

# Produce Specification: Pears

GENERAL APPEARANCE BY VARIETY					
VARIETY	COLOUR	BRIX°	SHAPE	SENSORY	MINIMUM PENETROMETER VALUE (KG-F)
Crown	Pale yellow-white with small dark lenticels.	>11	Distinct spherical shape, neck not defined.	Firm thin skin, with crisp juicy flesh; no off odours or tastes.	<b>FRESH:</b> 6 – 9 <b>CONTROLLED ATMOSPHERE:</b> 4 – 8
DDC	Greenish yellow background with slight red blush. Creamy white flesh.	>12	Squat pear shape with short neck.	Firm thin skin, with crisp juicy flesh; no off odours or tastes.	<b>FRESH:</b> 6-9 <b>CONTROLLED ATMOSPHERE:</b> 4-8
LBC	Green undertones with ruby red blushing covering >40% of the fruit, large brown lenticels.	>11	Evenly shaped (product name), as ordered by Category Manager.	Firm thin skin, with crisp juicy flesh; no off odours or tastes.	<b>FRESH:</b> 6-9 <b>CONTROLLED ATMOSPHERE:</b> 4-8
Morettini	Light green-yellow skin, red blush and fine russet around the stalk; creamy white flesh.	>10	Well-rounded pear shape with short neck, somewhat uneven.	Firm thin skin, with crisp juicy flesh; no off odours or tastes.	<b>FRESH:</b> 6-9 <b>CONTROLLED ATMOSPHERE:</b> 4-8
Piqa Boo	Bold red skin with tiny brown lenticels covering the surface, ivory flesh.	>11	Well-rounded pear shape with short neck, somewhat uneven.	Firm thin skin, with crisp juicy flesh; no off odours or tastes.	<b>FRESH:</b> 6-9 <b>CONTROLLED ATMOSPHERE:</b> 4-8
Buerre Bosc	Yellowish green background with brown russeting	>12	Long shape with elongated, tapering	Firm, dense flesh with slightly grainy	<b>FRESH:</b> 6-9

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	covering 70-100%. Creamy white flesh.		neck and long stem.	texture. Aromatic and sweet flavour.	<b>CONTROLLED ATMOSPHERE: 4-8</b>
Angleys	Yellowish green background with brown russeting covering 50-100%. White flesh.	>11	Squat shape with short neck.	Smooth, matte skin. Melting, aromatic flesh with fine-grained texture.	<b>FRESH: 6-9</b>  <b>CONTROLLED ATMOSPHERE: 4-8</b>
Corella	Green to yellow background with red blush and prominent red lenticels. Creamy white flesh.	>11	Rounded base with short neck and long stem.	Smooth skin. Firm, dense flesh with slightly coarse texture.	<b>FRESH: 6-9</b>  <b>CONTROLLED ATMOSPHERE: 4-8</b>
D'Anjou Red	Bright red to deep maroon red. Creamy white flesh.	>11	Wide short neck with rounded top.	Smooth skin. Firm, dense flesh with slightly grainy texture.	<b>FRESH: 5.8</b>
D'Anjou	Uniform light green. Creamy white flesh.	>11	Wide short neck with rounded top.	Smooth skin. Firm, dense flesh with slightly grainy texture.	<b>FRESH: 6-9</b>  <b>CONTROLLED ATMOSPHERE: 4-8</b>
Doyenne de Comice (Comice)	Greenish yellow background with slight red blush. Creamy white flesh.	>11	Squat shape with short neck.	Smooth to slightly bumpy skin. Melting, aromatic flesh with fine-grained texture.	<b>FRESH: 6-9</b>  <b>CONTROLLED ATMOSPHERE: 4-8</b>
Honey Belle (Belle du Jumet)	Green background with red blush. Creamy white flesh.	>11	Rounded with medium length neck.	Smooth skin. Melting, sweet flesh.	<b>FRESH: 4-6.5</b>

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Packham	Bright green to yellowish green colour. White flesh.	>11	Rounded with medium length neck.	Smooth to slightly bumpy skin. Firm, crunchy flesh.	<b>FRESH:</b> 6-9 <b>CONTROLLED ATMOSPHERE:</b> 4-8
Taylors Gold	Yellowish green background with full brown russeting. Creamy white flesh.	>11	Round, squat shape with short neck.	Smooth, matte skin. Melting, aromatic flesh with fine-grained texture.	<b>FRESH:</b> 6-9 <b>CONTROLLED ATMOSPHERE:</b> 4-8
Willian Bartlett	Green - green/yellow. Creamy white flesh.	>11	Rounded with moderate neck.	Uniform matte skin.	<b>FRESH:</b> 6-9 <b>CONTROLLED ATMOSPHERE:</b> 4-8
Winter Coles	Green background with brown russeting covering 70-100%. Greenish white flesh.	>10	Round, squat shape.	Smooth, russeted skin. Firm dense flesh with slight grainy texture.	<b>FRESH:</b> 6-9 <b>CONTROLLED ATMOSPHERE:</b> 4-8
Nashi Brown	Brown to pale gold, russeted skin with speckling, white to creamy flesh.	> 11	Round to slightly oval.	Thin skin, clipped stem, crisp aromatic flesh, free of foreign odours and tastes.	<b>FRESH:</b> >3 (11 mm plunger)
Nashi Green	Brown to pale gold, russeted skin with speckling, white to creamy flesh.	> 11	Round to slightly oval.	Thin skin, clipped stem, crisp aromatic flesh, free of foreign odours and tastes.	<b>FRESH:</b> >3 (11 mm plunger)

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Ya	Pale green/yellow skin with speckling, white flesh.	> 11	Round & squat.	Thin skin, crisp aromatic flesh, free of foreign odours and tastes.	<b>FRESH:</b> >3 (11 mm plunger)
WBC	Green to green-yellow, brown lenticels.	>11	Well-rounded pear shape with short neck, somewhat uneven surface.	Firm thin skin, with crisp juicy flesh; no off odours or tastes.	<b>FRESH:</b> 6-9 <b>CONTROLLED ATMOSPHERE:</b> 4-8

PEARS - GENERAL ACCEPTANCE CRITERIA		
<b>CLEANLINESS</b>	Free from dirt, insect stains, residue or other foreign matter.	
UNSALEABLE DEFECTS		
<b>FOREIGN MATTER</b>	Evidence of live insects.	
	Nil foreign matter (e.g. glass, metal, hard plastics).	
<b>PRODUCT COUNT</b>	No undercounts.	
<b>PACK WEIGHT</b>	No underweights.	
MAJOR DEFECTS		
<b>DISEASES</b>	Fungal or bacterial rots of risk or flesh.	
	Dark lesions on the skin (pear scab).	
<b>PHYSICAL IMPURITIES</b>	Light Bruising affecting <2 cm <sup>2</sup> of total fruit surface.	
	Shrivelled skin affecting in aggregate > 4 cm <sup>2</sup> .	
<b>PHYSIOLOGICAL DEFECTS</b>	Brown discolouration of the skin (superficial scald, over storage scald).	
	Internal breakdown or browning (senescent fruit).	
	Brown, corky skin lesions (cork spot/bitter pit) or noticeable, dark, raised lenticels.	
	Brown core (brown heart).	
<b>TEMPERATURE DAMAGE</b>	Soft, brown skin and water-soaked translucent flesh (freezing injury).	
MINOR DEFECTS		
<b>PHYSICAL IMPURITIES</b>	Healed hail marks, scars or cuts affecting in aggregate >1 cm <sup>2</sup> .	
<b>SURFACE INCONSISTENCIES</b>	Superficial skin marks affecting in aggregate >2 cm <sup>2</sup> in area.	
<b>TEMPERATURE DAMAGE</b>	Light sunburn affecting 25% of fruit surface.	
SIZE - DIAMETER		
<b>SIZE CATEGORY</b>	<b>100 – 110ct</b>	62 – 73 mm
	<b>80 – 90ct</b>	67 – 78 mm
	<b>64 – 70ct</b>	74 – 85 mm
RECEIVAL		
<b>TEMPERATURE °C (AT ARRIVAL)</b>	2 - 6	
<b>TOLERANCE</b>	Unsaleable defects 0%	
	Major defects <5%	
	Minor defects <10%	
	Combined total limit <10%	
	<5% outside size range.	
<b>PACKAGING &amp; LABELLING</b>	Packaging manufactured from new food grade materials or sanitised returnable crates. Packaging to adhere to <b>Foodstuffs North Island Produce Packaging Guidelines</b> . All labelling must meet the current legislative requirements.	

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	<p><b>Crate card</b> must include the product description, SKU number (in large font), supplier name, grower/packer's name, product grade, count/weight, and delivery date.</p> <p><b>Pre-packaged</b> produce must display the grower's name, the packed on date, best before date or used by date (batch code optional).</p>
<b>SHELF LIFE</b>	<p>Produce must have a shelf life of at <b>least 120 days</b>, at 0°C, upon arrival at the Distribution Centre, or direct to the store from the supplier.</p> <p>Produce must have a packed on date of <b>no more than 15 days</b> upon arrival at the Distribution Centre, or direct to the store from the supplier.</p>
<b>TRANSPORT CONDITIONS</b>	<p>Stacked to Ti Hi specifications onto a stabilised pallet as per-ordered.</p> <p>Refrigerated van with air bag suspension, unless otherwise approved.</p> <p>Goods must be received in accordance with <b>Foodstuffs North Island Receiving and Carrier Guidelines</b> (refer to reference materials for more information).</p> <p>Of note are pallet size, stacking standards and crate cards.</p>
<b>CHEMICAL CONTAMINATE RESIDUE</b>	<p>Relevant growers and/or producers, hold, will maintain, and will comply with all necessary certificates, licenses, permits, and other approvals required by Laws or the Policies and Compliance Requirements for the manufacture, packing, supply, and storage of the groceries. This includes NZGAP (including the Social Practice Standards add-on) and/or GLOBALG.A.P (including GRASP) certification.</p>
<b>ORGANICS</b>	<p>BioGro certificate, or equivalent, is required to supply organic products into both Foodstuffs stores and Distribution Centres. The current certificate should be available on the Foodstuffs Exchange.</p>

## PHOTOS OF DEFECTS

		
Bruising and rotting.	Dark spots and bruising.	Cuts and discolouration.