**Produce Store Staff poster**

**Our Nashi take months of growing to be ready for the customer so look after them like you love them.**

---

**New Zealand Nashi season is NOW.**

So much more than a pear

---

**Display tips**

- Selling Nashi only becomes difficult if the fruit looks tired, bruised and knocked around.
- Place by hand, do not drop or tip, will scuff and quickly get black markings and bruises.
- Ensure the ticketing is correct – *New Zealand Nashi*.
- Display same variety and size only, *never mix*.
- Do large displays in hot weather when demand is high for very juicy Nashi.
- Display next to colours like passionfruit, feijoas and tamarillo.
- Keep the display topped up throwing out damaged fruit.

---

**Ordering & Storage**

- *NZ Nashi has a 4 week chiller life so keep good stocks on hand for those hot days.*
- *Nashi are a special fruit. They sell well from February to August.*
- Store Nashi in the chiller at 0 deg.
- Available in 40 to 110 apple count sizes in multi layer crates or trays of 15–20 Kg
- Check the label for type, size and grower.

---

New Zealand Nashi are eaten cold out of the fridge, or spread with creamy blue cheese or cooked on a BBQ, or in stir fries. Mix with spices like curries or grated into salsas and use in cakes.

The Nashi New Zealand Growers Association Quality Standard is a single ‘1ST grade only’ standard.

Ensure the product you receive meets this standard. It is on the TAG web site.

If you have a quality problem contact us at INFO@PIPFRUITNZ.CO.NZ OR PHONE 06 873 7080 with the growers details and we will sort it.