

# *Market Produce Specifications:*

## **CHILLI**

<b>Baby Hot / Mexican</b> .....	<b>2</b>
<b>Ball</b> .....	<b>3</b>
<b>Bell</b> .....	<b>4</b>
<b>Chilli Bell</b> .....	<b>5</b>
<b>Cayenne</b> .....	<b>6</b>
<b>Habanero</b> .....	<b>7</b>
<b>Jalapeno</b> .....	<b>8</b>
<b>Serrano</b> .....	<b>9</b>
<b>Sweet</b> .....	<b>10</b>

# Market Produce Specifications

**PRODUCE:** CHILLI  
**TYPE:** Baby Hot / Mexican  
**VARIETY:** Various  
**OTHER NAMES:** Birdseye, Pequin

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Bright red to green skin; green calyx.</i>
VISUAL APPEARANCE	<i>With glossy, smooth surface; intact calyx with short stem retained; sound seed cavity; free from foreign matter</i>
SENSORY	<i>Firm, smooth surface; crisp flesh; strong rich, hot flavour.</i>
SHAPE	<i>Short, even conical shape tapering towards the blossom end which may be rounded or pointed depending on variety; no obviously twisted or deformed fruit.</i>
SIZE	<i>Length 20 - 70mm; as per pre-ordered requirements.</i>
MATURITY	<i>Firm, juicy fruit, not wrinkled or shrivelled.</i>

MAJOR DEFECTS

INSECTS	<i>With obvious live insects (eg. scale, fruit fly larvae).</i>
DISEASES	<i>With fungal or bacterial rots (eg Anthracnose, Alternaria rot, bacterial soft rot).</i>
	<i>With distortion or mottling due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or pest damage that breaks the skin.</i>
	<i>With soft areas or deep bruises.</i>
	<i>With soft flesh or wrinkled skin (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With open growth or stem end cracks, or with superficial skin cracking (excess moisture).</i>
	<i>With softening or rotting evident at the fruit blossom end (calcium deficiency).</i>
TEMPERATURE INJURY	<i>With obvious bleached, flattened areas (sunburn).</i>
	<i>With pitted skin and dark, soft underlying flesh (chilling injury).</i>

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With &gt;3 dark, dry spots, &gt;1 mm diameter.</i>
SKIN MARKS / BLEMISHES	<i>With superficial dark rub marks or blemishes (&lt; 1 mm deep) affecting in aggregate &gt;0.5 sq cm.</i>
	<i>With scattered, superficial light brown marks affecting in aggregate &gt;1 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With minor shrivelling affecting &gt;20% of chillis per box.</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</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</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12 °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 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>

*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:** CHILLI  
**TYPE:** Ball  
**VARIETY:** Red / Green  
**GRADE:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright rich red to bright green skin; green calyx.</i>
VISUAL APPEARANCE	<i>With glossy, smooth surface; intact calyx (undamaged attachment); sound seed cavity; free from foreign matter</i>
SENSORY	<i>Firm, smooth surface; crisp flesh; strong rich hot flavour (red fruit have hotter flavour than green fruit); no off odours or tastes.</i>
SHAPE	<i>Approximately round to slightly conical, wider at the stem end; no obviously twisted or deformed fruit.</i>
SIZE	<i>Diameter 20 - 35mm at widest point; as per pre-ordered requirements</i>
MATURITY	<i>Firm, juicy fruit, not wrinkled or shrivelled.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg. scale, fruit fly larvae).</i>
DISEASES	<i>With fungal or bacterial rots (eg Anthracnose, Alternaria rot, bacterial soft rot).</i>
	<i>With distortion or mottling due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or pest damage that breaks the skin.</i>
	<i>With soft areas or deep bruises.</i>
	<i>With soft flesh or wrinkled skin (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With open growth or stem end cracks, or with superficial skin cracking (excess moisture).</i>
	<i>With softening or rotting evident at the fruit blossom end (calcium deficiency).</i>
TEMPERATURE INJURY	<i>With obvious bleached, flattened areas (sunburn).</i>
	<i>With pitted skin and dark, soft underlying flesh (chilling injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;3 dark, dry spots, &gt;1 mm diameter.</i>
SKIN MARKS / BLEMISHES	<i>With superficial dark rub marks or blemishes (&lt; 1 mm deep) affecting in aggregate &gt;0.5 sq cm.</i>
	<i>With scattered, superficial light brown marks affecting in aggregate &gt;1 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With minor shrivelling affecting &gt;20% of the consignment.</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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12 °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 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: CHILLI**

**TYPE: Bell**

**VARIETY: Orange**

**GRADE: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright orange skin; green calyx.</i>
VISUAL APPEARANCE	<i>With glossy, smooth surface; intact calyx with short stem attached; sound seed cavity; free from foreign matter</i>
SENSORY	<i>Firm, smooth surface; crisp flesh; medium to mildly hot flavour.</i>
SHAPE	<i>Slightly flattened, undulating bell shape with uneven, lobed edge; elongated to a point at the blossom end; no obviously twisted or highly deformed fruit.</i>
SIZE	<i>Diameter 25 - 40 mm at the widest point; as per pre-ordered requirements.</i>
MATURITY	<i>Firm, juicy fruit, not wrinkled or shrivelled.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg. scale, fruit fly larvae).</i>
DISEASES	<i>With fungal or bacterial rots (eg Anthracnose, Alternaria rot, bacterial soft rot).</i>
	<i>With distortion or mottling due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or pest damage that breaks the skin.</i>
	<i>With soft areas or deep bruises.</i>
	<i>With soft flesh or wrinkled skin (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With open growth or stem end cracks, or with superficial skin cracking (excess moisture).</i>
	<i>With softening or rotting evident at the fruit blossom end (calcium deficiency).</i>
TEMPERATURE INJURY	<i>With obvious bleached, flattened areas (sunburn).</i>
	<i>With pitted skin and dark, soft underlying flesh (chilling injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;3 dark, dry spots, &gt;1 mm diameter.</i>
SKIN MARKS / BLEMISHES	<i>With superficial dark rub marks or blemishes (&lt; 1 mm deep) affecting in aggregate &gt;0.5 sq cm.</i>
	<i>With scattered, superficial light brown marks affecting in aggregate &gt;1 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With minor shrivelling affecting &gt;20% of chillis per box.</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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12 °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 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:** CHILLI  
**TYPE:** Chilli Bell  
**VARIETY:** Red / Green  
**OTHER NAMES:** Scotch Bonnet

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright red or green skin; green calyx.</i>
VISUAL APPEARANCE	<i>With glossy, smooth surface; intact calyx with short stem attached; sound seed cavity; free from foreign matter</i>
SENSORY	<i>Firm, smooth surface; crisp flesh; hot flavour.</i>
SHAPE	<i>Undulating bell shape with uneven, lobed edge; elongated to a point at the blossom end; no obviously twisted or highly deformed fruit.</i>
SIZE	<i>Diameter 25 - 40 mm at the widest point; as per pre-ordered requirements.</i>
MATURITY	<i>Firm, juicy fruit, not wrinkled or shrivelled.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg. scale, fruit fly larvae).</i>
DISEASES	<i>With fungal or bacterial rots (eg Anthracnose, Alternaria rot, bacterial soft rot).</i> <i>With distortion or mottling due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or pest damage that breaks the skin.</i> <i>With soft areas or deep bruises.</i> <i>With soft flesh or wrinkled skin (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With open growth or stem end cracks, or with superficial skin cracking (excess moisture).</i> <i>With softening or rotting evident at the fruit blossom end (calcium deficiency).</i>
TEMPERATURE INJURY	<i>With obvious bleached, flattened areas (sunburn).</i> <i>With pitted skin and dark, soft underlying flesh (chilling injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;3 dark, dry spots, &gt;1 mm diameter.</i>
SKIN MARKS / BLEMISHES	<i>With superficial dark rub marks or blemishes (&lt; 1 mm deep) affecting in aggregate &gt;0.5 sq cm.</i> <i>With scattered, superficial light brown marks affecting in aggregate &gt;1 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With minor shrivelling affecting &gt;20% of chillis per box.</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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12 °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 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:** CHILLI  
**TYPE:** Cayenne  
**VARIETY:** Red / Green  
**GRADE:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright red to bright green skin depending on variety; green calyx.</i>
VISUAL APPEARANCE	<i>With glossy, smooth surface; intact calyx with short stem retained; sound seed cavity; free from foreign matter.</i>
SENSORY	<i>Firm, smooth surface; firm flesh which may flex slightly with finger pressure; strong hot flavour.</i>
SHAPE	<i>Long, slender, and approximately cylindrical, tapering to a point at the blossom end; no obviously twisted or deformed fruit.</i>
SIZE	<i>Length approximately 80 - 130mm; as per pre-ordered requirements.</i>
MATURITY	<i>Firm skinned fruit, may have minor wrinkling at the tip; not hard and crisp (immature) or very wrinkled</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg. scale, fruit fly larvae).</i>
DISEASES	<i>With fungal or bacterial rots (eg Anthracnose, Alternaria rot, bacterial soft rot).</i>
	<i>With distortion or mottling due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or pest damage that breaks the skin.</i>
	<i>With soft areas or deep bruises.</i>
	<i>With very soft flesh or skin wrinkling affecting the majority of the chilli surface (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With open growth or stem end cracks, or with superficial skin cracking (excess moisture).</i>
	<i>With softening or rotting evident at the fruit blossom end (calcium deficiency).</i>
TEMPERATURE INJURY	<i>With obvious bleached, flattened areas (sunburn).</i>
	<i>With pitted skin and dark, soft underlying flesh (chilling injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;3 dark, dry spots, &gt;1 mm diameter.</i>
SKIN MARKS / BLEMISHES	<i>With superficial dark rub marks or blemishes (&lt; 1 mm deep) affecting in aggregate &gt;0.5 sq cm.</i>
	<i>With scattered, superficial light brown marks affecting in aggregate &gt;1 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With minor shrivelling affecting &gt;20% of chillis per box.</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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12° 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 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:** CHILLI  
**TYPE:** Habanero  
**VARIETY:** N/A  
**GRADE:** One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Orange to yellowish orange.</i>
VISUAL APPEARANCE	<i>With glossy, crenulated surface; intact calyx with short stem attached; sound seed cavity; free from foreign matter</i>
SENSORY	<i>Firm, but irregular surface; crisp flesh. Extremely hot flavour.</i>
SHAPE	<i>Square shape at the top and elongated to a point at the bottom end; slightly undulating, uneven shape; no obviously twisted or highly deformed fruit.</i>
SIZE	<i>Diameter 30 - 45 mm at the widest point; as per pre-ordered requirements.</i>
MATURITY	<i>Firm, juicy fruit, not wrinkled or shrivelled.</i>

MAJOR DEFECTS

INSECTS	<i>With obvious live insects (eg. scale, fruit fly larvae).</i>
DISEASES	<i>With fungal or bacterial rots (eg Anthracnose, Alternaria rot, bacterial soft rot).</i>
	<i>With distortion or mottling due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or pest damage that breaks the skin.</i>
	<i>With soft areas or deep bruises.</i>
	<i>With soft flesh or wrinkled skin (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With open growth or stem end cracks, or with superficial skin cracking (excess moisture).</i>
	<i>With softening or rotting evident at the fruit blossom end (calcium deficiency).</i>
TEMPERATURE INJURY	<i>With obvious bleached, flattened areas (sunburn).</i>
	<i>With pitted skin and dark, soft underlying flesh (chilling injury).</i>

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With &gt;3 dark, dry spots, &gt;1 mm diameter.</i>
SKIN MARKS / BLEMISHES	<i>With superficial dark rub marks or blemishes (&lt; 1 mm deep) affecting in aggregate &gt;0.5 sq cm.</i>
	<i>With scattered, superficial light brown marks affecting in aggregate &gt;1 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With minor shrivelling affecting &gt;20% of chillis per box.</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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12° 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 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>

*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:** CHILLI  
**TYPE:** Jalapeno  
**VARIETY:** Various  
**GRADE:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright green to dark green with none &gt;10% green black in aggregate per chilli, green calyx.</i>
VISUAL APPEARANCE	<i>With glossy, smooth surface; intact calyx with short stem retained; sound seed cavity; bright white to light beige coloured seeds; free from foreign matter.</i>
SENSORY	<i>Firm, smooth surface; crisp to very slightly soft flesh; very hot flavour.</i>
SHAPE	<i>Approximately cylindrical, tapering towards the blossom end; may be slightly irregularly shaped or undulating depending on variety; No obvious twisted or deformed fruit.</i>
SIZE	<i>Length approximately 45 - 80mm depending on variety; as per pre-ordered requirements.</i>
MATURITY	<i>Firm skinned fruit, may have minor wrinkling at the tip; not very wrinkled or soft (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg. scale, fruit fly larvae).</i>
DISEASES	<i>With fungal or bacterial rots (eg Anthracnose, Alternaria rot, bacterial soft rot). With distortion or mottling due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or pest damage that breaks the skin. With soft areas or deep bruises. With soft flesh and wrinkled skin (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With open growth or stem end cracks, or with superficial skin cracking (excess moisture). With softening or rotting evident at the fruit blossom end (calcium deficiency).</i>
TEMPERATURE INJURY	<i>With obvious bleached, flattened areas (sunburn). With pitted skin and dark, soft underlying flesh (chilling injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;3 dry spots, &gt;1 mm diameter.</i>
SKIN MARKS / BLEMISHES	<i>With superficial dark rub marks or blemishes (&lt; 1 mm deep) affecting in aggregate &gt;0.5 sq cm. With damaged or distorted tips &gt;1mm deep and &gt;0.5sq cm of overall skin surface. With scattered, superficial light brown to reddish brown marks affecting in aggregate &gt;1 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With minor shrivelling of the surface, affecting &gt;20% of chillies per box.</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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12° 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 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:** CHILLI  
**TYPE:** Serrano  
**VARIETY:** Various  
**GRADE:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright red skin.</i>
VISUAL APPEARANCE	<i>With glossy, smooth surface; intact calyx with short stem retained; sound seed cavity; free from foreign matter</i>
SENSORY	<i>Firm, smooth surface; crisp flesh; strong rich, hot flavour, thick walls.</i>
SHAPE	<i>Short, even bullet shape tapering towards the blossom end which may be rounded or pointed depending on variety; no obviously twisted or deformed fruit.</i>
SIZE	<i>Length 50 - 80 mm; as per pre-ordered requirements.</i>
MATURITY	<i>Firm, juicy fruit, not wrinkled or shrivelled.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg. scale, fruit fly larvae).</i>
DISEASES	<i>With fungal or bacterial rots (eg Anthracnose, Alternaria rot, bacterial soft rot).</i>
	<i>With distortion or mottling due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or pest damage that breaks the skin.</i>
	<i>With soft areas or deep bruises.</i>
	<i>With soft flesh or wrinkled skin (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With open growth or stem end cracks, or with superficial skin cracking (excess moisture).</i>
	<i>With softening or rotting evident at the fruit blossom end (calcium deficiency).</i>
TEMPERATURE INJURY	<i>With obvious bleached, flattened areas (sunburn).</i>
	<i>With pitted skin and dark, soft underlying flesh (chilling injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;3 dark, dry spots, &gt;1 mm diameter.</i>
SKIN MARKS / BLEMISHES	<i>With superficial dark rub marks or blemishes (&lt; 1 mm deep) affecting in aggregate &gt;0.5 sq cm.</i>
	<i>With scattered, superficial light brown marks affecting in aggregate &gt;1 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With minor shrivelling affecting &gt;20% of chillis per box.</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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12° 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 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:** CHILLI  
**TYPE:** Sweet  
**VARIETY:** Various  
**OTHER NAMES:** Banana Chilli, Mellow Yellow

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Shiny green, yellow or bright green skin depending on variety, green calyx.</i>
VISUAL APPEARANCE	<i>With glossy, smooth surface; intact calyx with short section of stem attached; sound seed cavity; free from foreign matter.</i>
SENSORY	<i>Firm, smooth surface; crisp juicy flesh; mildly spicy, sweet flavour.</i>
SHAPE	<i>Cylindrical with tapered blossom end. No obviously twisted or deformed fruit.</i>
SIZE	<i>Length approximately 110 - 170mm; as per pre-ordered requirements.</i>
MATURITY	<i>Firm, juicy fruit, not dry or shrivelled.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg. scale, fruit fly larvae).</i>
DISEASES	<i>With fungal or bacterial rots (eg Anthracnose, Alternaria rot, bacterial soft rot).</i>
	<i>With distortion or mottling due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or pest damage that breaks the skin.</i>
	<i>With soft areas or deep bruises.</i>
	<i>With soft flesh or wrinkled skin (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With open growth or stem end cracks, or with superficial skin cracking (excess moisture).</i>
	<i>With softening or rotting evident at the fruit blossom end (calcium deficiency).</i>
TEMPERATURE INJURY	<i>With obvious bleached, flattened areas (sunburn).</i>
	<i>With pitted skin and dark, soft underlying flesh (chilling injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;3 dark, dry spots, &gt;1 mm diameter.</i>
SKIN MARKS / BLEMISHES	<i>With superficial dark rub marks or blemishes (&lt;1 mm deep) affecting in aggregate &gt; 2 sq cm.</i>
	<i>With scattered, superficial light brown marks affecting in aggregate &gt; 2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With minor shrivelling affecting &gt;20% of the consignment.</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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12° 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 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>	