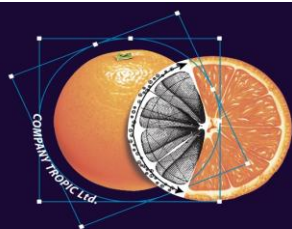


DOING OUR BUSINESS WE CARE FOR YOU

TROPIC-GROUP.RU

FRESH FRUIT & VEGETABLE IMPORT • LOGISTICS • RETAIL



KIWI

Country of origin	Variety	Type of package	Size	Unit weight
Chile	Hayward	Carton box	minimal weight 85+ g	10 kg, 4 kg
Iran		Plastic box		

DESCRIPTION OF GOODS

- colour of fruits is of pale green to brown typical of variety
- flesh is firm, juicy, springy and green
- preferable firmness is 7-8 kg/cm² but not less than 7 kg/cm²
- maturity level: sugar content should be at least 6,2° Brix

CLASSIFICATION / DEFECTS

1st GRADE	2nd GRADE
<p>Kiwi of this grade should be firm and the flesh must be perfectly sound. Further slight defects It must be free from defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:</p> <ul style="list-style-type: none"> • a slight defect in shape (but free of swelling or malformations); • flat fruits are allowed (max 10% of supply); • slight defects in colouring; • small "Hayward mark" like longitudinal lines and without protuberance. 	<p>This grade includes kiwifruit that does not qualify for inclusion in the higher classes but satisfies the minimum requirements specified above in "Introduction". The fruit must be reasonably firm and the flesh should not show any serious defects.</p> <p>The following defects may be allowed, provided the kiwifruit retains its essential characteristics as regards the quality, the keeping quality and presentation:</p> <ul style="list-style-type: none"> • defects in shape; • defects in colouring; • skin defects such as small healed cuts or scarred/grazed tissue, provided that the total area affected does not exceed 2 cm²; • slight bruising; • several more pronounced "Hayward marks" with a slight protuberance <p>Allowed no more than 10% of fruits of such grade in the 1st grade supply.</p>
OUT OF STANDARD	WASTE
<ul style="list-style-type: none"> • fruits with contrasting brown spots (as a result of contact with water), • with slight pressures, • with 2-3 scars, • surfaces damages of skin exceed 2 cm², • slightly soften but with firmness more that 4 kg/cm², • fruits with the stem, • with strong sunburns (brown spots on the surface) • fruits with mechanical damage without penetration in flesh <p>Tolerance - no more than 3% of the shipment.</p>	<ul style="list-style-type: none"> • Fruits that do not correspond to minimum requirements specified above in "Introduction" as well as damaged by agricultural diseases and by pests affecting the flesh, • double/multiple fruit (kiwi butterfly), • with rough mechanical damage (crushed, sever bruises, with danaged skin and flesh), • rotten fruits, • defects caused by temperature violation (frozen), • 3fermented, • overripped (firmness less than 1,8 kg/cm², • unripped (refractometer index less than 6,2°).

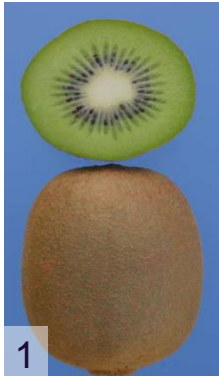
No more than 10% of fruits which the size is less than the minimal allowed size

1st GRADE

Photo 1: kiwi of 1st grade

Photo 2: kiwi of 2nd grade

Photo 3: packaging (bulk 10 kg)



2nd GRADE DEFECTS

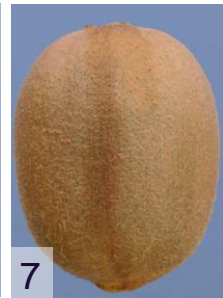


Photo 4, 5: slight bruised; Photo 6: slight traces; Photo 7: defect in colouring; Photo 8, 9: slight skin defects

OUT OF STANDARD



Photo 10: scars, Photo 11: slight mechanical damage, Photo 12: sun burn, Photo 13: brown spots (contact with

WASTE



Photo 14: frozen, Photo 15: wilted, Photo 16: decay, Photo 17: "kiwi butterfly", Photo 18: damage caused by