PRODUCT DESCRIPTION - FRUITS AND VEGETABLES			
	CUCUMBER	Not Acceptable	Acceptable
Characteristics			
Appearance	Fresh, firm and smooth skin, oval or elongated		
Color	Green		W POTE
lize	Medium size, 110-140g		
Defects	Free from undesirable smell, flavor, and objectionable matters (insects, rotten/bruises, abnormal external moisture, mold/fungus)	Control of the Sales	
ackaging	Clean plastic crate, properly packed for distribution, free of undesirable smell, insects, or foreign material	Bruised cucumbers with discoloration	
accumulated non conformi	ty	Charge of C	
	Lead: the product shall comply with Codex Stand 193/1995, Amd.2023- General Standard for Contaminants and Toxins in Food and Feed	NAC.	
Chemical characteristics	Cadmium: the product shall comply with Codex Stand 193/1995, Amd.2023 - General Standard for Contaminants and Toxins in Food and Feed	N. P.	
	Pesticide residues: the product shall comply with NL 662 (2019) - Maximum Residue Limits for Pesticides in Food and Agricultural Products	Non fresh cucumbers	
Biological characteristics	The product shall comply with the Ministry of Agriculture 469 - 1		
Standards for compliance	The product shall comply with: - N.L. 479 (2001) - Countries - N.L	Moldy cucumber	
Best practices of handling			
1) Product stored in a cool, di 2) Don't mix with other food it 3) Apply FIFO rule at storage 4) Store all items at least at 1 5) Wash and sanitize before of	level 5cm from the ground		Fresh, green and elongated cucumbers

5) Wash and sanitize before	distribution		
	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	00 -	
Accumulated non conform	ity	167	
	Lead: the product shall comply with Codex Stand 193/1995, Amd.2023- General Standard for Contaminants and Toxins in Food and Feed		
Chemical characteristics	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 652 (2019) Maximum Residue Limits for Pesticides in Food and Agricultural		0
Biological characteristics	Products  The product shall comply with the Ministry of Agriculture 469 - 1		
Standards for compliance	The product shall comply with:  - M. 631 (2002) - Carnos  - M. 40 (1999) - Carnos  - M. 40 (1999) - Carnos  - M. 40 (1999) - Carnos  - M. 602 (2019) - Maximum Residue Limits for Pessidies in Food and  M. 602 (2019) - Maximum Residue Limits for Pessidies in Food and  - M. 602 (2019) - Maximum Residue Limits for Agriculture 489 - 1  - Codex Stand 1931 (1995) - And 2023 - General Standard for  Contamination and Toxis in Food and Feed	Bruised and moldy carrots	Fresh bright orange carrots
Best practices of handling  1) Product stored in a cool, d 2) Don't mix with other food it 3) Apply FIFO rule at storage 4) Store all items at least at 1 5) Wash and sanitize before	level 5cm from the ground		
	BANANA	Not Acceptable	Acceptable
Characteristics			
Appearance	Whole fruit, unpeeled, clean	1	
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	Unripe and overripe bananas	
Accumulated non conform		Carried St.	
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	Overripe bananas	
Standards for compliance	The product shall comply with:  - NL TeB (DCI2) - Bananes  - NL TeB (DCI2) - Bananes  - NL 40 (1999) - Ceneral requirements for fresh fruits and vegetables  NL 682 (2019) - Maximum Residue Limits for Peatsickes in Food and Agricultural Product shall comply with the Ministry of Agricultural 469 - 1  - Tobe product shall comply with the Ministry of Agriculture 469 - 1  - Codes Stand 1991/998, Amd 2023 - General Standard for  Contaminants and Toxins in Food and Feed		Fresh yellow bananas

Best practices of handling

1) Product stored in a cool, dr 2) Don't mix with other food its 3) Apply FIFO rule at storage 4) Store all items at least at 1: 5) Wice the skin from possible	level 5cm from the ground	Moldy bananas	
o) wipe the skill from possible	a duas resultes		
	APPLE	Not Acceptable	Acceptable
Characteristics			
Appearance	Whole fruit, firm, unpeeled, clean	1 m	
Color	Red or Yellow golden color		
Size	Large size, 140-170 g	Bruised apples	
Defects	Free from undesirable smell, flavor, and objectionable matters (insects, rotten/bruises, abnormal external moisture, mold/fungus)		Acres (
Packaging	Clean plastic crate, properly packed for distribution, free of undesirable smell, insects, or foreign material		
Accumulated non conformi			
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	Damaged unfresh apples	
Biological characteristics	The product shall comply with the Ministry of Agriculture 469 - 1		
Standards for compliance	The product shall comply with: - N.H. 477 (2001 - Applies A Press - N.H. 477 (2001 - Applies A Press - N.H. 407 (2001 - Applies A Press - N.H. 40 (1999) - General requirements for fresh fruits and vegetables N. 662 (2019) - Maximum Residue Limits for Peaticides in Food and Agricultural Products - The product shall comply with the Ministry of Agriculture 469 - 1 - Cooke Stand 193/1995, Ann 2023 - General Standard for Contamination and Todas in Food and Feed		
Best practices of handling	I.		
1) Product stored in a cool, dr 2) Don't mix with other food it 3) Apply FIFO rule at storage 4) Store all items at least at 1: 5) Wash and sanitize before of	level 5cm from the ground	Green apple	Fresh red or yellow apples
	PEAR	Not Acceptable	Acceptable
Characteristics			
Appearance	Whole fruit, firm, unpeeled, clean		
Color	Yellow or green golden color		
Size	Large size, 160-190 g		Charles and the
Defects	Free from undesirable smell, flavor, and objectionable matters (insects,		
	rotten/bruises, abnormal external moisture, mold/fungus)  Clean plastic crate, properly packed for distribution, free of undesirable	Non fresh brownish discolored pears	
Packaging	smell, insects, or foreign material		
Accumulated non conformi  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	1	
Biological characteristics	The product shall comply with the Ministry of Agriculture 469 - 1	Ma May	
Standards for compliance	The product shall comply with: - N.H. 477 (2001 - Applies & Press: - N.H. 471 (2001 - Applies & Press: - N.H. 401 (1989) - General requirements for fresh fruits and vegetables - N.H. 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 193/1965, And 2023 - General Standard for - Contaminants and Todais in Food and Feed	Overripe pears	
Best practices of handling			
Product stored in a cool, dr     Don't mix with other food ite	y, well ventilated and hygienic environment		
Apply FIFO rule at storage     Store all items at least at 1:     Wash and sanitize before of	level 5cm from the ground		Fresh and firm yellow or green pears
	PLUMS / SOUR GREEN PLUMS	Not Acceptable	Acceptable
Characteristics		40000	
Appearance	Whole fruit, firm, unpeeled, clean		
Color	Green (for sour green plums) Golden red (for plums)	4000	
Size	Medium size, 180-210 g (5-6 plums)	Unripen plums (green and	
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		
Accumulated non conformi	smell, insects, or foreign material		
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		
Biological characteristics	Products The product shall comply with the Ministry of Agriculture 469 - 1		
Standards for compliance	The product shall comply with: - NL 36 (1999) - Plums - NL 40 (1999) - General requirements for fresh fruits and vegetables NL 40 (1999) - Maximum Residue Limits for Pesticides in Food and	Overripen non fresh plum	Green and firm sour green plums
-	Agricultural Products - The product shall comply with the Ministry of Agriculture 469 - 1 - Codes Stand 193/1995, Amd 2023- General Standard for Contaminants and Toxins in Food and Feed		
Best practices of handling			

Product stored in a cool, dry, well ventilated and hygienic environment 2) Don't mix with other bool tems 3) Apply FIFO rule at storage level 4) Store all terms at least at 15cm from the ground 5) Wash and santize before distribution





	APRICOT	Not Acceptable	Acceptable
Characteristics			
Appearance	Whole fruit, firm, unpeeled, clean, round	(学)	
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)	100	
Packaging	Clean plastic crate, properly packed for distribution, free of undesirable smell, insects, or foreign material		
Accumulated non conform	ity		
Chemical characteristics	Lead: the product shall comply with Codex Stand 193/1995, Amd.2023- General Standard for Contaminants and Toxins in Food and Feed	Bruised apricots	
Oncomeda Unardoterisates	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 39 (1999): Agricosa and an expension of resh fruits and vegetables NL 662 (2019) - Montum Residue Limits for Pesticides in Food and Agricultural Products - The product shall comply with the Ministry of Agricultura 480 - 1 - Codes Stand 1931/1955, And 2023- General Standsrd for Conterments and Tools in Food and Feed	Moldy and overrigen apricots	
Best practices of handling			
1) Product stored in a cool, d 2) Don't mix with other food it 3) Apply FIFO rule at storage 4) Store all items at least at 1 5) Wash and sanitize before	level 5cm from the ground	Presence of worms	Fresh orangy apricots
	NECTARINE	Not Acceptable	Acceptable
Characteristics			
Appearance	Whole fruit, firm, unpeeled, clean, round	P P.	
Color	Red		Con Con

	NECTARINE	Not Acceptable	Acceptable
Characteristics			
Appearance	Whole fruit, firm, unpeeled, clean, round	D 00	
Color	Red		
lize	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 conformi	ty		
Chemical characteristics	Lead: the product shall comply with Codex Stand 193/1995, Amd.2023- General Standard for Contaminants and Toxins in Food and Feed		
Chemical characteristics	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	Moldy nectarine	
Standards for compliance	The product shall comply with:  - M. COT (2002) - Nectains  - M. COT (2002) - Nectains		
Best practices of handling		Moldy or overripen nectarine	
1) Product stored in a cool, di 2) Don't mix with other food it 3) Apply FIFO rule at storage 4) Store all items at least at 1 5) Wash and sanitize before	level 5cm from the ground	Bruised yellowish nectarine	Fresh red nectarine

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 outcomes.