OFFICIAL COMMERCIAL DOSSIER · 2026/2027

WHOLESALE HARVEST & CULTIVAR CATALOG

Heritage Orchards & Artisanal Cidery · Established 1882



Estate harvest parcels along the river Linge, De Betuwe, Gelderland (The Netherlands)

ABOUT THIS TECHNICAL SPECIFICATION DOSSIER:

This publication provides audited biochemical metrics, refractometric Brix curves, titratable malic acid levels, and caliber sizing distributions for Pomona & Co.'s 2026 organic apple and pear harvest. Designed specifically for European commercial buyers, supermarket category managers, and independent craft cider producers. All fruit is 100% SKAL Biologisch certified organic (NL-BIO-01) and handled in our certified DCA/ULO cold-store.

ESTATE PARCELS	CERTIFICATION	STORAGE TECH	DIRECT TRADE
84 Hectares Organic	**SKAL NL-BIO-01**	**Ultra-Low Oxygen DCA**	**trade@pomona-orchards.site**

TERROIR & MICROCLIMATE

De Betuwe Estate & River Linge Microclimate

Alluvial river clay-loam, high mineral retention, natural frost buffering



Fig 1.1 — Authentic orchard parcels along the river Linge, Gelderland (NL)

SPECIFICATION PARAMETER	AUDITED VALUE / METRIC	STANDARD / COMPLIANCE
Topsoil Classification	Alluvial heavy river clay & fertile silt loam (pH 6.8 - 7.2)	Rijkswaterstaat Soil Survey
Hydrological Profile	Natural water retention & micro-drip sub-surface irrigation	Water Board Rivierenland
Frost Mitigation System	Automated oscillating micro-sprinklers + wind turbines	Continuous Frost Telemetry
Hectares under Cultivation	84 Hectares certified organic estate production	Land Registry Gelderland
Annual Growing Degree Days	1,640 GDD (Base 10°C) — Optimal slow ripening curve	KNMI Meteorological Station
Pollination Ecosystem	42 Managed honeybee hives + 6km wildflower corridors	Integrated Dutch Bio-Diversity
Average Tree Age	Centenary heritage parcels (40-85 yrs) + modern spindle (12 yrs)	Estate Tree Archive
Carbon Footprint Profile	Net-negative orchard carbon sink (-1.4t CO2e / hectare / yr)	Wageningen University Eco-Audit

ORGANIC CERTIFICATION

SKAL Biologisch & GlobalG.A.P. Compliance

Zero synthetic chemicals, predatory biocontrol, 100% solar self-sufficiency



Fig 2.1 — Field audit: integrated beneficial predatory mite insectary corridors

SPECIFICATION PARAMETER	AUDITED VALUE / METRIC	STANDARD / COMPLIANCE
EU Organic Certification	SKAL Biologisch Netherlands · Registration NL-BIO-01	EU Regulation 2018/848
Good Agricultural Practices	GlobalG.A.P. Certified IFA v5.4-GFS (GGN: 4063061234567)	Global Food Safety Initiative
Pesticide & Synthetic Input	0.00% synthetic chemical pesticides or artificial fertilizers	Zero Synthetic Inputs
Biological Pest Management	Encouraged predatory mites (Typhlodromus pyri) & ladybirds	Integrated Biocontrol
Copper & Sulfur Thresholds	Strictly capped at <2.5 kg/ha copper hydroxide per annum	Dutch SKAL Standards
Multi-Residue Chemical Screen	Comprehensive 650-compound GC-MS / LC-MS screen: ND (<0.01 mg/kg)	EnviroFirma Food Safety Lab
Social Responsibility Standard	GRASP Module compliant: fair wages, collective bargaining	GlobalG.A.P. GRASP
Packhouse Energy Source	100% On-site solar rooftop generation (380 kWp array)	Certified Green Energy

CULTIVAR SPECIFICATION

Elstar Heritage — Autumn Harvest Cultivar 01

The definitive Dutch dessert apple: intense aromatics, juicy snap, crisp malic balance



Fig 3.1 — Sun-ripened Elstar heritage clusters prior to selective hand picking

SPECIFICATION PARAMETER	AUDITED VALUE / METRIC	STANDARD / COMPLIANCE
Refractometric Soluble Solids	14.8 - 15.6 °Brix (Average peak harvest target: 15.2 °Bx)	Refractometer Field Assay
Titratable Malic Acidity	6.8 - 7.4 g/L malic acid equivalent at harvest	Official Titration ISO 750
Fruit Pulp Firmness	7.2 - 7.8 kg/cm² (11mm Effegi penetrometer probe)	ISO 11036 Texture Standard
Streif Maturity Index	0.18 - 0.22 (Optimal window for long-term ULO storage)	Streif Starch Conversion 1-10
Color Grading Standards	Minimum 65% bright ruby blush over chartreuse background	Optical Sorting Class Extra
Caliber Sizing Distribution	Caliber 70-75mm (45%), 75-80mm (35%), 80+mm (20%)	EU Class Extra Matrix
Peak Harvest Window	Mid-September to First Week of October (Weeks 37-40)	Selective 3-Pass Hand Pick
2026 Commercial Quota	480 Metric Tons (Allocated on formal seasonal pre-order)	Direct Wholesale Allocation

CULTIVAR SPECIFICATION

Golden Pippin Reserve — Heirloom Cultivar 02

Ancient heirloom genetics, golden russet skin, intense dense phenolics



Fig 4.1 — Golden Pippin reserve parcel: centenary grafting wood selection

SPECIFICATION PARAMETER	AUDITED VALUE / METRIC	STANDARD / COMPLIANCE
Refractometric Soluble Solids	15.8 - 16.5 °Brix (Exceptionally high concentrated natural sugars)	Refractometer Field Assay
Titratable Malic Acidity	5.8 - 6.4 g/L malic acid equivalent	Official Titration ISO 750
Fruit Pulp Firmness	7.6 - 8.2 kg/cm² (Dense, fine-grained cellular structure)	ISO 11036 Texture Standard
Skin Russet Characteristic	Natural fine netted golden russeting around lenticels	Traditional Heirloom Phenotype
Polyphenol & Tannin Index	High dense phenolics (1,420 mg GAE/L fresh-pressed must)	Spectrophotometric Assay
Caliber Sizing Profile	Caliber 65-70mm (35%), 70-75mm (50%), 75+mm (15%)	Artisanal Table Tier
Cider & Culinary Suitability	Exceptional single-varietal cidery press and tarte tatin	Michelin Recommended
2026 Commercial Quota	240 Metric Tons (Limited allocation for boutique partners)	Reserve Allocation Basis

CULTIVAR SPECIFICATION

Belle de Boskoop (Goudreinet) — Cultivar 03

Robust culinary vigor, high natural pectin, brisk malic acidity and long cold-storage shelf life



Fig 5.1 — Goudreinet old-growth trees: classic textured matte russet skin

SPECIFICATION PARAMETER	AUDITED VALUE / METRIC	STANDARD / COMPLIANCE
Refractometric Soluble Solids	13.8 - 14.4 °Brix (High dry matter with robust acid backbone)	Refractometer Field Assay
Titratable Malic Acidity	8.6 - 9.4 g/L malic acid equivalent (Vibrant culinary bite)	Official Titration ISO 750
Fruit Pulp Firmness	8.0 - 8.6 kg/cm² (Maximum firmness for baking integrity)	ISO 11036 Texture Standard
Pectin Content Index	High natural gelling pectin (Ideal for compotes, pastries, ciders)	Bio-Chemical Lab Assay
Caliber Sizing Matrix	Caliber 75-80mm (30%), 80-85mm (50%), 85+mm (20%)	Large Format Grade I
ULO Cold Storage Horizon	Up to 9 months under dynamic atmosphere without quality decay	ULO Facility Protocol
Peak Harvest Window	Late September through Mid-October (Weeks 39-42)	Hand Picked Harvest
2026 Commercial Quota	390 Metric Tons (Staple volume for bakery & culinary retail)	Commercial Wholesale Contract

HERITAGE ARCHIVES

Rode van Bennekom & Gelderland Preservation Block

Ancient regional cultivars cultivated for terroir preservation and wild cider complexity



Fig 6.1 — Preservation Parcel B2: centenary rootstock propagation and seed bank

SPECIFICATION PARAMETER	AUDITED VALUE / METRIC	STANDARD / COMPLIANCE
Genetic Lineage	Indigenous Gelderland heirloom cultivar documented in 1888	Dutch Pomological Society
Tannin & Astringency Profile	High proanthocyanidins providing dry grip and golden hue	Phenolic Chromatography
Refractometric Sugar	14.2 - 14.9 °Brix (Balanced spontaneous wild fermentation)	Refractometer Field Assay
Spontaneous Wild Fermentation	Native ambient yeasts (Saccharomyces uvarum & Brettanomyces)	Cellar Microbiology Audit
Fruit Size & Caliber	Medium caliber 65-72mm (Uniform pressing yield)	Presshouse Sizing Matrix
Conservation Status	Designated Dutch Living Cultural Agricultural Heritage	Biodiversity Foundation NL
Commercial Pressing Use	Exclusively allocated for Pomona Reserve Single-Parcel Ciders	Estate Cellar Exclusivity
Annual Preservation Yield	85 Metric Tons (Hand-sorted estate reserve allocation)	Direct Cellar Allocation

HARVEST STANDARDS

Selective Harvest Protocols & Field Handling

Three-pass hand picking, stem-intact harvest, immediate packhouse pre-cooling



Fig 7.1 — Experienced pickers hand-grading fruit into padded harvest bins

SPECIFICATION PARAMETER	AUDITED VALUE / METRIC	STANDARD / COMPLIANCE
Harvest Methodology	100% Selective hand picking using ergonomic padded picking aprons	Gentle Fruit Handling
Pass Frequency	Three distinct harvest passes per tree block to ensure optimal maturity	Maturity Tiering
Stem Integrity Standard	98%+ Intact stems preserved to prevent mold ingress at stem cavity	Quality Control Standard
Field-to-Cooling Latency	Maximum 120 minutes from tree pick to packhouse pre-cooling dock	Cold Chain Compliance
Pre-Cooling Protocol	Forced-air rapid hydro-cooling from 22°C ambient to 4°C within 3 hrs	Hydro-Cooling Line
Bruise & Micro-Puncture Defect	<0.8% Pressure bruise tolerance under automated laser inspection	Optical Line Metrics
Field Traceability Tagging	Digital RFID barcode on every 300kg wooden field bin	Automated ERP Ingestion
Picker Training Certification	Annual food safety, ergonomics, and hygiene certified crews	Dutch Labor Collective (CAO)

CALIBRATION & PACKHOUSE

Optical Laser Calibration & Caliber Sorting

Automated 360° camera sorting, weight classification, and infrared internal browning check



Fig 8.1 — Aweta 4-lane optical cup sorter with Near-Infrared (NIR) internal sensors

SPECIFICATION PARAMETER	AUDITED VALUE / METRIC	STANDARD / COMPLIANCE
Sorter Technology	Aweta InVision 4-lane optical grading with HD 360° cameras	Automated Optical Sorter
Internal Defect Detection	Near-Infrared (NIR) spectroscopy detecting watercore and internal rot	Non-Destructive Assay
Weight Accuracy Metric	Dynamic precision load cells accurate to +/- 0.5 grams per fruit	Calibration ISO 9001
Color Sorting Resolution	RGB spectral reflectance measuring blushing percentage in 5% tiers	Color Grading Protocol
Caliber Sizing Increments	Calibrated in precise 5mm caliber steps (65-70, 70-75, 75-80, 80-85mm)	EU Marketing Standards
Throughput Capacity	18 Metric Tons per hour across dual simultaneous packing lines	Packhouse Capacity
Water Flume Conveyance	Closed-loop recycled sanitised water flumes with organic ozone dosing	Bruise-Free Float
Traceability Barcoding	Individual GS1 Datamatrix printed on secondary and master carton cases	GS1 Global Standard

COLD-CHAIN PRESERVATION

Dynamic Controlled Atmosphere (ULO/DCA) Storage

Ultra-Low Oxygen preservation maintaining harvest freshness for up to 11 months



Fig 9.1 — Commercial cold rooms: continuous DCA chlorophyll fluorometry sensors

SPECIFICATION PARAMETER	AUDITED VALUE / METRIC	STANDARD / COMPLIANCE
Storage Temperature	1.2 °C (+/- 0.3 °C) Continuous chilled glycol circulation	Cold Room Telemetry
Oxygen Concentration (ULO)	0.8% - 1.2% O2 (Dynamically monitored via DCA chlorophyll fluorescence)	Van Amerongen ULO
Carbon Dioxide Threshold	1.2% - 1.5% CO2 (Continuously scrubbed via activated carbon scrubbers)	CO2 Adsorption Unit
Relative Humidity (RH)	95% - 97% RH (High humidity micro-fogging to prevent weight shrink)	Humidification Matrix
Ethylene Scrubbing Protocol	High-efficiency catalytic ethylene converters (<0.02 ppm ethylene)	Catalytic Converters
Weight Loss Shrinkage Rate	Total mass shrinkage under 1.8% over 180 days of continuous storage	Loss Mitigation Benchmark
Total Storage Capacity	4,200 Metric Tons across 14 independently controlled gastight cells	Storage Infrastructure
Emergency Backup Systems	Redundant dual refrigeration loops with automatic diesel generator	Fail-Safe Infrastructure

LOGISTICS & PACKAGING

Standardized Euro-Pallet & Retail Packaging Logistics

Standard Euro-units (120x80cm), reusable IFCO plastic crates, and heavy-duty corrugated export boxes



Fig 10.1 — Palletized fruit ready for temperature-controlled reefer cross-docking

SPECIFICATION PARAMETER	AUDITED VALUE / METRIC	STANDARD / COMPLIANCE
Standard Transport Pallet	Certified EPAL Euro-pallet (1200 x 800 mm, heat-treated ISPM 15)	EPAL European Standard
Reusable Retail Crate Option	IFCO Green RPC (6413 / 6416) crates (12 - 14 kg net capacity)	IFCO Pool System
Corrugated Export Carton	Heavy-duty double-wall B-flute telescopic display cartons (13 kg net)	FSC Certified Recycled
Layer & Pallet Configuration	64 IFCO crates per full pallet (8 layers of 8 crates) = ~850 kg net	Standard Pallet Build
Temperature Controlled Transit	Reefer transport maintained at +2°C to +4°C with USB temperature loggers	ATP Cold Chain Regs
Cross-Docking Hubs	Direct daily dispatches to Breda, Venlo, Rotterdam & Frankfurt hubs	European Road Freight
Minimum Order Quantity (MOQ)	Full truckload (33 pallets = 28 Tons) or minimum groupage of 3 pallets	Wholesale Order Policy
Custom Retail Pre-Packing	Pulp tray 4-packs, 6-packs, and recyclable paper tote bags available	Retail Pre-Pack Line

BULK PRESSING MUST

Organic Cider Must & NFC Cold-Pressed Juice

Direct single-orchard direct-press must supplied in 1,000L aseptic IBC containers for craft cideries



Fig 11.1 — Stainless steel belt-press extraction and sterile aseptic tank loading dock

SPECIFICATION PARAMETER	AUDITED VALUE / METRIC	STANDARD / COMPLIANCE
Extraction Method	Gentle pneumatic bladder press & continuous multi-stage belt press	Cold Extraction
Juice Yield Ratio	76% - 80% extraction rate (Clarified, cold-settled without fining agents)	Press Efficiency
Turbidity (NTU) Specification	Natural cloudy (300-500 NTU) or rough racked (80-120 NTU)	Nephelometric Standard
Preservative & Additive Level	0.00% Potassium metabisulfite, sorbates, or ascorbic acid added	100% Pure NFC Juice
Bulk Container Formats	1,000 Liter aseptic stainless IBC totes or food-grade returnable IBCs	Aseptic Transport IBC
Dispatch Temperature	Chilled at 0°C to +2°C under inert food-grade nitrogen blanket	Nitrogen Blanketing
Target Industries	Artisanal European cideries, craft breweries, organic juice bottlers	B2B Beverage Sector
Seasonal Must Availability	September through November (Direct press from orchard harvest)	Harvest Press Calendar

QUALITY & AUDIT

Comprehensive Traceability, ESG & Food Safety

Individual batch QR traceability down to tree parcel rows, closed-loop water treatment



Fig 12.1 — On-site laboratory titration, refractometry, and penetrometer testing

SPECIFICATION PARAMETER	AUDITED VALUE / METRIC	STANDARD / COMPLIANCE
Food Safety Management	FSSC 22000 Version 5.1 Certified & BRCGS Food Safety Grade AA+	Global GFSI Benchmark
Farm-to-Fork Traceability	GS1-128 barcode encoding: harvest date, block ID, picker crew, cold room	Full Batch Traceability
Heavy Metal Assays (ICP-MS)	Lead (<0.01mg/kg), Cadmium (<0.005mg/kg), Arsenic (<0.01mg/kg) — Compliant	Eurofins Lab Test
Microbiological Standards	Salmonella (Absence in 25g), E. coli (<10 CFU/g), Listeria (Absence/25g)	ISO 17025 Certified
Water Resource Conservation	100% Packhouse wash water treated through constructed reed bed filters	Circular Bio-Filter
Packaging Sustainability	100% Plastic-free corrugated cardboard or 100% reusable IFCO crates	Zero Single-Use Plastic
Social Ethics Audit	SEDEX SMETA 4-Pillar Ethical Trade Audit (Zero non-compliances)	SMETA Pillar 4
Certificates Documentation	All batch lab certificates automatically issued via EDI / portal download	Direct Portal Access

COMMERCIAL SCHEDULE

2026/2027 Harvest Timetable & Booking Windows

Formal pre-season booking timeline, allocation commitments, and spot delivery availability



Fig 13.1 — Annual harvest timeline: flowering, fruit thinning, maturity and shipping

SPECIFICATION PARAMETER	AUDITED VALUE / METRIC	STANDARD / COMPLIANCE
Pre-Season Allocation Window	May 1 — July 15 (Securing guaranteed cultivar volume allocations)	Advance Contracts
Elstar Primary Harvest	September 8 — October 2 (Weeks 37-40) | Peak fresh market delivery	Fresh Delivery
Golden Pippin Harvest	September 18 — October 10 (Weeks 38-41) | Controlled atmosphere intake	Boutique Reserve
Belle de Boskoop Harvest	September 25 — October 20 (Weeks 39-42) | ULO long-storage cell intake	Culinary Reserve
ULO Fresh Release Window 1	November 1 — January 15 (Early winter commercial shipments)	Post-Harvest Release
ULO Fresh Release Window 2	January 16 — April 30 (Spring prime dessert apple shipments)	Late Winter Release
ULO Fresh Release Window 3	May 1 — July 15 (Extended summer reserve allocation)	Summer Release Window
Payment Terms (Verified Buyers)	30 Days Net from date of BOL for approved European corporate buyers	Incoterms 2020: FCA/DAP

CONTRACT TIERS

Commercial Contract Tiers & Delivery Protocols

Direct farm-gate, FCA cold-store dock, and DAP refrigerated European freight agreements



Fig 14.1 — Loading bay berths at central De Betuwe temperature-controlled warehouse

SPECIFICATION PARAMETER	AUDITED VALUE / METRIC	STANDARD / COMPLIANCE
Tier 1: Supermarket & Enterprise	500+ Tons annual contract | Custom packaging dielines | Dedicated SLO cell	Master Supply Agreement
Tier 2: Wholesale Importer / Broker	100 - 500 Tons annual volume | Standard EPAL / IFCO packaging | Fixed price	Seasonal Supply Tier
Tier 3: Artisanal Cidery & Processor	20 - 100 Tons annual volume | Bulk IBC cider must or table sorting fruit	Craft Partner Tier
Freight Terms Supported	FCA (De Betuwe Cold Store) or DAP (Customer European Distribution Center)	Incoterms 2020
Customs & Phytosanitary Docs	Dutch NVWA phytosanitary certificates, EUR.1 movement certificates	NVWA Official Clearance
Delivery Lead Time	48 Hours from order confirmation to dock loading across Benelux & NRW	Rapid Dispatch
Quality Dispute Resolution	Joint inspection protocol within 24 hours of destination discharge	DECD Quality Guidelines
Contact Desk for Term Sheets	trade@pomona-orchards.site | Direct commercial line: +31 344 789 210	Commercial Trade Desk

CONTACT & DIRECTORY

Packhouse Operations, River Loading & Contacts

Central packhouse location, river transport berths, and commercial desk contacts



Fig 15.1 — River Linge commercial transport berth for low-emission barge transport

SPECIFICATION PARAMETER	AUDITED VALUE / METRIC	STANDARD / COMPLIANCE
Company Entity Name	Pomona Orchards & Cidery B.V. (Reg. KVK 31089244)	Dutch Chamber of Commerce
Registered Packhouse Address	Lingeoever 42, 4001 AB Tiel, De Betuwe, Gelderland (NL)	Estate Operations Hub
River Transport Loading Berth	Berth L-14, River Linge Navigable Waterway (Barge connection to Rotterdam)	Inland Barge Terminal
Commercial Wholesale Desk	Email: trade@pomona-orchards.site | Tel: +31 344 789 210	Wholesale Inquiries
Media & Press Office	Email: press@pomona-orchards.site | Digital Portal: pomona-orchards.site	Press Relations
Quality & Food Safety Audit	Email: qa@pomona-orchards.site | Lab assays & SKAL audit dossiers	QA & Compliance Desk
Logistics & Cross-Dock Dispatch	Receiving & Dispatch Dock: Monday — Friday 06:00 - 18:00 CET	Packhouse Logistics
Visiting & Professional Tastings	By advance appointment only for accredited commercial trade buyers	Estate Visitors Center