

# *Market Produce Specifications*

## **BANANA:**

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# Market Produce Specifications

**PRODUCE:** BANANA  
**TYPE:** 4 Now and 4 Later  
**VARIETY:** Cavendish Hybrid  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With 4 bananas at stage 2.5 - 3; 4 bananas at stage 3.5 - 4; not &gt; 1 stage difference between bananas in pack; nil bananas at stage 4.</i>
VISUAL APPEARANCE	<i>With normal-bright bloom.</i>
SENSORY	<i>Firm, not soft; starchy flesh; nil foreign smells or tastes.</i>
SHAPE	<i>Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.</i>
SIZE	<i>Finger length : 180 - 220 mm (measurement is over curvature, pulp to pulp, across the back of the</i>
MATURITY	<i>Finger maturity thickness : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30 - 42 mm</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests.</i>
DISEASES	<i>With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.</i>
PHYSICAL / PEST DAMAGE	<i>With splits, holes, deep bruises or cuts through the peel into the pulp.</i>
	<i>With severed / broken necks.</i>
SKIN MARKS / BLEMISHES	<i>With excessive scattered brown spots/flecks (senescent spotting).</i>
TEMPERATURE INJURY	<i>With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury).</i>
	<i>With dark, water-soaked areas (freezing injury).</i>
	<i>With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas &gt;2 sq cm</i>
	<i>With reddish-brown patches (Banana rust) affecting areas &gt;2 sq cm</i>
	<i>With dark sap stains affecting &gt;4 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With reddish-brown discolouration &gt;4 sq cm (maturity bronzing).</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (&lt;1mm deep), abrasion or rub damage (tan/brown/black) affecting &gt;4 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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 13 - 16°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 with the FSANZ Food Standards Code MRL's and ML'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:** BANANA  
**TYPE:** Ripened : 1 kg Pre Pack Cavendish  
**VARIETY:** Hybrid  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bananas at stage 3.5 - 4 (Inner Whorl), uniform colour within pack.</i>
VISUAL APPEARANCE	<i>With normal-bright bloom.</i>
SENSORY	<i>Firm, not soft; starchy flesh; nil foreign smells or tastes.</i>
SHAPE	<i>Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage</i>
SIZE	<i>Finger length : 160 - 220 mm (measurement is over curvature, pulp to pulp, across the back of the</i>
MATURITY	<i>Finger maturity thickness : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30 - 40 mm</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests.</i>
DISEASES	<i>With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.</i>
PHYSICAL / PEST DAMAGE	<i>With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.</i>
SKIN MARKS / BLEMISHES	<i>With excessive scattered brown spots/flecks (senescent spotting).</i>
TEMPERATURE INJURY	<i>With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas &gt;2 sq cm (per With reddish-brown patches (Banana rust) affecting areas &gt;2 sq cm (per cluster). With dark sap stains affecting &gt;4 sq cm (per cluster).</i>
PHYSIOLOGICAL DISORDERS	<i>With reddish-brown discolouration (maturity bronzing) affecting &gt;4 sq cm (per cluster).</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (&lt;1mm deep), abrasion or rub damage (tan/brown/black) affecting &gt;4 sq cm (per cluster).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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 13 - 15°C (Ideal 14°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 with the FSA NZ Food Standards Code MRL's and ML'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:** BANANA  
**TYPE:** Backward Green  
**VARIETY:** Cavendish Hybrid  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Hard Green; uniform colour within cartons.</i>
VISUAL APPEARANCE	<i>With normal-bright bloom.</i>
SENSORY	<i>Firm, hard; nil foreign smells or tastes.</i>
SHAPE	<i>Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.</i>
SIZE	<i>Finger length : measurement is over curvature, pulp to pulp, across the back of the Banana X Large : 220 - 260 mm; Large : 200 - 220 mm Clusters - 3 to 9 fingers (ideal 5 to 9 fingers).</i>
MATURITY	<i>Finger maturity thickness : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30 - 40 mm.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests.</i>
DISEASES	<i>With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.</i>
PHYSICAL / PEST DAMAGE	<i>With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.</i>
TEMPERATURE INJURY	<i>With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas &gt; 2 sq cm (per cluster). With reddish-brown blemishes (Banana rust) affecting areas &gt; 2 sq cm (per cluster). With dark sap stains affecting &gt; 4 sq cm (per cluster).</i>
PHYSIOLOGICAL DISORDERS	<i>With reddish-brown discolouration &gt; 4 sq cm (maturity bronzing) (per cluster).</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (&lt; 1 mm deep), abrasion or rub damage (tan/brown/black) affecting &gt; 4 sq cm (per cluster).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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 15 - 19°C (Ideal 15.5°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 with the FSANZ Food Standards Code MRL's and ML'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>
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# Market Produce Specifications

**PRODUCE:** BANANA

**TYPE:** Carnarvon Cavendish

**VARIETY:** Hybrid

**CLASS:** Ripened

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With receival colour (inner whorl) stage 3.5 Summer (01 November-31 March), stage 4.5 Winter (01 April-31 October); uniform colour within cartons.</i>
VISUAL APPEARANCE	<i>Dull bloom permitted for Winter supplied fruit; no mixed-ripe cartons (with hard/green coloured fruit in same pack).</i>
SENSORY	<i>Firm, not soft; nil foreign smells or tastes.</i>
SHAPE	<i>Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage</i>
SIZE	<i>Finger length : measurement is over curvature, pulp to pulp, across the back of the Banana Small: 160mm to 220mm Large 220-260 Fruit can be received in Hands - Ideal in Clusters - 3 to 7 fingers (ideal 5 to 9 fingers).</i>
MATURITY	<i>Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth; 28 - 40 mm</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests.</i>
DISEASES	<i>With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.</i>
PHYSICAL / PEST DAMAGE	<i>With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.</i>
SKIN MARKS / BLEMISHES	<i>With excessive scattered brown spots/flecks (senescent spotting).</i>
TEMPERATURE INJURY	<i>With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas &gt;2 sq cm (per cluster). With reddish-brown patches (Banana rust) affecting areas &gt;4 sq cm (per cluster). With dark sap stains affecting &gt;4 sq cm (per cluster).</i>
PHYSIOLOGICAL DISORDERS	<i>With reddish-brown discolouration &gt;8 sq cm (maturity bronzing) (per cluster).</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (&lt;1mm deep), abrasion or rub damage (tan/brown/black) affecting &gt;8 sq cm (per cluster).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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 receival.</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 13 - 15°C (Ideal 14°C) for Receival.</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 with the FSA NZ Food Standards Code MRL's and ML'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>
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# Market Produce Specifications

**PRODUCE:** BANANA

**TYPE:** Coffs Harbour Cavendish

**VARIETY:** Hybrid

**CLASS:** Ripened

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With receival colour (inner whorl) stage 3.5 Summer (01 November-31 March), stage 4.0 Winter (01 April-31 October); uniform colour within cartons.</i>
VISUAL APPEARANCE	<i>Dull bloom permitted for Winter supplied fruit; no mixed-ripe cartons (with hard/green coloured fruit in same pack).</i>
SENSORY	<i>Firm, not soft; nil foreign smells or tastes.</i>
SHAPE	<i>Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage</i>
SIZE	<i>Finger length : measurement is over curvature, pulp to pulp, across the back of the Banana minimum 200mm. Clusters - 3 to 7 fingers (ideal 5 to 9 fingers).</i>
MATURITY	<i>Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth; 32 - 42 mm</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests.</i>
DISEASES	<i>With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.</i>
PHYSICAL / PEST DAMAGE	<i>With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.</i>
SKIN MARKS / BLEMISHES	<i>With excessive scattered brown spots/flecks (senescent spotting).</i>
TEMPERATURE INJURY	<i>With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas &gt;2 sq cm (per cluster). With reddish-brown patches (Banana rust) affecting areas &gt;2 sq cm (per cluster). With dark sap stains affecting &gt;4 sq cm (per cluster).</i>
PHYSIOLOGICAL DISORDERS	<i>With reddish-brown discolouration &gt;4 sq cm (maturity bronzing) (per cluster).</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (&lt;1mm deep), abrasion or rub damage (tan/brown/black) affecting &gt;4 sq cm (per cluster).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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 receival.</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 13 - 15°C (Ideal 14°C) for Receival.</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 with the FSANZ Food Standards Code MRL's and ML'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>
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# Market Produce Specifications

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**PRODUCE:** BANANA  
**TYPE:** Ripened  
**VARIETY:** Cavendish Hybrid  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With receival colour (inner whorl) stage 4.0 Summer (01 November-31 March), stage 5.0 Winter (01 April-31 October); uniform colour within cartons.</i>
VISUAL APPEARANCE	<i>With normal-bright bloom.</i>
SENSORY	<i>Firm, not soft; nil foreign smells or tastes.</i>
SHAPE	<i>Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage</i>
SIZE	<i>Finger length : measurement is over curvature, pulp to pulp, across the back of the Banana X Large : 220 - 260 mm; Large : 200 - 220 mm Clusters - 3 to 9 fingers (ideal 5 to 9 fingers).</i>
MATURITY	<i>Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30 - 40 mm.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests.</i>
DISEASES	<i>With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.</i>
PHYSICAL / PEST DAMAGE	<i>With splits, holes, deep bruises or cuts through the peel into the pulp.</i>
	<i>With severed / broken necks.</i>
SKIN MARKS / BLEMISHES	<i>With excessive scattered brown spots/flecks (senescent spotting)</i>
TEMPERATURE INJURY	<i>With dull, greyish, or blackened peel, or brown under-peel discoloration (chilling injury).</i>
	<i>With dark, water-soaked areas (freezing injury).</i>
	<i>With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas &gt; 2 sq cm (per cluster).</i>
	<i>With reddish-brown blemishes (Banana rust) affecting areas &gt; 2 sq cm (per cluster).</i>
	<i>With dark sap stains affecting &gt; 4 sq cm (per cluster).</i>
PHYSIOLOGICAL DISORDERS	<i>With reddish-brown discoloration &gt; 4 sq cm (maturity bronzing) (per cluster).</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (&lt; 1 mm deep), abrasion or rub damage (tan/brown/black) affecting &gt; 4 sq cm (per cluster).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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 receival.</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 13 - 15°C (14°C Ideal) for Receival.</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 with the FSANZ Food Standards Code MRL's and ML'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:** BANANA  
**TYPE:** N/A  
**VARIETY:** Gold Finger  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With receival colour (inner whorl) stage 4 Summer (01 November-31 March), stage 5 Winter (01 April-31 October); uniform colour within cartons.</i>
VISUAL APPEARANCE	<i>With normal-bright bloom; no mixed-ripe cartons (with hard green/coloured fruit in same pack).</i>
SENSORY	<i>Firm, not soft; nil foreign smells or tastes.</i>
SHAPE	<i>Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.</i>
SIZE	<i>Finger length : measurement is over curvature, pulp to pulp, across the back of the Banana 150 - 170 mm Hands/clusters : Clusters - 3 to 9 fingers (ideal 5 to 9 fingers); Hand - &gt; 7 fingers.</i>
MATURITY	<i>Finger maturity thickness : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 36 - 48 mm</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests.</i>
DISEASES	<i>With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.</i>
PHYSICAL / PEST DAMAGE	<i>With splits, holes, deep bruises or cuts through the peel into the pulp.</i>
	<i>With severed / broken necks.</i>
SKIN MARKS / BLEMISHES	<i>With excessive scattered brown spots/flecks (senescent spotting).</i>
TEMPERATURE INJURY	<i>With dull, greyish, or blackened peel, or brown under-peel discoloration (chilling injury).</i>
	<i>With dark, water-soaked areas (freezing injury).</i>
	<i>With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas &gt;2 sq cm (per cluster).</i>
	<i>With reddish-brown patches (Banana rust) affecting areas &gt;2 sq cm (per cluster).</i>
	<i>With dark sap stains affecting &gt;4 sq cm (per cluster).</i>
PHYSIOLOGICAL DISORDERS	<i>With reddish-brown discoloration &gt;4 sq cm (maturity bronzing) (per cluster).</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (&lt;1mm deep), abrasion or rub damage (tan/brown/black) affecting &gt;4 sq cm (per cluster).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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 receival.</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 13 - 15°C (Ideal 14°C) for Receival.</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 with the FSANZ Food Standards Code MRL's and ML'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:** BANANA  
**TYPE:** Ripened  
**VARIETY:** Lady Finger  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With receival colour (inner whorl) stage 4 Summer (01 November-31 March), stage 5 Winter (01 April-31 October); uniform colour within cartons.</i>
VISUAL APPEARANCE	<i>With normal-bright bloom; no mixed-ripe cartons (nil hard green/coloured fruit in same pack).</i>
SENSORY	<i>Firm, not soft; nil foreign smells or tastes.</i>
SHAPE	<i>Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage</i>
SIZE	<i>Finger length : measurement is over curvature, pulp to pulp, across the back of the Banana X Large : 140 - 200mm; Large : 120 - 140mm Hands/Clusters: Clusters - 3 to 9 fingers (ideal 5 to 9 fingers); Hands - &gt;7 fingers.</i>
MATURITY	<i>Finger maturity thickness : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth X Large : 32 - 40mm; Large : 30 - 36mm</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests.</i>
DISEASES	<i>With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.</i>
PHYSICAL / PEST DAMAGE	<i>With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.</i>
SKIN MARKS / BLEMISHES	<i>With excessive scattered brown spots/flecks (senescent spotting) affect</i>
TEMPERATURE INJURY	<i>With dull, greyish, or blackened peel, or brown under-peel discoloration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas &gt;2 sq cm (per cluster). With reddish-brown blemishes (Banana rust) affecting areas &gt;2 sq cm (per cluster). With dark sap stains affecting &gt;4 sq cm (per cluster).</i>
PHYSIOLOGICAL DISORDERS	<i>With reddish-brown discoloration &gt;4 sq cm (maturity bronzing) (per cluster).</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (&lt;1mm deep), abrasion or rub damage (tan/brown/black) affecting &gt;4 sq cm (per cluster).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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 receival.</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 13 - 15°C (Ideal 14°C) for Receival.</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 with the FSANZ Food Standards Code MRL's and ML'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:** BANANA

**TYPE:** N/A

**VARIETY:** Plantain

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With green skin; uniform colour within cartons</i>
VISUAL APPEARANCE	<i>With normal-bright bloom; no mixed-ripe cartons (with hard green/coloured fruit in same pack).</i>
SENSORY	<i>Firm, not soft; nil foreign smells or tastes.</i>
SHAPE	<i>Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.</i>
SIZE	<i>Finger length : measurement is over curvature, pulp to pulp, across the back of the Banana XL : 200 mm minimum; L : 175 mm minimum Hands/clusters : In size ranges, per requirements. Clusters - 3 to 7 fingers; Hand - &gt; 7 fingers.</i>
MATURITY	<i>Finger maturity thickness : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth XL : 32 - 42 mm; L : 30 - 32 mm</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests.</i>
DISEASES	<i>With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.</i>
PHYSICAL / PEST DAMAGE	<i>With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.</i>
SKIN MARKS / BLEMISHES	<i>With excessive scattered brown spots/flecks (senescent spotting).</i>
TEMPERATURE INJURY	<i>With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas &gt;2 sq cm With reddish-brown patches (Banana rust) affecting areas &gt;2 sq cm With dark sap stains affecting &gt;4 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With reddish-brown discolouration &gt;4 sq cm (maturity bronzing).</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (&lt;1mm deep), abrasion or rub damage (tan/brown/black) affecting &gt;4 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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 13 - 15°C (ideal 14°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 with the FSANZ Food Standards Code MRL's and ML'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:** BANANA  
**TYPE:** N/A  
**VARIETY:** Red Dacca  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With purple red coloured skin; uniform colour within cartons</i>
VISUAL APPEARANCE	<i>With normal-bright bloom; no mixed-ripe cartons (with hard green/coloured fruit in same pack).</i>
SENSORY	<i>Firm, not soft; nil foreign smells or tastes.</i>
SHAPE	<i>Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.</i>
SIZE	<i>Finger length : measurement is over curvature, pulp to pulp, across the back of the Banana XL : 200 mm minimum; L : 175 mm minimum Hands/clusters : In size ranges, per requirements. Clusters - 3 to 7 fingers; Hand - &gt; 7 fingers.</i>
MATURITY	<i>Finger maturity thickness : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth XL : 32 - 42 mm L : 30 - 32 mm</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests.</i>
DISEASES	<i>With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.</i>
PHYSICAL / PEST DAMAGE	<i>With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.</i>
SKIN MARKS / BLEMISHES	<i>With excessive scattered brown spots/flecks (senescent spotting).</i>
TEMPERATURE INJURY	<i>With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas &gt;2 sq cm With reddish-brown patches (Banana rust) affecting areas &gt;2 sq cm With dark sap stains affecting &gt;4 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With reddish-brown discolouration &gt;4 sq cm (maturity bronzing).</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (&lt;1mm deep), abrasion or rub damage (tan/brown/black) affecting &gt;4 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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 13 - 15°C (ideal 14°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 with the FSA NZ Food Standards Code MRL's and ML'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:** BANANA  
**TYPE:** Ripened  
**VARIETY:** Red Tip  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With receival colour (inner whorl) stage 4 Summer (01 November-31 March), stage 5 Winter (01 April-31 October); uniform colour within cartons.</i>
VISUAL APPEARANCE	<i>With normal-bright bloom; no mixed-ripe cartons (nil hard green/coloured fruit in same pack).</i>
SENSORY	<i>Firm, not soft; nil foreign smells or tastes.</i>
SHAPE	<i>Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'. With red food grade wax on flower end.</i>
SIZE	<i>Finger length : measurement is over curvature, pulp to pulp, across the back of the Banana X Large : 210 - 260mm Hands/Clusters: Clusters - 3 to 9 fingers (ideal 5 to 9 fingers); Hands - &gt;7 fingers.</i>
MATURITY	<i>Finger maturity thickness : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth X Large : 32 - 40mm; Large : 30 - 36mm</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests.</i>
DISEASES	<i>With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.</i>
PHYSICAL / PEST DAMAGE	<i>With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.</i>
SKIN MARKS / BLEMISHES	<i>With excessive scattered brown spots/flecks (senescent spotting) affect</i>
TEMPERATURE INJURY	<i>With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas &gt;4 sq cm (per cluster). With reddish-brown blemishes (Banana rust) affecting areas &gt;4 sq cm (per cluster). With dark sap stains affecting &gt;4 sq cm (per cluster).</i>
PHYSIOLOGICAL DISORDERS	<i>With reddish-brown discolouration &gt;4 sq cm (maturity bronzing) (per cluster).</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (&lt;1mm deep), abrasion or rub damage (tan/brown/black) affecting &gt;4 sq cm (per cluster).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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 receival.</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 13 - 15°C (Ideal 14°C) for Receival.</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 with the FSANZ Food Standards Code MRL's and ML'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>	