

Quality Inspection Standard

Product information

PRODUCT:	Avocado									
ORIGIN:	Mexico									
VARIETY:	Hass									
SIZE:	In pre-ordered size range only per requirements. Priority Size: 35 - 6kgs net and size 70 - 11.3kgs net. Weight Range (Grams)									
	11.3kgs	32	36	Quantity P	er Boxes	60	70	84		
	10kgs	32	30	40	40		64	0-4		
	6kgs	16	18	20	22	30	35	42		
PACK WEIGHT:	6kg/ctn; 10kg/case; 11.3kg	/ctn								
GENERAL APPEARANCE:	Mid - dark green skin, Not > discoloured (chimeral) line; Oval to round oval, slightly pear shaped. Lenght to width ratio not > 1 Fruit needs to be clean, bright, fresh and firm, even colour and uniform shape. With need for stickers with PLU and produce / variety name or barcode when available, per requiements.									
INTERNAL QUALITY:	Creamy yellow flesh Firm / hard flesh; moderatelt thick skin; flesh should be clear and free from pest infestation, damage and physiological disorders; no 'off' odours. Pressures: >10kg / cm ²									
PACKAGING & LABELLING:	The avocados must be packed in such a way as to protect the produce properly; packages must be free from all foreign matter. The materials used inside the package must be clean and of a quality such to avoid causing 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. Fruit stickers individually affixed on the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects. Each package must bear the following particulars; The packing mark Production place (municipality) Orchard name or it's registered number Packinghouse name or it's registered number Exported to the People's Republic of China									
SEASONALITY:	Mexico whole year									
SHELF LIFE:	Produce must provide not less than 14 days clear shelf life from date of receival.									
TEMPERATURES:	Storage: 4°C to 6°C, better to store sererately									
MINIMUM REQUIREMENT:	The farm should have the ability to fulfil plant growing according to good agricuture practice (GAP) standards. Hazardous substances (such as pesticides, heavy metals, etc.) Food additives must be less than MRL required by Chinese national standards. Free of pests, diseases and microorganisms that are prohibited by China AQSIQ.									

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Inspection Criteria

	Defect Description	Acceptable Level (%)
CRITICAL DEFECT	1. Pesticide residue	Meet GB 2763
	2. Heavy metals	Meet GB 2762
	3. With evidence of live insects	0%
	4. foreign flavour	0%
	5. foreign bodies	0%
	1. Rots / Mould / Decay	≤ 2%
MAJOR DEFECT	2. With sun bleach (yellow or rust-pink skin discolouration); Chilling injury, With darkening / bronzing of skin and / or flesh discolouration	≤ 2%
	3. Ripe on arrival: Colour of skin already turning black, flesh is obviously soft by by hand touching; under pressure	≤ 2%
	4. Mechanical damage: With cuts, holes, punctures or cracks (that break the skin)	≤ 3%
	5. Disease: With soft brown-black damage to skin and into flesh, eg. anthracnose, stem end rot, bacterial soft rot	≤ 3%
	4. Black flesh: Black flesh caused by oxygen or ethylene damage	≤ 2%
	Subtotal:	≤ 5%
MINOR DEFECT	1. Out of the caliber (undersize: <150g / pc), underweight < 6kg / 11.3kg per ctn; < 10kg per tray	≤ 2%
	2. Dry matter content non-compliance (lower than 23% or exceeding 30%)	≤ 2%
	3. Mis-shaped (10% total surface)	≤ 2%
	4. Blemish: Scaring, healed lenticels, sunburn, the maximum total area exceeds 2cm ²	≤ 3%
	5. Black spot, Skin damage which is not less than 2mm², not damage to flesh	≤ 3%
	6. Absence of buttons / mouldy on buttons	≤ 1%
	Subtotal:	≤ 8%
TOTAL DEFECT		≤ 10%

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