

## *Market Produce Specifications:*

### **LYCHEE**

<b>Fei Zi Sou.....</b>	<b>2</b>
<b>Kiami Pink (Mai &amp; B3).....</b>	<b>3</b>
<b>Salathiel (No mi Chee).....</b>	<b>4</b>
<b>Tai So .....</b>	<b>5</b>
<b>Wai Chi (Wai Chee) .....</b>	<b>6</b>

# Market Produce Specifications

**PRODUCE: LYCHEE**

**TYPE: N/A**

**VARIETY: Fei Zi Sou**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Green to red in colour. Greening &lt;40% of visible surface area.</i>
VISUAL APPEARANCE	<i>Plump, full bodied fruit; leathery skin covered with small bumps; free from foreign matter.</i>
SENSORY	<i>Firm, sweet, juicy white flesh with a consistency similar to a grape; flavour not tart or acidic; distinct aroma; flesh separates cleanly and easily from skin; smooth dark brown seed up to 18mm long; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Heart shaped.</i>
SIZE	<i>As per pre-ordered size requirements.</i>
MATURITY	<i>Firm with no green (immature) fruit. Brix &gt;16.0 (soluble solids).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With brown / soft lesions due to fungal or bacterial rots (eg Anthracnose, Alternaria rots, Rhizopus rots). With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits from physical or pest damage (eg holes from fruit piercing moth).</i>
PHYSIOLOGICAL DISORDERS	<i>With deformed or undersized fruit.</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With brown discoloured skin. (chilling injury, heat damage, dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial cuts, scratches, abrasion marks &gt; 0.5 sq cm With superficial bruising &gt; 0.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars &gt;0.5 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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 5 - 14°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:** LYCHEE

**TYPE:** N/A

**VARIETY:** Miami Pink (Mai & B3)

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Pink to red in colour. Nil with greening.</i>
VISUAL APPEARANCE	<i>Plump, full bodied fruit; leathery skin covered with small bumps; free from foreign matter.</i>
SENSORY	<i>Firm, sweet, juicy white flesh with a consistency similar to a grape; flavour not tart or acidic; distinct aroma; flesh separates cleanly and easily from skin; smooth dark brown seed up to 18mm long; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Round in shape.</i>
SIZE	<i>As per pre-ordered size requirements.</i>
MATURITY	<i>Firm with no green (immature) fruit. Brix &gt;16.0 (soluble solids).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With brown / soft lesions due to fungal or bacterial rots (eg Anthracnose, Alternaria rots, Rhizopus rots). With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits from physical or pest damage (eg holes from fruit piercing moth).</i>
PHYSIOLOGICAL DISORDERS	<i>With deformed or undersized fruit.</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With brown discoloured skin. (chilling injury, heat damage, dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial cuts, scratches, abrasion marks &gt; 0.5 sq cm With superficial bruising &gt; 0.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars &gt;0.5 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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 5 - 14°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:** LYCHEE

**TYPE:** N/A

**VARIETY:** Salathiel (No MI Chee)

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Red to dark red in colour. Nil with greening.</i>
VISUAL APPEARANCE	<i>Plump, full bodied fruit; leathery smooth skin; free from foreign matter.</i>
SENSORY	<i>Firm, sweet, juicy white flesh with a consistency similar to a grape; flavour not tart or acidic; distinct aroma; flesh separates cleanly and easily from skin; smooth dark brown seed up to 18mm long; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Round in shape.</i>
SIZE	<i>As per pre-ordered size requirements.</i>
MATURITY	<i>Firm with no green (immature) fruit. Brix &gt;16.0 (soluble solids).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With brown / soft lesions due to fungal or bacterial rots (eg Anthracnose, Alternaria rots, Rhizopus rots). With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits from physical or pest damage (eg holes from fruit piercing moth).</i>
PHYSIOLOGICAL DISORDERS	<i>With deformed or undersized fruit.</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With brown discoloured skin. (chilling injury, heat damage, dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial cuts, scratches, abrasion marks &gt; 0.5 sq cm With superficial bruising &gt; 0.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars &gt;0.5 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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 5 - 14°C for Receipt.</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>
<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:** LYCHEE

**TYPE:** N/A

**VARIETY:** Tai So

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Pink to red in colour. Nil with greening.</i>
VISUAL APPEARANCE	<i>Plump, full bodied fruit; leathery skin covered with small bumps; free from foreign matter.</i>
SENSORY	<i>Firm, sweet, juicy white flesh with a consistency similar to a grape; flavour not tart or acidic; distinct aroma; flesh separates cleanly and easily from skin; smooth dark brown seed up to 18mm long; free from foreign and 'off'</i>
SHAPE	<i>Round to oval in shape.</i>
SIZE	<i>As per pre-ordered size requirements.</i>
MATURITY	<i>Firm with no green (immature) fruit. Brix &gt;16.0 (soluble solids).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With brown / soft lesions due to fungal or bacterial rots (eg Anthracnose, Alternaria rots, Rhizopus rots). With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits from physical or pest damage (eg holes from fruit piercing moth).</i>
PHYSIOLOGICAL DISORDERS	<i>With deformed or undersized fruit.</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With brown discoloured skin. (chilling injury, heat damage, dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial cuts, scratches, abrasion marks &gt; 0.5 sq cm With superficial bruising &gt; 0.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars &gt;0.5 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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>
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# Market Produce Specifications

**PRODUCE:** LYCHEE

**TYPE:** N/A

**VARIETY:** Wai Chi (Wai Chee)

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Red to dark red in colour. Nil with greening.</i>
VISUAL APPEARANCE	<i>Plump, full bodied fruit; leathery skin covered with small bumps; free from foreign matter.</i>
SENSORY	<i>Firm, sweet, juicy white flesh with a consistency similar to a grape; flavour not tart or acidic; distinct aroma; flesh separates cleanly and easily from skin; smooth dark brown seed up to 18mm long; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Round in shape.</i>
SIZE	<i>As per pre-ordered size requirements.</i>
MATURITY	<i>Firm with no green (immature) fruit. Brix &gt;16.0 (soluble solids).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With brown / soft lesions due to fungal or bacterial rots (eg Anthracnose, Alternaria rots, Rhizopus rots). With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits from physical or pest damage (eg holes from fruit piercing moth).</i>
PHYSIOLOGICAL DISORDERS	<i>With deformed or undersized fruit.</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With brown discoloured skin. (chilling injury, heat damage, dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial cuts, scratches, abrasion marks &gt; 0.5 sq cm With superficial bruising &gt; 0.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars &gt;0.5 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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>
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