in aggregate > 2 sq cm in area.
Stem End Shrivell	With shrivel affecting in aggregate > 4 sq cm in area.

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 4 - 10 °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.