

TO AVOID UNPLEASANT SURPRISES

GIVE US A CALL.



SURVEYS, QUALITY CONTROL & INTERNATIONAL CLAIM HANDLING

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QUALITY CONTROLS DETERMINE THE CONDITION OF THE FRUIT AT A CERTAIN MOMENT.



WHY QUALITY CONTROL?

Quality controls determine the condition of the fruit at a certain moment. By requesting quality controls on your fruit you can determine your market position prior to sending the fruit to final clients, thus avoiding market claims and negative affection of your business relationships. Quality control also enables you to provide immediate feedback to the production side as well as to other stakeholders.

In case a transport damage occurred to a shipment, this can immediately be detected as a result of a quality control and a claim against the carrier can directly be initiated if necessary.

WHAT'S IN IT FOR YOU?

You benefit from our specialised knowledge in the area of fruit and vegetable shipments. Every quality control conducted involves professional, thorough and independent analyses. Shortly after inspection, but in any case within 24 hours after inspection, you receive a detailed report from our side guided with pictures which also helps you to strengthen your position in the import market.

Due to the amount and variety of fruit and vegetable shipments inspected by us from all producing countries, you can profit from our ability to evaluate and analyse your fruit in comparison to the international market.

We are there for you when you need us the most.

WHO ARE WE?

With more than 33 employees, we, HDG – the fruit consultants, based in Rotterdam, have specialised ourselves in conducting quality controls and surveys on fruit and vegetables for a wide range of customers such as fruit importers and exporters.

Having more than 30 years of experience in this field, we are market leader and have started to expand our operations worldwide during the past decade.

WHAT DO WE DO?

Upon arrival of a container its settings are checked as well as the stowage of the produce, along with temperature measurements at relevant locations.

A representative sample is taken from the consignment and inspected according to European standards. Special attention is paid to the various grower codes, size indications and packing dates. Furthermore various parameters are examined such as the flesh pressures, maturity, colour, brix readings, bruising, skin defects, decay and visible residues. Based on the aforesaid parameters we assign quality scores to the condition of the consignment and give indications of the stowage potential of the produce.

