

Market Produce Specifications

GUAVA:

Various2

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PRODUCE: GUAVA

TYPE: N/A

VARIETY: Various

CLASS: One

| GENERAL APPEARANCE CRITERIA | |
|---|---|
| COLOUR | <i>Green, pale green to yellow skin. Yellow seeds. Flesh can be white, yellow, pink salmon or red. Colouring should be characteristic of variety when ripe.</i> |
| VISUAL APPEARANCE | <i>Thin skin with smooth to bumpy surface. Thick pulp containing numerous small seeds, pulp becomes softer towards the centre. Minimal granular texture in the external layer of pulp.</i> |
| SENSORY | <i>Pungent tropical aroma. Low to medium acid and sweet.</i> |
| SHAPE | <i>Ovoid to pear shaped depending on variety.</i> |
| SIZE | <i>Typically large 200 - 340g. In pre ordered size range only.</i> |
| MATURITY | <i>Harvested when ripe, gives to gentle pressure at the stem. >10% T.S.S. (Guavas do not ripen after picking) (Pale green to yellow skin at maturity however this is dependant on variety)</i> |
| MAJOR DEFECTS | |
| INSECTS | <i>With evidence of live insects or insect infestation.</i> |
| DISEASES | <i>With evidence of fungal or bacterial rots.</i> |
| PHYSICAL / PEST DAMAGE | <i>With unhealed cuts, holes or splits from physical or pest damage.</i> |
| SKIN MARKS / BLEMISHES | <i>With evidence of large dark soft areas (bruising)</i> |
| TEMPERATURE INJURY | <i>With evidence of large dark soft water soaked areas (chilling injury)</i> |
| | <i>With evidence of soft shrivelled skin (excess age and dehydration)</i> |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | <i>With superficial bruising > 2 sq cm.</i> |
| SKIN MARKS / BLEMISHES | <i>With healed scars > 2 sq cm.</i> |
| CONSIGNMENT CRITERIA | |
| TOLERANCE PER CONSIGNMENT | <i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%</i> |
| PACKAGING & LABELLING | <i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container</i> |
| SHELF LIFE | <i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i> |
| RECEIVAL CONDITIONS | <i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 7 - 10°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> | |