



<b>PRODUCE:</b>	<b>PEAR</b>
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<b>TYPE</b>	<b>European</b>	<b>VARIETY</b>	<b>Beurre Bosc</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	With cinnamon brown russeting; yellowish - white flesh. Block russet covering not < 60% of the fruit surface over yellow green background.
<b>Visual Appearance</b>	Dull bloom, stem intact, no foreign matter. Fruit stickers showing PLU number/Bar Code (when available) and Produce variety.
<b>Sensory</b>	With uniformly rough skin; no off-odours or tastes
<b>Shape</b>	Long pear shape with elongated, tapering neck (elongated oblong-pyriform); no fruit with protruding areas, irregular curvatures or sutures.
<b>Size</b>	Evenly size fruit to a minimum net wt.; pre packed pears 62 - 64mm diameter at widest point; (as pre-ordered per requirements).
<b>Maturity</b>	Firmness : penetrometer value (8mm plunger) : 6 - 9 kg fresh fruit in season, 4 - 8 kg CA Stored fruit. Brix > 11.0° (Soluble Solids) at receipt in season, and 12.0° (Soluble Solids) at receipt CA.

### MAJOR DEFECTS

<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, Penicillium, Botrytis) With dark lesions on the skin (pear scab)
<b>Physical/Pest Damage</b>	With any cuts, holes, punctures, cracks or wounds (that break the skin) Stem punctures should not exceed 5 pieces per 18kg With deep, soft bruises or water-soaked lesions.
<b>Temperature Injury</b>	With soft, brown skin and water-soaked, translucent flesh (freezing injury).
<b>Physiological Disorders</b>	With continuous brown discoloration of the skin (superficial scald, overstorage scald). With internal breakdown or vascular browning (senescent fruit) With brown, corky skin lesions (cork spot/bitter pit) or prominent, dark, raised lenticels. With brown core or internal cavities (brown heart).

### MINOR DEFECTS

<b>Physical/Pest Damage</b>	With hail marks, eg. healed marks in a depression of the skin, affecting in aggregate >1 sq cm, no broken skin or unhealed scars. With minor bruises, eg. flat or sunken areas slightly darker than skin colour > 2 sq cm
<b>Temperature Injury</b>	With light superficial sunburn affecting in aggregate >25% of visible surface
<b>Skin Marks /Blemishes</b>	With skin marks affecting in aggregate > 2 sq cm in area.
<b>Stem End Shrivell</b>	With shrivel affecting in aggregate > 4 sq cm in area.

### CONSIGNMENT CRITERIA

<b>Tolerance Per Consignment</b>	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%.
<b>Packaging &amp; Labelling</b>	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
<b>Shelf Life</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>Receipt Conditions</b>	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 4 -10 °C for Receipt.
<b>Chemical &amp; Containment Residues</b>	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.
<b>Food Safety Requirements</b>	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 food safety program must not be labelled Class 1.

Effective: 1 November 2006



**FreshSpecs**  
PRODUCE SPECIFICATIONS

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*\*Specifications reviewable: e.g. 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.*