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Market Produce Specifications

PRODUCE: APPLE

TYPE: Red

VARIETY: Abas

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light red colour over a green/yellow background; some faint striping; minimum 50% red colour; snow white</i>
VISUAL APPEARANCE	<i>Normal bloom, skin smooth, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre</i>
SENSORY	<i>Fine grained, tender, sweet, juicy flesh; no objectionable odours or tastes.</i>
SHAPE	<i>Round, squat. No irregular curvatures or distorted shapes.</i>
SIZE	<i>Evenly sized fruit (as pre-ordered per requirements).</i>
MATURITY	<i>Harvested ripe, minimum penetrometer value (11mm plunger) : 5.8 - 6.0 kg. Brix > 13.0° (Soluble Solids) at receipt</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions</i>
PHYSIOLOGICAL DISORDER	<i>With brown discoloration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)</i>
TEMPERATURE INJURY	<i>With skin discoloration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor superficial bruises eg flat/ sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With stem end russetting affecting > 6 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With dropped shoulders > 15° angle from the calyx.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per apple. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: APPLE

TYPE: Red

VARIETY: Akane

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright red colour over a green/yellow background, > 50% red; snow white flesh.</i>
VISUAL APPEARANCE	<i>Normal bloom, skin smooth, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre</i>
SENSORY	<i>Fine grained, tender, sweet, juicy flesh; no objectionable odours or tastes.</i>
SHAPE	<i>Round, squat. No irregular curvatures or distorted shapes.</i>
SIZE	<i>Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.</i>
MATURITY	<i>Harvested ripe, minimum penetrometer value (11mm plunger) : 5.8 - 6.0 kg. Brix > 13.0* (Soluble Solids) at receipt</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not to exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions</i>
PHYSIOLOGICAL DISORDER	<i>With brown discolouration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)</i>
TEMPERATURE INJURY	<i>With skin discolouration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor superficial bruises eg flat/ sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With stem end russet affecting > 6 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With dropped shoulders > 15° angle from the calyx.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per apple. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: APPLE
TYPE: Red
VARIETY: Braeburn
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Red blush over a greenish yellow background colour; >50% red; pale cream coloured flesh.</i>
VISUAL APPEARANCE	<i>Skin smooth, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.</i>
SENSORY	<i>Crisp, sweet and very juicy. No objectionable odours or tastes..</i>
SHAPE	<i>Round - conical shape. No irregular curvatures or distorted shapes.</i>
SIZE	<i>Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.</i>
MATURITY	<i>Harvested ripe, minimum penetrometer value (11mm plunger) : 5.8 - 6.0 kg. Brix > 11.5* (Soluble Solids) at receival</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions</i>
PHYSIOLOGICAL DISORDER	<i>With brown discolouration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)</i>
TEMPERATURE INJURY	<i>With skin discolouration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With stem end russet affecting > 6 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With dropped shoulders > 15° angle from the calyx.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per apple. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: APPLE

TYPE: Red

VARIETY: Cameo

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	Red Stripes over a green / cream background. Red colour to cover >50% of the surface; white / cream flesh.
VISUAL APPEARANCE	Skin fairly smooth and dry, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU sticker or barcode and produce variety (Supplier branded stickers preferred.) Labels to cover a minimum of 85 % of fruit intended to be sold
SENSORY	Fine grained, tender juicy flesh. No objectionable odours or tastes.
SHAPE	Round to round conical. Flattened at base and slightly five crowned at apex. No irregular curvatures or distorted shapes that are >15° dropped shoulder calyx.
SIZE	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5kg pre-packs to be 64 - 67mm in diameter and without stickers.
MATURITY	Harvested ripe, average penetrometer value (11mm plunger); 6.5kg (allow tolerance of -0.2kg for all readings) Brix >12° (Soluble Solids) at receipt.
MAJOR DEFECTS	
INSECTS	With evidence of live insect.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red / black halo (Apple Scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks, or wounds (that break the skin). With deep, soft bruises that have distinct edges that are indented or water-soaked lesions. With brown discoloration of skin (superficial scald)
PHYSIOLOGICAL DISORDER	With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart).
TEMPERATURE INJURY	With skin discoloration (sunburn). With flesh browning, wrinkled skin, water-soaked appearance (freezing damage)
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruising eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented >2 sq cm. With healed injuries in skin (hail marks, limb rub), affecting in aggregate >1 sq cm.
SKIN MARKS / BLEMISHES	With cheek russet affecting >2 sq cm With stem end russet affecting >6 sq cm
PHYSIOLOGICAL DISORDER	With dropped shoulders >15° angle from the calyx.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
PACKAGING & LABELLING	Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10°C (12°C acceptable for the first 2 weeks of it's season).
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.
FOOD SAFETY REQUIREMENTS	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.	

Market Produce Specifications

PRODUCE: APPLE
TYPE: Red
VARIETY: Cameo
CLASS: Composite

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Red stripes over a green / cream background. Red colour to cover > 30% of the surface; white / cream flesh.</i>
VISUAL APPEARANCE	<i>Skin fairly smooth and dry, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Labels to cover a minimum of 85 % of fruit intended to be sold loose.</i>
SENSORY	<i>Fine grained, tender juicy flesh. No objectionable odours or tastes.</i>
SHAPE	<i>Round to round conical. Flattened at base and slightly five crowned at apex. No irregular curvatures or distortions shape that are > 15° dropped shoulder calyx.</i>
SIZE	<i>Evenly sized fruit (as pre-ordered per Marketer requirements).</i>
MATURITY	<i>Harvested ripe, average penetrometer value (11mm plunger): 6.5 kg (allow a tolerance of -0.2 kg for all readings) Brix > 12.0° (Soluble Solids) at receipt</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould)</i> <i>With sunken spots surrounded by red/ black halo (Apple scab)</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks or wounds (that break the skin.</i>
	<i>With deep, soft bruises that have distinct edges and are indented or watersoaked lesions</i>
PHYSIOLOGICAL DISORDER	<i>With brown discolouration of the skin (superficial scald)</i>
	<i>With internal breakdown or browning (senescent fruit)</i>
	<i>With Bitter pit / Lenticel injury.</i>
	<i>With translucent core flesh (watercore); with brown core or internal cavities (brown heart)</i>
TEMPERATURE INJURY	<i>With orange brown mottled marks (sunburn) affecting > 30 % of the surface area</i>
	<i>With flesh browning, wrinkled skin, watersoaked appearance (freezing damage)</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor superficial bruises eg flat/sunken areas slightly darker than skin colour with no distinct edges or indented</i>
	<i>With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 2 sq cm</i>
SKIN MARKS / BLEMISHES	<i>With Cheek russet affecting > 8 sq cm. With Stem end russet affecting > 10 square centimetres. With orange blush (Sunblush) affecting > 20 % of the surface area of the fruit.</i>
IRREGULAR SHAPE	<i>With dropped shoulders > 15° angle from the calyx</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 3 defects per item apple. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 15%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY)</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10 °C (12° acceptable for the first 2 weeks of its season)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

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PRODUCE: APPLE

TYPE: Green

VARIETY: Cox Orange Pippin

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Red / dark red blush over a greenish yellow to orange ground colour; blush covering >50% of fruit surface; whitish cream flesh.</i>
VISUAL APPEARANCE	<i>Dull bloom, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.</i>
SENSORY	<i>Smooth skin; crisp and juicy flesh, sweet, highly aromatic; no objectionable odours or tastes.</i>
SHAPE	<i>Round to slightly conical. No irregular curvatures or distorted shapes.</i>
SIZE	<i>Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.</i>
MATURITY	<i>Harvested ripe, minimum penetrometer value (11mm plunger) : 5.8 - 6.0 kg. Brix > 14.0* (Soluble Solids) at receipt</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions</i>
PHYSIOLOGICAL DISORDER	<i>With brown discolouration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)</i>
TEMPERATURE INJURY	<i>With skin discolouration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With cheek russet affecting > 2 sq cm. With stem end russet affecting > 6 sq cm</i>
PHYSIOLOGICAL DISORDERS	<i>With dropped shoulders > 15° angle from the calyx.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per apple. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd On: 12/01/2018)</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: APPLE
TYPE: Red
VARIETY: Crofton
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Red blush over a green ground colour; red blush over > 30 % of fruit surface; white flesh.</i>
VISUAL APPEARANCE	<i>Normal bloom, skin smooth, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.</i>
SENSORY	<i>Firm crisp and juicy, sweet aromatic. No objectionable odours or tastes..</i>
SHAPE	<i>Slightly elongated flattening out at base/apex. No irregular curvatures or distorted shapes.</i>
SIZE	<i>Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.</i>
MATURITY	<i>Harvested ripe, minimum penetrometer value (11mm plunger) : 5.6 - 5.8 kg. Brix > 14.0° (Soluble Solids) at receival</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions</i>
PHYSIOLOGICAL DISORDER	<i>With brown discolouration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)</i>
TEMPERATURE INJURY	<i>With skin discolouration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting > 2 sq cm (spider russet)</i>
PHYSIOLOGICAL DISORDERS	<i>With dropped shoulders > 15° angle from the calyx.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per apple. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd On: 12/12/2018).</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: APPLE
TYPE: Green
VARIETY: Firmgold
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Greenish yellow skin; cream coloured flesh may have a slight green tinge.</i>
VISUAL APPEARANCE	<i>Skin smooth, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.</i>
SENSORY	<i>Fine textured flesh. Very sweet. No objectionable odours or tastes..</i>
SHAPE	<i>Round - conical shape. No irregular curvatures or distorted shapes.</i>
SIZE	<i>Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.</i>
MATURITY	<i>Harvested ripe, minimum penetrometer value (11mm plunger) : 5.8 - 6.0 kg. Brix > 12.8° (Soluble Solids) at receipt</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions</i>
PHYSIOLOGICAL DISORDER	<i>With brown discolouration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)</i>
TEMPERATURE INJURY	<i>With skin discolouration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With stem end russet affecting > 6 sq cm. With cheek russet affecting > 2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With dropped shoulders > 15° angle from the calyx.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per apple. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd 20/08/2018)</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: APPLE
TYPE: Red
VARIETY: Fuji
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Pinkish red blush over a green ground colour; red blush over >60% of fruit surface; yellow flesh.</i>
VISUAL APPEARANCE	<i>Skin smooth, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.</i>
SENSORY	<i>Crisp and juicy, sweet aromatic. No objectionable odours or tastes.</i>
SHAPE	<i>Slightly elongated flattening out at base/apex. No irregular curvatures or distorted shapes.</i>
SIZE	<i>Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.</i>
MATURITY	<i>Harvested ripe, minimum penetrometer value (11mm plunger) : 5.6 - 5.8 kg. Brix > 14.0* (Soluble Solids) at receipt</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks or wounds (that break the skin). Stem punctures Less than 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions</i>
PHYSIOLOGICAL DISORDER	<i>With brown discoloration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)</i>
TEMPERATURE INJURY	<i>With patches of orange skin with brown freckles (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>Stem End Russet : With golden / brown marks extending out from the stem end cavity beyond apple shoulder affecting >6 sq cm. Lenticel Russet : With small golden brown marks surrounding the lenticel affecting >20% of total surface area Rough Russet : With Raised russet, rough to touch with brown scaly appearance affecting >3 sq cm.. Tracery Russet : With smooth scattered golden brown marks located on the cheek of the fruit affecting >20 % of total surface area. Spider Russet: With smooth golden / brown narrow interconnected lines affecting >20% of total surface area</i>
PHYSIOLOGICAL DISORDERS	<i>With dropped shoulders > 15° angle from the calyx.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per apple. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: APPLE
TYPE: Green
VARIETY: Golden Delicious
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light green to very pale yellow skin. Creamy flesh tinged with green. < 10% of fruit surface may have a pink to orange blush.</i>
VISUAL APPEARANCE	<i>Stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.</i>
SENSORY	<i>Skin dry. Highly aromatic with a sweet, crisp taste. No objectionable odours or tastes.</i>
SHAPE	<i>Elongated tapering to the apex, slightly ribbed and crowned at apex. No irregular curvatures or distorted shapes.</i>
SIZE	<i>Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.</i>
MATURITY	<i>Harvested ripe, minimum penetrometer value (11mm plunger) : 5.8 - 6.0 kg. Brix > 12.8° (Soluble Solids) at receival</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould).</i>
	<i>With sunken spots surrounded by red/ black halo (Apple scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not to exceed 3 pieces per carton.</i>
	<i>With deep, soft bruises that have distinct edges and are indented or watersoaked lesions</i>
PHYSIOLOGICAL DISORDER	<i>With brown discolouration of the skin (superficial scald).</i>
	<i>With internal breakdown or browning (senescent fruit).</i>
	<i>With Bitter pit / Lenticel injury.</i>
	<i>With translucent core flesh (watercore); with brown core or internal cavities (brown heart)</i>
TEMPERATURE INJURY	<i>With skin discolouration (sunburn).</i>
	<i>With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm</i>
	<i>With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With stem end russet affecting > 6 sq cm.</i>
	<i>With scattered cheek russet affecting > 2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With dropped shoulders > 15° angle from the calyx.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per apple. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: APPLE
TYPE: Green
VARIETY: Golden Delicious (Tasmanian)
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Green to very pale yellow skin. Creamy flesh tinged with green. Fruit may have a pink to orange blush covering up to 20% of fruit surface.</i>
VISUAL APPEARANCE	<i>Skin smooth, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.</i>
SENSORY	<i>Skin dry. Highly aromatic with a sweet, crisp taste. No objectionable odours or tastes.</i>
SHAPE	<i>Elongated tapering to the apex, slightly ribbed and crowned at apex. No irregular curvatures or distorted shapes.</i>
SIZE	<i>Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.</i>
MATURITY	<i>Harvested ripe, minimum penetrometer value (11mm plunger) : 5.8 - 6.0 kg. Brix > 12.8° (Soluble Solids) at receival</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould).</i>
	<i>With sunken spots surrounded by red/ black halo (Apple scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton.</i>
	<i>With deep, soft bruises that have distinct edges and are indented or watersoaked lesions</i>
PHYSIOLOGICAL DISORDER	<i>With brown discolouration of the skin (superficial scald).</i>
	<i>With internal breakdown or browning (senescent fruit).</i>
	<i>With Bitter pit / Lenticel injury.</i>
	<i>With translucent core flesh (watercore); with brown core or internal cavities (brown heart)</i>
TEMPERATURE INJURY	<i>With skin discolouration (sunburn).</i>
	<i>With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm</i>
	<i>With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With stem end russet affecting > 6 sq cm.</i>
	<i>With scattered cheek russet affecting > 2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With dropped shoulders > 15° angle from the calyx.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per apple. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: APPLE
TYPE: Green
VARIETY: Granny Smith
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Ground colour bright green. Greenish - white flesh. < 10% of fruit surface may have a pink to orange blush.</i>
VISUAL APPEARANCE	<i>Stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.</i>
SENSORY	<i>Skin smooth; crunchy, not hard with a sweet tangy taste. No objectionable odours or tastes.</i>
SHAPE	<i>Elongated tapering to the apex, slightly ribbed and crowned at apex. No irregular curvatures or distorted shapes.</i>
SIZE	<i>Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.</i>
MATURITY	<i>Harvested ripe, minimum penetrometer value (11 mm plunger) : 6.3 - 6.5 kg. Brix > 11.0* (Soluble Solids) at receipt</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions</i>
PHYSIOLOGICAL DISORDER	<i>With brown discoloration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)</i>
TEMPERATURE INJURY	<i>With skin discoloration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting > 2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With dropped shoulders > 15° angle from the calyx.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per apple. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: APPLE
TYPE: Red
VARIETY: Gravenstein
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Red marbling and stripes over a greenish yellow to yellow ground colour; red colour over >50% of fruit surface; greenish white to cream flesh.</i>
VISUAL APPEARANCE	<i>Medium bloom, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.</i>
SENSORY	<i>Crisp and juicy flesh, sweet, highly aromatic; no objectionable odours or tastes.</i>
SHAPE	<i>Large, round fruit. No irregular curvatures or distorted shapes.</i>
SIZE	<i>Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 -67 mm diameter.</i>
MATURITY	<i>Harvested ripe, minimum penetrometer value (11mm plunger) : 5.8 - 6.0 kg. Brix > 12.0° (Soluble Solids) at receipt</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions</i>
PHYSIOLOGICAL DISORDER	<i>With brown discoloration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)</i>
TEMPERATURE INJURY	<i>With skin discoloration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With cheek russet affecting > 2 sq cm. With stem end russet affecting > 6 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With dropped shoulders > 15° angle from the calyx.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per apple. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: APPLE
TYPE: Red
VARIETY: Jonagold
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Striped red blush over creamy yellow to greenish background skin colouring; red blush over >50% skin surface; white to cream flesh.</i>
VISUAL APPEARANCE	<i>Stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.</i>
SENSORY	<i>Skin smooth; slightly greasy; firm, crisp, juicy flesh; no objectionable odours or tastes.</i>
SHAPE	<i>Elongated tapering to the apex, slightly ribbed and crowned at apex. No irregular curvatures or distorted shapes.</i>
SIZE	<i>Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.</i>
MATURITY	<i>Harvested ripe, minimum penetrometer value (11mm plunger) : 5.8 - 6.0 kg. Brix > 14.0* (Soluble Solids) at receival</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks or wounds (that break the skin). Stem puncture should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions</i>
PHYSIOLOGICAL DISORDER	<i>With brown discolouration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)</i>
TEMPERATURE INJURY	<i>With skin discolouration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor superficial bruises eg flat/ sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting > 2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With dropped shoulders > 15° angle from the calyx.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per apple. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: APPLE
TYPE: Red
VARIETY: Jonathon
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Strong red colour over a greenish-yellow background colour with some faint striping of a deeper red > 50%. White flesh with a slight green tinge.</i>
VISUAL APPEARANCE	<i>Normal bloom, skin fairly smooth and dry. Stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.</i>
SENSORY	<i>Fine grained, tender juicy flesh; no objectionable odours or tastes.</i>
SHAPE	<i>Round-conical, flattened at base/apex. No irregular curvatures or distorted shapes.</i>
SIZE	<i>Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.</i>
MATURITY	<i>Harvested ripe, minimum penetrometer value (11mm plunger) : 5.6 - 5.8 kg. Brix > 11.5* (Soluble Solids) at receival</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions</i>
PHYSIOLOGICAL DISORDER	<i>With brown discolouration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)</i>
TEMPERATURE INJURY	<i>With skin discolouration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor superficial bruises eg flat/ sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With stem end russet affecting > 6 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With dropped shoulders > 15° angle from the calyx.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per apple. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: APPLE

TYPE: Red

VARIETY: Lady Williams

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Pinkish red blush or stripe covering >75% of the fruit surface; green background colour; whitish-cream flesh.</i>
VISUAL APPEARANCE	<i>Normal bloom, skin fairly smooth and dry. Stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.</i>
SENSORY	<i>Fine grained, tender juicy flesh; no objectionable odours or tastes.</i>
SHAPE	<i>Round-conical, flattened at base/apex. No irregular curvatures or distorted shapes.</i>
SIZE	<i>Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.</i>
MATURITY	<i>Harvested ripe, minimum penetrometer value (11mm plunger) : 6.2 - 6.4 kg. Brix > 12.5° (Soluble Solids) at receipt</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions</i>
PHYSIOLOGICAL DISORDER	<i>With brown discoloration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)</i>
TEMPERATURE INJURY	<i>With skin discoloration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With stem end russet affecting > 6 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With dropped shoulders > 15° angle from the calyx.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per apple. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: APPLE

TYPE: Green

VARIETY: Mutsu

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light to mid green skin. Creamy to white flesh.</i>
VISUAL APPEARANCE	<i>Normal bloom, lenticels to be brown not black or prominent. Stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.</i>
SENSORY	<i>Skin smooth to dry, crisp firm mildly tangy taste; no objectionable odours or tastes.</i>
SHAPE	<i>Square, oblong shape. Slightly ribbed and crowned at apex. No irregular curvatures or distorted shapes.</i>
SIZE	<i>Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.</i>
MATURITY	<i>Harvested ripe, minimum penetrometer value (11mm plunger) : 6.8 - 7.0 kg. Brix > 11.0° (Soluble Solids) at receipt</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions</i>
PHYSIOLOGICAL DISORDER	<i>With brown discoloration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)</i>
TEMPERATURE INJURY	<i>With skin discoloration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting > 2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With dropped shoulders > 15° angle from the calyx.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per apple. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: APPLE
TYPE: Red
VARIETY: Pink Lady
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Pink-light red flush over > 50% of fruit surface; pale green-cream ground colour; white flesh with greenish tinge.</i>
VISUAL APPEARANCE	<i>Skin smooth to slightly bumpy and stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.</i>
SENSORY	<i>Crisp, juicy flesh; no objectionable odours or tastes.</i>
SHAPE	<i>Round to round-conical, flattened at base/apex. No irregular curvatures or distorted shapes.</i>
SIZE	<i>Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.</i>
MATURITY	<i>Harvested ripe, minimum penetrometer value (11mm plunger) : 5.8 - 6.0 kg. Brix > 13.5* (Soluble Solids) at receipt</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions</i>
PHYSIOLOGICAL DISORDER	<i>With brown discolouration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)</i>
TEMPERATURE INJURY	<i>With skin discolouration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor superficial bruises eg flat/ sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting > 2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With dropped shoulders > 15° angle from the calyx.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per apple. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: APPLE
TYPE: Red
VARIETY: Red Delicious
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark red block over a striped red blush; blush to cover >80% of the fruit surface; white flesh.</i>
VISUAL APPEARANCE	<i>Skin fairly smooth and dry, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.</i>
SENSORY	<i>Fine grained, tender juicy flesh; no objectionable odours or tastes.</i>
SHAPE	<i>Round to round-conical, flattened at base/apex. No irregular curvatures or distorted shapes.</i>
SIZE	<i>Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.</i>
MATURITY	<i>Harvested ripe, minimum penetrometer value (11mm plunger) : 5.8 - 6.0 kg. Brix > 12.0* (Soluble Solids) at receipt</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions</i>
PHYSIOLOGICAL DISORDER	<i>With brown discolouration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)</i>
TEMPERATURE INJURY	<i>With skin discolouration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor superficial bruises eg flat/ sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting > 2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With dropped shoulders > 15° angle from the calyx.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per apple. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: APPLE

TYPE: Red

VARIETY: Red Delicious (Hi Early)

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark red stripe over a red blush; blush to cover > 70 % of the surface; white flesh with a slight green tinge.</i>
VISUAL APPEARANCE	<i>Skin fairly smooth and dry, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.</i>
SENSORY	<i>Fine grained, tender juicy flesh; no objectionable odours or tastes.</i>
SHAPE	<i>Round to round-conical, flattened at base/apex. No irregular curvatures or distorted shapes.</i>
SIZE	<i>Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.</i>
MATURITY	<i>Harvested ripe, minimum penetrometer value (11mm plunger) : 5.8 - 6.0 kg. Brix > 12.0° (Soluble Solids) at receipt</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions</i>
PHYSIOLOGICAL DISORDER	<i>With brown discolouration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)</i>
TEMPERATURE INJURY	<i>With skin discolouration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting > 2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With dropped shoulders > 15° angle from the calyx.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per apple. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: APPLE
TYPE: Red
VARIETY: Royal Gala
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Pale green/cream background colour with short, broken, mottled bright red stripes. > 60% Block Red Stripe. White to cream flesh.</i>
VISUAL APPEARANCE	<i>Skin smooth and slightly greasy, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.</i>
SENSORY	<i>Fine grained, tender, sweet, juicy flesh; no objectionable odours or tastes.</i>
SHAPE	<i>Conical to oblong. Well-rounded to flattened base. No irregular curvatures or distorted shapes.</i>
SIZE	<i>Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.</i>
MATURITY	<i>Harvested ripe, minimum penetrometer value (11mm plunger) : 5.8 - 6.0 kg. Brix > 12.0° (Soluble Solids) at receipt</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions</i>
PHYSIOLOGICAL DISORDER	<i>With brown discoloration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)</i>
TEMPERATURE INJURY	<i>With skin discoloration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting > 2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With dropped shoulders > 15° angle from the calyx.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per apple. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: APPLE

TYPE: Red

VARIETY: Stark Blushing Gold

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Orange - pink blush over yellow ground colour; blush over >50% of fruit surface; creamy flesh.</i>
VISUAL APPEARANCE	<i>Medium to bright bloom, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre</i>
SENSORY	<i>Crisp and juicy, firm sweet flesh; no objectionable odours or tastes.</i>
SHAPE	<i>Round to conical shape. No irregular curvatures or distorted shapes.</i>
SIZE	<i>Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.</i>
MATURITY	<i>Harvested ripe, minimum penetrometer value (11mm plunger) : 5.8 - 6.0 kg. Brix > 12.0* (Soluble Solids) at receipt</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions</i>
PHYSIOLOGICAL DISORDER	<i>With brown discolouration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)</i>
TEMPERATURE INJURY	<i>With skin discolouration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor superficial bruises eg flat/ sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting > 2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With dropped shoulders > 15° angle from the calyx.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per apple. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: APPLE
TYPE: Red
VARIETY: Sundowner
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Striking red streaked colour over a green/yellow background; >70% red colour, snow white flesh.</i>
VISUAL APPEARANCE	<i>Skin smooth, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.</i>
SENSORY	<i>Fine grained, tender, sweet, juicy flesh. No objectionable odours or tastes.</i>
SHAPE	<i>Conical and slightly elongated. No irregular curvatures or distorted shapes.</i>
SIZE	<i>Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.</i>
MATURITY	<i>Harvested ripe, minimum penetrometer value (11mm plunger) : 5.9 - 6.1 kg. Brix > 12.8° (Soluble Solids) at receipt</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions</i>
PHYSIOLOGICAL DISORDER	<i>With brown discolouration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)</i>
TEMPERATURE INJURY	<i>With skin discolouration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting >2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With dropped shoulders > 15° angle from the calyx.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per apple. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: APPLE
TYPE: Green / Red
VARIETY: Toffee Apple
CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Bright green, red or yellow toffee; greenish - white apple flesh.</i>
VISUAL APPEARANCE	<i>Small apple covered with bright, glossy toffee; cellophane wrapping fully covering apple and secured in place with plastic / paper coated twist tie; holding stick inserted at blossom end; toffee coating > 1mm thick.</i>
SENSORY	<i>Crisp, sweet toffee coating; apple with firm, juicy flesh; no 'off' odours or tastes.</i>
SHAPE	<i>Round apple, which rests on flattened area of toffee; wooden holding stick protrudes vertically.</i>
SIZE	<i>Evenly sized fruit >60mm diameter; holding stick >4mm diameter and protruding 80-100mm (as pre-ordered per requirements).</i>
MATURITY	<i>Apple TSS > 11.0° Brix.</i>
COMPOSITION	<i>All food additives to be in accordance with FSANZ Food Standards Code, nil preservatives. Granny Smith preferred Apple Variety.</i>

MAJOR DEFECTS

INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With internal rots or breakdown.</i>
PHYSICAL / PEST DAMAGE	<i>With crushed, split or damaged toffee and open wounds in the underlying flesh.</i>
	<i>With softening, reliquifying or discoloured toffee (heat damage)</i>
	<i>With bent or broken holding stick.</i>
PHYSIOLOGICAL DISORDER	<i>With internal breakdown or browning (senescent fruit).</i>

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With cracks or splits in toffee coating.</i>
	<i>With apples which lean > 15° away from vertical when placed on bases.</i>
	<i>With solidified toffee extending > 10mm from fruit surface.</i>
SKIN MARKS / BLEMISHES	<i>With marked or uneven toffee coating</i>
	<i>With areas of apple not coated by toffee > 0.5 sq cm.</i>

CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>All packaging to be approved for use in contact with food. Labelling to identify processor / supplier's name and address, and include ingredient declaration. Pre Packed Produce to identify 'Best Before' date on retail unit and outer pack. 'Best Before' date not to exceed 7 days from date of packing.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 0 - 8 °C</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>

Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.

