

Market Produce Specifications

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Market Produce Specifications

PRODUCE: BERRY
TYPE: Blackberry
VARIETY: Various
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Glossy dark red to black berry.</i>
VISUAL APPEARANCE	<i>Full bodied drupelets; free from excess moisture or juice; free from visible contamination</i>
SENSORY	<i>Slightly soft, fully intact fruit; not spongy or shrivelled; free from foreign odours or tastes.</i>
SHAPE	<i>Cluster of drupelets; entire fruit approximately cylindrical in shape.</i>
SIZE	<i>Berry size minimum diameter 10mm.</i>
MATURITY	<i>> 70 % black (ripe) berries within punnet.</i>
MAJOR DEFECTS	
INSECTS	<i>With live insects or other pests</i>
DISEASES	<i>With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval damage</i>
	<i>With obvious signs of pest or insect infestation eg. webs and bird droppings</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With deep seated bruises (soft, water soaked areas).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
	<i>With evidence of excessive foreign matter eg dust and soil.</i>
TEMPERATURE INJURY	<i>With bleached yellow areas (sunburn injury).</i>
	<i>With soft water-soaked areas on berries (freezing injury).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total major defects must not exceed 2 % of consignment.</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 2 - 6°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: BERRY
TYPE: Blackcurrant
VARIETY: Various
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Glossy black berry.</i>
VISUAL APPEARANCE	<i>Full bodied, firm berry with stalks attached; free from excess moisture or juice; free from visible contamination.</i>
SENSORY	<i>Firm fruit; thin-skinned, juicy berry; strongly flavoured and aromatic; slightly sour taste; free from foreign odours or tastes.</i>
SHAPE	<i>Small round berry.</i>
SIZE	<i>Berry size minimum diameter 5mm.</i>
MATURITY	<i>Fruit firm, not soft; > 80 % ripe (black berries) within punnet.</i>
MAJOR DEFECTS	
INSECTS	<i>With live insects or other pests</i>
DISEASES	<i>With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows.</i>
	<i>With obvious signs of pest or insect infestation eg. webs and bird droppings</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With deep seated bruises (soft, water soaked areas).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
	<i>With evidence of excessive foreign matter eg dust and soil.</i>
	<i>With excess moisture or juice in the punnet.</i>
TEMPERATURE INJURY	<i>With bleached yellow areas (sunburn injury).</i>
	<i>With soft water-soaked areas on berries (freezing injury).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total major defects must not exceed 2 % of consignment.</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>
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Market Produce Specifications

PRODUCE: BERRY
TYPE: Blueberry
VARIETY: Various
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Deep blue with whitish waxy bloom.</i>
VISUAL APPEARANCE	<i>Full bodied, plump fruit with stem removed; free from excess moisture or juice; free from visible contamination.</i>
SENSORY	<i>Firm fruit, not shrivelled; sweet and juicy; free from foreign odours or tastes.</i>
SHAPE	<i>Round to slightly squat.</i>
SIZE	<i>Berry size minimum diameter 10 - 20 mm. A tolerance of 10g above the stated weight is acceptable.</i>
MATURITY	<i>Firm fruit, not overripe or undeveloped, TSS > 10° Brix.</i>
MAJOR DEFECTS	
INSECTS	<i>With live insects or other pests</i>
DISEASES	<i>With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval</i>
	<i>With obvious signs of pest or insect infestation eg. webs and bird droppings</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With deep seated bruises (soft, water soaked areas).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
	<i>With evidence of excessive foreign matter eg dust and soil.</i>
TEMPERATURE INJURY	<i>With bleached yellow areas (sunburn injury).</i>
	<i>With soft water-soaked areas on berries (freezing injury).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total major defects must not exceed 2 % of consignment.</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 2 - 6°C for Receipt.</i>
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Market Produce Specifications

PRODUCE: BERRY
TYPE: Boysenberry
VARIETY: Various
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Deep purplish red to black fruit.</i>
VISUAL APPEARANCE	<i>Slightly downy, full bodied drupelets; free from excess moisture or juice; free from visible contamination.</i>
SENSORY	<i>Characteristic aroma and slightly acidic flavour when ripe; firm fruit not soft or spongy; free from foreign odours or tastes.</i>
SHAPE	<i>Cluster of drupelets, whole fruit approximately cylindrical in shape.</i>
SIZE	<i>Berry size minimum diameter 15mm.</i>
MATURITY	<i>Firm fruit, not overripe or undeveloped; >70% dark coloured (ripe) fruit within punnet.</i>
MAJOR DEFECTS	
INSECTS	<i>With live insects or other pests</i>
DISEASES	<i>With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval damage.</i>
	<i>With obvious signs of pest or insect infestation eg. webs and bird droppings</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With deep seated bruises (soft, water soaked areas).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
	<i>With evidence of excessive foreign matter eg dust and soil.</i>
TEMPERATURE INJURY	<i>With bleached yellow areas (sunburn injury).</i>
	<i>With soft water-soaked areas on berries (freezing injury).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total major defects must not exceed 2 % of consignment.</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>
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Market Produce Specifications

PRODUCE: BERRY
TYPE: Brambleberry
VARIETY: Various
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark red to black berry.</i>
VISUAL APPEARANCE	<i>Full bodied drupelets; free from excess moisture or juice; free from visible contamination</i>
SENSORY	<i>Slightly soft, fully intact fruit, not spongy or shrivelled; free from foreign odours or tastes.</i>
SHAPE	<i>Cluster of drupelets; whole fruit approximately cylindrical in shape.</i>
SIZE	<i>Berry size minimum diameter 10mm.</i>
MATURITY	<i>> 70 % dark coloured (ripe) berries within punnet.</i>
MAJOR DEFECTS	
INSECTS	<i>With live insects or other pests</i>
DISEASES	<i>With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval damage.</i>
	<i>With obvious signs of pest or insect infestation eg. webs and bird droppings</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With deep seated bruises (soft, water soaked areas).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
	<i>With evidence of excessive foreign matter eg dust and soil.</i>
TEMPERATURE INJURY	<i>With bleached yellow areas (sunburn injury).</i>
	<i>With soft water-soaked areas on berries (freezing injury).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total major defects must not exceed 2 % of consignment.</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>
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Market Produce Specifications

PRODUCE: BERRY
TYPE: Gooseberry
VARIETY: Various
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>May be bright green, yellowish green, golden yellow, bright red or dark red according to variety, all with characteristic network of pale lines on skin.</i>
VISUAL APPEARANCE	<i>Full bodied fruit with translucent skin; floral parts often retained at blossom end; free from excess moisture or juice; free from visible contamination.</i>
SENSORY	<i>Slightly soft, fully intact fruit, not shrivelled or spongy; moderately tough skin; tart, juicy flesh containing several small seeds; free from foreign odours or tastes.</i>
SHAPE	<i>Round to oval fruit.</i>
SIZE	<i>Berry size minimum diameter 12mm.</i>
MATURITY	<i>Fruit not hard green (underdeveloped) or fully softened (overripe).</i>
MAJOR DEFECTS	
INSECTS	<i>With live insects or other pests</i>
DISEASES	<i>With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows.</i>
	<i>With obvious signs of pest or insect infestation eg. webs and bird droppings</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With deep seated bruises (soft, water soaked areas).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
	<i>With evidence of excessive foreign matter eg dust and soil.</i>
TEMPERATURE INJURY	<i>With bleached yellow areas (sunburn injury).</i>
	<i>With soft water-soaked areas on berries (freezing injury).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total major defects must not exceed 2 % of consignment.</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>
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Market Produce Specifications

PRODUCE: BERRY
TYPE: Jaboticaba
VARIETY: Various
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Glossy dark purple to black skin, white to pale pink flesh.</i>
VISUAL APPEARANCE	<i>Grape-like berry; smooth glossy skin; free from excess moisture or juice; free from visible contamination.</i>
SENSORY	<i>Firm fruit with a moderately tough skin, not shrivelled or very soft; juicy gelatinous flesh containing 1-4 small seeds; not acidic; free from foreign odours or tastes.</i>
SHAPE	<i>Round fruit.</i>
SIZE	<i>Berry size minimum diameter 15mm.</i>
MATURITY	<i>> 70 % dark coloured (ripe) berries within punnet.</i>
MAJOR DEFECTS	
INSECTS	<i>With live insects or other pests</i>
DISEASES	<i>With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows.</i>
	<i>With obvious signs of pest or insect infestation eg. webs and bird droppings</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With deep seated bruises (soft, water soaked areas).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
	<i>With evidence of excessive foreign matter eg dust and soil.</i>
TEMPERATURE INJURY	<i>With evidence of excessive foreign matter eg dust and soil.</i>
	<i>With excess moisture or juice in the punnet.</i>
TEMPERATURE INJURY	<i>With bleached yellow areas (sunburn injury).</i>
	<i>With soft water-soaked areas on berries (freezing injury).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total major defects must not exceed 2 % of consignment.</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>
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Market Produce Specifications

PRODUCE: BERRY
TYPE: Lawtonberry
VARIETY: Various
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark red to black berry.</i>
VISUAL APPEARANCE	<i>Full bodied drupelets; free from excess moisture or juice; free from visible contamination.</i>
SENSORY	<i>Slightly soft, fully intact fruit, not spongy or shrivelled; sweet and juicy; many small seeds; free from foreign odours or tastes</i>
SHAPE	<i>Cluster of drupelets; whole fruit approximately cylindrical in shape.</i>
SIZE	<i>Berry size minimum diameter 12mm.</i>
MATURITY	<i>> 70 % dark coloured (ripe) berries within punnet.</i>
MAJOR DEFECTS	
INSECTS	<i>With live insects or other pests</i>
DISEASES	<i>With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows.</i>
	<i>With obvious signs of pest or insect infestation eg. webs and bird droppings</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With deep seated bruises (soft, water soaked areas).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
	<i>With evidence of excessive foreign matter eg dust and soil.</i>
TEMPERATURE	<i>With bleached yellow areas (sunburn injury).</i>
	<i>With soft water-soaked areas on berries (freezing injury).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total major defects must not exceed 2 % of consignment.</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>
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Market Produce Specifications

PRODUCE: BERRY
TYPE: Loganberry
VARIETY: Various
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light red to dark purplish red with whitish bloom.</i>
VISUAL APPEARANCE	<i>Full bodied drupelets; free from excess moisture or juice; free from visible contamination.</i>
SENSORY	<i>Slightly soft, fully intact fruit, not spongy or shrivelled; free from foreign odours or tastes.</i>
SHAPE	<i>Cluster of drupelets, entire fruit approximately oblong to slightly conical in shape.</i>
SIZE	<i>Berry size minimum diameter 10mm.</i>
MATURITY	<i>> 70 % dark coloured (ripe) fruit within punnet.</i>
MAJOR DEFECTS	
INSECTS	<i>With live insects or other pests</i>
DISEASES	<i>With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows.</i>
	<i>With obvious signs of pest or insect infestation eg. webs and bird droppings</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With deep seated bruises (soft, water soaked areas).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
	<i>With evidence of excessive foreign matter eg dust and soil.</i>
TEMPERATURE INJURY	<i>With bleached yellow areas (sunburn injury).</i>
	<i>With soft water-soaked areas on berries (freezing injury).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total major defects must not exceed 2 % of consignment.</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 2 - 6°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: BERRY
TYPE: Mulberry
VARIETY: Various
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Glossy dark red to black berry.</i>
VISUAL APPEARANCE	<i>Compound berries with short green stems attached; stems not brown or shrivelled; full bodied drupelets; free from excess moisture or juice; free from visible contamination.</i>
SENSORY	<i>Soft, fully intact fruit, not shrivelled or mushy; sweet and juicy; free from foreign odours or tastes.</i>
SHAPE	<i>Cluster of drupelets; entire fruit approximately cylindrical in shape.</i>
SIZE	<i>Berry size minimum diameter 14mm.</i>
MATURITY	<i>> 70 % dark coloured (ripe) berries within punnet.</i>
MAJOR DEFECTS	
INSECTS	<i>With live insects or other pests</i>
DISEASES	<i>With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows.</i>
	<i>With obvious signs of pest or insect infestation eg. webs and bird droppings</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With deep seated bruises (soft, water soaked areas).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
	<i>With evidence of excessive foreign matter eg dust and soil.</i>
TEMPERATURE INJURY	<i>With bleached yellow areas (sunburn injury).</i>
	<i>With soft water-soaked areas on berries (freezing injury).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total major defects must not exceed 2 % of consignment.</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 2 - 6°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: BERRY
TYPE: Raspberry
VARIETY: Various
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Pink to bright red fruit, none with green tinge.</i>
VISUAL APPEARANCE	<i>Full bodied drupelets; free from cores; free from excess moisture or juice; free from visible contamination.</i>
SENSORY	<i>Slightly soft, fully intact fruit, not shrivelled or spongy; free from foreign odours or tastes.</i>
SHAPE	<i>Cluster of drupelets, entire fruit approximately round to oval in shape.</i>
SIZE	<i>Berry size minimum diameter 10 mm. A tolerance of 8g above the stated weight is acceptable.</i>
MATURITY	<i>> 80 % bright red (ripe) fruit within punnet.</i>
MAJOR DEFECTS	
INSECTS	<i>With live insects or other pests</i>
DISEASES	<i>With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows.</i>
	<i>With obvious signs of pest or insect infestation eg. webs and bird droppings</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With deep seated bruises (soft, water soaked areas).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
	<i>With evidence of excessive foreign matter eg dust and soil.</i>
TEMPERATURE INJURY	<i>With bleached yellow areas (sunburn injury).</i>
	<i>With soft water-soaked areas on berries (freezing injury).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total major defects must not exceed 2 % of consignment.</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 2 - 6°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: BERRY
TYPE: Redcurrant
VARIETY: Various
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Glossy pinkish red to dark red berry.</i>
VISUAL APPEARANCE	<i>Full bodied, firm berry with stalks attached; free from excess moisture or juice; free from visible contamination.</i>
SENSORY	<i>Firm, not soft fruit; thin-skinned, juicy berry with slightly sour taste; free from foreign odours or tastes.</i>
SHAPE	<i>Small round berry.</i>
SIZE	<i>Berry size minimum diameter 5 mm.</i>
MATURITY	<i>> 80 % red colour (ripe) within punnet.</i>
MAJOR DEFECTS	
INSECTS	<i>With live insects or other pests</i>
DISEASES	<i>With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows.</i>
	<i>With obvious signs of pest or insect infestation eg. webs and bird droppings</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With deep seated bruises (soft, water soaked areas).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
	<i>With evidence of excessive foreign matter eg dust and soil.</i>
TEMPERATURE INJURY	<i>With bleached yellow areas (sunburn injury).</i>
	<i>With soft water-soaked areas on berries (freezing injury).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total major defects must not exceed 2 % of consignment.</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 2 - 6°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: BERRY
TYPE: Silvanberry
VARIETY: Various
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Glossy dark red to black berry.</i>
VISUAL APPEARANCE	<i>Full bodied drupelets; free from excess moisture or juice; free from visible contamination.</i>
SENSORY	<i>Slightly soft, fully intact fruit, not shrivelled or spongy; sweet and juicy; free from foreign odours or tastes.</i>
SHAPE	<i>Cluster of drupelets; whole fruit approximately cylindrical in shape.</i>
SIZE	<i>Berry minimum diameter 12mm.</i>
MATURITY	<i>> 70 % dark coloured (ripe) berries within punnet.</i>
MAJOR DEFECTS	
INSECTS	<i>With live insects or other pests</i>
DISEASES	<i>With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows.</i>
	<i>With obvious signs of pest or insect infestation eg. webs and bird droppings</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With deep seated bruises (soft, water soaked areas).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
	<i>With evidence of excessive foreign matter eg dust and soil.</i>
	<i>With excess moisture or juice in the punnet.</i>
TEMPERATURE INJURY	<i>With bleached yellow areas (sunburn injury).</i>
	<i>With soft water-soaked areas on berries (freezing injury).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total major defects must not exceed 2 % of consignment.</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 2 - 6°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: BERRY
TYPE: Strawberry
VARIETY: Various
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Red to deep red fruit; small, pale yellow external seeds; white/green halo around calyx covering < 5% surface area.</i>
VISUAL APPEARANCE	<i>Waxy, full bodied, firm berry with stem/calyx attached; stem and calyx to be clean green (not wilted); free from excess moisture or juice; free from visible contamination</i>
SENSORY	<i>Firm fruit, not soft; sweet and juicy; free from foreign odours or tastes.</i>
SHAPE	<i>Conical, flat or wedged shaped berry (according to variety); not badly misshapen; not hollow in fruit centre</i>
SIZE	<i>Uniform size throughout punnet. Minimum berry diameter 20mm. Double Extra Large (XXL); 8 - 9 pieces per 250g punnet Extra Large (XL); 10 - 18 pieces per 250g punnet Large (L); 19 - 24 pieces per 250g punnet (< 20% size variance in punnet). A tolerance of 10g above the stated weight is acceptable.</i>
MATURITY	<i>Firm fruit, >90% red colour within punnets; not very soft or mushy (overripe).</i>
MAJOR DEFECTS	
INSECTS	<i>With live insects or other pests</i>
DISEASES	<i>With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows.</i>
	<i>With obvious signs of pest or insect infestation eg. webs and bird droppings</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With pressure marks/bruises and dry discoloured areas.</i>
	<i>With deep seated bruises (soft, water soaked areas).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
	<i>With evidence of excessive foreign matter eg dust and soil.</i>
TEMPERATURE INJURY	<i>With bleached yellow areas (sunburn injury).</i>
	<i>With soft water-soaked areas on berries (freezing injury).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total major defects must not exceed 2 % of consignment.</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 2 - 6°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: BERRY
TYPE: Tayberry
VARIETY: Various
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Glossy red to dark red berry.</i>
VISUAL APPEARANCE	<i>Full bodied drupelets; free from excess moisture or juice; free from visible contamination</i>
SENSORY	<i>Slightly soft, fully intact fruit, not shrivelled or spongy; sweet, juicy and aromatic; free from foreign odours or tastes.</i>
SHAPE	<i>Cluster of drupelets; whole fruit approximately cylindrical in shape.</i>
SIZE	<i>Berry size minimum diameter 10mm.</i>
MATURITY	<i>> 70 % dark coloured (ripe) berries within punnet.</i>
MAJOR DEFECTS	
INSECTS	<i>With live insects or other pests</i>
DISEASES	<i>With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows.</i>
	<i>With obvious signs of pest or insect infestation eg. webs and bird droppings</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With deep seated bruises (soft, water soaked areas).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
	<i>With evidence of excessive foreign matter eg dust and soil.</i>
TEMPERATURE INJURY	<i>With bleached yellow areas (sunburn injury).</i>
	<i>With soft water-soaked areas on berries (freezing injury).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total major defects must not exceed 2 % of consignment.</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 2 - 6°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: BERRY
TYPE: Youngberry
VARIETY: Various
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Deep purplish red to black fruit.</i>
VISUAL APPEARANCE	<i>Glossy and plump, full bodied drupelets; free from excess moisture or juice; free from visible contamination.</i>
SENSORY	<i>Aromatic /acidic when ripe. Fruit to feel firm, not soft. Free from foreign odours or tastes.</i>
SHAPE	<i>Rounded cluster of drupelets, whole fruit approximately cylindrical in shape.</i>
SIZE	<i>Berry size diameter 12mm.</i>
MATURITY	<i>Firm fruit, not overripe or undeveloped, >80% dark colour (ripe) within punnet.</i>
MAJOR DEFECTS	
INSECTS	<i>With live insects or other pests</i>
DISEASES	<i>With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows.</i>
	<i>With obvious signs of pest or insect infestation eg. webs and bird droppings</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With aged, dehydrated or squashed berries.</i>
	<i>With deep seated bruises (soft, water soaked areas).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
	<i>With evidence of excessive foreign matter eg dust and soil.</i>
	<i>With excess moisture or juice in the punnet.</i>
TEMPERATURE INJURY	<i>With bleached yellow areas (sunburn injury).</i>
	<i>With soft water-soaked areas on berries (freezing injury).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total major defects must not exceed 2 % of consignment.</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 2 - 6°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>	