

Product Specification

Product: Pear
Type: European
Variety: Josephine
Grade: One

| General Delivery Requirements | |
|--------------------------------------|---|
| Receival Conditions | Compliance with Quarantine Treatments (if required) for Interstate Consignments. Refrigerated transport unless otherwise approved. Produce to meet pulp temperature requirements detailed below. |
| Pulp Temperature | 4 – 10 Degrees Centigrade |
| Carton Contents /Weight | As per carton specifications. |
| Packaging and Labelling | Labelling to identify grower or agents name / brand (plus growers name / code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk loose product to identify "Packed On" date (Packed DD/MM/YY) on outer carton and Pre-packed product to identify "Packed on Date" with the day number (ddd) of the year (or a similar code). |

| General Appearance | |
|------------------------------|--|
| Colour | True to type / variety. Uniform colour within cartons. |
| Visual Appearance | No foreign matter. |
| Sensory | Free from objectionable odours or tastes |
| Shape | True to type / variety. No irregular or distorted shapes. |
| Size | Evenly sized fruit.(as per requirements). Size to be uniform per carton. |
| Maturity / Shelf Life | Shelf Life = 5days |

| DEFECTS | ALLOWANCES |
|--------------------------------|--|
| Major defects | |
| Insects | With evidence of live insects. |
| Diseases | With evidence of fungal or bacterial rots of the skin or flesh. With discolouration or disfigurement due to viruses. |
| Physical / Pest damage | With cuts, splits, holes or cracks from physical or pest damage. |
| Physiological disorders | With internal breakdown or vascular browning (senescent fruit) |
| Temperature injury | With continuous brown discolouration of the skin (superficial scald, over storage scald). With soft, brown skin and watersoaked, translucent flesh (freezing injury). |
| Minor Defects | |
| Physical / Pest damage | |
| Skin marks / Blemishes | With russet affecting >25 % visible surface With skin marks affecting in aggregate > 2 sq cm in area. With shrivel affecting in aggregate >4 sq cm in area |
| Physiological disorders | |
| Temperature injury | With light superficial sunburn affecting in aggregate >25% of visible surface |

| Consignment Criteria | |
|--|--|
| Tolerances per consignment | <ul style="list-style-type: none"> • Total major defects must not exceed 5% of consignment • Total minor defects must not exceed 10% of consignment • Total defects (major plus minor) must not exceed 10% of consignment. Product that does not meet specification may be rejected or downgraded and subject to a price reduction. |
| Chemical and contaminant residues | All chemicals used pre/post harvest must be registered and approved for use and comply with Maximum Residue Limits (MRLs) detailed in Standard 1.4.2 of the Food Standards Code (Schedule 1). Produce must also meet Maximum Levels (MLs) for contaminants and natural toxicants as detailed in Standard 1.4.1 of the Food Standards Code. |

Specifications may be altered or amended to reflect seasonal variation in product availability. Any such variations must be agreed in writing with Island Fresh Produce.