

Market Produce Specifications

DRAGON FRUIT:

Purple..... 2
Yellow..... 3

Market Produce Specifications

PRODUCE: DRAGON FRUIT

TYPE: Purple

VARIETY: Various

CLASS: Pitahaya

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright pink to dark pink skin; bright green to greenish yellow spines; white or pink flesh depending on variety; black seeds.</i>
VISUAL APPEARANCE	<i>Brightly coloured, smooth, leathery skin covered with regularly spaced flat, flexible spines; spines may be short and triangular or elongated depending on variety; firm flesh containing many small seeds; stem trimmed flush with fruit; no foreign matter</i>
SENSORY	<i>Spongy, moist flesh which separates cleanly from skin; sweet, mild flavour and slightly granular texture; small seeds are eaten with flesh; no off flavour or odours.</i>
SHAPE	<i>Oval to almost round, elongated at apex.</i>
SIZE	<i>100 - 200 mm length; as pre-ordered per requirements.</i>
MATURITY	<i>Full bodied, firm fruit; no green colour on skin; TSS > 12° Brix.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg mealybug, scale).</i>
DISEASES	<i>With fungal or bacterial rots.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, punctures, cracks or wounds (that break the skin).</i>
	<i>With deep, soft, watersoaked bruises.</i>
TEMPERATURE INJURY	<i>With discoloured or pitted skin, watersoaked or darkened flesh (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>With dull coloured skin, brown spines (senescent)</i>
	<i>With wrinkled, soft skin; limp or shrivelled spines (dehydrated)</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With skin damage, eg. healed hail marks, rubs or scuffs, affecting in surface aggregate >1sq cm, no broken skin or unhealed scars</i>
SKIN MARKS / BLEMISHES	<i>With dark superficial skin marks/blemishes/cracks</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total</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 10 - 15°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

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PRODUCE: DRAGON FRUIT

TYPE: Yellow

VARIETY: Various

CLASS: Pitahaya

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright yellow external skin, white internal skin; white flesh containing black seeds.</i>
VISUAL APPEARANCE	<i>Brightly coloured, leathery skin divided into distinct nodules; nodules may be rounded or elongated into medium length spikes (like a small, spiky pineapple); firm flesh containing many small seeds; stem trimmed flush with fruit; no foreign matter</i>
SENSORY	<i>Spongy, moist flesh which separates cleanly from skin; sweet, mild flavour and slightly granular texture; small seeds are eaten with flesh; no off flavour or odours.</i>
SHAPE	<i>Approximately oval to teardrop shape.</i>
SIZE	<i>80 - 150 mm length; as pre-ordered per requirements.</i>
MATURITY	<i>Full bodied, firm fruit; no green colour on skin; TSS > 12° Brix.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg mealybug, scale).</i>
DISEASES	<i>With fungal or bacterial rots.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, punctures, cracks or wounds (that break the skin).</i>
	<i>With deep, soft, watersoaked bruises.</i>
TEMPERATURE INJURY	<i>With discoloured or pitted skin, watersoaked or darkened flesh (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>With dull coloured skin, brown spines (senescent)</i>
	<i>With wrinkled, soft skin; limp or shrivelled spines (dehydrated)</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With skin damage, eg. healed hail marks, rubs or scuffs, affecting in surface aggregate >1sq cm, no broken skin or unhealed scars</i>
SKIN MARKS / BLEMISHES	<i>With dark superficial skin marks/blemishes/cracks</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container</i>
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