

Market Produce Specifications:

PAPAYA

Red (Thai Green).....	2
Various.....	3

Market Produce Specifications

PRODUCE: PAPAYA
TYPE: Male / Female
VARIETY: Red (Thai Green)
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Greenish yellow skin, <5% yellow tinge, often with small green / brown skin spots over the surface; slightly mottled salmon pink to red flesh.</i>
VISUAL APPEARANCE	<i>Smooth skin with moderate gloss; free from foreign matter.</i>
SENSORY	<i>Smooth, melting flesh; sweet and juicy; thin, slightly waxy skin; large number of small, round black seeds in central cavity; free from foreign smells or tastes.</i>
SHAPE	<i>Oval to slightly pear shaped; larger fruit distinctly five sided; not misshapen.</i>
SIZE	<i>As per pre-ordered size requirements; "male" fruits >10cm long, >6cm wide, "female" fruits >12cm long, >10cm wide, evenly sized within carton.</i>
MATURITY	<i>Firm, full bodied fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects eg scale.</i>
DISEASES	<i>With evidence of sunken brown spots (anthracnose), grey scarred areas (powdery mildew), water soaked lesions, stem end softening or other symptoms of bacterial or fungal infection</i>
	<i>With evidence of discolouration or disfigurement from viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed wounds, pest damage or latex leakages at the stem end.</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
	<i>With unhealed cuts, holes or splits (that break the skin) wounds or pest damage.</i>
TEMPERATURE	<i>With skin pitting, hard / water soaked areas in flesh, and/or skin scald (chilling injury).</i>
	<i>With spongy flesh, uneven ripening or sunken areas (heat injury).</i>
PHYSIOLOGICAL	<i>With excessive softening of fruit (over ripe)</i>
	<i>With soft, translucent flesh (softening disorder)</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising or abraded areas > 2sq cm</i>
SKIN MARKS /	<i>With healed scars > 2sq cm.</i>
	<i>With winter freckling covering > 50% surface area of fruit.</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 12%.</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 14 - 16 °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>	

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