



# BRISBANE MARKET PRODUCE SURVEYORS

In association with Market Information Services est.1992

Phone (07) 3379 4576 Fax (07) 3379 4103 E-Mail adminbmpps@marketinfo.com.au  
PO Box 229, Brisbane Market, QLD 4106

## SURVEY / INSPECTION REPORT

CLIENT SAMPLE  
CONTACT XXXXXXXX  
SURVEY NO XXXXXXXX  
COMMODITY/VOLUME 40Ft Container Flame & Thompson Seedless Grapes  
CLASS/GRADE Class 1  
BRANDS XXXXXXXX  
DATE OF ARRIVAL XXXXXXXX  
DATE OF INSPECTION XXXXXXXX  
INSPECTION TIME Start: 3.15pm Finish: 4.30pm Total: 1.25 Hours  
INSPECTION LOCATION XXXXXXXX  
QUALITY CRITERIA FRESHSPECS www.freshmarkets.com.au  
CONTAINER NUMBER XXXXXXXX

### DETAILED EXAMINATION

#### LISTS OF DEFECTS BY PACKAGE

2 Ctns per Sample	THOMP	THOMP	THOMP	FLAME	FLAME	FLAME	TOTAL
Sample Count	1000	1000	1000	1000	1000	1000	6000
<b>Major Defects:</b>							
Decay/Mould	6	17	11	13	9	4	60
Wounds/Crushed	14	9	18	6	16	23	86
Sulphur Burn							0
<b>Minor Defects:</b>							
Blemish	21	12	15		27	13	88
Soft/Shrivelled/Bruising	16	39	32	55	38	19	199
Sulphur Bleaching							0
							0
<b>Total Defects:</b>	57	77	76	74	90	59	433
<b>% of Major Defects:</b>	2.00%	2.60%	2.90%	1.90%	2.50%	2.70%	2.43%
<b>Total % of Defects:</b>	5.70%	7.70%	7.60%	7.40%	9.00%	5.90%	7.22%

**COMMENTS:** I examined the Grapes as described above. The produce was palletised and located in the cool room at XXXXXXXX Freight Forwarding, EAGLE FARM, BRISBANE. The packages were relatively clean, dry and undamaged. The Thompson Grapes were packed in one piece plastic cartons, the Flame Grapes were packed in both one piece plastic and two piece styrofoam cartons. Temperatures taken at the time ranged between 1.5 and 3.8 degrees Celsius. I am advised that this container was unpacked shortly after arrival and part of the consignment had been delivered to the customer prior to my inspection. Majority of the fruit was available for me to inspect.

I selected a sample of six packages of Thompson and six packages of Flame (3x one piece and 3x two piece) Grapes chosen at random from various locations within the consignment and thoroughly examined their contents. My findings are recorded above with further comments on the fruit below.

**Thompson:** There was a low to medium level of major defects, low to medium level of blemish and a medium level of soft/shrivelled. Sizing was variable overall and colour range was green to champagne. There was a medium to high level of berry shatter (100+ in some cases) and there were some loose/empty bunches. Although these defects were found in most of the sampled cartons, the level of severity varied throughout. Overall quality was fair.

**Flame:** There was a low level of decay, low to medium level of wounds/crushed berries, low to medium level of blemish and a medium to high level of soft/shrivelled. Sizing was satisfactory overall and colour ranged from pink to dark red, mostly red. There was some greening fruit and the appearance of minor sulphur bleaching. Stems were mostly satisfactory, however there were some dry (main and auxiliary) stems and loose/empty bunches present. Low level of shatter. Overall quality was mixed.

The overall quality of these Flame's and Thompson's is fair. Due to the level and nature of the faults present, they may not be suitable for their intended purpose and might not attract the major buyers in the market. Ongoing monitoring during the sale and marketing is recommended as further deterioration is likely. This line may have to be offered to less discerning buyers if customer complaints and buyer resistance is experienced.

Produce Surveyor  
Mobile Phone Number