

# *Market Produce Specifications:*

## **PEACH**

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# Market Produce Specifications

**PRODUCE:** PEACH  
**TYPE:** White Flesh  
**VARIETY:** Do nut®  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With cream-pink to red blush covering 20-80% of surface, background skin to be creamy green, internal flesh to be creamy white..</i>
VISUAL APPEARANCE	<i>Flat irregular surface donut shape with a thin skin and minimum fuzz level; no foreign matter.</i>
SENSORY	<i>Firm to touch, sprung not soft; min 11% TSS, not dry and woody; free of foreign smells and taints. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SHAPE	<i>Flattened irregular distinctive Donut® saucer shape.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray. Diameter 57-80 mm</i>
MATURITY	<i>Harvested as the background surface changes to a creamy dull green and the surface colour brightens with sufficient maturity to achieve good development of sweet, juicy flavour and the required level of red blush at</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots/scabs; no core rots/mouldy core or signs of fungal infection ( botyrtis).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, punctures, cracks or wounds (that break the skin)</i>
	<i>With deep, soft watersoaked bruises or discolouration (browning).</i>
	<i>With unhealed damaged stem ends due to stem pull.</i>
TEMPERATURE INJURY	<i>With tissue shrivelling, softening; and browning of the stem cavity (heat damage).</i>
	<i>With water-soaked, translucent areas (freezing damage).</i>
PHYSIOLOGICAL DISORDERS	<i>With suture or stem end splits; no 'splitstone' with open stem end</i>
	<i>With scalded, discoloured skin, which slips easily from the flesh (condensation injury).</i>
	<i>With dark discolouration of skin and flesh and skin shrivelling (cool storage breakdown).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With slight depression/flattening of skin &gt;2 sq cm.</i>
	<i>With dry, healed skin scarring due to insect, bird or major hail damage affecting in aggregate &gt;0.5 sq cm; no broken skin or unhealed scars.</i>
	<i>With bacterial spot &gt;3 dry spots (1mm): not sunken &amp; watersoaked.</i>
SKIN MARKS / BLEMISHES	<i>With dark superficial skin marks/blemish, eg. limb rub, dipping injury (black lesions, mostly on red skin areas) affecting in aggregate &gt;0.5 sq cm of surface.</i>
	<i>With light superficial marks/blemish (not dark against background skin colour). eg. russet. affecting in aggregate &gt;1sq</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 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 6 - 13 °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

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**PRODUCE:** PEACH

**TYPE:** White Flesh - Sub Acid

**VARIETY:** Various

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With cream-pink to red blush skin and whitish flesh; red blush &gt;30% of surface. With speckled blush on white/green background.</i>
VISUAL APPEARANCE	<i>Full bodied, with clean (washed) and mildly downy (defuzzed) skins; no foreign matter. No foreign matter. With or without a small amount of sugar speckle spotting. With need for stickers with PLU and produce / variety name or barcode when available, per requirements.</i>
SENSORY	<i>Firm to touch. Sprung not soft: sweet, juicy flavour, not dry and 'woolly' (internal breakdown); free from foreign smells or taste.</i>
SHAPE	<i>Round to slightly oval or slightly squat, according to variety.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray eg. &lt;20, 25-28, 28-32, &gt;32.</i>
MATURITY	<i>Firm top sprung at receipt, with sufficient maturity to achieve good development of sweet, juicy flavour and the required level of blush at receipt.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg. mouldy core, botrytis scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, punctures, cracks or wounds (that break the skin)</i> <i>With unhealed damaged stem ends due to stem pull that has removed skin.</i> <i>With deep, soft water-soaked bruises or discolouration (browning).</i>
TEMPERATURE INJURY	<i>With scalded, discoloured skin, which slips easily from the flesh (condensation injury).</i> <i>With dark discolouration of skin and flesh and skin shrivelling (on cheek) without the application of pressure (cool storage breakdown).</i> <i>With water-soaked, translucent areas (freezing damage).</i> <i>With tissue shrivelling, softening; and browning of the stem cavity (heat damage).</i>
PHYSIOLOGICAL DISORDERS	<i>With suture or stem end splits; no 'split stone' with open stem end.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With slight depression/flattening of skin &gt;2 sq cm.</i> <i>With dry, healed skin scarring due to insect, bird or major hail damage affecting in aggregate &gt;1 sq cm; no broken skin or unhealed scars.</i> <i>With bacterial spot &gt;3 dry spots (1mm); not sunken &amp; water-soaked.</i>
SKIN MARKS / BLEMISHES	<i>With light superficial marks/blemish (not dark against background skin colour), eg. russet, affecting in aggregate &gt;1sq</i> <i>With dark superficial skin marks/blemish, eg. limb rub, dipping injury (black lesions, mostly on red skin areas) affecting in aggregate &gt;1 sq cm of surface.</i> <i>With inking stem shrivel affecting &gt;3sq 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 pieces per single layer tray or 2% of the total 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 6 - 13 °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:** PEACH  
**TYPE:** Yellow Flesh - Classic  
**VARIETY:** Various  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With yellow to red blush skin and yellow flesh; red blush &gt; 60% of surface, none with dull, dark red skin. Early season to Late season varieties; red blush &gt; 40 % of surface; with red speckle on background.</i>
VISUAL APPEARANCE	<i>Full bodied, with clean (washed) and mildly downy (defuzzed) skins. No foreign matter. With or without a small amount of sugar speckle spotting. With need for stickers with PLU and produce / variety name or barcode when available, per requirements.</i>
SENSORY	<i>Firm to touch. Sprung not soft: sweet juicy flavour, not dry and woolly (internal breakdown); free from foreign smells or taste.</i>
SHAPE	<i>Round to slightly oval or slightly squat, according to variety.</i>
SIZE	<i>In pre-ordered size as per requirements; uniform size per tray eg. &lt;20, 25-28, 28-32, &gt;32.</i>
MATURITY	<i>Sprung at receipt, with sufficient maturity to achieve good development of sweet, juicy flavour and the required level of blush at receipt.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg. mouldy core, botrytis, scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts holes, punctures, cracks or wounds (that break the skin).</i>
	<i>With unhealed damaged stem ends due to stem pull that has removed skin.</i>
	<i>With deep, soft water-soaked bruises or discolouration (browning).</i>
TEMPERATURE INJURY	<i>With scalded, discoloured skin, which slips easily from the flesh (condensation injury)</i>
	<i>With dark discolouration of skin and flesh and skin shrivelling without the application of pressure (cool storage breakdown)</i>
	<i>With water soaked, translucent areas (freezer damage).</i>
	<i>With tissue shrivelling, softening and browning of the stem cavity (heat damage)</i>
PHYSIOLOGICAL DISORDERS	<i>With suture or stem end splits; no 'splitstone' with open stem end</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With slight depression / flattening of skin &gt; 2 sq cm.</i>
	<i>With dry, healed skin scarring due to insect, bird or major hail damage affecting in aggregate &gt;1 sq cm. No broken skin or unhealed scars.</i>
	<i>With bacterial spot &gt; 3 dry spots (1 mm); not sunken &amp; water-soaked.</i>
SKIN MARKS / BLEMISHES	<i>With light superficial marks / blemishes (not dark against background skin colour), eg russet, affecting in aggregate &gt; 1.5 sq cm</i>
	<i>With dark superficial skin marks / blemish, eg. Limb rub, dipping injury (black lesions, mostly on red skin areas) affecting in aggregate &gt; 1 sq cm of surface.</i>
	<i>With sever sugar spotting where spots have joined to form a solid patch affecting &gt;30% of surface area.</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 pieces per single layer tray or 2 % of the total 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 6 - 13 °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:** PEACH  
**TYPE:** Yellow Flesh - Classic  
**VARIETY:** Various Composite-Sweet  
**CLASS:** Value

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Early season to Late season varieties with yellow to red blush skin and yellow flesh; red blush &gt; 40% of surface, none with dull, dark red skin. With red speckle on background.</i>
VISUAL APPEARANCE	<i>Full bodied, with clean (washed) and mildly downy (defuzzed) skins. No foreign matter. With a small amount of sugar speckle spotting. With need for stickers with PLU and produce / variety name or barcode when available, per requirements.</i>
SENSORY	<i>Firm to touch. Sprung not soft: sweet juicy flavour, not dry and woolly (internal breakdown); free from foreign smells or taste.</i>
SHAPE	<i>Round to slightly oval or slightly squat, according to variety.</i>
SIZE	<i>Evenly sized fruit uniform per tray as pre-ordered per requirements.</i>
MATURITY	<i>Sprung at receipt, with sufficient maturity to achieve good development of sweet, juicy flavour and the required level of blush at receipt.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg. mouldy core, botrytis, scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, punctures, cracks or wounds (that break the skin).</i>
	<i>With deep, soft water-soaked bruises or discolouration (browning).</i>
	<i>With unhealed damaged stem ends due to stem pull that has removed skin.</i>
TEMPERATURE INJURY	<i>With scalded, discoloured skin, which slips easily from the flesh (condensation injury)</i>
	<i>With dark discolouration of skin and flesh and skin shrivelling without the application of pressure (cool storage)</i>
	<i>With water soaked, translucent areas (freezer damage).</i>
	<i>With tissue shrivelling, softening and browning of the stem cavity (heat damage)</i>
PHYSIOLOGICAL DISORDERS	<i>With suture or stem end splits; no 'splitstone' with open stem end. Closed 'split stones' with noticeable halves.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With slight depression / flattening of skin &gt; 4 sq cm.</i>
	<i>With dry, healed skin scarring due to insect, bird or major hail damage affecting in aggregate &gt;4 sq cm. No broken skin or unhealed scars.</i>
	<i>With bacterial spot &gt; 3 dry spots (1 mm); not sunken &amp; water-soaked.</i>
SKIN MARKS / BLEMISHES	<i>With light superficial marks / blemishes including sunburn (not dark against background skin colour), eg russet, affecting in aggregate &gt; 3 sq cm</i>
	<i>With dark superficial skin marks / blemish, eg. Limb rub, dipping injury (black lesions, mostly on red skin areas) affecting in aggregate &gt;2 sq cm of surface.</i>
	<i>With sever sugar spotting where spots have joined to form a solid patch affecting &gt;30% of surface area.</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 pieces per single layer tray or 2 % of the total 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 6 - 13 °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 FSA NZ 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: PEACH**

**TYPE: Yellow Flesh - Low Chill**

**VARIETY: Various**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With green / yellow to red blush skin and yellow flesh occasionally with slight red bleeding from the skin; red speckled blush to cover &gt; 40% of the fruit surface.</i>
VISUAL APPEARANCE	<i>Full bodied, with clean (washed) and slightly fuzzy skins. No foreign matter. With or without a small amount of sugar speckle spotting. With need for stickers with PLU and produce / variety name or barcode when available, per requirements.</i>
SENSORY	<i>Firm to touch. Sprung not soft: sweet juicy flavour, not dry and woolly (internal breakdown); free from foreign smells or taste.</i>
SHAPE	<i>Round to slightly oval. Generally with a slight tip</i>
SIZE	<i>In pre-ordered size as per requirements; uniform size per tray eg. &lt;20, 20-25, 28-32, &gt;30.</i>
MATURITY	<i>Sprung at tip end at receipt, with sufficient maturity to achieve good development of sweet, juicy flavour and the required level of blush at receipt.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg. mouldy core, botrytis, scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts holes, punctures, cracks or wounds (that break the skin).</i> <i>With unhealed damaged stem ends due to stem pull that has removed skin.</i> <i>With deep, soft water-soaked bruises or discolouration (browning).</i>
TEMPERATURE INJURY	<i>With scalded, discoloured skin, which slips easily from the flesh (condensation injury)</i> <i>With dark discolouration of skin and flesh and skin shrivelling without the application of pressure (cool storage breakdown)</i> <i>With water-soaked, translucent areas (freezer damage).</i> <i>With tissue shrivelling, softening and browning of the stem cavity (heat damage)</i>
PHYSIOLOGICAL DISORDERS	<i>With suture or stem end splits; no 'splitstone' with open stem end</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With slight depression / flattening of skin &gt; 2 sq cm.</i> <i>With dry, healed skin scarring due to insect, bird or major hail damage affecting in aggregate &gt;1 sq cm. No broken skin or unhealed scars.</i> <i>With bacterial spot &gt; 3 dry spots (1 mm); not sunken &amp; water-soaked.</i>
SKIN MARKS / BLEMISHES	<i>With light superficial marks / blemishes (not dark against background skin colour), eg russet, affecting in aggregate &gt; 1.5 sq cm.</i> <i>With dark superficial skin marks / blemish, eg. Limb rub, dipping injury (black lesions, mostly on red skin areas) affecting in aggregate &gt; 1 sq cm of surface.</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 pieces per single layer tray or 2 % of the total 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 6 - 13 °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: PEACH**

**TYPE: Yellow Flesh - Ripe & Ready**

**VARIETY: Various**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With yellow to red blush skin and yellow flesh; red blush &gt; 60% of surface, none with dull, dark red skin. Early season to Late season varieties ; red blush &gt; 40 % of surface; with red speckle on background.</i>
VISUAL APPEARANCE	<i>Full bodied, with clean (washed) and mildly downy (defuzzed) skins; no foreign matter. With or without a small amount of sugar speckle spotting. With need for stickers with PLU and produce/variety name, or bar code when available. per requirements.</i>
SENSORY	<i>Firm to touch, sprung not soft; sweet, juicy flavour, not dry and 'woolly' (internal breakdown); free of foreign smells or taste.</i>
SHAPE	<i>Round to slightly oval or slightly squat, according to variety.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray eg. &lt;20, 20-25, 28-32, &gt;32.</i>
MATURITY	<i>Produce at receipt will display good development of sweet juicy flavour. Total soluble solids &lt;10°. Minimum penetrometer value (11mm plunger) : 4kg</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg. mouldy core, botrytis, scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts holes, punctures, cracks or wounds (that break the skin).</i>
	<i>With unhealed damaged stem ends due to stem pull that has removed skin.</i>
	<i>With deep, soft water-soaked bruises or discolouration (browning).</i>
TEMPERATURE INJURY	<i>With scalded, discoloured skin, which slips easily from the flesh (condensation injury)</i>
	<i>With dark discolouration of skin and flesh and skin shrivelling without the application of pressure (cool storage)</i>
	<i>With water-soaked, translucent areas (freezer damage)</i>
	<i>With tissue shrivelling, softening and browning of the stem cavity (heat damage).</i>
PHYSIOLOGICAL DISORDERS	<i>With suture or stem end splits; no 'splitstone' with open stem end.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With slight depression / flattening of skin &gt; 2 sq cm.</i>
	<i>With dry, healed skin scarring due to insect, bird or major hail damage affecting in aggregate &gt;1 sq cm; not with broken skin or unhealed scars.</i>
	<i>With bacterial spot &gt; 3 dry spots (1 mm); not sunken &amp; water-soaked.</i>
SKIN MARKS / BLEMISHES	<i>With light superficial marks / blemishes (not dark against background skin colour), eg russet, affecting in aggregate &gt; 1.5 sq cm</i>
	<i>With dark superficial skin marks / blemish, eg. Limb rub, dipping injury (black lesions, mostly on red skin areas) affecting in aggregate &gt; 1 sq cm of surface</i>
	<i>With severe sugar spotting where spots have joined to form a solid patch affecting &gt;30% of fruit surface area.</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 pieces per single layer or 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 0 - 8 °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: PEACH**

**TYPE: Yellow Flesh - Sub Acid**

**VARIETY: Various**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With yellow to red blush skin and yellow flesh; red blush &gt; 60% of surface, none with dull, dark red skin. Early season to Late season varieties; red blush &gt; 40 % of surface; with red speckle on background.</i>
VISUAL APPEARANCE	<i>Full bodied, with clean (washed) and mildly downy (defuzzed) skins. No foreign matter. With or without a small amount of sugar speckle spotting. With need for stickers with PLU and produce / variety name or barcode when available, per requirements.</i>
SENSORY	<i>Firm to touch, crunchy flesh with a sweet juicy flavour and low acid, not dry and 'woolly' (internal breakdown); free from foreign smells or taste.</i>
SHAPE	<i>Round to slightly oval, according to variety.</i>
SIZE	<i>In pre-ordered size as per requirements; uniform size per tray eg. &lt;20, 20-25, 28-32, &gt;32.</i>
MATURITY	<i>Firm or slightly sprung at receipt, with sufficient maturity to achieve good development of sweet, juicy flavour and the required level of blush at receipt.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg. mouldy core, botrytis, scab).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, punctures, cracks or wounds (that break the skin).</i>
	<i>With unhealed damaged stem ends due to stem null that has removed skin.</i>
	<i>With deep, soft water-soaked bruises or discolouration (browning).</i>
TEMPERATURE INJURY	<i>With scalded, discoloured skin, which slips easily from the flesh (condensation injury)</i>
	<i>With dark discolouration of skin and flesh and skin shrivelling without the application of pressure (cool storage breakdown)</i>
	<i>With water-soaked, translucent areas (freezer damage).</i>
	<i>With tissue shrivelling, softening and browning of the stem cavity (heat damage)</i>
PHYSIOLOGICAL DISORDERS	<i>With suture or stem end splits; no 'splitstone' with open stem end</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With slight depression / flattening of skin &gt; 2 sq cm.</i>
	<i>With dry, healed skin scarring due to insect, bird or major hail damage affecting in aggregate &gt;1 sq cm; not with broken skin or unhealed scars.</i>
	<i>With bacterial spot &gt; 3 dry spots (1 mm); not sunken &amp; water-soaked.</i>
SKIN MARKS / BLEMISHES	<i>With light superficial marks / blemishes (not dark against background skin colour), eg russet, affecting in aggregate &gt; 1.5 sq cm</i>
	<i>With dark superficial skin marks / blemish, eg. Limb rub, dipping injury (black lesions, mostly on red skin areas) affecting in aggregate &gt; 1 sq cm of surface.</i>
	<i>With severe sugar spotting where spots have joined to form a solid patch affecting &gt;30% of fruit surface area</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 pieces per single layer tray or 2 % of the total 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 6 - 13 °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>	