

Market Produce Specifications:

NASHI

Asian Pear – Brown One.....	2
Asian Pear – Green One	3
Ya / Ya-Li.....	4

Market Produce Specifications

PRODUCE: NASHI
TYPE: Asian Pear
VARIETY: Brown
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Brown to pale golden russeted skin with cinnamon colour specks (lenticels); white to cream flesh</i>
VISUAL APPEARANCE	<i>Stem clipped flush with fruit surface; no foreign matter; fruit stickers showing PLU number/Bar Code (when available) and produce variety.</i>
SENSORY	<i>Thin skin; firm, crisp flesh; not mealy; distinctly aromatic.</i>
SHAPE	<i>Round to slightly flattened oval with slightly rounded stem end.</i>
SIZE	<i>Evenly size fruit to a minimum net wt. (as pre-ordered per requirements)</i>
MATURITY	<i>Harvested ripe, average penetrometer value (11mm plunger): > 3 kg. Brix > 13.0° (Soluble Solids) at receipt</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg mouldy core, botrytis).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, punctures, cracks or wounds (that break the skin)</i>
	<i>With deep, soft watersoaked bruises or discolouration (browning).</i>
	<i>With red colouration on skin (scale insect infestation).</i>
TEMPERATURE INJURY	<i>With soft, glassy translucent flesh or browning (freezing injury).</i>
PHYSIOLOGICAL DISORDERS	<i>With internal browning and/or cavities in the flesh (flesh spot decay, storage injury).</i>
	<i>With glassy, watersoaked areas of the flesh (watercore).</i>
	<i>With hardening of fruit at blossom end; with stony or hard flesh and roughening of skin.</i>
	<i>With uneven surface, numerous shallow depressions in skin (cork spot/bitter pit).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>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</i>
SKIN MARKS / BLEMISHES	<i>With dark superficial skin marks/blemishes/cracks, eg. limb rub</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: NASHI
TYPE: Asian Pear
VARIETY: Green
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Clear greenish yellow to pale yellow skin with speckling due to lenticels; white to cream flesh.</i>
VISUAL APPEARANCE	<i>Stem clipped flush with fruit surface; no foreign matter; fruit stickers showing PLU number/Bar Code (when available) and produce variety.</i>
SENSORY	<i>Thin skin; firm, crisp flesh; not mealy; distinctly aromatic.</i>
SHAPE	<i>Round to slightly flattened oval with rounded stem end.</i>
SIZE	<i>Evenly size fruit to a minimum net wt. (as pre-ordered per requirements)</i>
MATURITY	<i>Harvested ripe, average penetrometer value (11mm plunger): > 3 kg. Brix > 13.0° (Soluble Solids) at receipt</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg mouldy core, botrytis).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, punctures, cracks or wounds (that break the skin)</i>
	<i>With deep, soft watersoaked bruises or discolouration (browning).</i>
	<i>With red colouration on skin (scale insect infestation).</i>
TEMPERATURE INJURY	<i>With soft, glassy translucent flesh or browning (freezing injury).</i>
PHYSIOLOGICAL DISORDERS	<i>With internal browning and/or cavities in the flesh (flesh spot decay, storage injury).</i>
	<i>With glassy, watersoaked areas of the flesh (watercore).</i>
	<i>With hardening of fruit at blossom end; with stony or hard flesh and roughening of skin.</i>
	<i>With uneven surface, numerous shallow depressions in skin (cork spot/bitter pit).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>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</i>
SKIN MARKS / BLEMISHES	<i>With dark superficial skin marks/blemishes/cracks, eg. limb rub</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: NASHI
TYPE: Asian Pear
VARIETY: Ya / Ya-Li
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Pale greenish yellow to yellow skin with light brown speckling due to lenticels; light russeting around stem end; white, slightly translucent flesh.</i>
VISUAL APPEARANCE	<i>Smooth skin; stem remaining attached; no foreign matter; fruit stickers showing PLU number/Bar Code (when available) and produce variety.</i>
SENSORY	<i>Thin skin; firm, crisp flesh; not mealy; distinctly aromatic.</i>
SHAPE	<i>Rounded, slightly squat pear shape with indistinct neck (round pyriform).</i>
SIZE	<i>Evenly size fruit to a minimum net wt. (as pre-ordered per requirements)</i>
MATURITY	<i>Harvested ripe, average penetrometer value (11mm plunger): > 3 kg. Brix > 13.0* (Soluble Solids) at receipt</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg mouldy core, botrytis).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, punctures, cracks or wounds (that break the skin)</i>
	<i>With deep, soft watersoaked bruises or discolouration (browning).</i>
	<i>With red colouration on skin (scale insect infestation).</i>
TEMPERATURE INJURY	<i>With soft, glassy translucent flesh or browning (freezing injury).</i>
PHYSIOLOGICAL DISORDERS	<i>With internal browning and/or cavities in the flesh (flesh spot decay, storage injury).</i>
	<i>With glassy, watersoaked areas of the flesh (watercore).</i>
	<i>With hardening of fruit at blossom end; with stony or hard flesh and roughening of skin.</i>
	<i>With uneven surface, numerous shallow depressions in skin (cork spot/bitter pit).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>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</i>
SKIN MARKS / BLEMISHES	<i>With dark superficial skin marks/blemishes/cracks, eg. limb rub</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	