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FRESH FRUIT & VEGETABLE IMPORT • LOGISTICS • RETAIL

PEPPER

Origin country	Variety	Type of package	Size	Unit weight
Israel	Red Yellow Orange	carton box	from 80 to 110 mm	5 kg
Morocco	Chili		-	

DESCRIPTION OF GOODS

- skin of red, yellow, orange colour typical of the variety (chili pepper may have greenish colour (up to 10% of the total surface));
- smell and taste typical for botanical variety, free of any foreign smell and/or taste;
- maximal concentration of nitrates: 200 (open ground), 400 (protected ground).

CLASSIFICATION / DEFECTS

1st GRADE	2nd GRADE
<p>Sweet and chili peppers of this grade must be characteristic of the variety and/or commercial type.</p> <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"> • a slight defect in shape; • slight silvering or damage caused by trips covering not more than 1/3 of the total surface area; <p>slight skin defects, such as:</p> <ul style="list-style-type: none"> • pitting, scratching, sunburn, pressure marks covering in total not more than 2 cm for defects of elongated shape, and 1 cm² for other defects; • dry superficial cracks covering in total not more than 1/8 of the total surface area. 	<p>This grade includes sweet and chili peppers that can't be included in the 1st grade but satisfy the minimum requirements specified in the Introduction.</p> <p>The following defects may be allowed, provided the peppers retain their essential characteristics as regards the quality, the keeping quality and presentation:</p> <ul style="list-style-type: none"> • defects in shape; • silvering or damage caused by trips covering not more than 2/3 of the total surface area; <p>skin defects, such as:</p> <ul style="list-style-type: none"> • pitting, scratching, sunburn, bruising, and healed injuries covering in total not more than 4 cm in length for defects of elongated shape, and 2.5 cm² for other defects; • dry superficial cracks covering in total not more than 1/8 of the total surface area; • blossom end deterioration not more than 1 cm²; • shrivelling not exceeding 1/3 of the surface; • damaged peduncle and calyx, provided the surrounding flesh remains intact. <p>Tolerance - no more than 10% of the shipment (1 grade)</p>

OUT OF STANDARD	WASTE
<ul style="list-style-type: none"> • dry cracks covering more than 1/4 of the total surface; • malformed; • defects in coloring more than 50% of the total surface; • pitting, scratching, sunburn, bruising, and healed injuries covering in total more than 4 cm in length for defects of elongated shape, and 2.5 cm² for other defects; • through-hole of natural origin, which open the core; • with slight signs of wilting; • contaminated; with chemical residues; • blossom end deterioration more than 1 cm²; • with mold on the peduncle. <p>Tolerance - no more than 3% of the shipment.</p>	<p>Peppers which don't correspond to minimum requirements (Introduction) and</p> <ul style="list-style-type: none"> • rotten; • wilted, shriveled; • damage caused by pests; • steamed; damaged by frost; • damage caused by agricultural diseases; • with severe mechanical damage (torn stem-end and calyx).

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

1st GRADE

Photo 1: red pepper

Photo 2: orange pepper

Photo 3: yellow pepper

Photo 4: chili pepper

Photo 5: packaging (bulk)



2nd GRADE DEFECTS

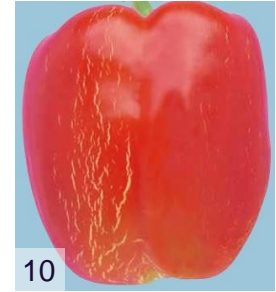


Photo 6: defect in shape Photo 7: silvering Photo 8: scratching Photo 9: slight sunburn Photo 10: dry superficial cracks
Photo 11: blossom end deterioration Photo 12: slight damage of peduncle and calyx

OUT OF STANDARD

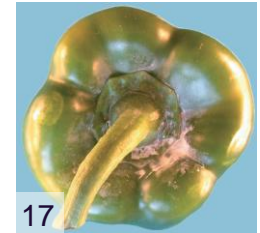


Photo 13: severe dry cracks Photo 14: bruising Photo 15: sunburn Photo 16: through-hole Photo 17: chemical residues

WASTE



Photo 18: rotten Photo 19: wilted Photo 20: damaged by pests Photo 21: presence of pests Photo 22: frozen
Photo 23: torn peduncle