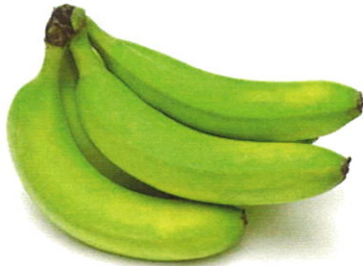


	FRESH PRODUCE QUALITY SPECIFICATIONS		
	BANANA	Doc Ref No.	NAMB-FPQS - 01
		Revision Status	Issue 1
		Revision Date	10 Jan 2023
		Approved By	Chief Operations Officer

PRODUCT SPECIFICATION	
Product Type:	BANANA
Recommended Varieties	<i>Grand Nain and Williams</i>
Quality factor	Standard to be complied with
Minimum requirements for all classes	• Free from damage • Free from blemishes • Free from decay • Free from insect infestation • Free from discoloration • Free from dirt • Free from soil××× • Free from visible chemical residues • Free from foreign matter  
Taste	• No foreign taints, • No odors, • No flavors or textures
Colour	• Typical of cultivar. • No unnatural discoloration • No mixed maturity allowed.
Maturity	• Must be firm, fresh, and attractive. • Fruit must be mature and fully developed. • Immature bananas will also loose extensive moisture and excrete excessive latex. ☐ How to determine development status: • Look at banana longitudinally. • Cut in cross section. • Underdeveloped bananas will display distinctive sharp ridges with no / little swelling between them.

This specification is the property of NAMBoard and may not be altered without written confirmation.

	FRESH PRODUCE QUALITY SPECIFICATIONS		
	BANANA	Doc Ref No.	NAMB-FPQS - 01
		Revision Status	Issue 1
		Revision Date	10 Jan 2023
		Approved By	Chief Operations Officer

	Underdeveloped bananas are a distinctive narrow tip at the bottom of the broad body of the banana (elongated tip)
Size:	- Product must be packed uniform in size, shape and quality. - Bananas are measured from collar to tip (on the outside) in diameters :X-Large (XL) >230 mm; Large (L) 195 – 230 mm; Medium (M) 165 – 195 mm. 
HOW TO BANANA BULK PACK	Step 1: Remove bulk bananas as clusters from the plant  Step 2: Pack bulk bananas in a clean crate in Finger clusters  Step 3: Weight of the product after packing should be 20kg

This specification is the property of NAMBoard and may not be altered without written confirmation.

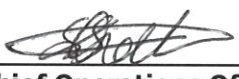
	FRESH PRODUCE QUALITY SPECIFICATIONS	
	BANANA	Doc Ref No. NAMB-FPQS - 01
		Revision Status Issue 1
		Revision Date 10 Jan 2023
		Approved By Chief Operations Officer

Packaging Requirements	- Outer containers must be clean, dry, undamaged and suitable. - Not impart a foreign taste or odour to the product - Be free from any visible signs of fungal growth. - Be free from any other unwanted particles. - Be strong and rigid enough to ensure that the original shape be retained and not bulge out, dent in, break or tear, to the extent that product is damaged or are at risk of being damaged during normal storage, handling or transport.
Post-Harvest Information	<u>Physiological & Physical Disorders:</u> - Chilling injury: symptoms include surface discolouration, dull or grey colour, sub-epidermal (fleshy part underneath the thin green skin but still part of the peel) tissues reveal dark brown streaks (dead cells darken), failure to ripen and even flesh browning in severe cases; induced by temperatures below 13°C; chilled fruits are more sensitive to mechanical injury; green bananas tend to be more sensitive to chilling injury than ripe bananas. - Skin abrasions: result from skin scuffing against other fruits or surfaces of handling equipment or shipping boxes; when exposed to low relative humidity (<90%), water loss from scuffed areas is accelerated and their color turns black. - Impact bruising: dropping of bananas may induce browning of flesh without damage to the skin. <u>Pathological Disorders:</u> - Crown rot: fungi attack cut surfaces of hands, grow into the finger neck and with time down into the fruit; caused by the following fungi: Thielaviopsis paradoxa, Lasiodiplodia theobromae, Colletotrichum musae, Deightonella torulosa and Fusarium roseum

This specification is the property of NAMBoard and may not be altered without written confirmation.

	FRESH PRODUCE QUALITY SPECIFICATIONS		
	BANANA	Doc Ref No.	NAMB-FPQS - 01
		Revision Status	Issue 1
		Revision Date	10 Jan 2023
		Approved By	Chief Operations Officer

	• Anthracnose: caused by Colletotrichum musae; in wounds and skin split as bananas ripen • Stem-end rot: caused by Lasiodiplodia theobromae and/or Thielaviopsis paradoxa which enter through cut stem or hand; invaded flesh becomes soft and water-soaked. • Cigar-end rot: caused by Verticillium theobromae and/or Trachysphaera fructigena; rotten portion of banana finger is dry and tends to adhere to fruits (same as ash of cigar) • Control of fungi infections include minimising of bruising, prompt cooling to 14°C, proper sanitation of handling facilities, hot water treatments and fungicide applications. • High temperatures accelerate softening / decay, weakens neck / peel
Transportation	• Product to be off-loaded in isolated or refrigerated unit. • Vehicle to be clean and in good condition; no insect infestation, excessive dirt or open light fittings allowed.
Storage Requirements	• Temperature: Between 13°C -14°C
Food Safety Requirements	• Observe Good Agricultural Practices • Follow Good Hygiene Practices

Prepared by: _____  Quality Assurance Officer	Date: 23.06.2023
Reviewed By: _____  Market Manager	Date: 23/06/2023
Approved by: _____  Chief Operations Officer	Date: 23/06/2023

This specification is the property of NAMBoard and may not be altered without written confirmation.