

Market Produce Specifications:

OLIVE

Black	2
Green	3

Market Produce Specifications

PRODUCE: OLIVE
TYPE: Black
VARIETY: Various
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Greenish black to blackish purple skin depending on variety, dark coloured flesh.</i>
VISUAL APPEARANCE	<i>Full bodied berries; thin, smooth skin; single elongated seed in fruit centre; free from soil and other foreign matter</i>
SENSORY	<i>Inedible due to bitter tasting tannins in raw fruit; firm, slightly juicy flesh, no foreign tastes or odours.</i>
SHAPE	<i>Oval to long oval depending on variety</i>
SIZE	<i>>20 mm length, 12 mm diameter; as per pre-ordered size requirements</i>
MATURITY	<i>>12% oil content; exuding white juice when squeezed; >80% black colour (ripe) among fruits.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects.</i>
DISEASES	<i>With fungal or bacterial rots.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or damage that breaks the skin.</i>
	<i>With obvious deep bruises.</i>
	<i>With skin blemishes, scuffs or damage affecting >1 sq cm.</i>
PHYSIOLOGICAL DAMAGE	<i>With surface pitting or spotting (overstorage injury).</i>
	<i>With softened, browning internal flesh (CO₂ injury).</i>
TEMPERATURE INJURY	<i>With internal browning of the flesh around the seed (chilling injury).</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With skin discolouration affecting <1 sq cm.</i>
PHYSICAL / PEST DAMAGE	<i>With rubs, healed insect damage (scars) affecting <1 sq cm.</i>
	<i>With light bruising (<1mm deep) affecting <1 sq cm.</i>
PHYSIOLOGICAL DAMAGE	<i>With dull colouration and slight fruit softening (ethylene exposure).</i>
	<i>With prominent white dots on skin (lenticels).</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</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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 7 - 10 °C</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 with the FSANZ Food Standards Code MRL's and ML'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: OLIVE

TYPE: Green

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid to pale green skin and flesh.</i>
VISUAL APPEARANCE	<i>Full bodied berries; thin, smooth skin; single elongated seed in fruit centre; free from soil and other foreign matter</i>
SENSORY	<i>Inedible due to bitter tasting tannins in raw fruit; firm, slightly juicy flesh, no foreign tastes or odours.</i>
SHAPE	<i>Oval to long oval depending on variety</i>
SIZE	<i>>20 mm length, 12 mm diameter; as per pre-ordered size requirements</i>
MATURITY	<i>>10% oil content, exuding white juice when squeezed.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects.</i>
DISEASES	<i>With fungal or bacterial rots.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or damage that breaks the skin.</i>
	<i>With obvious deep bruises.</i>
	<i>With skin blemishes, scuffs or damage affecting >1 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With surface pitting or spotting (overstorage injury).</i>
	<i>With softened, browning internal flesh (CO₂ injury).</i>
TEMPERATURE INJURY	<i>With internal browning of the flesh around the seed (chilling injury).</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With skin discolouration affecting <1 sq cm.</i>
PHYSICAL / PEST	<i>With rubs, healed insect damage (scars) affecting <1 sq cm.</i>
	<i>With light bruising (<1mm deep) affecting <1 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With dull colouration and slight fruit softening (ethylene exposure).</i>
	<i>With prominent white dots on skin (lenticels).</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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