



DOING OUR BUSINESS WE CARE FOR YOU

TROPIC-GROUP.RU

FRESH FRUIT & VEGETABLE IMPORT • LOGISTICS • RETAIL

APPLE

Origin country	Variety	Type of package	Size	Unit weight
South Africa Chili Argentina	Granny Smith, Golden, Braeburn Red Delicious, Red Chief Royal Gala, Cripps Pink, Fuji	carton box	diameter 70+ mm	~18-19 kg

DESCRIPTION OF GOODS

- apples must express the following minimum surface colour characteristic of the variety:
 - 1/2 of total surface red coloured in case of colour group A (Red Delicious, Red Chief, Royal Gala);
 - 1/3 of total surface mixed red coloured in case of colour group B (Braeburn);
 - 1/10 of total surface slightly red coloured, blushed or striped in case of colour group C (Cripps Pink);
 - no minimum colour requirement in case of colour group D (Granny Smith, Golden).
- the development and state of ripeness of the apples must be such as to enable them to continue their ripening process and to reach the degree of ripeness required in relation to the varietal characteristics;
- optimal firmness 5,5 ± 0,2kg (Granny Smith 6 ± 0,2kg);
- maximal concentration of nitrates - 60;
- minimal sugar content - 10,5° Brix.

CLASSIFICATION / DEFECTS

1st GRADE	2nd GRADE
<p>Apples of this grade must be characteristic of the variety. The flesh must be perfectly sound. The following slight defects, however, may be allowed, 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; a slight defect in development; slight defects in colouring; slight bruising not exceeding 1 cm² in area and not discoloured; slight suberization near the stalk or suberous spots on the surface of the fruit typical of the variety. 	<p>This grade includes apples that can't be included in the 1st grade but satisfy the minimum requirements specified in the Introduction. The flesh must be free from major defects. The following defects may be allowed, provided the fruits retain their essential characteristics as regards the quality, the keeping quality and presentation:</p> <ul style="list-style-type: none"> defects in shape; defects in development; defects in colouring; slight bruising not exceeding 1.5 cm² in area which may be slightly discoloured skin defects, which must not extend over more than: <ul style="list-style-type: none"> - 4 cm in length for defects of elongated shape; - 2.5 cm² total surface area for other defects, with the exception of scab, which must not extend over more than 1 cm² cumulative, in area slight russeting, such as: <ul style="list-style-type: none"> - brown patches that may go beyond the stem or pistil cavities and may be slightly rough; - thin net-like russeting not exceeding 1/2 of the total fruit surface and not contrasting strongly with the general colouring of the fruit; - dense russeting not exceeding 1/3 of the total fruit surface; - thin net-like russeting and dense russeting taken together may not exceed a maximum of 1/2 of the total surface of the fruit; slight watercore; allowed up to 2 points of hail, in case the flesh is not damaged. <p>Tolerance - no more than 10% of the shipment (1 grade)</p>
OUT OF STANDARD	WASTE
<ul style="list-style-type: none"> damaged by hail affecting the flesh; bruising exceeding 1.5 cm² in area with darkening of flesh; slight signs of wilting; serious watercore; damages of skin by fruit fly (free of penetration); mechanical damages; with slight sunburn; contaminated with chemical residues; with mold in the seed chamber; scab spots, which the total area is more than 1 cm²; with sooty bloom. <p>Tolerance - no more than 3% of the shipment.</p>	<p>Fruits which don't correspond to minimum requirements (Introduction) and</p> <ul style="list-style-type: none"> internal necrosis, with darkening of flesh; Jonathan spots; rotten; overripened; damage caused by pests/ presence of pests; with severe mechanical damages; frozen, steamed fruits; scald; wilted, shriveled.

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

1st GRADE

Φoto 1,2,3: apple of the 1st grade

Φoto 4: packaging (bulk)



2nd GRADE DEFECTS



Photo 5: defect in shape Photo 6: defect in colouring Photo 7: defect in development Photo 8: slight bruising Photo 9: slight skin defects
 Photo 10: slight russeting Photo 11,12: net-like russeting Photo 13: slight scab

OUT OF STANDARD



Photo 14: damaged by hail Photo 15: bruising Photo 16: serious watercore Photo 17: mechanical damage
 Photo 18: mold in the seed chamber Photo 19: scab Photo 20: sooty bloom Photo 21: sunburn

WASTE



Photo 22: Jonathan spots Photo 23: rotten 4: scald Photo 25: damaged by pests Photo 26: wilted, shriveled