

Market Produce Specifications

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Market Produce Specifications

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PRODUCE: CITRUS
TYPE: Grapefruit
VARIETY: Red Ruby (Star Ruby)
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Pink/red blush on yellow to greenish yellow skin, dark pink to red flesh. Uniform colour within box.</i>
VISUAL APPEARANCE	<i>With bright bloom; smooth waxed skin; rind less than 15mm thick. Free from foreign matter. Loose fruit stickered by PLU (or barcode when available) and variety name per requirements.</i>
SENSORY	<i>With firm, smooth skin, not puffy skinned or hollow; juicy flesh with mild grapefruit flavour, with acid/ slightly sweet taste. Free from foreign or 'off' smells or tastes.</i>
SHAPE	<i>Round to slightly oval, may be slightly elongated at stem end. Nil with raised ridges.</i>
SIZE	<i>As per pre-ordered size requirements, minimum net carton weight 18 kg.</i>
MATURITY	<i>Brix > 9°.</i>
MAJOR DEFECTS	
INSECTS	<i>With insects (eg. mealy bugs), especially in navel or button, or >10 scales (red/brown spots).</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts holes, splits, and cracks (that break the skin).</i>
TEMPERATURE	<i>With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).</i>
	<i>With pale, hard areas of skin (severe sunburn)</i>
MINOR DEFECTS	
DISEASES	<i>With superficial black/grey marks (eg. sooty blotch, sooty mould, Melanose) affecting in aggregate >1sq cm.</i>
PHYSICAL / PEST DAMAGE	<i>With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.</i>
	<i>With up to 15 scale insects (red-brown spots, 2mm diameter).</i>
	<i>With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.</i>
PHYSIOLOGICAL DISORDERS	<i>With stem end corrugations >2mm wide, >half fruit length.</i>
SKIN MARKS / BLEMISHES	<i>With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface.</i>
	<i>With light blemish affecting in aggregate >3 sq cm. of surface.</i>
TEMPERATURE INJURY	<i>With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 15°C for Receipt.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: CITRUS
TYPE: Grapefruit
VARIETY: Rio Deep Blush
CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Pink/red blush on golden skin, deep pink to red flesh.</i>
VISUAL APPEARANCE	<i>With bright bloom smooth waxed skin. Rind less than 15mm thick. Free from foreign matter. Loose fruit stickered by PLU (or barcode when available) and variety name per requirements.</i>
SENSORY	<i>Juicy flesh with mild grapefruit flavour, acid / slightly sweet taste; Free from foreign or 'off' smells or tastes.</i>
SHAPE	<i>Round to slightly oval shape, slightly elongated at stem scar; not misshapen.</i>
SIZE	<i>As per pre-ordered size requirements, minimum net carton weight 18 kg.</i>
MATURITY	<i>Brix > 9°.</i>

MAJOR DEFECTS

INSECTS	<i>With insects (eg. mealy bugs), especially in navel or button, or >10 scales (red/brown spots).</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts holes, splits, and cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).</i>
	<i>With pale, hard areas of skin (severe sunburn)</i>

MINOR DEFECTS

DISEASES	<i>With superficial black/grey marks (eg. sooty blotch, sooty mould, Melanose) affecting in aggregate >1sq cm.</i>
PHYSICAL / PEST DAMAGE	<i>With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.</i>
	<i>With up to 15 scale insects (red-brown spots, 2mm diameter).</i>
	<i>With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.</i>
PHYSIOLOGICAL DISORDERS	<i>With stem end corrugations >2mm wide, >half fruit length.</i>
SKIN MARKS / BLEMISHES	<i>With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface.</i>
	<i>With light blemish affecting in aggregate >3 sq cm. of surface.</i>
TEMPERATURE INJURY	<i>With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.</i>

CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
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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

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PRODUCE: CITRUS
TYPE: Grapefruit
VARIETY: Ruby Blush
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Pale pink/red blush on yellow to greenish yellow skin, golden to salmon coloured flesh.</i>
VISUAL APPEARANCE	<i>With bright bloom; smooth waxed skin; rind less than 15mm thick. Free from foreign matter. Loose fruit stickered by PLU (or barcode when available) and variety name per requirements.</i>
SENSORY	<i>With firm, smooth skin, not puffy skinned or hollow; juicy flesh with mild grapefruit flavour, with acid/ slightly sweet taste. Free from foreign or 'off' smells or tastes.</i>
SHAPE	<i>Round to slightly oval, may be slightly elongated at stem end. Nil with raised ridges.</i>
SIZE	<i>As per pre-ordered size requirements, minimum net carton weight 18 kg.</i>
MATURITY	<i>Brix > 9°.</i>
MAJOR DEFECTS	
INSECTS	<i>With insects (eg. mealy bugs), especially in navel or button, or >10 scales (red/brown spots).</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts holes, splits, and cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).</i> <i>With pale, hard areas of skin (severe sunburn)</i>
MINOR DEFECTS	
DISEASES	<i>With superficial black/grey marks (eg. sooty blotch, sooty mould, Melanose) affecting in aggregate >1sq cm.</i>
PHYSICAL / PEST DAMAGE	<i>With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.</i> <i>With up to 15 scale insects (red-brown spots, 2mm diameter).</i> <i>With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.</i>
PHYSIOLOGICAL DISORDERS	<i>With stem end corrugations >2mm wide, >half fruit length.</i>
SKIN MARKS / BLEMISHES	<i>With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface.</i> <i>With light blemish affecting in aggregate >3 sq cm. of surface.</i>
TEMPERATURE INJURY	<i>With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 15°C for Receipt.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
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Market Produce Specifications

PRODUCE: CITRUS
TYPE: Grapefruit
VARIETY: Various
CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Uniform full yellow. Nil with greening except for early season (May - June) when light green tinge not > 30 % of surface allowable.</i>
VISUAL APPEARANCE	<i>With bright bloom; waxed surface; missing buttons allowable provided healed dry attachment areas, rind < 20 mm thick; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.</i>
SENSORY	<i>With firm, smooth skin, not puffy skinned or hollow, mild grapefruit flavour, with acid/ slightly sweet taste. Free from foreign or 'off' smells or tastes.</i>
SHAPE	<i>Round to oval, typically squat or slightly pear shaped. Nil with raised ridges or elongated necks.</i>
SIZE	<i>As per pre-ordered size requirements, minimum net carton weight 18 kg.</i>
MATURITY	<i>Total soluble solids >9° Brix; with T.S.S to acids ratio >4.5:1; juice content >33%.</i>

MAJOR DEFECTS

INSECTS	<i>With insects (eg. mealy bugs), especially in navel or button, or >10 scales (red/brown spots).</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts holes, splits, and cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).</i> <i>With pale, hard areas of skin (severe sunburn)</i>

MINOR DEFECTS

DISEASES	<i>With superficial black/grey marks (eg. sooty blotch, sooty mould, Melanose) affecting in aggregate >1sq cm.</i>
PHYSICAL / PEST DAMAGE	<i>With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.</i> <i>With up to 15 scale insects (red-brown spots, 2mm diameter).</i> <i>With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.</i>
PHYSIOLOGICAL DISORDERS	<i>With stem end corrugations >2mm wide, >half fruit length.</i>
SKIN MARKS / BLEMISHES	<i>With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface.</i> <i>With light blemish affecting in aggregate >3 sq cm. of surface.</i>
TEMPERATURE INJURY	<i>With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.</i>

CONSIGNMENT CRITERIA

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