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FRESH FRUIT & VEGETABLE IMPORT • LOGISTICS • RETAIL

PINEAPPLE

Origin country	Variety	Types of package	Size	Unit weight
Costa Rica Ecuador	MD 2	carton box	weight 1+ kg	11/ 12 kg

DESCRIPTION OF GOODS

- skin color (from green to orange) and flesh color (from white to orange) are determined by its variety and origin;
- shape elongated - oval, egg-shaped or rounded-oval;
- minimum sugar content: 12° Brix;
- if there is a stalk it must not be longer than 2.5 cm measured from the shoulder of the fruit and the cut must be transversal, straight and clean.

CLASSIFICATION / DEFECTS

1 GRADE	2 GRADE
<p>Pineapples of this grade must be characteristic of the variety. The crown, must be single and with no side-shoots and should not exceed 100 per cent of the length of the fruit. It may be:</p> <ul style="list-style-type: none"> • slightly damaged; • slightly discoloured; • slightly curved with a maximum inclination not exceeding 30° from the longitudinal axis of the fruit. <p>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"> • slight defects in colouring, including discolouration caused by the sun; • a slight defect in shape; • slight skin defects not exceeding 5 per cent of the total surface area; • slight bruises. 	<p>This grade includes pineapples that does not qualify for inclusion in the higher grades but satisfies the minimum requirements specified in the Introduction.</p> <p>The following defects may be allowed, provided the fruits retain its essential characteristics as regards the quality, the keeping quality and presentation:</p> <ul style="list-style-type: none"> • defects in shape, including a double crown; • defects in colouring, including sunburn; • skin defects not exceeding 10 per cent of the total surface area; • bruises. <p>Tolerance - no more than 10% of the shipment (supply of 1 grade)</p>
OUT OF STANDARD	WASTE
<ul style="list-style-type: none"> • severe bruises; • healed mechanical damages does not affecting to the flesh; defects of skin exceeding 10% of the total surface; • severe sunburns; • wrongly remoted stalk; (stalk is longer than 2.5 cm measured from the shoulder of the fruit and the cut is crooked, dirty and in-depth section); • contaminated with chemical residues, presence of foreign matters; • severe defect in shape; • full ripeness; • withered fruit; • slight wilting, slightly dry leaves; mold on the leaves; damaged leaves of crown. <p>Tolerance - no more than 3% of the shipment.</p>	<p>Fruits which don't correspond to minimum requirements (Introduction) and</p> <ul style="list-style-type: none"> • damage caused by frost; • non healed mechanical damages; cracks; bruises; • rotten, damaged by agricultural diseases, molded (in the cut of the crown), with signs of internal decomposition; • unripened (non-transparent, without characteristic smell, with very porous flesh), overripened (very transparent, fermented); • damaged caused by pests, birds; with pests; • shriveled; with dry and fallen up leaves.

No more than 10% of fruits which the size is less than the minimal allowed size

DEGREE OF RIPENESS

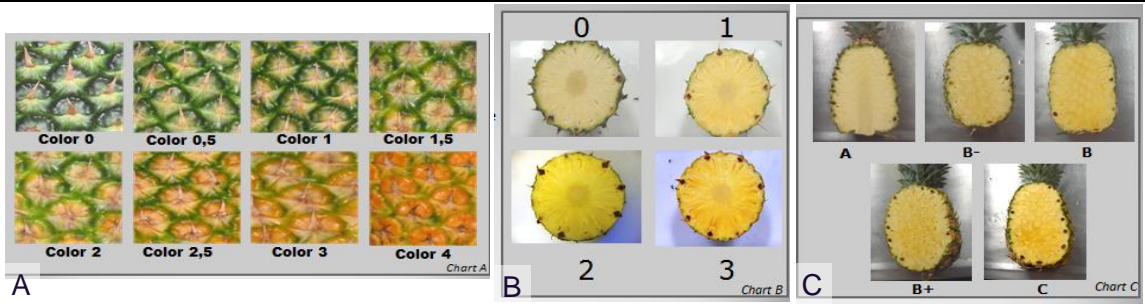


Table 1: external colour (limit 1-1,5), Table 2,3: internal colour (limit 1; B-)

1st GRADE

Photo 1,2: pineapple of 1st grade

Photo 3: package (layout)



2nd GRADE DEFECTS

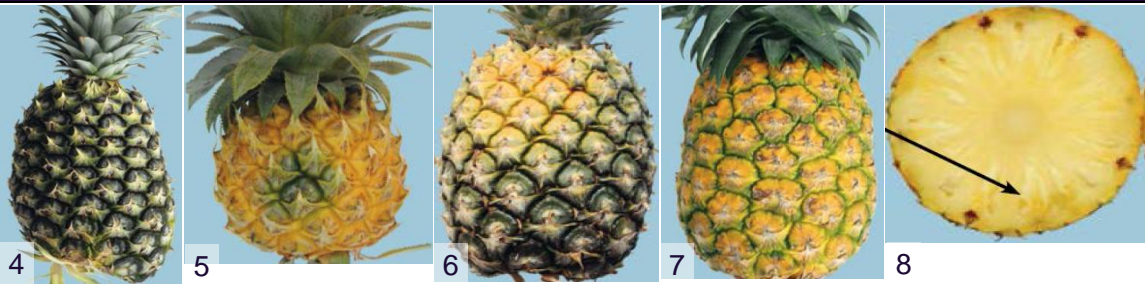


Photo 4: defects in shape Photo 5: defects in colouring Photo 6: sunburn Photo 7: slight skin defects
Photo 8: slight bruises

OUT OF STANDARD



Photo 9: full ripeness Photo 10,11: damaged crown leaves

WASTE

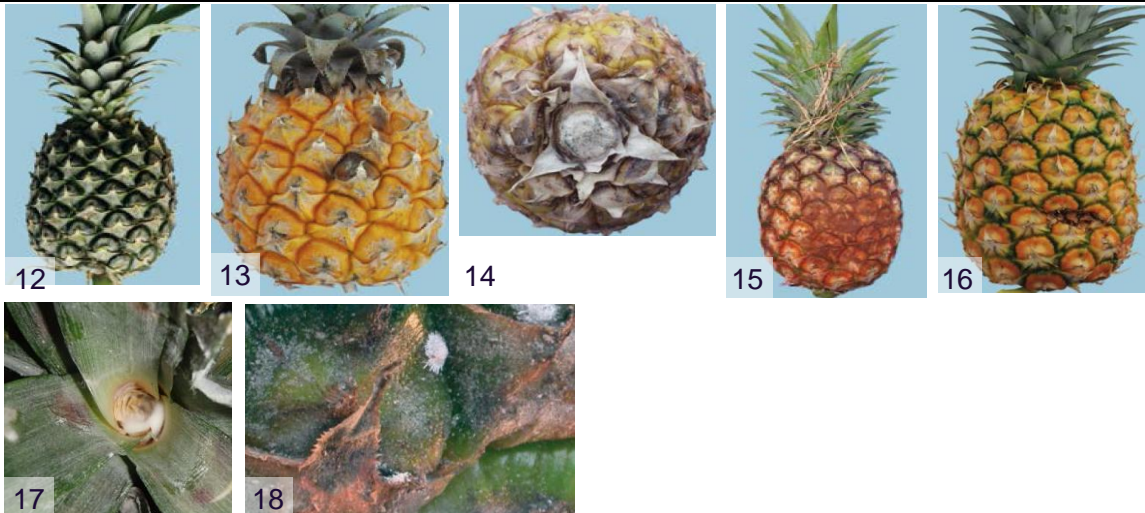


Photo 12: unripe Photo 13: rotten Photo 14: rotten on the cut of the crown Photo 15: damaged by pests
Photo 16: non healed mechanical damage Photo 17: fallen out leaves of the crown Photo 18: presence of pests