



Introduction

Tropic International LTD carries out the reception and quality control of goods produced by Russian and foreign suppliers.

Foreign production intended for sale should comply with UNECE Quality Standards for the 1st Class. According to these standards more than 10% of fruits of the 2nd Class are not allowed in the 1st Class shipment, unless otherwise specified in the supply order.

Production of Russian suppliers should comply with state standards (GOST).

General minimum requirements for production of the 1st Class

The goods should be:

- intact (without mechanical damage, worsening the presentation),
- healthy (without mold and other diseases),
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- clean, free of any visible foreign matter (traces of soil, fertilizers, leaves etc),
- adequately firm; without signs of shrivelled; not water-soaked,
- not damaged by insects and pests and without traces of their vital activity,
- free from damage caused by pests,
- fresh and mature in appearance,
- free of abnormal external moisture,
- free of any foreign smell and/or taste,
- well gathered and packed

The development and condition of the production should be such as to enable them:

- to withstand transportation and handling
- to arrive in a good condition at the place of destination.

The quality of fresh fruits and vegetables should be estimated according to general and specific indicators.

General indicators are the most important indices typical for most types of fruits and vegetables. These include:

- appearance (complex indicator including several individual indicators such as colour, form, freshness, ripeness, surface state, integrity);
- taste and smell;
- calibre (size or mass) of fruits and vegetables

The contents of each package must be uniform and contain only goods of the same origin, variety and/or commercial type, quality, size and ripeness.

The visible part of the contents of the package must be representative of the entire contents.

Specific indicators relate to each particular commodity. Among them is internal structure, maturity degree – penetration, sugar content, jus content, length of cabbage stalk, length of dry stem of onion, consistence of banana pulp etc. These indicators are determined individually for each type of goods.

Tolerances

Tolerance standards mean deviation of actual quality indicator from nominal rate set by quality standards but which doesn't affect a lot the quality, marketable appearance, and safety of production.

There are tolerances by size, form and allowable defects.

It's possible to classify defects of fresh fruits and vegetables on mechanical, physiological, microbiological and damage caused by pests.

Mechanical defects – scuff marks, bruising, scratches, pressures, hail damage, punctures, slashes, cracks etc.

Physiological defects – sunburn, cork formations on the surface of the good, signs of withering, pitting, green discoloring, sprouting, freezing, focal necrosis, heat asphyxiation, cracking etc.

Microbiological defects – scab of fruits and vegetables, sooty dew, and other diseases.

Packaging

All the goods must be packed in such a way as to protect the produce properly.


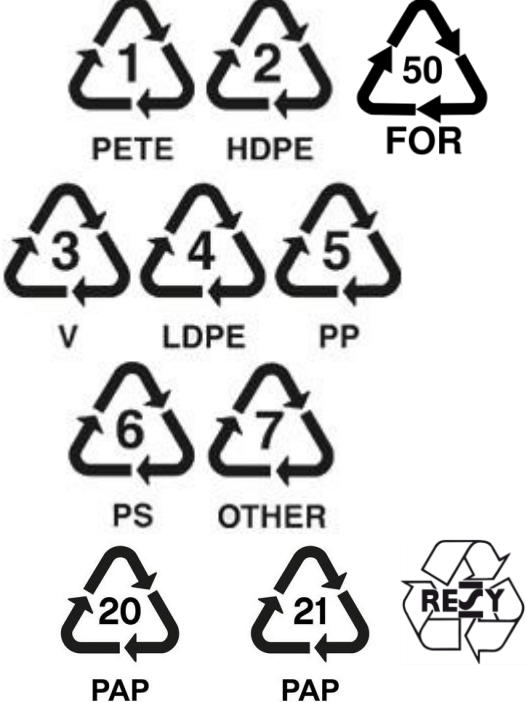

The materials used inside the package must be clean and their quality mustn't cause any external or internal damage to the produce.

The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Each package (external – plastic, wooden or carton box; individual – plastic tray etc) should have a sticker on Russian language containing following info:

- name and address of exporter and producer as it's indicated in export documents;
- name and address of consignee according to the instruction sent to the exporter;
- name of produce;
- country of origin;
- produce description: variety, size, net/ gross weight, storage conditions, expiration date;

- special symbols:

Symbol "Food safety"	
Recycling symbols with the indication of package material	
EAC symbol	

Stickers which are attached individually on produce must be easy removable, they neither leave visible traces of glue nor cause skin defects.

Packages must be free of all foreign matter.