

Official template for exporter packing guides
Midseason cultivars (Proteas, Shanguinellis, Shamoutis, Tomangos): Japan

No.	Quality Factor	Minimum standard	Market:	Market:	Market:
1	Decay	1,5%			
2	Factors that may cause decay				
2 (a)	Major Injuries	1,5%			
2 (b)	Minor Injuries	4%			
2 (c)	Skin weakness	2%			
2 (d)	2 (a) and 1 collectively	3%			
2 (e)	2 (a, b, c) and 1	5%			
3	Greening disease	2,5%			
4	Superficial black fungus growth	2,5%			
5	Granulation				
5 (a)	Major Granulation	2%			
5 (b)	Minor Granulation	50%			
6	Plant injurious organisms	As specified by the DoA			
7 (a)	Arthropoda infestation	3% or 3 free running			
7 (b)	Dangerous organisms	1 per inspection sample			
7 (c)	Scale	8%			
8	Blemishes, wilt, shrivelling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks, oleocellosis and foreign matter	8%			
9	Long stems	4%			
10	Insufficient external colour development	10%			
11	Absence of buttons	20%			
12 (a)	Packing requirements	10%			
12 (b)	Incorrectly sealed flaps (excluding loose flaps)	5%			
12 (c)	Loose flaps	0%			
13 (a)	Minimum diameter (too small)	10%			
13 (b)	Lack of uniformity in size in the same container	10%			
14	Deviations from prescribed marking requirements, excl. date codes	2 containers			
15	Unpunched out ventilation holes	4%			
16	Absence of date codes	50%			
17 (a)	Deviations not specified in items 1 - 8 of this table collectively, that affect the exterior appearance of the fruit	10%			
17 (b)	17 (a), 1 - 8 collectively	10%			
18	Dirty Fruit	10%			
19	Internal quality				
19 (a)	Minimum juice content	45%			
	Minimum juice content: Shamoutis	42%			
19 (b)	Minimum °brix content	8.5°B			
19 (c)	Minimum °brix to acid ratio	7.0:1			
19 (d)	Minimum acid content	0.60			
19 (e)	Maximum acid content	~			
20	Colour - set no. 34				
20	Cold treatment	Print no. 4 with 10% tolerance to print no. 5			
	Non cold treatment	Print no. 5 with 10% tolerance to print no. 6			