

Market Produce Specifications:

FIG

Various 2

Market Produce Specifications

PRODUCE: FIG
TYPE: N/A
VARIETY: Various
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Purple, purple-brown or bright green skins with crimson, pink-brown or red flesh depending on variety. Full colour true to variety.</i>
VISUAL APPEARANCE	<i>Plump full fleshy fruit. Intact thin skin. Base of fruit has an eye. Free from foreign matter</i>
SENSORY	<i>Sweet delicate flavour. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Squat pear shaped with short stem.</i>
SIZE	<i>As per pre-ordered size requirements.</i>
MATURITY	<i>Yield to slight pressure and have suitable skin colour.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects. Eg. Fruit fly vinegar fly etc.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (Alternaria, Black mould rot and soft rot.) or smell associated with souring like a fermenting acid alcohol smell.</i>
	<i>With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST	<i>With unhealed cuts or holes from physical or pest damage</i>
	<i>With deep seated bruises or soft areas.</i>
PHYSIOLOGICAL DISORDERS	<i>With evidence of large splits from the base of the fruit, moisture loss from the base, sticky skin, delicate skin prone to tearing under light pressure, or shrivelling. (excess maturity)</i>
	<i>With evidence of dry pulp texture and unpalatable. (immature)</i>
TEMPERATURE INJURY	<i>With evidence of dark sunken areas and/or internal browning (chilling injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising >2 sq cm.</i>
	<i>With superficial cuts, scratches or marks > 2 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars >2 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 0 - 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 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>	