



# BRISBANE MARKET PRODUCE SURVEYORS

In association with Market Information Services est.1992

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## SURVEY / INSPECTION REPORT

CLIENT SAMPLE  
CONTACT XXXXXXXX  
SURVEY NO XXXXXXXX  
COMMODITY/VOLUME One Piece and Two Piece SLTrays Keitt Mangoes  
CLASS/GRADE Grade 1  
BRANDS XXXXXXXX  
DATE OF ARRIVAL XXXXXXXX  
DATE OF INSPECTION XXXXXXXX  
INSPECTION TIME Start: Finish: Total:  
INSPECTION LOCATION XXXXXXXX  
CONSIGNMENT NO. XXXXXXXX  
BATCH/PACK DATES XXXXXXXX X X X X X

### DETAILED EXAMINATION

#### LISTS OF DEFECTS BY PACKAGE

	2 x 12's	2 x 12's	2 x 12's	2 x 16's	2 x 14's	2 x 14's	TOTAL
Count/Weight	24	24	24	32	28	28	160
<b>Major Defects:</b>							
Rots/Decay	8	6	7	4	12	7	44
Wounds							0
Disorders							0
<b>Minor Defects:</b>							
Over-ripe/Soft	4	7	7	9	5	9	41
Sap burn							0
Field Blemish/Browning							0
Lenticel Spot							0
<b>Total Defects:</b>	12	13	14	13	17	16	85
<b>% of Major Defects:</b>	33.33%	25.00%	29.17%	12.50%	42.86%	25.00%	#DIV/0! 27.50%
<b>Total % of Defects:</b>	50.00%	54.17%	58.33%	40.63%	60.71%	57.14%	#DIV/0! 53.13%

**COMMENTS:** On Tuesday morning XXXXXXXX I examined the Mangoes as described above after being notified by XXXXXXXX from XXXXXXXX informing me that there was a serious quality issue. The produce was palletised and located in the cool room at the time. The packages were relatively clean, dry and undamaged. The fruit was fairly cool with temperatures taken at the time of inspection ranging from 17.4 to 21.9 degrees Celsius. I am advised that this consignment arrived XXXXXXXX and was ripened by XXXXXXXX staff. I am also advised that after ripening XXXXXXXX staff noticed a deterioration in the fruit's quality.

An initial visual inspection on the lot revealed the presence of major and minor faults. These were found in both the one piece and two piece cartons. I then selected a sample of 12 trays chosen at random from various locations within the pallet stacks and thoroughly examined their contents. My findings are detailed above.

I found a medium to high level of rots/decay and a medium to high level of over-ripe/soft. There was also the presence of minor sap burn, browning and field blemish which was mostly within grade. The rots/decay were consistent with anthracnose and stem end rot and varied in severity from early stages to quite advanced stages. Some of the over-ripe/soft that was found also affected fruit that was still backward in colour.

Although these defects were found in all the sampled cartons, the level and severity varied throughout.

In its present condition this fruit may not be suitable for its intended purpose and would not attract any of the major buyers in the markets. Due to the level and nature of the faults present, this line has little commercial value and would require strict sorting and re-packing to enhance its chance of saleability. If refurbishment is deemed uneconomical then it is my opinion that this fruit should be cleared quickly and offered to less discerning buyers on a no claims basis as further deterioration is imminent. Fruit that is considered totally unsaleable should be disposed of immediately. It is likely that even after sorting and re-packing this line would still need to be cleared in a timely manner as fruit not yet showing faults could deteriorate rapidly and increase the level of losses.

Photographs were taken at the time and have been included with this report.

Produce Surveyor  
Mobile Phone No