



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@PIPFUITNZ.CO.NZ OR PHONE 06 873 7080 with the growers details and we will sort it.