




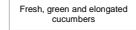





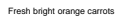

























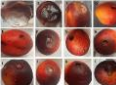




PRODUCT DESCRIPTION - FRUITS AND VEGETABLES			
CUCUMBER		Not Acceptable	Acceptable
Characteristics			
Appearance	Fresh, firm and smooth skin, oval or elongated		
Color	Green		
Size	Medium size, 110-140g		
Defects	Free from undesirable smell, flavor, and objectionable matters (insects, rotten/bruises, abnormal external moisture, mold/fungus...)	Bruised cucumbers with discoloration	
Packaging	Clean plastic crate, properly packed for distribution, free of undesirable smell, insects, or foreign material		
Accumulated non conformity			
Chemical characteristics			
Lead: the product shall comply with Codex Stand 193/1995, Amd.2023- General Standard for Contaminants and Toxins in Food and Feed			
Cadmium: the product shall comply with Codex Stand 193/1995, Amd.2023 - General Standard for Contaminants and Toxins in Food and Feed			
Pesticide residues: the product shall comply with NL 662 (2019) - Maximum Residue Limits for Pesticides in Food and Agricultural Products			
Biological characteristics			
The product shall comply with the Ministry of Agriculture 469 - 1			
Standards for compliance			
The product shall comply with: - NL 476 (2001) - Cucumbers - NL 40 (1999) - General requirements for fresh fruits and vegetables NL 662 (2019) - Maximum Residue Limits for Pesticides in Food and Agricultural Products - The product shall comply with the Ministry of Agriculture 469 - 1 - Codex Stand 193/1995, Amd.2023- General Standard for Contaminants and Toxins in Food and Feed			
Best practices of handling			
1) Product stored in a cool, dry, well ventilated and hygienic environment 2) Don't mix with other food items 3) Apply FIFO rule at storage level 4) Store all items at least at 15cm from the ground 5) Wash and sanitize before distribution			

CARROT			
CARROT		Not Acceptable	Acceptable
Characteristics			
Appearance	Whole vegetable, firm, unpeeled, clean		
Color	Orange		
Size	Large size, 120-150 g		
Defects	Free from undesirable smell, flavor, and objectionable matters (insects, rotten/bruises, abnormal external moisture, mold/fungus...)		
Packaging	Clean plastic crate, properly packed for distribution, free of undesirable smell, insects, or foreign material		
Accumulated non conformity			
Chemical characteristics			
Lead: the product shall comply with Codex Stand 193/1995, Amd.2023- General Standard for Contaminants and Toxins in Food and Feed			
Cadmium: the product shall comply with Codex Stand 193/1995, Amd.2023 - General Standard for Contaminants and Toxins in Food and Feed			
Pesticide residues: the product shall comply with NL 662 (2019) - Maximum Residue Limits for Pesticides in Food and Agricultural Products			
Biological characteristics			
The product shall comply with the Ministry of Agriculture 469 - 1			
Standards for compliance			
The product shall comply with: - NL 631 (2002) - Carrots - NL 40 (1999) - General requirements for fresh fruits and vegetables NL 662 (2019) - Maximum Residue Limits for Pesticides in Food and Agricultural Products - The product shall comply with the Ministry of Agriculture 469 - 1 - Codex Stand 193/1995, Amd.2023- General Standard for Contaminants and Toxins in Food and Feed			
Best practices of handling			
1) Product stored in a cool, dry, well ventilated and hygienic environment 2) Don't mix with other food items 3) Apply FIFO rule at storage level 4) Store all items at least at 15cm from the ground 5) Wash and sanitize before distribution			

BANANA			
BANANA		Not Acceptable	Acceptable
Characteristics			
Appearance	Whole fruit, unpeeled, clean		
Color	Yellow skin, whitish from inside		
Size	Medium size, 110-140g		
Defects	Free from undesirable smell, flavor, and objectionable matters (insects, rotten/bruises, abnormal external moisture, mold/fungus...)		
Packaging	Clean plastic crate, properly packed for distribution, free of undesirable smell, insects, or foreign material		
Accumulated non conformity			
Chemical characteristics			
Lead: the product shall comply with Codex Stand 193/1995, Amd.2023- General Standard for Contaminants and Toxins in Food and Feed			
Pesticide residues: the product shall comply with NL 662 (2019) - Maximum Residue Limits for Pesticides in Food and Agricultural Products			
Biological characteristics			
The product shall comply with the Ministry of Agriculture 469 - 1			
Standards for compliance			
The product shall comply with: - NL 766 (2012) - Bananas - NL 40 (1999) - General requirements for fresh fruits and vegetables NL 662 (2019) - Maximum Residue Limits for Pesticides in Food and Agricultural Products - The product shall comply with the Ministry of Agriculture 469 - 1 - Codex Stand 193/1995, Amd.2023- General Standard for Contaminants and Toxins in Food and Feed			
Best practices of handling			

<p>1) Product stored in a cool, dry, well ventilated and hygienic environment 2) Don't mix with other food items 3) Apply FIFO rule at storage level 4) Store all items at least at 15cm from the ground 5) Wipe the skin from possible dust residues</p>		<p>Moldy bananas</p>	
APPLE			
Characteristics		Not Acceptable	
Appearance	Whole fruit, firm, unpeeled, clean		
Color	Red or Yellow golden color		
Size	Large size, 140-170 g		
Defects	Free from undesirable smell, flavor, and objectionable matters (insects, rotten/bruises, abnormal external moisture, mold/fungus...)		
Packaging	Clean plastic crate, properly packed for distribution, free of undesirable smell, insects, or foreign material		
Accumulated non conformity			
Chemical characteristics	Lead: the product shall comply with <i>Codex Stand 193/1995, Amd 2023- General Standard for Contaminants and Toxins in Food and Feed</i> Pesticide residues: the product shall comply with <i>NL 662 (2019) - Maximum Residue Limits for Pesticides in Food and Agricultural Products</i>		
Biological characteristics	The product shall comply with the <i>Ministry of Agriculture 469 - 1</i>		
Standards for compliance	The product shall comply with: - <i>NL 477 (2007) - Apples & Pears</i> - <i>NL 40 (1999) - General requirements for fresh fruits and vegetables</i> <i>NL 662 (2019) - Maximum Residue Limits for Pesticides in Food and Agricultural Products</i> - <i>The product shall comply with the Ministry of Agriculture 469 - 1</i> - <i>Codex Stand 193/1995, Amd.2023- General Standard for Contaminants and Toxins in Food and Feed</i>		
Best practices of handling			
<p>1) Product stored in a cool, dry, well ventilated and hygienic environment 2) Don't mix with other food items 3) Apply FIFO rule at storage level 4) Store all items at least at 15cm from the ground 5) Wash and sanitize before distribution</p>			
PEAR			
Characteristics		Not Acceptable	
Appearance	Whole fruit, firm, unpeeled, clean		
Color	Yellow or green golden color		
Size	Large size, 160-190 g		
Defects	Free from undesirable smell, flavor, and objectionable matters (insects, rotten/bruises, abnormal external moisture, mold/fungus...)		
Packaging	Clean plastic crate, properly packed for distribution, free of undesirable smell, insects, or foreign material		
Accumulated non conformity			
Chemical characteristics	Lead: the product shall comply with <i>Codex Stand 193/1995, Amd 2023- General Standard for Contaminants and Toxins in Food and Feed</i> Pesticide residues: the product shall comply with <i>NL 662 (2019) - Maximum Residue Limits for Pesticides in Food and Agricultural Products</i>		
Biological characteristics	The product shall comply with the <i>Ministry of Agriculture 469 - 1</i>		
Standards for compliance	The product shall comply with: - <i>NL 477 (2007) - Apples & Pears</i> - <i>NL 40 (1999) - General requirements for fresh fruits and vegetables</i> <i>NL 662 (2019) - Maximum Residue Limits for Pesticides in Food and Agricultural Products</i> - <i>The product shall comply with the Ministry of Agriculture 469 - 1</i> - <i>Codex Stand 193/1995, Amd.2023- General Standard for Contaminants and Toxins in Food and Feed</i>		
Best practices of handling			
<p>1) Product stored in a cool, dry, well ventilated and hygienic environment 2) Don't mix with other food items 3) Apply FIFO rule at storage level 4) Store all items at least at 15cm from the ground 5) Wash and sanitize before distribution</p>			
PLUMS / SOUR GREEN PLUMS			
Characteristics		Not Acceptable	
Appearance	Whole fruit, firm, unpeeled, clean		
Color	Green (for sour green plums) Golden red (for plums)		
Size	Medium size, 180-210 g (5-6 plums)		
Defects	Free from undesirable smell, flavor, and objectionable matters (insects, rotten/bruises, abnormal external moisture, mold/fungus...)		
Packaging	Clean plastic crate, properly packed for distribution, free of undesirable smell, insects, or foreign material		
Accumulated non conformity			
Chemical characteristics	Lead: the product shall comply with <i>Codex Stand 193/1995, Amd 2023- General Standard for Contaminants and Toxins in Food and Feed</i> Pesticide residues: the product shall comply with <i>NL 662 (2019) - Maximum Residue Limits for Pesticides in Food and Agricultural Products</i>		
Biological characteristics	The product shall comply with the <i>Ministry of Agriculture 469 - 1</i>		
Standards for compliance	The product shall comply with: - <i>NL 36 (1999) - Plums</i> - <i>NL 40 (1999) - General requirements for fresh fruits and vegetables</i> <i>NL 662 (2019) - Maximum Residue Limits for Pesticides in Food and Agricultural Products</i> - <i>The product shall comply with the Ministry of Agriculture 469 - 1</i> - <i>Codex Stand 193/1995, Amd.2023- General Standard for Contaminants and Toxins in Food and Feed</i>		
Best practices of handling			
<p>1) Product stored in a cool, dry, well ventilated and hygienic environment 2) Don't mix with other food items 3) Apply FIFO rule at storage level 4) Store all items at least at 15cm from the ground 5) Wash and sanitize before distribution</p>			

<p>1) Product stored in a cool, dry, well ventilated and hygienic environment 2) Don't mix with other food items 3) Apply FIFO rule at storage level 4) Store all items at least at 15cm from the ground 5) Wash and sanitize before distribution</p>		 <p>Bruised fruits</p>	 <p>Red fresh plums</p>
APRICOT		Not Acceptable	Acceptable
<p>Characteristics</p>			
Appearance	Whole fruit, firm, unpeeled, clean, round		
Color	Orange		
Size	Medium size, 180-210 g (5-6 apricots)		
Defects	Free from undesirable smell, flavor, and objectionable matters (insects, rotten/bruises, abnormal external moisture, mold/fungus...)		
Packaging	Clean plastic crate, properly packed for distribution, free of undesirable smell, insects, or foreign material		
Accumulated non conformity			
Chemical characteristics	<p>Lead: the product shall comply with Codex Stand 193/1995, Amd 2023- General Standard for Contaminants and Toxins in Food and Feed</p> <p>Pesticide residues: the product shall comply with NL 662 (2019) - Maximum Residue Limits for Pesticides in Food and Agricultural Products</p>	 <p>Bruised apricots</p>	 <p>Fresh orange apricots</p>
Biological characteristics	The product shall comply with the Ministry of Agriculture 469 - 1		
Standards for compliance	<p>The product shall comply with:</p> <ul style="list-style-type: none"> - NL 38 (1999) - Apricots - NL 40 (1999) - General requirements for fresh fruits and vegetables - NL 662 (2019) - Maximum Residue Limits for Pesticides in Food and Agricultural Products - The product shall comply with the Ministry of Agriculture 469 - 1 - Codex Stand 193/1995, Amd 2023- General Standard for Contaminants and Toxins in Food and Feed 	 <p>Moldy and overripen apricots</p>	
Best practices of handling		 <p>Presence of worms</p>	
<p>1) Product stored in a cool, dry, well ventilated and hygienic environment 2) Don't mix with other food items 3) Apply FIFO rule at storage level 4) Store all items at least at 15cm from the ground 5) Wash and sanitize before distribution</p>			
NECTARINE		Not Acceptable	Acceptable
<p>Characteristics</p>			
Appearance	Whole fruit, firm, unpeeled, clean, round		
Color	Red		
Size	Medium size, 140-180 g		
Defects	Free from undesirable smell, flavor, and objectionable matters (insects, rotten/bruises, abnormal external moisture, mold/fungus...)		
Packaging	Clean plastic crate, properly packed for distribution, free of undesirable smell, insects, or foreign material		
Accumulated non conformity			
Chemical characteristics	<p>Lead: the product shall comply with Codex Stand 193/1995, Amd 2023- General Standard for Contaminants and Toxins in Food and Feed</p> <p>Pesticide residues: the product shall comply with NL 662 (2019) - Maximum Residue Limits for Pesticides in Food and Agricultural Products</p>	 <p>Moldy nectarine</p>	
Biological characteristics	The product shall comply with the Ministry of Agriculture 469 - 1		
Standards for compliance	<p>The product shall comply with:</p> <ul style="list-style-type: none"> - NL 627 (2002) - Nectarine - NL 40 (1999) - General requirements for fresh fruits and vegetables - NL 662 (2019) - Maximum Residue Limits for Pesticides in Food and Agricultural Products - The product shall comply with the Ministry of Agriculture 469 - 1 - Codex Stand 193/1995, Amd 2023- General Standard for Contaminants and Toxins in Food and Feed 	 <p>Moldy or overripen nectarine</p>	
Best practices of handling		 <p>Bruised yellowish nectarine</p>	
<p>1) Product stored in a cool, dry, well ventilated and hygienic environment 2) Don't mix with other food items 3) Apply FIFO rule at storage level 4) Store all items at least at 15cm from the ground 5) Wash and sanitize before distribution</p>			
<p>All food shall comply with the product description and with the latest edition of the applicable local health and food regulations* to avoid referencing of outdated regulations</p>			