

Market Produce Specifications:

PEAR

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Market Produce Specifications

PRODUCE: PEAR
TYPE: European
VARIETY: Beurre Bosc
CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>With cinnamon brown russeting; yellowish - white flesh. Block russet covering not < 60% of the fruit surface over yellow green background.</i>
VISUAL APPEARANCE	<i>Dull bloom, stem intact, no foreign matter. Fruit stickers showing PLU number/Bar Code (when available) and Produce variety.</i>
SENSORY	<i>With uniformly rough skin; no off-odours or tastes</i>
SHAPE	<i>Long pear shape with elongated, tapering neck (elongated oblong-pyriform); no fruit with protruding areas, irregular curvatures or sutures.</i>
SIZE	<i>Evenly size fruit to a minimum net wt.; pre packed pears 62 - 64mm diameter at widest point; (as pre-ordered per requirements).</i>
MATURITY	<i>Firmness : penetrometer value (8mm plunger) : 6 - 9 kg fresh fruit in season, 4 - 8 kg CA Stored fruit. Brix > 11.0° (Soluble Solids) at receipt in season, and 12.0° (Soluble Solids) at receipt CA.</i>

MAJOR DEFECTS

INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, Penicillium, Botrytis)</i> <i>With dark lesions on the skin (pear scab)</i>
PHYSICAL / PEST DAMAGE	<i>With any cuts, holes, punctures, cracks or wounds (that break the skin) Stem punctures should not exceed 5 pieces</i> <i>With deep, soft bruises or watersoaked lesions.</i>
TEMPERATURE INJURY	<i>With soft, brown skin and watersoaked, translucent flesh (freezing injury).</i>
PHYSIOLOGICAL DISORDERS	<i>With continuous brown discoloration of the skin (superficial scald, overstorage scald).</i> <i>With internal breakdown or vascular browning (senescent fruit)</i> <i>With brown, corky skin lesions (cork spot/bitter pit) or prominent, dark, raised lenticels.</i> <i>With brown core or internal cavities (brown heart).</i>

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With hail marks, eg. healed marks in a depression of the skin, affecting in aggregate >1 sq cm, no broken skin or unhealed scars.</i> <i>With minor bruises, eg. flat or sunken areas slightly darker than skin colour > 2 sq cm</i>
TEMPERATURE INJURY	<i>With light superficial sunburn affecting in aggregate >25% of visible surface</i>
SKIN MARKS / BLEMISHES	<i>With skin marks affecting in aggregate > 2 sq cm in area.</i>
STEM END SHRIVEL	<i>With shrivel affecting in aggregate > 4 sq cm in area.</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 4 - 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>

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.

Market Produce Specifications

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PRODUCE: PEAR
TYPE: European
VARIETY: Comice
CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Light green to greenish yellow skin with slight red blush; finely russetted around stalk area; creamy flesh.</i>
VISUAL APPEARANCE	<i>Normal bloom, short stem intact, no foreign matter. Fruit stickers showing PLU number/Bar Code (when available) and Produce variety.</i>
SENSORY	<i>Thin, smooth to slightly bumpy skin; fine grained texture; no off odours or tastes.</i>
SHAPE	<i>Squat pear shape to conical, very short neck (ovate to round pyriform)</i>
SIZE	<i>Evenly size fruit to a minimum net wt. (as pre-ordered per requirements)</i>
MATURITY	<i>Firmness : penetrometer value (8mm plunger) : 6 - 9 kg fresh fruit in season, 4 - 8kg CA Stored fruit. Brix > 11.0° (Soluble Solids) at receipt in season and 12° (Soluble Solids) at receipt CA</i>

MAJOR DEFECTS

INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, Penicillium, Botrytis)</i> <i>With dark lesions on the skin (pear scab)</i>
PHYSICAL / PEST DAMAGE	<i>With any cuts, holes, punctures, cracks or wounds (that break the skin). Stem punctures should not exceed 5 pieces per 18kg</i> <i>With deep, soft bruises or watersoaked lesions.</i>
TEMPERATURE INJURY	<i>With soft, brown skin and watersoaked, translucent flesh (freezing injury).</i>
PHYSIOLOGICAL DISORDERS	<i>With continuous brown discoloration of the skin (superficial scald, overstorage scald).</i> <i>With internal breakdown or vascular browning (senescent fruit)</i> <i>With brown, corky skin lesions (cork spot/bitter pit) or prominent, dark, raised lenticels.</i> <i>With brown core or internal cavities (brown heart).</i>

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With hail marks, eg. Healed marks in a depression of the skin, affecting in aggregate >1 sq cm, no broken skin or unhealed scars.</i> <i>With minor bruises. eg. flat or sunken areas slightly darker than skin colour > 2 sq cm</i>
TEMPERATURE INJURY	<i>With light superficial sunburn affecting in aggregate >25% of visible surface</i>
SKIN MARKS / BLEMISHES	<i>With russet affecting > 25 % visible surface.</i> <i>With skin marks affecting in aggregate > 2 sq cm in area.</i>
STEM END SHRIVEL	<i>With shrivel affecting in aggregate > 4 sq cm in area.</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 4 - 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>

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.

Market Produce Specifications

PRODUCE: PEAR
TYPE: European
VARIETY: Corella
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Skin greenish-yellow in colour with a red blush of tiny spots; white flesh.</i>
VISUAL APPEARANCE	<i>Dull bloom, stem intact, no foreign matter. Fruit stickers showing PLU number/Bar Code (when available) and Produce variety.</i>
SENSORY	<i>With uniformly matt skin; no off-odours or tastes</i>
SHAPE	<i>Pear shaped with pronounced neck (elongated oblong-pyriform); no fruit with protruding areas, irregular curvatures or with sutures.</i>
SIZE	<i>Evenly size fruit to a minimum net wt. (as pre-ordered per requirements)</i>
MATURITY	<i>Firmness : penetrometer value (8mm plunger) : 6 - 8 kg fresh fruit in season, 4 - 8 kg CA Stored fruit. Brix > 11.0° (Soluble Solids) at receipt in season, and 12° (Soluble Solids) at receipt CA.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, Penicillium, Botrytis)</i> <i>With dark lesions on the skin (pear scab)</i>
PHYSICAL / PEST DAMAGE	<i>With any cuts, holes, punctures, cracks or wounds (that break the skin). Stem punctures should not exceed 5 pieces</i> <i>With deep, soft bruises or watersoaked lesions.</i>
TEMPERATURE INJURY	<i>With soft, brown skin and watersoaked, translucent flesh (freezing injury).</i>
PHYSIOLOGICAL DISORDERS	<i>With continuous brown discolouration of the skin (superficial scald, overstorage scald).</i> <i>With internal breakdown or vascular browning (senescent fruit)</i> <i>With brown, corky skin lesions (cork spot/bitter pit) or prominent, dark, raised lenticels.</i> <i>With brown core or internal cavities (brown heart).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With hail marks, eg. healed marks in a depression of the skin, affecting in aggregate >1 sq cm, no broken skin or unhealed scars.</i> <i>With minor bruises, eg. flat or sunken areas slightly darker than skin colour > 2 sq cm</i>
TEMPERATURE INJURY	<i>With light superficial sunburn affecting in aggregate >25% of visible surface</i>
SKIN MARKS / BLEMISHES	<i>With russet affecting > 25 % visible surface.</i> <i>With skin marks affecting in aggregate > 2 sq cm in area.</i>
STEM END SHRIVEL	<i>With shrivel affecting in aggregate 4 sq cm in area.</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 4 - 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>	

Market Produce Specifications

PRODUCE: PEAR
TYPE: European
VARIETY: D'Anjou Red
CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Bright red to burgundy red skin which may be slightly striped or mottled; creamy white flesh.</i>
VISUAL APPEARANCE	<i>Normal bloom; short stem intact; stem may not be exactly at apex; no foreign matter; fruit stickers showing PLU number/Bar Code (when available) and produce variety.</i>
SENSORY	<i>Thin, smooth, fairly glossy skin; firm, smooth flesh with delicate aroma; sweet, spicy flavour. not gritty or mealy; no off odours or tastes.</i>
SHAPE	<i>Squat pear shape to conical, slightly oblong, very short neck (oblong ovate pyriform).</i>
SIZE	<i>Evenly size fruit to a minimum net wt. (as pre-ordered per requirements)</i>
MATURITY	<i>Firmness, penetrometer value (8mm plunger): 6 - 9 kg fresh fruit in season, 4 - 8 kg CA Stored fruit. Brix >11.0°(Soluble Solids) at receipt in season, and 12° (Soluble Solids) at receipt CA.</i>

MAJOR DEFECTS

INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, Penicillium, Botrytis)</i> <i>With dark lesions on the skin (pear scab)</i>
PHYSICAL / PEST DAMAGE	<i>With any cuts, holes, punctures, cracks or wounds (that break the skin). Stem punctures should not exceed 5 pieces per 18 kg.</i> <i>With deep, soft bruises or watersoaked lesions.</i>
TEMPERATURE INJURY	<i>With soft, brown skin and watersoaked, translucent flesh (freezing injury).</i>
PHYSIOLOGICAL DISORDERS	<i>With continuous brown discoloration of the skin (superficial scald, overstorage scald).</i> <i>With internal breakdown or vascular browning (senescent fruit)</i> <i>With brown, corky skin lesions (cork spot/bitter pit) or prominent, dark, raised lenticels.</i> <i>With brown core or internal cavities (brown heart).</i>

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With hail marks, eg. healed marks in a depression of the skin, affecting in aggregate >1 sq cm, no broken skin or unhealed scars.</i> <i>With minor bruises, eg. flat or sunken areas slightly darker than skin colour > 2 sq cm</i>
TEMPERATURE INJURY	<i>With light superficial sunburn affecting in aggregate >25% of visible surface</i>
SKIN MARKS / BLEMISHES	<i>With skin marks affecting in aggregate > 2 sq cm in area.</i>
STEM END SHRIVEL	<i>With shrivel affecting in aggregate > 4 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 4 - 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>

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

Market Produce Specifications

PRODUCE: PEAR
TYPE: European
VARIETY: Goldrush
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>A golden russet brown tan predominating over the entire surface of the fruit. Not more than 5% of the fruit in the pack can have a partial blotch on 10% of the fruit surface area.</i>
VISUAL APPEARANCE	<i>Dull bloom, stem intact, no foreign matter. Fruit stickers showing PLU number/Bar Code and Produce Variety.</i>
SENSORY	<i>Smooth to slightly bumpy skin; no off odours or tastes.</i>
SHAPE	<i>Long pear shape with elongated, tapering neck typical of uniform Bosc Pear. No misshapen or bent fruit.</i>
SIZE	<i>Evenly size fruit to a minimum net wt.; pre packed pears 62 - 64mm diameter at widest point; (as pre-ordered per requirements).</i>
MATURITY	<i>Firmness: penetrometer value (8mm plunger): 6 - 9 kg fresh fruit in season, 4 - 8 kg CA Stored fruit. Brix > 11° (Soluble Solids) at receipt in season, and 12° (Soluble Solids) at receipt CA.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, Penicillium, Botrytis). With dark lesions on the skin (pear scab).</i>
PHYSICAL / PEST DAMAGE	<i>With any cuts, holes, punctures, cracks or wounds (that break the skin). Stem punctures should not exceed 5 pieces With deep, soft bruises or water soaked lesions .</i>
TEMPERATURE INJURY	<i>With soft, brown skin and water soaked, translucent flesh (freezing injury).</i>
PHYSIOLOGICAL DISORDERS	<i>With continuous brown discoloration of the skin (superficial scald, over storage scald). With internal breakdown or vascular browning (senescent fruit) With brown, corky skin lesions (cork spot/bitter pit) or prominent, dark, raised lenticels. With brown core or internal cavities (brown heart).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With hail marks, eg. healed marks in a depression of the skin, affecting in aggregate >1 sq cm, no broken skin or unhealed scars. With minor bruises, eg. flat or sunken areas slightly darker than skin colour > 2 sq cm</i>
TEMPERATURE INJURY	<i>With light superficial sunburn affecting in aggregate >25% of visible surface</i>
SKIN MARKS / BLEMISHES	<i>With russet affecting > 25 % visible surface. With skin marks affecting in aggregate > 2 sq cm in area.</i>
STEM END SHRIVEL	<i>With shrivel affecting in aggregate > 4 sq cm in area.</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 4 - 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>
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Market Produce Specifications

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PRODUCE: PEAR
TYPE: European
VARIETY: Honey
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Greenish yellow to yellow skin lightly covered with cinnamon brown russeting; creamy flesh.</i>
VISUAL APPEARANCE	<i>Dull bloom, stem intact, no foreign matter. Fruit stickers showing PLU number/Bar Code (when available) and Produce variety.</i>
SENSORY	<i>With uniform, moderately rough skin; no off-odours or tastes</i>
SHAPE	<i>Long pear shape with elongated, tapering neck (elongated oblong-pyriform); no fruit with protruding areas, irregular curvatures or sutures.</i>
SIZE	<i>Evenly size fruit to a minimum net wt. (as pre-ordered per requirements)</i>
MATURITY	<i>Firmness : penetrometer value (8mm plunger) : 6 - 9 kg fresh fruit in season, 4 - 8 kg CA Stored fruit. Brix > 11° (Soluble Solids) at receipt in season, and 12° (Soluble Solids) at receipt CA.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, Penicillium, Botrytis)</i> <i>With dark lesions on the skin (pear scab)</i>
PHYSICAL / PEST DAMAGE	<i>With any cuts, holes, punctures, cracks or wounds (that break the skin). Stem punctures should not exceed 5 pieces per 18 kg.</i> <i>With deep, soft bruises or watersoaked lesions.</i>
TEMPERATURE INJURY	<i>With soft, brown skin and watersoaked, translucent flesh (freezing injury).</i>
PHYSIOLOGICAL DISORDERS	<i>With continuous brown discoloration of the skin (superficial scald, overstorage scald).</i> <i>With internal breakdown or vascular browning (senescent fruit)</i> <i>With brown, corky skin lesions (cork spot/bitter pit) or prominent, dark, raised lenticels.</i> <i>With brown core or internal cavities (brown heart).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With hail marks, eg. healed marks in a depression of the skin, affecting in aggregate >1 sq cm, no broken skin or unhealed scars.</i> <i>With minor bruises, eg. flat or sunken areas slightly darker than skin colour > 2 sq cm</i>
TEMPERATURE INJURY	<i>With light superficial sunburn affecting in aggregate >25% of visible surface</i>
SKIN MARKS / BLEMISHES	<i>With skin marks affecting in aggregate > 2 sq cm in area.</i>
STEM END SHRIVEL	<i>With shrivel affecting in aggregate > 4 sq cm in area.</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 must not 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 4 - 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</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: PEAR
TYPE: European
VARIETY: Josephine
CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Greenish-yellow skin with finely russeted stalk area; pale creamy/salmon coloured flesh.</i>
VISUAL APPEARANCE	<i>Normal bloom, stem intact, no foreign matter. Fruit stickers showing PLU number/Bar Code (when available) and Produce variety.</i>
SENSORY	<i>Aromatic with soft, juicy flesh; no off odours or tastes.</i>
SHAPE	<i>Well rounded pear shape with short neck (obovate-pyriform), somewhat uneven.</i>
SIZE	<i>Evenly size fruit to a minimum net wt. (as pre-ordered per requirements)</i>
MATURITY	<i>Firmness: penetrometer value (8mm plunger) : 6 - 9 kg fresh fruit in season, 4 - 8 kg CA Stores fruit. Brix > 11° (Soluble Solids) at receipt in season, and 12° (Soluble Solids) at receipt CA.</i>

MAJOR DEFECTS

INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, Penicillium, Botrytis)</i> <i>With dark lesions on the skin (pear scab)</i>
PHYSICAL / PEST DAMAGE	<i>With any cuts, holes, punctures, cracks or wounds (that break the skin). Stem punctures should not exceed 5 pieces per 18 kg.</i> <i>With deep, soft bruises or watersoaked lesions.</i>
TEMPERATURE INJURY	<i>With soft, brown skin and watersoaked, translucent flesh (freezing injury).</i>
PHYSIOLOGICAL DISORDERS	<i>With continuous brown discoloration of the skin (superficial scald, overstorage scald).</i> <i>With internal breakdown or vascular browning (senescent fruit)</i> <i>With brown, corky skin lesions (cork spot/bitter pit) or prominent, dark, raised lenticels.</i> <i>With brown core or internal cavities (brown heart).</i>

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With hail marks, eg. healed marks in a depression of the skin, affecting in aggregate >1 sq cm, no broken skin or unhealed scars.</i> <i>With minor bruises, eg. flat or sunken areas slightly darker than skin colour > 2sq cm</i>
TEMPERATURE INJURY	<i>With light superficial sunburn affecting in aggregate >25% of visible surface</i>
SKIN MARKS / BLEMISHES	<i>With russet affecting > 25 % visible surface.</i> <i>With skin marks affecting in aggregate > 2 sq cm in area.</i>
STEM END SHRIVEL	<i>With shrivel affecting in aggregate > 4 sq cm in area.</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 4 - 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>

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.

Market Produce Specifications

PRODUCE: PEAR
TYPE: European
VARIETY: Lemon Bergamot
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Greenish yellow to yellow skin with red blush; creamy white flesh.</i>
VISUAL APPEARANCE	<i>Normal bloom; short stem intact; no foreign matter. fruit stickers showing PLU number/Bar Code (when available) and Produce variety.</i>
SENSORY	<i>Thin, smooth, fairly glossy skin; fine grained melting flesh with delicate aroma; no off odours or tastes.</i>
SHAPE	<i>Well rounded pear shape, indistinct neck (round pyriform).</i>
SIZE	<i>Evenly size fruit to a minimum net wt. (as pre-ordered per requirements)</i>
MATURITY	<i>Firmness, penetrometer value (8mm plunger): 6 - 8 kg fresh fruit in season, 4 - 6 kg CA Stored fruit; Brix >11°(Soluble Solids) at receipt in season, and 12° (Soluble Solids) at receipt CA.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, Penicillium, Botrytis)</i> <i>With dark lesions on the skin (pear scab)</i>
PHYSICAL / PEST DAMAGE	<i>With any cuts, holes, punctures, cracks or wounds (that break the skin)</i> <i>With deep, soft bruises or watersoaked lesions.</i>
TEMPERATURE INJURY	<i>With soft, brown skin and watersoaked, translucent flesh (freezing injury).</i>
PHYSIOLOGICAL DISORDERS	<i>With continuous brown discolouration of the skin (superficial scald, overstorage scald).</i> <i>With internal breakdown or vascular browning (senescent fruit)</i> <i>With brown, corky skin lesions (cork spot/bitter pit) or prominent, dark, raised lenticels.</i> <i>With brown core or internal cavities (brown heart).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With hail marks, eg. healed marks in a depression of the skin, affecting in aggregate >1 sq cm, no broken skin or unhealed scars.</i> <i>With minor bruises, eg. flat or sunken areas slightly darker than skin colour > 2 sq cm</i>
TEMPERATURE INJURY	<i>With light superficial sunburn affecting in aggregate >25% of visible surface</i>
SKIN MARKS / BLEMISHES	<i>With russet affecting > 25 % visible surface.</i> <i>With skin marks affecting in aggregate > 2 sq cm in area.</i>
STEM END SHRIVEL	<i>With shrivel affecting in aggregate > 4 sq cm in area.</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 4 - 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>	

Market Produce Specifications

PRODUCE: PEAR
TYPE: European
VARIETY: Ripe and Ready Packham
CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Pale Light yellow green skin with russeted and slight occasional wrinkling around the stalk area; white flesh.</i>
VISUAL APPEARANCE	<i>Stem intact, no foreign matter. Fruit sticker showing PLU number/Bar Code and Produce variety.</i>
SENSORY	<i>Smooth to slightly bumpy skin; no off odours or tastes.</i>
SHAPE	<i>Rounded pear shape, medium length neck (obovate-pyriform), somewhat irregular shape.</i>
SIZE	<i>Evenly size fruit to a minimum net wt.; pre packed pears 64 - 67mm diameters at widest point; (as pre-ordered per requirements).</i>
MATURITY	<i>Firmness : penetrometer value (8mm plunger) : 4 - 6 kg fresh fruit in season, 3 - 5 kg CA Stored fruit. (A maximum of three piece per tray to be outside this range) Brix > 12.0° (Soluble Solids) 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 Anthracnose, Penicillium, Botrytis)</i> <i>With dark lesions on the skin (pear scab)</i>
PHYSICAL / PEST DAMAGE	<i>With any cuts, holes, punctures, cracks or wounds (that break the skin)</i> <i>With deep, soft bruises or watersoaked lesions.</i>
TEMPERATURE INJURY	<i>With soft, brown skin and watersoaked, translucent flesh (freezing injury).</i>
PHYSIOLOGICAL DISORDERS	<i>With continuous brown discoloration of the skin (superficial scald, overstorage scald).</i> <i>With internal breakdown or vascular browning (senescent fruit)</i> <i>With brown, corky skin lesions (cork spot/bitter pit) or prominent, dark, raised lenticels.</i> <i>With brown core or internal cavities (brown heart).</i>

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With hail marks, eg. healed marks in a depression of the skin, affecting in aggregate >2sq cm, no broken skin or unhealed scars.</i> <i>With minor bruises, eg. flat or sunken areas slightly darker than skin colour > 1sq cm</i>
TEMPERATURE INJURY	<i>With light superficial sunburn affecting in aggregate >25% of visible surface</i>
SKIN MARKS / BLEMISHES	<i>With russet affecting > 25 % visible surface.</i> <i>With skin marks affecting in aggregate > 2 sq cm in area.</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 6 - 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>

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.

Market Produce Specifications

PRODUCE: PEAR
TYPE: European
VARIETY: Packham Triumph
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light yellowish green skin with russeted stalk area; white flesh.</i>
VISUAL APPEARANCE	<i>Normal bloom, stem intact, no foreign matter. Fruit stickers showing PLU number/Bar Code (when available) and Produce variety.</i>
SENSORY	<i>Smooth to slightly bumpy skin; no off odours or tastes.</i>
SHAPE	<i>Rounded pear shape, medium length neck (obovate-pyriform), somewhat irregular shape.</i>
SIZE	<i>Evenly size fruit to a minimum net wt.; pre packed pears 64 - 67mm diameter at widest point; (as pre-ordered per requirements).</i>
MATURITY	<i>Firmness : penetrometer value (8mm plunger) : 6 - 9 kg fresh fruit in season, 4 - 9 kg CA Stored fruit. Brix > 11° (Soluble Solids) at receipt in season, and 12° (Soluble Solids) at receipt CA.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, Penicillium, Botrytis)</i> <i>With dark lesions on the skin (pear scab)</i>
PHYSICAL / PEST DAMAGE	<i>With any cuts, holes, punctures, cracks or wounds (that break the skin). Stem punctures should not exceed 5 pieces per 18 kg.</i> <i>With deep, soft bruises or watersoaked lesions.</i>
TEMPERATURE INJURY	<i>With soft, brown skin and watersoaked, translucent flesh (freezing injury).</i>
PHYSIOLOGICAL DISORDERS	<i>With continuous brown discoloration of the skin (superficial scald, overstorage scald).</i> <i>With internal breakdown or vascular browning (senescent fruit)</i> <i>With brown, corky skin lesions (cork spot/bitter pit) or prominent, dark, raised lenticels.</i> <i>With brown core or internal cavities (brown heart).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With hail marks, eg. healed marks in a depression of the skin, affecting in aggregate >1 sq cm, no broken skin or unhealed scars.</i> <i>With minor bruises, eg. flat or sunken areas slightly darker than skin colour > 2 sq cm</i>
TEMPERATURE INJURY	<i>With light superficial sunburn affecting in aggregate >25% of visible surface</i>
SKIN MARKS / BLEMISHES	<i>With russet affecting > 25 % visible surface.</i> <i>With skin marks affecting in aggregate > 2 sq cm in area.</i>
STEM END SHRIVEL	<i>With shrivel affecting in aggregate < 4 sq cm in area.</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 4 - 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>	

Market Produce Specifications

PRODUCE: PEAR
TYPE: European
VARIETY: Paradise
CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Light mid-green skin, white flesh.</i>
VISUAL APPEARANCE	<i>Normal bloom, stem intact, no foreign matter. Fruit stickers showing PLU number/Bar Code (when available) and Produce variety.</i>
SENSORY	<i>With uniformly rough skin; no off odours or tastes.</i>
SHAPE	<i>Well rounded pear shape (round-pyriform).</i>
SIZE	<i>Evenly size fruit to a minimum net wt. (as pre-ordered per requirements)</i>
MATURITY	<i>Firmness : penetrometer value (8mm plunger) : 6 - 9 kg. Brix > 12.0* (Soluble Solids) at receival.</i>

MAJOR DEFECTS

INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, Penicillium, Botrytis)</i> <i>With dark lesions on the skin (pear scab)</i>
PHYSICAL / PEST DAMAGE	<i>With any cuts, holes, punctures, cracks or wounds (that break the skin)</i> <i>With deep, soft bruises or watersoaked lesions.</i>
TEMPERATURE INJURY	<i>With soft, brown skin and watersoaked, translucent flesh (freezing injury).</i>
PHYSIOLOGICAL DISORDERS	<i>With continuous brown discolouration of the skin (superficial scald, overstorage scald).</i> <i>With internal breakdown or vascular browning (senescent fruit)</i> <i>With brown, corky skin lesions (cork spot/bitter pit) or prominent, dark, raised lenticels.</i> <i>With brown core or internal cavities (brown heart).</i>

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With hail marks, eg. healed marks in a depression of the skin, affecting in aggregate >0.5sq cm, no broken skin or unhealed scars.</i> <i>With minor bruises, eg. flat or sunken areas slightly darker than skin colour > 1sq cm</i>
TEMPERATURE INJURY	<i>With light superficial sunburn affecting in aggregate >25% of visible surface</i>
SKIN MARKS / BLEMISHES	<i>With russet affecting > 25 % visible surface.</i> <i>With skin marks affecting in aggregate > 1 sq cm in area.</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 receival.</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 4 - 10 °C for Receival.</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>

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.

Market Produce Specifications

PRODUCE: PEAR
TYPE: European
VARIETY: Sensation (Red William)
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid red skin over a greenish ground colour, creamy white flesh.</i>
VISUAL APPEARANCE	<i>Bright bloom, stem intact, no foreign matter. Fruit stickers showing PLU number/Bar Code (when available) and Produce variety.</i>
SENSORY	<i>With soft skin; smooth texture; no off odours or tastes.</i>
SHAPE	<i>Long pear shape with pronounced neck (ovate-pyriform).</i>
SIZE	<i>Evenly size fruit to a minimum net wt. (as pre-ordered per requirements)</i>
MATURITY	<i>Firmness : penetrometer value (8mm plunger) : Off the tree 5 - 9 kg fresh fruit in season, 4.5 - 8 kg ordinary Stored fruit. Brix > 11° (Soluble Solids) 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 Anthracnose, Penicillium, Botrytis)</i> <i>With dark lesions on the skin (pear scab)</i>
PHYSICAL / PEST DAMAGE	<i>With any cuts, holes, punctures, cracks or wounds (that break the skin). Stem punctures not to exceed 5 pieces per 18 kg.</i> <i>With deep, soft bruises or watersoaked lesions.</i>
TEMPERATURE INJURY	<i>With soft, brown skin and watersoaked, translucent flesh (freezing injury).</i>
PHYSIOLOGICAL DISORDERS	<i>With continuous brown discolouration of the skin (superficial scald, overstorage scald).</i> <i>With internal breakdown or vascular browning (senescent fruit)</i> <i>With brown, corky skin lesions (cork spot/bitter pit) or prominent, dark, raised lenticels.</i> <i>With brown core or internal cavities (brown heart).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With hail marks, eg. healed marks in a depression of the skin, affecting in aggregate >1 sq cm, no broken skin or unhealed scars.</i> <i>With minor bruises, eg. flat or sunken areas slightly darker than skin colour > 2 sq cm</i>
TEMPERATURE INJURY	<i>With light superficial sunburn affecting in aggregate >25% of visible surface</i>
SKIN MARKS / BLEMISHES	<i>With russet affecting > 25 % visible surface.</i> <i>With skin marks affecting in aggregate > 2 sq cm in area.</i>
STEM END SHRIVEL	<i>With shrivel affecting in aggregate > 4 sq cm in area.</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 4 - 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>	

Market Produce Specifications

PRODUCE: PEAR
TYPE: European
VARIETY: Silvana
CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Mid green to greenish yellow skin often with a red blush; white flesh.</i>
VISUAL APPEARANCE	<i>Normal bloom, stem intact, no foreign matter. Fruit stickers showing PLU number/Bar Code (when available) and Produce variety.</i>
SENSORY	<i>With uniformly matt skin; no off odours or tastes.</i>
SHAPE	<i>Well rounded pear shape with moderate neck (ovate-pyriform); somewhat bumpy.</i>
SIZE	<i>Evenly size fruit to a minimum net wt. (as pre-ordered per requirements)</i>
MATURITY	<i>Firmness : penetrometer value (8mm plunger) : 8 - 10 kg fresh fruit in season, 5 - 10 kg CA Stored fruit.. Brix > 12.0* (Soluble Solids) 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 Anthracnose, Penicillium, Botrytis)</i> <i>With dark lesions on the skin (pear scab)</i>
PHYSICAL / PEST DAMAGE	<i>With any cuts, holes, punctures, cracks or wounds (that break the skin)</i> <i>With deep, soft bruises or watersoaked lesions.</i>
TEMPERATURE INJURY	<i>With soft, brown skin and watersoaked, translucent flesh (freezing injury).</i>
PHYSIOLOGICAL DISORDERS	<i>With continuous brown discolouration of the skin (superficial scald, overstorage scald).</i> <i>With internal breakdown or vascular browning (senescent fruit)</i> <i>With brown, corky skin lesions (cork spot/bitter pit) or prominent, dark, raised lenticels.</i> <i>With brown core or internal cavities (brown heart).</i>

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With hail marks, eg. healed marks in a depression of the skin, affecting in aggregate >0.5sq cm, no broken skin or unhealed scars.</i> <i>With minor bruises, eg. flat or sunken areas slightly darker than skin colour > 1sq cm</i>
TEMPERATURE INJURY	<i>With light superficial sunburn affecting in aggregate >25% of visible surface</i>
SKIN MARKS / BLEMISHES	<i>With russet affecting > 25 % visible surface.</i> <i>With skin marks affecting in aggregate > 1 sq cm in area.</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 6 - 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>

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.

Market Produce Specifications

PRODUCE: PEAR
TYPE: European
VARIETY: Sophia's Pride
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Greenish yellow to bright yellow skin, light brown russeting top and base; creamy white flesh.</i>
VISUAL APPEARANCE	<i>Normal bloom; short stem intact; generally large and heavy for size; no foreign matter; fruit stickers showing PLU number/Bar Code (when available) and Produce variety.</i>
SENSORY	<i>Thin, smooth, fairly glossy skin; fine-grained flesh remaining firm to slightly crunchy when ripe; sweet and juicy with delicate aroma; no off odours or tastes.</i>
SHAPE	<i>Rounded pear shape, medium length neck (obovate-pyriform).</i>
SIZE	<i>Evenly size fruit to a minimum net wt. (as pre-ordered per requirements)</i>
MATURITY	<i>Firmness, penetrometer value (8mm plunger): 6 - 9 kg fresh fruit in season, 4 - 8 kg CA Stored fruit. Brix > 11° (Soluble Solids) at receipt in season, and 12° (soluble Solids) at receipt CA</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, Penicillium, Botrytis)</i>
	<i>With dark lesions on the skin (pear scab)</i>
PHYSICAL / PEST DAMAGE	<i>With any cuts, holes, punctures, cracks or wounds (that break the skin). Stem punctures should not exceed 5 pieces per 18 kg.</i>
	<i>With deep, soft bruises or watersoaked lesions.</i>
TEMPERATURE INJURY	<i>With soft, brown skin and watersoaked, translucent flesh (freezing injury).</i>
PHYSIOLOGICAL DISORDERS	<i>With continuous brown discoloration of the skin (superficial scald, overstorage scald).</i>
	<i>With internal breakdown or vascular browning (senescent fruit)</i>
	<i>With brown, corky skin lesions (cork spot/bitter pit) or prominent, dark, raised lenticels.</i>
	<i>With brown core or internal cavities (brown heart).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With hail marks, eg. healed marks in a depression of the skin, affecting in aggregate >1 sq cm, no broken skin or unhealed scars.</i>
	<i>With minor bruises, eg. flat or sunken areas slightly darker than skin colour > 2 sq cm</i>
TEMPERATURE INJURY	<i>With light superficial sunburn affecting in aggregate >25% of visible surface</i>
SKIN MARKS / BLEMISHES	<i>With russet affecting in aggregate > 1 sq cm on face, > 3 sq cm stem ends and base.</i>
	<i>With skin marks affecting in aggregate > 2 sq cm in area.</i>
STEM END SHRIVEL	<i>With shrivel affecting in aggregate > 4 sq cm in area.</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 4 - 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>	

Market Produce Specifications

PRODUCE: PEAR
TYPE: European
VARIETY: Tosca
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Greenish yellow usually with distinctive red blush.</i>
VISUAL APPEARANCE	<i>Bright bloom, stem intact, no foreign matter. Fruit stickers showing PLU number/Bar Code (when available) and Produce variety.</i>
SENSORY	<i>With uniformly matt skin; no off odours or tastes.</i>
SHAPE	<i>Short oval shape, short neck not well defined (elongated oblong-pyriform).</i>
SIZE	<i>Evenly size fruit to a minimum net wt. (as pre-ordered per requirements)</i>
MATURITY	<i>Firmness : penetrometer value (8mm plunger) : 6 - 9 kg fresh fruit in season, 4 - 8 kg CA Stored fruit. Brix > 11° (Soluble Solids) at receipt in season, and 12° (Soluble Solids) at receipt CA.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, Penicillium, Botrytis)</i>
	<i>With dark lesions on the skin (pear scab)</i>
PHYSICAL / PEST DAMAGE	<i>With any cuts, holes, punctures, cracks or wounds (that break the skin). Stem punctures should not exceed 5 pieces per 18 kg.</i>
	<i>With deep, soft bruises or watersoaked lesions.</i>
TEMPERATURE INJURY	<i>With soft, brown skin and watersoaked, translucent flesh (freezing injury).</i>
PHYSIOLOGICAL DISORDERS	<i>With continuous brown discoloration of the skin (superficial scald, overstorage scald).</i>
	<i>With internal breakdown or vascular browning (senescent fruit)</i>
	<i>With brown, corky skin lesions (cork spot/bitter pit) or prominent, dark, raised lenticels.</i>
	<i>With brown core or internal cavities (brown heart).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With hail marks, eg. healed marks in a depression of the skin, affecting in aggregate >1 sq cm, no broken skin or unhealed scars.</i>
	<i>With minor bruises, eg. flat or sunken areas slightly darker than skin colour > 2 sq cm</i>
TEMPERATURE INJURY	<i>With light superficial sunburn affecting in aggregate >25% of visible surface</i>
SKIN MARKS / BLEMISHES	<i>With russet affecting > 25 % visible surface.</i>
	<i>With skin marks affecting in aggregate > 2 sq cm in area.</i>
STEM END SHRIVEL	<i>With shrivel affecting in aggregate > 4 sq cm in area.</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 4 - 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>	

Market Produce Specifications

PRODUCE: PEAR
TYPE: European
VARIETY: William Bartlett
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid green to greenish yellow skin; white flesh.</i>
VISUAL APPEARANCE	<i>Normal bloom, stem intact, no foreign matter. Fruit stickers showing PLU number/Bar Code (when available) and Produce variety.</i>
SENSORY	<i>With uniformly matt skin; no off odours or tastes.</i>
SHAPE	<i>Well rounded pear shape with moderate neck (ovate-pyriform); somewhat bumpy.</i>
SIZE	<i>Evenly size fruit to a minimum net wt. (as pre-ordered per requirements)</i>
MATURITY	<i>Firmness : penetrometer value (8mm plunger) : 6 - 9 kg fresh fruit in season, 4 - 8 kg CA Stored fruit. Brix > 11° (Soluble Solids) at receipt in season, and 12° (Soluble Solids) at receipt CA.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, Penicillium, Botrytis)</i> <i>With dark lesions on the skin (pear scab)</i>
PHYSICAL / PEST DAMAGE	<i>With any cuts, holes, punctures, cracks or wounds (that break the skin). Stem punctures should not exceed 5 pieces per 18 kg.</i> <i>With deep, soft bruises or watersoaked lesions.</i>
TEMPERATURE INJURY	<i>With soft, brown skin and watersoaked, translucent flesh (freezing injury).</i>
PHYSIOLOGICAL DISORDERS	<i>With continuous brown discoloration of the skin (superficial scald, overstorage scald).</i> <i>With internal breakdown or vascular browning (senescent fruit)</i> <i>With brown, corky skin lesions (cork spot/bitter pit) or prominent, dark, raised lenticels.</i> <i>With brown core or internal cavities (brown heart).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With hail marks, eg. healed marks in a depression of the skin, affecting in aggregate >1 sq cm, no broken skin or unhealed scars.</i> <i>With minor bruises, eg. flat or sunken areas slightly darker than skin colour > 2 sq cm</i>
TEMPERATURE INJURY	<i>With light superficial sunburn affecting in aggregate >25% of visible surface</i>
SKIN MARKS / BLEMISHES	<i>With russet affecting > 25 % visible surface.</i> <i>With skin marks affecting in aggregate > 2 sq cm in area.</i>
STEM END SHRIVEL	<i>With shrivel affecting in aggregate > 4 sq cm in area.</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 4 - 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>	

Market Produce Specifications

PRODUCE: PEAR
TYPE: European
VARIETY: Winter Nelis
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Greenish skin with brown russeting; yellowish-white flesh.</i>
VISUAL APPEARANCE	<i>Normal to dull bloom, stem intact, no foreign matter. Fruit stickers showing PLU number/Bar Code (when available) and Produce variety.</i>
SENSORY	<i>With uniformly matt skin; no off odours or tastes.</i>
SHAPE	<i>Pear shape with moderate neck (ovate-pyriform); uneven.</i>
SIZE	<i>Evenly size fruit to a minimum net wt. (as pre-ordered per requirements)</i>
MATURITY	<i>Firmness : penetrometer value (8mm plunger) : 6 - 9 kg fresh fruit in season, 4 - 8 kg CA Stored fruit. Brix > 11° (Soluble Solids) at receipt in season, and 12° (Soluble Solids) at receipt CA.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg Anthracnose, Penicillium, Botrytis)</i> <i>With dark lesions on the skin (pear scab)</i>
PHYSICAL / PEST DAMAGE	<i>With any cuts, holes, punctures, cracks or wounds (that break the skin). Stem punctures should not exceed 5 pieces per 18 kg.</i> <i>With deep, soft bruises or watersoaked lesions.</i>
TEMPERATURE INJURY	<i>With soft, brown skin and watersoaked, translucent flesh (freezing injury).</i>
PHYSIOLOGICAL DISORDERS	<i>With continuous brown discolouration of the skin (superficial scald, overstorage scald).</i> <i>With internal breakdown or vascular browning (senescent fruit)</i> <i>With brown, corky skin lesions (cork spot/bitter pit) or prominent, dark, raised lenticels.</i> <i>With brown core or internal cavities (brown heart).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With hail marks, eg. healed marks in a depression of the skin, affecting in aggregate >1 sq cm, no broken skin or unhealed scars.</i> <i>With minor bruises, eg. flat or sunken areas slightly darker than skin colour > 2 sq cm</i>
TEMPERATURE INJURY	<i>With light superficial sunburn affecting in aggregate >25% of visible surface</i>
SKIN MARKS / BLEMISHES	<i>With skin marks affecting in aggregate > 2 sq cm in area.</i>
STEM END SHRIVEL	<i>With shrivel affecting in aggregate > 4 sq cm in area.</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 4 - 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>	