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Official template for exporter packing guides
Valencias: Middle East including Iran

| 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 | 42% | | | |
| 19 (b) | Minimum °brix content | 8,5°B | | | |
| 19 (c) | Minimum sugar to acid ratio | 7,0:1 | | | |
| 19 (d) | Minimum acid content | 0.6 | | | |
| 20 | Colour - set no. 34 | | | | |
| 20 (a) | Middle East | Print no. 5 with 10% tolerance to print no. 6 | | | |
| 20 (b) | Iran | Print no. 3 with 20% tolerance to print no. 4 | | | |
| 20 (c) | Under cold treatment | Print no. 3 with 10% tolerance to print no. 4 | | | |