

Market Produce Specifications:

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Market Produce Specifications

2

PRODUCE: AVOCADO

TYPE: 4 Prepack Avocado

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid-dark green skin; Creamy yellow flesh grading to bright green at skin; Not >1 discoloured (chimeral) line.</i>
VISUAL APPEARANCE	<i>Skin with pebbly texture and bright bloom, uniform distribution of nodules; no foreign matter.</i>
SENSORY	<i>Firm/hard flesh; moderately thick skin; no 'off' odours.</i>
SHAPE	<i>Oval to round oval, slightly pear shaped. Length/width ratio not > 1.5/1</i>
SIZE	<i>In pre-ordered size range (28-30 count) Avocados within pack to fill the complete tray to within 10mm from the edge. No undersized A vocadoes.</i>
MATURITY	<i>All fruit firm, not sprung fruit.</i>
	<i>All fruit with dry matter content >21% and <35%.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With soft brown-black damage to skin and into flesh, eg anthracnose, stem end rot, bacterial soft rot</i>
PHYSICAL / PEST DAMAGE	<i>With hard lumps in flesh under skin (fruit fly/fruit spotting bug damage).</i>
	<i>With cuts, holes, punctures or cracks (that break the skin).</i>
	<i>With damaged or torn button holes.</i>
	<i>With deep skin scarring due to insect chewing.</i>
	<i>With soft, deep-seated bruising (distinct from allowable nodule bruising damage).</i>
TEMPERATURE INJURY	<i>With darkening/bronzing of skin and/or flesh discolouration (chilling injury).</i>
	<i>With sun bleach (yellow or rust-pink skin discolouration).</i>
MINOR DEFECTS	
INSECTS	<i>With >20 attached scale insects.</i>
PHYSICAL / PEST DAMAGE	<i>With hail mark >1 sq cm, must be healed, not > skin thickness.</i>
SKIN MARKS / BLEMISHES	<i>With superficial scattered light (beige) rub marks affecting >2 sq cm of total area.</i>
	<i>With solid dark (brown) rub marks affecting >1 sq cm.</i>
TEMPERATURE INJURY	<i>With sunburn, eg. Brown-black discolouration >1 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With red brown to brown 'netting, ridging, wrinkling' >25% visual surface (skin netting).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per piece of fruit. 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 10 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 6 - 9 ° 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>
<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: AVOCADO
TYPE: Cocktail (Sprung)
VARIETY: Various
CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Green skin, not blotchy or yellowish; Creamy pale yellow flesh grading to green at skin; not > 1 discoloured (chimeral)</i>
VISUAL APPEARANCE	<i>Slightly rough textured, glossy skin; With stem buttons attached, or if dislodged, within trays on receipt; no foreign matter. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>With firm flesh slightly softening at stem end; thin skin which peels easily; no 'off' odours.</i>
SHAPE	<i>Long oval shape.</i>
SIZE	<i>In pre-ordered size range only per requirements.</i>
MATURITY	<i>> 90% fruit firm, yielding to slight pressure at stem end, dry matter content >21% and <35%.</i>

MAJOR DEFECTS

INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With soft brown-black damage to skin and into flesh, eg anthracnose, stem end rot, bacterial soft rot</i>
PHYSICAL / PEST DAMAGE	<i>With hard lumps in flesh under skin (fruit fly/fruit spotting bug damage).</i>
	<i>With cuts, holes, punctures or cracks (that break the skin).</i>
	<i>With damaged or torn button holes.</i>
	<i>With deep skin scarring due to insect chewing.</i>
	<i>With soft, deep-seated bruising (distinct from allowable nodule bruising damage).</i>
TEMPERATURE INJURY	<i>With darkening/bronzing of skin and/or flesh discoloration (chilling injury).</i>
	<i>With sun bleach (yellow or rust-pink skin discoloration).</i>

MINOR DEFECTS

INSECTS	<i>With >10 attached scale insects.</i>
PHYSICAL / PEST DAMAGE	<i>With hail mark >1 sq cm, must be healed, not > skin thickness.</i>
SKIN MARKS / BLEMISHES	<i>With superficial scattered light (beige) rub marks affecting >2 sq cm of total area.</i>
	<i>With solid dark (brown) rub marks affecting >1 sq cm.</i>
TEMPERATURE INJURY	<i>With sunburn, eg. Brown-black discoloration >1 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With red brown to brown 'netting, ridging, wrinkling' >25% visual surface (skin netting).</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>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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 9°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.

Market Produce Specifications

PRODUCE: AVOCADO

TYPE: Mature Green (For Ripening)

VARIETY: Fuerte

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid-dark green skin; not blotchy or yellowish; not > 1 discoloured (chimeral) line.</i>
VISUAL APPEARANCE	<i>With stem buttons attached, or if dislodged, within trays on receipt; no foreign matter. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm/hard flesh; moderately thick skin; no 'off' odours.</i>
SHAPE	<i>Typical pear shape.</i>
SIZE	<i>In pre-ordered size range only per requirements.</i>
MATURITY	<i>All fruit firm with dry matter content >21% and <35%.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With soft brown-black damage to skin and into flesh, eg anthracnose, stem end rot, bacterial soft rot</i>
PHYSICAL / PEST DAMAGE	<i>With hard lumps in flesh under skin (fruit fly/fruit spotting bug damage).</i>
	<i>With cuts, holes, punctures or cracks (that break the skin).</i>
	<i>With damaged or torn button holes.</i>
	<i>With deep skin scarring due to insect chewing.</i>
	<i>With soft, deep-seated bruising (distinct from allowable nodule bruising damage).</i>
TEMPERATURE INJURY	<i>With darkening/bronzing of skin and/or flesh discoloration (chilling injury).</i>
	<i>With sun bleach (yellow or rust-pink skin discoloration).</i>
MINOR DEFECTS	
INSECTS	<i>With >10 attached scale insects.</i>
PHYSICAL / PEST DAMAGE	<i>With hail mark >1 sq cm, must be healed, not > skin thickness.</i>
SKIN MARKS / BLEMISHES	<i>With superficial scattered light (beige) rub marks affecting >2 sq cm of total area.</i>
	<i>With solid dark (brown) rub marks affecting >1 sq cm.</i>
TEMPERATURE INJURY	<i>With sunburn, eg. Brown-black discoloration >1 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With red brown to brown 'netting, ridging, wrinkling' >25% visual surface (skin netting).</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>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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 9°C for Receipt at Ripening Facility.</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: AVOCADO

TYPE: Sprung

VARIETY: Fuerte

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid-dark green skin, not blotchy or yellowish; creamy pale yellow flesh grading to bright green at skin; not > 1 discoloured (chimeral) line.</i>
VISUAL APPEARANCE	<i>Glossy skin with slightly bumpy texture; stem buttons attached or, if dislodged, within trays on receipt; no foreign matter. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>With firm flesh slightly softening at stem end; medium thin skin which peels easily; no 'off' odours.</i>
SHAPE	<i>Typical pear shape</i>
SIZE	<i>In pre-ordered size range only per requirements.</i>
MATURITY	<i>> 90% fruit firm, yielding to slight pressure at stem end. All fruit with dry matter content >21% and <35%.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With soft brown-black damage to skin and into flesh, eg anthracnose, stem end rot, bacterial soft rot</i>
PHYSICAL / PEST DAMAGE	<i>With hard lumps in flesh under skin (fruit fly/fruit spotting bug damage).</i>
	<i>With cuts, holes, punctures or cracks (that break the skin).</i>
	<i>With damaged or torn button holes.</i>
	<i>With deep skin scarring due to insect chewing.</i>
	<i>With soft, deep-seated bruising (distinct from allowable nodule bruising damage).</i>
TEMPERATURE INJURY	<i>With darkening/bronzing of skin and/or flesh discoloration (chilling injury).</i>
	<i>With sun bleach (yellow or rust-pink skin discoloration).</i>
MINOR DEFECTS	
INSECTS	<i>With >10 attached scale insects.</i>
PHYSICAL / PEST DAMAGE	<i>With hail mark >1 sq cm, must be healed, not > skin thickness.</i>
SKIN MARKS / BLEMISHES	<i>With superficial scattered light (beige) rub marks affecting >2 sq cm of total area.</i>
	<i>With solid dark (brown) rub marks affecting >1 sq cm.</i>
TEMPERATURE INJURY	<i>With sunburn, eg. Brown-black discoloration >1 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With red brown to brown 'netting, ridging, wrinkling' >25% visual surface (skin netting).</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>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 01/01/2022).</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 6 - 9°C for Receipt.</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: AVOCADO

TYPE: Mature Green (For Ripening)

VARIETY: Hass

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid-dark green skin; Creamy yellow flesh grading to bright green at skin; Not >1 discoloured (chimeral) line.</i>
VISUAL APPEARANCE	<i>Skin with pebbly texture and bright bloom, uniform distribution of nodules; no foreign matter. With need for stickers with PLU and produce/variety name or bar code when available, per requirements.</i>
SENSORY	<i>Firm/hard flesh; moderately thick skin; no 'off' odours.</i>
SHAPE	<i>Oval to round oval, slightly pear shaped. Length/width ratio not > 1.5/1</i>
SIZE	<i>In pre-ordered size range only per requirements.</i>
MATURITY	<i>All fruit firm with dry matter content >21% and <35%.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With soft brown-black damage to skin and into flesh, eg anthracnose, stem end rot, bacterial soft rot</i>
PHYSICAL / PEST DAMAGE	<i>With hard lumps in flesh under skin (fruit fly/fruit spotting bug damage).</i>
	<i>With cuts, holes, punctures or cracks (that break the skin).</i>
	<i>With damaged or torn button holes.</i>
	<i>With deep skin scarring due to insect chewing.</i>
	<i>With soft, deep-seated bruising (distinct from allowable nodule bruising damage).</i>
TEMPERATURE INJURY	<i>With darkening/bronzing of skin and/or flesh discoloration (chilling injury).</i>
	<i>With sun bleach (yellow or rust-pink skin discoloration).</i>
MINOR DEFECTS	
INSECTS	<i>With >10 attached scale insects.</i>
PHYSICAL / PEST DAMAGE	<i>With hail mark >1 sq cm, must be healed, not > skin thickness.</i>
SKIN MARKS / BLEMISHES	<i>With superficial scattered light (beige) rub marks affecting >2 sq cm of total area.</i>
	<i>With solid dark (brown) rub marks affecting >1 sq cm.</i>
TEMPERATURE INJURY	<i>With sunburn, eg. Brown-black discoloration >1 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With red brown to brown 'netting, ridging, wrinkling' >25% visual surface (skin netting).</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>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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 9°C for Receipt at Ripening Facility.</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: AVOCADO
TYPE: Mature Green (For Ripening)
VARIETY: Hass
CLASS: Composite

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid-dark green skin; Creamy yellow flesh grading to bright green at skin; Not >1 discoloured (chimeral) line.</i>
VISUAL APPEARANCE	<i>Skin with pebbly texture and bright bloom, uniform distribution of nodules; no foreign matter. With need for stickers with PLU and produce/variety name or bar code when available, per requirements.</i>
SENSORY	<i>Firm/hard flesh, moderately thick skin; no 'off' odours.</i>
SHAPE	<i>Oval to round oval, slightly pear shaped. Length/width ratio not > 1.5/1</i>
SIZE	<i>In pre-ordered size range only per requirements.</i>
MATURITY	<i>All fruit firm with dry matter content >21% and <35%.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With soft brown-black damage to skin and into flesh, eg anthracnose, stem end rot, bacterial soft rot</i>
PHYSICAL / PEST DAMAGE	<i>With hard lumps in flesh under skin (fruit fly/fruit spotting bug damage).</i>
	<i>With cuts, holes, punctures or cracks (that break the skin).</i>
	<i>With damaged or torn button holes.</i>
	<i>With deep skin scarring due to insect chewing.</i>
	<i>With soft, deep-seated bruising (distinct from allowable nodule bruising damage).</i>
TEMPERATURE INJURY	<i>With darkening/bronzing of skin and/or flesh discolouration (chilling injury).</i>
	<i>With sun bleach (yellow or rust-pink skin discolouration).</i>
MINOR DEFECTS	
INSECTS	<i>With >10 attached scale insects.</i>
PHYSICAL / PEST DAMAGE	<i>With hail mark > 2 sq cm, must be healed, not > skin thickness.</i>
SKIN MARKS / BLEMISHES	<i>With superficial scattered light (beige) rub marks affecting >2 sq cm of total area.</i>
	<i>With solid dark (brown) rub marks affecting >2 sq cm.</i>
TEMPERATURE INJURY	<i>With sunburn, eg. Brown-black discolouration >2 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With red brown to brown 'netting, ridging, wrinkling' >25% visual surface (skin netting).</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>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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 9°C for Receipt at Ripening Facility.</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: AVOCADO

TYPE: Sprung

VARIETY: Hass

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark green to purplish black skin; Creamy yellow flesh grading to bright green at skin; Not >1 discoloured (chimeral)</i>
VISUAL APPEARANCE	<i>Skin with pebbly texture and bright bloom, uniform distribution of nodules; no foreign matter. With need for stickers with PLU and produce/variety name or bar code when available, per requirements.</i>
SENSORY	<i>Firm flesh, softening slightly at stem end; moderately thick skin which peels easily; no 'off' odours.</i>
SHAPE	<i>Oval to round oval, slightly pear shaped. Length/width ratio not > 1.5/1</i>
SIZE	<i>In pre-ordered size range only per requirements.</i>
MATURITY	<i>> 90% fruit firm, yielding to slight pressure at stem end.</i>
	<i>All fruit with dry matter content >21% and <35%.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With soft brown-black damage to skin and into flesh, eg anthracnose, stem end rot, bacterial soft rot</i>
PHYSICAL / PEST DAMAGE	<i>With hard lumps in flesh under skin (fruit fly/fruit spotting bug damage).</i>
	<i>With cuts, holes, punctures or cracks (that break the skin).</i>
	<i>With damaged or torn button holes.</i>
	<i>With deep skin scarring due to insect chewing.</i>
	<i>With soft, deep-seated bruising (distinct from allowable nodule bruising damage).</i>
	<i>With blue copper deposits on skin surface.</i>
TEMPERATURE INJURY	<i>With darkening/bronzing of skin and/or flesh discolouration (chilling injury).</i>
	<i>With sun bleach (yellow or rust-pink skin discolouration).</i>
MINOR DEFECTS	
INSECTS	<i>With >10 attached scale insects.</i>
PHYSICAL / PEST DAMAGE	<i>With hail mark > 1 sq cm, must be healed, not > skin thickness.</i>
SKIN MARKS / BLEMISHES	<i>With superficial scattered light (beige) rub marks affecting >2 sq cm of total area.</i>
	<i>With solid dark (brown) rub marks affecting >1 sq cm.</i>
TEMPERATURE INJURY	<i>With sunburn, eg. Brown-black discolouration >1 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With red brown to brown 'netting, ridging, wrinkling' >25% visual surface (skin netting).</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>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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 9°C for Receipt.</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: AVOCADO

TYPE: Sprung

VARIETY: Hass

CLASS: Composite

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark green to purplish black skin; Creamy yellow flesh grading to bright green at skin; Not >1 discoloured (chimeral)</i>
VISUAL APPEARANCE	<i>Skin with pebbly texture and bright bloom, uniform distribution of nodules; no foreign matter. With need for stickers with PLU and produce/variety name or bar code when available, per requirements.</i>
SENSORY	<i>Firm flesh, softening slightly at stem end; moderately thick skin which peels easily; no 'off' odours.</i>
SHAPE	<i>Oval to round oval, slightly pear shaped. Length/width ratio not > 1.5/1</i>
SIZE	<i>In pre-ordered size range only per requirements.</i>
MATURITY	<i>> 90% fruit firm, yielding to slight pressure at stem end.</i>
	<i>All fruit with dry matter content >21% and <35%.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With soft brown-black damage to skin and into flesh, eg anthracnose, stem end rot, bacterial soft rot</i>
PHYSICAL / PEST DAMAGE	<i>With hard lumps in flesh under skin (fruit fly/fruit spotting bug damage).</i>
	<i>With cuts, holes, punctures or cracks (that break the skin).</i>
	<i>With damaged or torn button holes.</i>
	<i>With deep skin scarring due to insect chewing.</i>
	<i>With soft, deep-seated bruising (distinct from allowable nodule bruising damage).</i>
TEMPERATURE INJURY	<i>With darkening/bronzing of skin and/or flesh discolouration (chilling injury).</i>
	<i>With sun bleach (yellow or rust-pink skin discolouration).</i>
MINOR DEFECTS	
INSECTS	<i>With >10 attached scale insects.</i>
PHYSICAL / PEST DAMAGE	<i>With hail mark > 2 sq cm, must be healed, not > skin thickness.</i>
SKIN MARKS / BLEMISHES	<i>With superficial scattered light (beige) rub marks affecting >2 sq cm of total area.</i>
	<i>With solid dark (brown) rub marks affecting >2 sq cm.</i>
TEMPERATURE INJURY	<i>With sunburn, eg. Brown-black discolouration >2 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With red brown to brown 'netting, ridging, wrinkling' >25% visual surface (skin netting).</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>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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 9°C for Receipt.</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: AVOCADO
TYPE: Mature Green (For Ripening)
VARIETY: Reed
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Green, medium rough skin; Buttery yellow flesh grading to bright green at skin; Not >1 discoloured (chimeral) line.</i>
VISUAL APPEARANCE	<i>Thick, medium rough skin with slight pebbling and bright bloom, uniform distribution of nodules; stem buttons attached, or if dislodged, within trays on receipt; no foreign matter. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm / Hard flesh, medium sized seed; no 'off' odours.</i>
SHAPE	<i>Round to pear shaped, well filled with less pronounced nose.</i>
SIZE	<i>In pre-ordered size range only per requirements.</i>
MATURITY	<i>All fruit firm with dry matter content >21% and <35%.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With soft brown-black damage to skin and into flesh, eg anthracnose, stem end rot, bacterial soft rot</i>
PHYSICAL / PEST DAMAGE	<i>With hard lumps in flesh under skin (fruit fly/fruit spotting bug damage).</i>
	<i>With cuts, holes, punctures or cracks (that break the skin).</i>
	<i>With damaged or torn button holes.</i>
	<i>With deep skin scarring due to insect chewing.</i>
	<i>With soft, deep-seated bruising (distinct from allowable nodule bruising damage).</i>
TEMPERATURE INJURY	<i>With darkening/bronzing of skin and/or flesh discolouration (chilling injury).</i>
	<i>With sun bleach (yellow or rust-pink skin discolouration).</i>
MINOR DEFECTS	
INSECTS	<i>With >10 attached scale insects.</i>
PHYSICAL / PEST DAMAGE	<i>With hail mark > 1 sq cm, must be healed, not > skin thickness.</i>
SKIN MARKS / BLEMISHES	<i>With superficial scattered light (beige) rub marks affecting >2 sq cm of total area.</i>
	<i>With solid dark (brown) rub marks affecting >1 sq cm.</i>
TEMPERATURE INJURY	<i>With sunburn, eg. Brown-black discolouration >1 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With red brown to brown 'netting, ridging, wrinkling' >25% visual surface (skin netting).</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>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 20/01/2018).</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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 9°C for Receipt at Ripening Facility.</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: AVOCADO

TYPE: Sprung

VARIETY: Reed

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Green, medium rough skin; Buttery yellow flesh grading to bright green at skin; Not >1 discoloured (chimeral) line.</i>
VISUAL APPEARANCE	<i>Thick, medium rough skin with slight pebbling and bright bloom, uniform distribution of nodules; stem buttons attached, or if dislodged, within trays on receipt; no foreign matter. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm flesh, softening slightly at stem end; skin which peels easily; medium sized seed; no 'off' odours.</i>
SHAPE	<i>Round to pear shaped, well filled with less pronounced nose.</i>
SIZE	<i>In pre-ordered size range only per requirements.</i>
MATURITY	<i>> 90% fruit firm, yielding to slight pressure at stem end. All fruit with dry matter content >21% and <35%.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With soft brown-black damage to skin and into flesh, eg anthracnose, stem end rot, bacterial soft rot</i>
PHYSICAL / PEST DAMAGE	<i>With hard lumps in flesh under skin (fruit fly/fruit spotting bug damage).</i>
	<i>With cuts, holes, punctures or cracks (that break the skin).</i>
	<i>With damaged or torn button holes.</i>
	<i>With deep skin scarring due to insect chewing.</i>
	<i>With soft, deep-seated bruising (distinct from allowable nodule bruising damage).</i>
TEMPERATURE INJURY	<i>With darkening/bronzing of skin and/or flesh discoloration (chilling injury).</i>
	<i>With sun bleach (yellow or rust-pink skin discoloration).</i>
MINOR DEFECTS	
INSECTS	<i>With >10 attached scale insects.</i>
PHYSICAL / PEST DAMAGE	<i>With hail mark > 1 sq cm, must be healed, not > skin thickness.</i>
SKIN MARKS / BLEMISHES	<i>With superficial scattered light (beige) rub marks affecting >2 sq cm of total area.</i>
	<i>With solid dark (brown) rub marks affecting >1 sq cm.</i>
TEMPERATURE INJURY	<i>With sunburn, eg. Brown-black discoloration >1 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With red brown to brown 'netting, ridging, wrinkling' >25% visual surface (skin netting).</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>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 01/01/2020).</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 6 - 9°C for Receipt.</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: AVOCADO

TYPE: Mature Green (For Ripening)

VARIETY: Sharwil

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid to dark green skin; Buttery yellow flesh with characteristic green hue. Not >1 discoloured (chimeral) line.</i>
VISUAL APPEARANCE	<i>Bright bloom. Uniform distribution of nodules. Stem buttons attached, or if dislodged within trays on receipt. No foreign matter. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm/hard flesh; medium sized seed; no 'off' odours.</i>
SHAPE	<i>Round to pear shaped, well filled with less pronounced nose.</i>
SIZE	<i>In pre-ordered size range only per requirements.</i>
MATURITY	<i>All fruit firm with dry matter content >21% and <35%.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With soft brown-black damage to skin and into flesh, eg anthracnose, stem end rot, bacterial soft rot</i>
PHYSICAL / PEST DAMAGE	<i>With hard lumps in flesh under skin (fruit fly/fruit spotting bug damage).</i>
	<i>With cuts, holes, punctures or cracks (that break the skin).</i>
	<i>With damaged or torn button holes.</i>
	<i>With deep skin scarring due to insect chewing.</i>
	<i>With soft, deep-seated bruising (distinct from allowable nodule bruising damage).</i>
TEMPERATURE INJURY	<i>With darkening/bronzing of skin and/or flesh discolouration (chilling injury).</i>
	<i>With sun bleach (yellow or rust-pink skin discolouration).</i>
MINOR DEFECTS	
INSECTS	<i>With >10 attached scale insects.</i>
PHYSICAL / PEST DAMAGE	<i>With hail mark > 1 sq cm, must be healed, not > skin thickness.</i>
SKIN MARKS / BLEMISHES	<i>With superficial scattered light (beige) rub marks affecting >2 sq cm of total area.</i>
	<i>With solid dark (brown) rub marks affecting >1 sq cm.</i>
TEMPERATURE INJURY	<i>With sunburn, eg. Brown-black discolouration >1 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With red brown to brown 'netting, ridging, wrinkling' >25% visual surface (skin netting).</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>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. 1/1/2020).</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 6 - 9°C for Receipt at Ripening Facility.</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</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: AVOCADO

TYPE: Sprung

VARIETY: Sharwil

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid to dark green skin; Buttery yellow flesh with characteristic green hue. Not >1 discoloured (chimeral) line.</i>
VISUAL APPEARANCE	<i>Bright bloom. Uniform distribution of nodules. Stem buttons attached, or if dislodged within trays on receipt. No foreign matter. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm flesh, softening slightly at stem end; medium sized seed; no 'off' odours.</i>
SHAPE	<i>Round to pear shaped, well filled with less pronounced nose.</i>
SIZE	<i>In pre-ordered size range only per requirements.</i>
MATURITY	<i>> 90% fruit firm, yielding to slight pressure at stem end. All fruit with dry matter content >21% and <35%.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With soft brown-black damage to skin and into flesh, eg anthracnose, stem end rot, bacterial soft rot</i>
PHYSICAL / PEST DAMAGE	<i>With hard lumps in flesh under skin (fruit fly/fruit spotting bug damage).</i>
	<i>With cuts, holes, punctures or cracks (that break the skin).</i>
	<i>With damaged or torn button holes.</i>
	<i>With deep skin scarring due to insect chewing.</i>
	<i>With soft, deep-seated bruising (distinct from allowable nodule bruising damage).</i>
TEMPERATURE INJURY	<i>With darkening/bronzing of skin and/or flesh discoloration (chilling injury).</i>
	<i>With sun bleach (yellow or rust-pink skin discoloration).</i>
MINOR DEFECTS	
INSECTS	<i>With >10 attached scale insects.</i>
PHYSICAL / PEST DAMAGE	<i>With hail mark > 1 sq cm, must be healed, not > skin thickness.</i>
SKIN MARKS / BLEMISHES	<i>With superficial scattered light (beige) rub marks affecting >2 sq cm of total area.</i>
	<i>With solid dark (brown) rub marks affecting >1 sq cm.</i>
TEMPERATURE INJURY	<i>With sunburn, eg. Brown-black discoloration >1 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With red brown to brown 'netting, ridging, wrinkling' >25% visual surface (skin netting).</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>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 20/01/2017).</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 6 - 9°C for Receipt.</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: AVOCADO
TYPE: Mature Green (For Ripening)
VARIETY: Shepard
CLASS: Composite

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Mid to dark green skin; Creamy yellow flesh grading to bright green; not >1 discoloured (chimeral) line.</i>
VISUAL APPEARANCE	<i>Coarse skin with generally uniform surface; bright bloom. Stem buttons attached, or if dislodged within trays on receipt. No foreign matter. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm/ Hard flesh; no 'off' odours.</i>
SHAPE	<i>Pear shaped, well filled with less pronounced nose.</i>
SIZE	<i>In pre-ordered size range only per requirements.</i>
MATURITY	<i>All fruit firm with dry matter content >21% and <35%.</i>

MAJOR DEFECTS

INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With soft brown-black damage to skin and into flesh, eg anthracnose, stem end rot, bacterial soft rot</i>
PHYSICAL / PEST DAMAGE	<i>With hard lumps in flesh under skin (fruit fly/fruit spotting bug damage).</i>
	<i>With cuts, holes, punctures or cracks (that break the skin).</i>
	<i>With damaged or torn button holes.</i>
	<i>With deep skin scarring due to insect chewing.</i>
	<i>With soft, deep-seated bruising (distinct from allowable nodule bruising damage).</i>
TEMPERATURE INJURY	<i>With darkening/bronzing of skin and/or flesh discoloration (chilling injury).</i>
	<i>With sun bleach (yellow or rust-pink skin discoloration).</i>

MINOR DEFECTS

INSECTS	<i>With >10 attached scale insects.</i>
PHYSICAL / PEST DAMAGE	<i>With hail mark > 2 sq cm, must be healed, not > skin thickness.</i>
SKIN MARKS / BLEMISHES	<i>With superficial scattered light (beige) rub marks affecting >2 sq cm of total area.</i>
	<i>With solid dark (brown) rub marks affecting >2sq cm.</i>
TEMPERATURE INJURY	<i>With sunburn, eg. Brown-black discoloration >2 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With red brown to brown 'netting, ridging, wrinkling' >25% visual surface (skin netting).</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>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>
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 6 - 9°C for Receipt at Ripening Facility.</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.

Market Produce Specifications

PRODUCE: AVOCADO
TYPE: Mature Green (For Ripening)
VARIETY: Shepard
CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Mid to dark green skin; Creamy yellow flesh grading to bright green; not >1 discoloured (chimeral) line.</i>
VISUAL APPEARANCE	<i>Coarse skin with generally uniform surface; bright bloom. Stem buttons attached, or if dislodged within trays on receipt. No foreign matter. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm/ Hard flesh; no 'off' odours.</i>
SHAPE	<i>Pear shaped, well filled with less pronounced nose.</i>
SIZE	<i>In pre-ordered size range only per requirements.</i>
MATURITY	<i>All fruit firm with dry matter content >21% and <35%.</i>

MAJOR DEFECTS

INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With soft brown-black damage to skin and into flesh, eg anthracnose, stem end rot, bacterial soft rot</i>
PHYSICAL / PEST DAMAGE	<i>With hard lumps in flesh under skin (fruit fly/fruit spotting bug damage).</i>
	<i>With cuts, holes, punctures or cracks (that break the skin).</i>
	<i>With damaged or torn button holes.</i>
	<i>With deep skin scarring due to insect chewing.</i>
	<i>With soft, deep-seated bruising (distinct from allowable nodule bruising damage).</i>
TEMPERATURE INJURY	<i>With darkening/bronzing of skin and/or flesh discoloration (chilling injury).</i>
	<i>With sun bleach (yellow or rust-pink skin discoloration).</i>

MINOR DEFECTS

INSECTS	<i>With >10 attached scale insects.</i>
PHYSICAL / PEST DAMAGE	<i>With hail mark > 1 sq cm, must be healed, not > skin thickness.</i>
SKIN MARKS / BLEMISHES	<i>With superficial scattered light (beige) rub marks affecting >2 sq cm of total area.</i>
	<i>With solid dark (brown) rub marks affecting >1 sq cm.</i>
TEMPERATURE INJURY	<i>With sunburn, eg. Brown-black discoloration >1 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With red brown to brown 'netting, ridging, wrinkling' >25% visual surface (skin netting).</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>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>
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 6 - 9°C for Receipt at Ripening Facility.</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.

Market Produce Specifications

PRODUCE: AVOCADO

TYPE: Sprung

VARIETY: Shepard

CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Mid to dark green skin; Creamy yellow flesh grading to bright green; not >1 discoloured (chimeral) line.</i>
VISUAL APPEARANCE	<i>Coarse skin with generally uniform surface; bright bloom. Stem buttons attached, or if dislodged within trays on receipt. No foreign matter. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm flesh, softening slightly at stem end; no 'off' odours.</i>
SHAPE	<i>Pear shaped, well filled with less pronounced nose.</i>
SIZE	<i>In pre-ordered size range only per requirements.</i>
MATURITY	<i>> 90% fruit firm, yielding to slight pressure at stem end.</i>
	<i>All fruit with dry matter content >21% and <35%.</i>

MAJOR DEFECTS

INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With soft brown-black damage to skin and into flesh, eg anthracnose, stem end rot, bacterial soft rot</i>
PHYSICAL / PEST DAMAGE	<i>With hard lumps in flesh under skin (fruit fly/fruit spotting bug damage).</i>
	<i>With cuts, holes, punctures or cracks (that break the skin).</i>
	<i>With damaged or torn button holes.</i>
	<i>With deep skin scarring due to insect chewing.</i>
	<i>With soft, deep-seated bruising (distinct from allowable nodule bruising damage).</i>
TEMPERATURE INJURY	<i>With darkening/bronzing of skin and/or flesh discoloration (chilling injury).</i>
	<i>With sun bleach (yellow or rust-pink skin discoloration).</i>

MINOR DEFECTS

INSECTS	<i>With >10 attached scale insects.</i>
PHYSICAL / PEST DAMAGE	<i>With hail mark > 1 sq cm, must be healed, not > skin thickness.</i>
SKIN MARKS / BLEMISHES	<i>With superficial scattered light (beige) rub marks affecting >1 sq cm of total area.</i>
	<i>With solid dark (brown) rub marks affecting >1sq cm.</i>
TEMPERATURE INJURY	<i>With sunburn, eg. Brown-black discoloration >1 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With red brown to brown 'netting, ridging, wrinkling' >25% visual surface (skin netting).</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>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 20/01/2017).</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 6 - 9°C for Receipt.</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.

Market Produce Specifications

PRODUCE: AVOCADO

TYPE: Sprung

VARIETY: Shepard

CLASS: Composite

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Mid to dark green skin; Creamy yellow flesh grading to bright green; not >1 discoloured (chimeral) line.</i>
VISUAL APPEARANCE	<i>Coarse skin with generally uniform surface; bright bloom. Stem buttons attached, or if dislodged within trays on receipt. No foreign matter. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm flesh, softening slightly at stem end; no 'off' odours.</i>
SHAPE	<i>Pear shaped, well filled with less pronounced nose.</i>
SIZE	<i>In pre-ordered size range only per requirements.</i>
MATURITY	<i>> 90% fruit firm, yielding to slight pressure at stem end.</i>
	<i>All fruit with dry matter content >21% and <35%.</i>

MAJOR DEFECTS

INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With soft brown-black damage to skin and into flesh, eg anthracnose, stem end rot, bacterial soft rot</i>
PHYSICAL / PEST DAMAGE	<i>With hard lumps in flesh under skin (fruit fly/fruit spotting bug damage).</i>
	<i>With cuts, holes, punctures or cracks (that break the skin).</i>
	<i>With damaged or torn button holes.</i>
	<i>With deep skin scarring due to insect chewing.</i>
	<i>With soft, deep-seated bruising (distinct from allowable nodule bruising damage).</i>
TEMPERATURE INJURY	<i>With darkening/bronzing of skin and/or flesh discoloration (chilling injury).</i>
	<i>With sun bleach (yellow or rust-pink skin discoloration).</i>

MINOR DEFECTS

INSECTS	<i>With >10 attached scale insects.</i>
PHYSICAL / PEST DAMAGE	<i>With hail mark > 2 sq cm, must be healed, not > skin thickness.</i>
SKIN MARKS / BLEMISHES	<i>With superficial scattered light (beige) rub marks affecting >2 sq cm of total area.</i>
	<i>With solid dark (brown) rub marks affecting >2sq cm.</i>
TEMPERATURE INJURY	<i>With sunburn, eg. Brown-black discoloration >2 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With red brown to brown 'netting, ridging, wrinkling' >25% visual surface (skin netting).</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>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 20/01/2017).</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 6 - 9°C for Receipt.</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.

Market Produce Specifications

PRODUCE: AVOCADO

TYPE: Mature Green (For Ripening)

VARIETY: Wurtz

CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Mid to dark green skin; Creamy yellow flesh grading to bright green; not >1 discoloured (chimeral) line.</i>
VISUAL APPEARANCE	<i>Coarse skin with generally uniform surface; bright bloom. Stem buttons attached, or if dislodged within trays on receipt. No foreign matter. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm / hard flesh, no 'off' odours.</i>
SHAPE	<i>Pear shaped, slightly elongated nose.</i>
SIZE	<i>In pre-ordered size range only per requirements.</i>
MATURITY	<i>All fruit firm dry matter content >21% and <35%.</i>

MAJOR DEFECTS

INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With soft brown-black damage to skin and into flesh, eg anthracnose, stem end rot, bacterial soft rot</i>
PHYSICAL / PEST DAMAGE	<i>With hard lumps in flesh under skin (fruit fly/fruit spotting bug damage).</i>
	<i>With cuts, holes, punctures or cracks (that break the skin).</i>
	<i>With damaged or torn button holes.</i>
	<i>With deep skin scarring due to insect chewing.</i>
	<i>With soft, deep-seated bruising (distinct from allowable nodule bruising damage).</i>
TEMPERATURE INJURY	<i>With darkening/bronzing of skin and/or flesh discoloration (chilling injury).</i>
	<i>With sun bleach (yellow or rust-pink skin discoloration).</i>

MINOR DEFECTS

INSECTS	<i>With >10 attached scale insects.</i>
PHYSICAL / PEST DAMAGE	<i>With hail mark > 2 sq cm, must be healed, not > skin thickness.</i>
SKIN MARKS / BLEMISHES	<i>With superficial scattered light (beige) rub marks affecting >2 sq cm of total area.</i>
	<i>With solid dark (brown) rub marks affecting >1sq cm.</i>
TEMPERATURE INJURY	<i>With sunburn, eg. Brown-black discoloration >1 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With red brown to brown 'netting, ridging, wrinkling' >25% visual surface (skin netting).</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>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>
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 6 - 9°C for Receipt at Ripening Facility.</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.

Market Produce Specifications

PRODUCE: AVOCADO

TYPE: Sprung

VARIETY: Wurtz

CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Mid to dark green skin; Creamy yellow flesh grading to bright green; not >1 discoloured (chimeral) line.</i>
VISUAL APPEARANCE	<i>Coarse skin with generally uniform surface; bright bloom. Stem buttons attached, or if dislodged within trays on receipt. No foreign matter. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm flesh, softening slightly at stem end; no 'off' odours.</i>
SHAPE	<i>Pear shaped, slightly elongated nose.</i>
SIZE	<i>In pre-ordered size range only per requirements.</i>
MATURITY	<i>> 90% fruit firm, yielding to slight pressure at stem end.</i>
	<i>All fruit with dry matter content >21% and <35%.</i>

MAJOR DEFECTS

INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With soft brown-black damage to skin and into flesh, eg anthracnose, stem end rot, bacterial soft rot</i>
PHYSICAL / PEST DAMAGE	<i>With hard lumps in flesh under skin (fruit fly/fruit spotting bug damage).</i>
	<i>With cuts, holes, punctures or cracks (that break the skin).</i>
	<i>With damaged or torn button holes.</i>
	<i>With deep skin scarring due to insect chewing.</i>
	<i>With soft, deep-seated bruising (distinct from allowable nodule bruising damage).</i>
TEMPERATURE INJURY	<i>With darkening/bronzing of skin and/or flesh discoloration (chilling injury).</i>
	<i>With sun bleach (yellow or rust-pink skin discoloration).</i>

MINOR DEFECTS

INSECTS	<i>With >10 attached scale insects.</i>
PHYSICAL / PEST DAMAGE	<i>With hail mark > 2 sq cm, must be healed, not > skin thickness.</i>
SKIN MARKS / BLEMISHES	<i>With superficial scattered light (beige) rub marks affecting >2 sq cm of total area.</i>
	<i>With solid dark (brown) rub marks affecting >1sq cm.</i>
TEMPERATURE INJURY	<i>With sunburn, eg. Brown-black discoloration >1 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With red brown to brown 'netting, ridging, wrinkling' >25% visual surface (skin netting).</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>
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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 6 - 9°C for Receipt.</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.