

DOING OUR BUSINESS WE CARE FOR YOU

TROPIC-GROUP.RU

FRESH FRUIT & VEGETABLE IMPORT • LOGISTICS • RETAIL

PEAR

Origin country	Variety	Type of package	Size	Unit weight
China	Ya	carton box	diameter 65+ mm	9 kg
South Africa	Williams, D'Anjou, Packham's, Beurre Bosc, Red Bartlett, Golden Russet B, Abate Fetel, Forelle, Conference, Rosemarie			10/12,5/15 kg
Argentina				

DESCRIPTION OF GOODS

- the color of skin is pale yellow, rich green and yellow-green typical of variety (slight blush is allowed for 2nd grade);
- smell and taste typical for the variety, free of any foreign smell and/or taste;
- optimal firmness: no less than 7 kg/cm²;
- maximal concentration of nitrates - 60;
- minimal sugar content - 10,5° Brix.

CLASSIFICATION / DEFECTS

1st GRADE	2nd GRADE
<p>Pears of this grade must be characteristic of the variety or the commercial type. 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; • slight defects in colouring; • very slight rough russeting • slight skin defects, which must not extend over more than: <ul style="list-style-type: none"> - 2 cm in length for defects of elongated shape - 1 cm² of total surface area for other defects, with the exception of scab, which must not extend over more than 0.25 cm² cumulative in area. <p>The stalk may be slightly damaged. Pears must not be gritty</p>	<p>This grade includes pears 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 pears 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 colouring; • slight rough russeting (no more than 20% of the area); • 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 of total surface area for other defects, with the exception of scab, which must not extend over more than 1 cm² cumulative in area • the stalk may be absent. <p>Tolerance - no more than 10% of the shipment (1 grade)</p>
OUT OF STANDARD	WASTE
<ul style="list-style-type: none"> • healed mechanical damages (cracks, cuts); • slight bruising exceeding 2 cm² in area; • skin defects, which extend over more than: 4 cm in length for defects of elongated shape; 2.5 cm² of total surface area for other defects; • damages caused by hail in total area 2,5 cm² and more, gritty pears; • scab spots, which the total area is more than 1 cm; • skin darkening more than 20% of total surface; • the firmness is less than 7 kg/cm²; • contaminated; with sooty bloom; • with signs of wilting. <p>Tolerance - no more than 3% of the shipment.</p>	<p>Pears which don't correspond to minimum requirements (Introduction) and</p> <ul style="list-style-type: none"> • with signs of suffocation (internal necrosis); • rotten; • damage caused by pests; • damage caused by frost, steamed; • wilted, shriveled; • degree of penetration is less than 4 kg/cm²; • with severe mechanical damages.
<p>No more than 10% of fruits which the size is less than the minimal allowed size</p>	

1st GRADE

Photo 1,2,3: pears of the 1st grade

Photo 4: packaging (bulk)



2nd GRADE DEFECTS

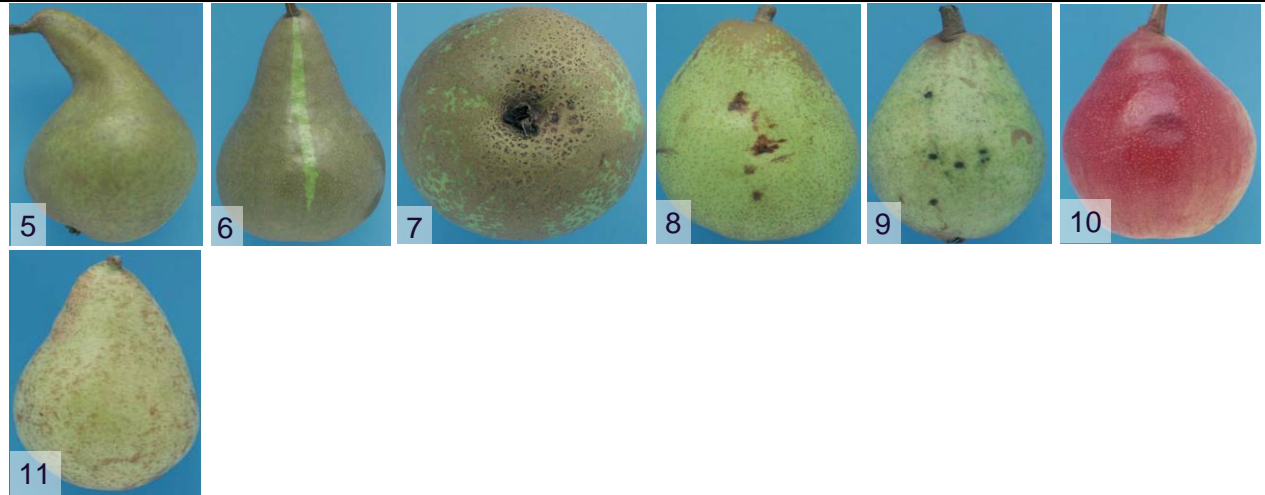


Photo 5: defect in shape
Photo 9: scab

Photo 6: defect in colouring
Photo 10: slight bruising

Photo 7: rough russeting
Photo 11: absence of the stalk

Photo 8: skin defect

OUT OF STANDARD



Photo 12: mechanical damages
Photo 15, 16: gritty pear

Photo 13: bruising
Photo 17: scab

Photo 14: damaged by hail
Photo 19: rough russeting

Photo 19: chemical residues

WASTE



Photo 20: brown flesh

Photo 21: rotten pear

Photo 22, 23: damage caused by pests