

Market Produce Specifications:

GRAPE

Calmeria	2
Cardinal.....	3
Crimson Seedless - Table	4
Crimson Seedless - Prepak	5
Dawn Seedless	6
Flame Seedless	7
Italia.....	8
Jade Seedless	9
Maroo Seedless.....	10
Menindee	11
Beauty	12
Muscat Hamburg (Black Muscat).....	13
Niora	14
Ohanez.....	15
Perlette.....	16
Purple Cornichon	17
Ralli Seedless.....	18
Red Emperor.....	19
Red Globe.....	20
Red Queen	21
Ribier	22
Superior Seedless.....	23
Thompson Seedless - Table.....	24
Thompson Seedless - Prepak	25
Waltham Cross	26

Market Produce Specifications

PRODUCE: GRAPE
TYPE: Table
VARIETY: Calmeria
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With dark red to red-black berries; uniform per carton and per pallet</i>
VISUAL APPEARANCE	<i>Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.</i>
SENSORY	<i>Firm to touch; crisp skin. Juicy pulp, pleasant distinctive flavour.</i>
SHAPE	<i>Approximately round-oval.</i>
SIZE	<i>Berry Diameter average size 14 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.</i>
MATURITY	<i>>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged).</i>
	<i>With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit.</i>
	<i>With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches.</i>
	<i>With berries affected by stem end ring splits or vertical splits < 5% affected fruit.</i>
	<i>With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish</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>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</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</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 3 - 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: GRAPE
TYPE: Table
VARIETY: Cardinal
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With reddish purple berries; uniform per carton and per pallet.</i>
VISUAL APPEARANCE	<i>Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.</i>
SENSORY	<i>Firm to touch; crisp skin. Juicy pulp, pleasant distinctive flavour, not too sharp.</i>
SHAPE	<i>Approximately short oval.</i>
SIZE	<i>Berry Diameter average size 16 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.</i>
MATURITY	<i>>15.0° Brix. (Soluble Solids) >18:1 Sugar/Acid</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish</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. Sulphur nad use must be in</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 3 - 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: GRAPE

TYPE: Table

VARIETY: Crimson Seedless

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With bright to dark red berries; pale area around Calyx; uniform per carton per pallet.</i>
VISUAL APPEARANCE	<i>Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.</i>
SENSORY	<i>Firm to touch; crisp skin. Juicy.sweet flavour.</i>
SHAPE	<i>Approximately elongated</i>
SIZE	<i>Berry Diameter average size >15 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 750 grams.</i>
MATURITY	<i>>16.0° Brix (Soluble Solids). >19:1 Sugar/Acid ratio.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged).</i>
	<i>With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit.</i>
	<i>With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches.</i>
	<i>With berries affected by stem end ring splits or vertical splits < 5% affected fruit.</i>
	<i>With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish.</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</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 3 - 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: GRAPE

TYPE: Table Pre-Packed

VARIETY: Crimson Seedless

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With bright to dark red berries; pale area around Calyx; uniform per punnet.</i>
VISUAL APPEARANCE	<i>Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Punnets to be labelled per requirements.</i>
SENSORY	<i>Firm to touch; crisp skin. Juicy, sweet flavour.</i>
SHAPE	<i>Approximately elongated</i>
SIZE	<i>Berry Diameter average size >15 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 750 grams.</i>
MATURITY	<i>>18.0° Brix (Soluble Solids). >19:1 Sugar/Acid ratio.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged).</i>
	<i>With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit.</i>
	<i>With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches.</i>
	<i>With berries affected by stem end ring splits or vertical splits < 5% affected fruit.</i>
	<i>With shatter (loose) berries < 5% affected fruit by weight (of the punnet).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish.</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 3 - 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: GRAPE

TYPE: Table

VARIETY: Dawn Seedless

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With light green berries; uniform per carton and per pallet.</i>
VISUAL APPEARANCE	<i>Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.</i>
SENSORY	<i>Firm to touch; crisp skin; juicy pulp; pleasant distinctive flavour, not too sharp.</i>
SHAPE	<i>Approximately round to oval.</i>
SIZE	<i>Berry Diameter average size 14 - 18mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.</i>
MATURITY	<i>>17.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish</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. Sulphur pad use must be in</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 3 - 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: GRAPE

TYPE: Table

VARIETY: Flame Seedless

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With bright red to dark red/red-black berries; uniform per carton and per pallet.</i>
VISUAL APPEARANCE	<i>Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.</i>
SENSORY	<i>Firm to touch; crisp skin. Juicy pulp, pleasant distinctive flavour, not too sharp.</i>
SHAPE	<i>Approximately round.</i>
SIZE	<i>Berry Diameter average size 10 - 15 (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.</i>
MATURITY	<i>>16.0° Brix (Soluble Solids). >18:1 Sugar/Acid ratio.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish.</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. Sulphur pad use must be in</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 3 - 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: GRAPE

TYPE: Table

VARIETY: Italia

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With golden berries; uniform per carton and per pallet.</i>
VISUAL APPEARANCE	<i>Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.</i>
SENSORY	<i>Firm to touch; crisp skin. Juicy pulp, mild muscat flavour.</i>
SHAPE	<i>Approximately oval.</i>
SIZE	<i>Berry Diameter average size 16 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.</i>
MATURITY	<i>>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish</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. Sulphur pad use must be in</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 3 - 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: GRAPE

TYPE: Table

VARIETY: Jade Seedless

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With green, green/yellowish berries - uniform per carton and pallet.</i>
VISUAL APPEARANCE	<i>Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.</i>
SENSORY	<i>Firm to touch; crisp skin and flesh. Juicy pulp, pleasant distinctive flavour.</i>
SHAPE	<i>Oval/elongated</i>
SIZE	<i>Berry Diameter average size 15 - 20mm (equatorial diameter), length 28 - 36mm. No Cartons with >10% Berries <12mm berry diameter. Bunch weight 150 - 850 grams.</i>
MATURITY	<i>>17.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged).</i>
	<i>With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit.</i>
	<i>With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches.</i>
	<i>With berries affected by stem end ring splits or vertical splits < 5% affected fruit.</i>
	<i>With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish.</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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1</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 3 -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: GRAPE
TYPE: Table
VARIETY: Maroo Seedless
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With dark red to red-black berries; uniform per carton and per pallet.</i>
VISUAL APPEARANCE	<i>Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.</i>
SENSORY	<i>Firm to touch; crisp skin. Juicy pulp, pleasant distinctive flavour.</i>
SHAPE	<i>Approximately round/oval.</i>
SIZE	<i>Berry Diameter average size 14 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.</i>
MATURITY	<i>>16.0° Brix (Soluble Solids). >18:1 Sugar/Acid ratio.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish.</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. Sulphur pad use must be in</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 3 - 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: GRAPE
TYPE: Table
VARIETY: Menindee
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With creamy-yellow berries; uniform per carton and per pallet.</i>
VISUAL APPEARANCE	<i>Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.</i>
SENSORY	<i>Firm to touch; crisp skin. Juicy pulp, pleasant distinctive flavour, not too sharp.</i>
SHAPE	<i>Approximately round-oval.</i>
SIZE	<i>Berry Diameter average size 15 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.</i>
MATURITY	<i>>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish</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. Sulphur pad use must be in accordance with FSAZ requirements.</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 3 - 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 FSAZ 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: GRAPE
TYPE: Table Pre-Packed Midnight
VARIETY: Beauty
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark purple to black berries with uniform colour throughout the punnet.</i>
VISUAL APPEARANCE	<i>Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. No bunch bags, produce to be supplied loose.</i>
SENSORY	<i>Firm to touch; crisp skin. Juicy pulp, sweet flavour.</i>
SHAPE	<i>Approximately round.</i>
SIZE	<i>Berry Diameter average size > 14 - 22mm (equatorial diameter). No Punnets with >10% Berries <10mm berry diameter. Bunch weight 150 - 750 grams.</i>
MATURITY	<i>>17.0° Brix. (Soluble Solids) >19:1 Sugar/Acid ratio</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged).</i>
	<i>With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit.</i>
	<i>With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches.</i>
	<i>With berries affected by stem end ring splits or vertical splits < 5% affected fruit.</i>
	<i>With shatter (loose) berries < 5% affected fruit by weight (of the punnet).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish</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 3 - 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: GRAPE

TYPE: Table

VARIETY: Muscat Hamburg (Black Muscat)

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With blue-black berries, uniform per carton and per pallet.</i>
VISUAL APPEARANCE	<i>Full bodied and seeded; bright, practically intact bloom, fresh, greenish bunch stems. No foreign matter. Bunch bags (if required) to be labelled per requirements.</i>
SENSORY	<i>Firm to touch; crisp skin. Juicy pulp, pleasant, strong Muscat flavours.</i>
SHAPE	<i>Approximately round-oval.</i>
SIZE	<i>Berry Diameter average size > 12 - 16mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight: 150 - 850 grams.</i>
MATURITY	<i>>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish</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. Sulphur pad use must be in accordance with FSA NZ Code of Practice.</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 3 - 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: GRAPE

TYPE: Table

VARIETY: Niora

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With purple berries; uniform per carton and per pallet.</i>
VISUAL APPEARANCE	<i>Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.</i>
SENSORY	<i>Firm to touch; thick skin. Juicy pulp, pleasant, distinctive flavour, not too sharp.</i>
SHAPE	<i>Approximately elongated-oval, slightly heart shaped.</i>
SIZE	<i>Berry Diameter average size 16 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.</i>
MATURITY	<i>>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish</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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.</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 3 - 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: GRAPE

TYPE: Table

VARIETY: Ohanez

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With golden-cream berries; uniform per carton and per pallet.</i>
VISUAL APPEARANCE	<i>Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.</i>
SENSORY	<i>Firm to touch; thick, tough skin. Juicy pulp, pleasant, distinctive flavour, not too sharp.</i>
SHAPE	<i>Approximately oval-cylindrical.</i>
SIZE	<i>Berry Diameter average size 16 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.</i>
MATURITY	<i>>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish</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</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 3 - 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: GRAPE

TYPE: Table

VARIETY: Perlette

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With golden-cream berries; uniform per carton and per pallet.</i>
VISUAL APPEARANCE	<i>Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.</i>
SENSORY	<i>Firm to touch; thick, tough skin. Juicy pulp, pleasant, distinctive flavour, not too sharp.</i>
SHAPE	<i>Approximately oval-cylindrical.</i>
SIZE	<i>Berry Diameter average size 16 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.</i>
MATURITY	<i>>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish</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. Sulphur pad use must be in</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 3 - 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: GRAPE

TYPE: Table

VARIETY: Purple Cornichon

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With purple berries; uniform per carton and per pallet.</i>
VISUAL APPEARANCE	<i>Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.</i>
SENSORY	<i>Firm to touch; thick skin. Juicy pulp, pleasant, distinctive flavour, not too sharp.</i>
SHAPE	<i>Approximately elongated-oval.</i>
SIZE	<i>Berry Diameter average size 16 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.</i>
MATURITY	<i>>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish</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. Sulphur pad use must be in</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 3 - 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: GRAPE
TYPE: Table
VARIETY: Ralli Seedless
CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>With bright to dark red berries; pale area around calyx; uniform per carton and per pallet.</i>
VISUAL APPEARANCE	<i>Full bodied; seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.</i>
SENSORY	<i>Firm to touch; crisp skin; juicy pulp; pleasant distinctive flavour, not too sharp.</i>
SHAPE	<i>Approximately round oval.</i>
SIZE	<i>Berry Diameter average size 15 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.</i>
MATURITY	<i>>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.</i>

MAJOR DEFECTS

INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).</i>

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish</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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.</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 3 - 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>

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: GRAPE

TYPE: Table

VARIETY: Red Emperor

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With red to dark red berries; uniform per carton and per pallet.</i>
VISUAL APPEARANCE	<i>Full bodied and seeded; bright, practically intact bloom; fresh, yellowish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.</i>
SENSORY	<i>Firm to touch; thick tough skin. Juicy pulp, pleasant, distinctive flavour, not too sharp.</i>
SHAPE	<i>Approximately oval.</i>
SIZE	<i>Berry Diameter average size 16 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.</i>
MATURITY	<i>>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish</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. Sulphur pad use must be in</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 3 - 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: GRAPE
TYPE: Table
VARIETY: Red Globe
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With red to dark red/red-black berries; uniform per carton and per pallet</i>
VISUAL APPEARANCE	<i>Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.</i>
SENSORY	<i>Firm to touch; crisp skin. Juicy pulp, pleasant, distinctive flavour, not too sharp.</i>
SHAPE	<i>Approximately round.</i>
SIZE	<i>Berry Diameter average size 20 - 28mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.</i>
MATURITY	<i>>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish</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. Sulphur nad use must be in</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 3 - 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: GRAPE

TYPE: Table

VARIETY: Red Queen

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With red to deep red berries; uniform per carton and per pallet.</i>
VISUAL APPEARANCE	<i>Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.</i>
SENSORY	<i>Firm to touch; crisp skin; juicy pulp; pleasant distinctive flavour, not too sharp.</i>
SHAPE	<i>Approximately short oval.</i>
SIZE	<i>Berry diameter average size 18 - 22mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.</i>
MATURITY	<i>>15.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish</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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1</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 3 - 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: GRAPE

TYPE: Table

VARIETY: Ribier

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With purplish-black to black berries; uniform per carton and per pallet.</i>
VISUAL APPEARANCE	<i>Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.</i>
SENSORY	<i>Firm to touch; crisp skin. Juicy pulp, pleasant, distinctive flavour, not too sharp.</i>
SHAPE	<i>Approximately round with a flat apex.</i>
SIZE	<i>Berry Diameter average size >16 - 22mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.</i>
MATURITY	<i>>15.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish</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. Sulphur pad use must be in accordance with FSAZ Code of Practice.</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 3 - 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 FSAZ 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: GRAPE
TYPE: Table Pre-Packed
VARIETY: Superior Seedless
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With yellow to pale greenish berries; uniform per punnet.</i>
VISUAL APPEARANCE	<i>Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Punnets to be labelled as per requirements.</i>
SENSORY	<i>Firm to touch; crisp skin. Juicy, sweet flavour.</i>
SHAPE	<i>Approximately round.</i>
SIZE	<i>Berry Diameter average size > 15 - 20mm (equatorial diameter). No Punnets with >10% Berries <10mm berry diameter. Bunch weight 150 - 750 grams.</i>
MATURITY	<i>>16.5° Brix. (Soluble Solids) >19:1 Sugar/Acid ratio.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the punnet).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish</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 3 - 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: GRAPE
TYPE: Table
VARIETY: Thompson Seedless
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With yellow to pale greenish berries; uniform per carton and per pallet</i>
VISUAL APPEARANCE	<i>Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.</i>
SENSORY	<i>Firm to touch; crisp skin. Juicy, sweet flavour.</i>
SHAPE	<i>Approximately round.</i>
SIZE	<i>Berry Diameter average size > 15 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 750 grams.</i>
MATURITY	<i>>16.0° Brix. (Soluble Solids) >19:1 Sugar/Acid ratio.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish</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. Sulphur pad use must be in</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 3 - 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: GRAPE
TYPE: Table Pre-Packed
VARIETY: Thompson Seedless
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With yellow to pale greenish berries; uniform per punnet.</i>
VISUAL APPEARANCE	<i>Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Punnets to be labelled as per requirements.</i>
SENSORY	<i>Firm to touch; crisp skin. Juicy, sweet flavour.</i>
SHAPE	<i>Approximately round.</i>
SIZE	<i>Berry Diameter average size > 14 - 22mm (equatorial diameter). No Punnets with >10% Berries <10mm berry diameter. Bunch weight 150 - 750 grams.</i>
MATURITY	<i>>17° Brix. (Soluble Solids) >20:1 Sugar/Acid ratio.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the punnet).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish</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 3 - 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: GRAPE
TYPE: Table
VARIETY: Waltham Cross
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With golden greenish berries; uniform per carton and per pallet.</i>
VISUAL APPEARANCE	<i>Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.</i>
SENSORY	<i>Firm to touch; firm skin. Juicy pulp, pleasant distinctive flavour, not too sharp.</i>
SHAPE	<i>Approximately elongated oval.</i>
SIZE	<i>Berry Diameter average size >14 - 18mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.</i>
MATURITY	<i>>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With chemical spray residue.</i>
TEMPERATURE INJURY	<i>With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.</i>
TEMPERATURE INJURY	<i>With brown/cream scalding (sunburn) <5% affected fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).</i>
SKIN MARKS / BLEMISHES	<i>With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish</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. Sulphur pad use must be in</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 3 - 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>	