

Market Produce Specifications:

PLUM

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Market Produce Specifications

PRODUCE: PLUM

TYPE: Black

VARIETY: Black Amber

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Purple/black in colour. Colour must exceed 90% of surface. Flesh colour to be amber in colour.</i>
VISUAL APPEARANCE	<i>Normal bloom. Sound fruit with or without stalks. Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.</i>
SENSORY	<i>Firm not hard. Good sugar to acid ratio. Juicy with good flavour (sweet aromatic flesh) for variety. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Flat rounded</i>
SIZE	<i>In pre-ordered size per requirements; uniform within box, 48-55mm, >55mm.</i>
MATURITY	<i>Firm but yield to gentle pressure. No hard fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum.</i>
	<i>With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits in the skin on the cheeks of the fruit</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
PHYSIOLOGICAL DISORDERS	<i>With open split stone.</i>
	<i>With deformed or disfigured fruit.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising >1sq cm.</i>
	<i>With > 10 bacterial spots >0.5mm diameter.</i>
TEMPERATURE INJURY	<i>With evidence of sunburn >1.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm</i>
	<i>With healed stem end cracks > 0.5 cm in length.</i>
	<i>With brown indentations or healed scars at the stem end > 1 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 5 % 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 - 15 °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: PLUM
TYPE: Black
VARIETY: Angeleno
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Deep purple to very dark purple over a red ground colour. Flesh amber to yellow in colour.</i>
VISUAL APPEARANCE	<i>Sound fruit with or without stalks. Intact skins. Semi - Clingstone. Free from juice and spray residues or foreign matter on the skin.</i>
SENSORY	<i>A firm and sweet plum. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Round to flat round.</i>
SIZE	<i>In pre-ordered size per requirements; uniform within box, eg. 48-55mm, >55mm.</i>
MATURITY	<i>Firm but yield to gentle pressure. No hard fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum.</i> <i>With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits in the skin on the cheeks of the fruit</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
PHYSIOLOGICAL DISORDERS	<i>With open split stone</i> <i>With deformed or disfigured fruit.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising >1sq cm.</i> <i>With > 10 bacterial spots >0.5mm diameter.</i>
TEMPERATURE INJURY	<i>With evidence of sunburn >1.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm</i> <i>With healed stem end cracks > 0.5 cm in length.</i> <i>With brown indentations or healed scars at the stem end > 1 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>
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Market Produce Specifications

PRODUCE: PLUM

TYPE: Black

VARIETY: Friar

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark purple to black. Light amber flesh with a tinge of red developing from the skin as the fruit ripens.</i>
VISUAL APPEARANCE	<i>Firm, sound fruit with or without stalks. Intact skins. Semi freestone. Free from juice and spray residues or foreign matter on the skin.</i>
SENSORY	<i>Sweet and juicy, softening as the fruit ripens. Slightly acid skin. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Round squat shape.</i>
SIZE	<i>In pre-ordered size per requirements, uniform within box; 48-55mm, >55mm.</i>
MATURITY	<i>Firm but yield to gentle pressure. No hard fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum.</i>
	<i>With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits in the skin on the cheeks of the fruit.</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
PHYSIOLOGICAL DISORDERS	<i>With open split stone.</i>
	<i>With deformed or disfigured fruit.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising >1sq cm.</i>
	<i>With > 10 bacterial spots >0.5mm diameter.</i>
TEMPERATURE INJURY	<i>With evidence of sunburn >1.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, < 55 mm > 2 sq cm</i>
	<i>With healed stem end cracks > 0.5 cm in length.</i>
	<i>With brown indentations or healed scars at the stem end > 1 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>
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Market Produce Specifications

PRODUCE: PLUM

TYPE: Black

VARIETY: Pizazz

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark purple to black. Light amber flesh with a tinge of red developing from the skin as the fruit ripens.</i>
VISUAL APPEARANCE	<i>Firm, sound fruit with or without stalks. Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.</i>
SENSORY	<i>Sweet and juicy, softening as the fruit ripens. Slightly acid skin. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Round squat shape.</i>
SIZE	<i>In pre-ordered size per requirements, uniform within box; eg. 48-55mm, >55mm.</i>
MATURITY	<i>Firm but yield to gentle pressure. No hard fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits in the skin on the cheeks of the fruit</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
PHYSIOLOGICAL DISORDERS	<i>With open split stone. With deformed or disfigured fruit.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.</i>
TEMPERATURE INJURY	<i>With evidence of sunburn >1.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 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>
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Market Produce Specifications

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

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Deep purple to black over a dark red ground colour. Flesh to be amber to red depending on variety.</i>
VISUAL APPEARANCE	<i>Sound fruit with or without stalks. Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.</i>
SENSORY	<i>Firm sweet plum. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Round to flat round</i>
SIZE	<i>In pre-ordered size per requirements; uniform within box, 48-55mm, >55mm.</i>
MATURITY	<i>Firm but yield to gentle pressure. No hard fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum.</i> <i>With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits in the skin on the cheeks of the fruit</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
PHYSIOLOGICAL DISORDERS	<i>With open split stone.</i> <i>With deformed or disfigured fruit.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising >1sq cm.</i> <i>With > 10 bacterial spots >0.5mm diameter.</i>
TEMPERATURE INJURY	<i>With evidence of sunburn >1.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm</i> <i>With healed stem end cracks > 0.5 cm in length.</i> <i>With brown indentations or healed scars at the stem end > 1 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 5 % of consignment. Combined Total not to exceed 10%.</i>
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Market Produce Specifications

PRODUCE: PLUM

TYPE: Blood

VARIETY: Donsworth, Ruby Blood, Mariposa, Lewis, Satsuma, Frontier

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark mottled red / maroon skin over a light brown skin with small pale green spots. Flesh blood red in colour.</i>
VISUAL APPEARANCE	<i>Sound fruit with or without stalks. Intact skins. Free from juice and spray residues or foreign matter on the skin.</i>
SENSORY	<i>Firm not hard. Sweet flavour with a slight tang in late season varieties. Very juicy. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Round, occasionally with a slight heart shape.</i>
SIZE	<i>In pre-ordered size per requirements; uniform within box, eg. 48-55mm, >55mm.</i>
MATURITY	<i>Firm but yield to gentle pressure. No hard fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits in the skin on the cheeks of the fruit</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
PHYSIOLOGICAL DISORDERS	<i>With open split stone With deformed or disfigured fruit.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.</i>
TEMPERATURE INJURY	<i>With evidence of sunburn >1.5sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 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>
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Market Produce Specifications

PRODUCE: PLUM

TYPE: Purple

VARIETY: Ausi Belle

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Blue turning purple to very dark purple. Flesh to be a light lemon colour.</i>
VISUAL APPEARANCE	<i>Firm and juicy flesh. Sound fruit with or without stalks. Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.</i>
SENSORY	<i>A firm, sweet and juicy plum. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Round.</i>
SIZE	<i>In pre-ordered size per requirement; uniform within box, eg. 48-55mm, >55mm.</i>
MATURITY	<i>Firm but yield to gentle pressure. No hard fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum.</i> <i>With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits in the skin on the cheeks of the fruit</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
PHYSIOLOGICAL DISORDERS	<i>With open split stone.</i> <i>With deformed or disfigured fruit.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising >1sq cm.</i> <i>With > 10 bacterial spots >0.5mm diameter.</i>
TEMPERATURE INJURY	<i>With evidence of sunburn >1.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, 55 mm + > 2 sq cm</i> <i>With healed stem end cracks > 0.5 cm in length.</i> <i>With brown indentations or healed scars at the stem end > 1 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>
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Market Produce Specifications

PRODUCE: PLUM

TYPE: Purple

VARIETY: Tegan Blue

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Red to purple with some yellow mottling. Yellow shoulders at the stem end. Flesh to be amber / orange with red staining of the flesh near the skin.</i>
VISUAL APPEARANCE	<i>Sound fruit with or without stalks. Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.</i>
SENSORY	<i>A firm, sweet and juicy plum with an acid skin. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Round slightly asymmetrical.</i>
SIZE	<i>In pre-ordered size per requirements; uniform within box, eg. 48-55mm, >55mm.</i>
MATURITY	<i>Firm but yield to gentle pressure. No hard fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum.</i>
	<i>With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits in the skin on the cheeks of the fruit</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
PHYSIOLOGICAL DISORDERS	<i>With open split stone.</i>
	<i>With deformed or disfigured fruit.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising >1sq cm.</i>
	<i>With > 10 bacterial spots >0.5mm diameter.</i>
TEMPERATURE INJURY	<i>With evidence of sunburn >1.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm.</i>
	<i>With healed stem end cracks > 0.5 cm in length.</i>
	<i>With brown indentations or healed scars at the stem end > 1 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 to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 15 °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: PLUM

TYPE: Red

VARIETY: Amber Jewel

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Red / mahogany mottled skin over a yellow / green background. At receipt red blush to cover at least 40 % of skin surface. Flesh bright amber almost yellow colour.</i>
VISUAL APPEARANCE	<i>Sound fruit with or without stalks. Intact skins. Free from juice and spray residues or foreign matter on the skin.</i>
SENSORY	<i>Firm not hard. Sweet flesh with a slightly acid skin, fruit should be eaten when crunchy. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Round slightly heart shaped.</i>
SIZE	<i>In pre-ordered size per requirements; uniform within box, eg. 48-55mm, >55mm</i>
MATURITY	<i>Firm but yield to gentle pressure. No hard fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum.</i>
	<i>With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits in the skin on the cheeks of the fruit</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
PHYSIOLOGICAL DISORDERS	<i>With open split stone.</i>
	<i>With deformed or disfigured fruit.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising >1sq cm.</i>
	<i>With > 10 bacterial spots >0.5mm diameter.</i>
TEMPERATURE INJURY	<i>With evidence of sunburn >1.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, < 55 mm > 2 sq cm</i>
	<i>With healed stem end cracks > 0.5 cm in length.</i>
	<i>With brown indentations or healed scars at the stem end > 1 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 6 - 15 °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: PLUM

TYPE: Red

VARIETY: Autumn Giant

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright Red colour over a yellow background. At receipt red blush to cover at least 40 % of skin surface. Flesh to be yellow in colour.</i>
VISUAL APPEARANCE	<i>Generally a large plum with Intact skins. Freestone. Free from juice and spray residues or foreign matter on the skin.</i>
SENSORY	<i>A subtle sweet flesh moderately juicy. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Round elongated sometimes with a heart shape.</i>
SIZE	<i>In pre-ordered size per requirements; uniform within box, eg. 48-55mm, >55mm.</i>
MATURITY	<i>Firm but yield to gentle pressure. No hard fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum.</i>
	<i>With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits in the skin on the cheeks of the fruit</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
PHYSIOLOGICAL DISORDERS	<i>With open split stone.</i>
	<i>With deformed or disfigured fruit.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising >1sq cm.</i>
	<i>With > 10 bacterial spots >0.5mm diameter.</i>
TEMPERATURE INJURY	<i>With evidence of sunburn >1.5sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, 55 mm + > 2 sq cm</i>
	<i>With healed stem end cracks > 0.5 cm in length.</i>
	<i>With brown indentations or healed scars at the stem end > 1 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 6-15 °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: PLUM
TYPE: Red
VARIETY: Red Beaut
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright red turning to a red - purple as it ripens. At receipt red blush to cover at least 40 % of skin surface. Flesh is light amber in colour.</i>
VISUAL APPEARANCE	<i>A small to medium plum. Soft to medium firmness. Sound fruit with or without stalks. Intact skins. Semi-clingstone. Free from juice and spray residues or foreign matter on the skin.</i>
SENSORY	<i>A firm and sweet plum. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Round to slightly heart shaped.</i>
SIZE	<i>In pre-ordered size per requirements; uniform with box eg. 48-55mm, >55mm</i>
MATURITY	<i>Firm but yield to gentle pressure. No hard fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum.</i>
	<i>With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits in the skin on the cheeks of the fruit</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
PHYSIOLOGICAL DISORDERS	<i>With open split stone.</i>
	<i>With deformed or disfigured fruit.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising >1sq cm.</i>
	<i>With > 10 bacterial spots >0.5mm diameter.</i>
TEMPERATURE INJURY	<i>With evidence of sunburn >1.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm</i>
	<i>With healed stem end cracks > 0.5 cm in length.</i>
	<i>With brown indentations or healed scars at the stem end > 1 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 6 - 15 °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: PLUM
TYPE: Black
VARIETY: Early Mac
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Deep purple to very dark purple over a red ground colour. At receipt red blush to cover at least 40 % of skin surface. Flesh amber to yellow in colour.</i>
VISUAL APPEARANCE	<i>Sound fruit with or without stalks. Intact skins. Semi - Clingstone. Free from juice and spray residues or foreign matter on the skin.</i>
SENSORY	<i>A firm and sweet plum. Free from foreign and 'off ' smells or tastes.</i>
SHAPE	<i>Round to flat round.</i>
SIZE	<i>In pre-ordered size per requirements; uniform within box, eg. 48-55mm, >55mm.</i>
MATURITY	<i>Firm but yield to gentle pressure. No hard fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum.</i>
	<i>With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits in the skin on the cheeks of the fruit</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
PHYSIOLOGICAL DISORDERS	<i>With open split stone.</i>
	<i>With deformed or disfigured fruit.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising >1sq cm.</i>
	<i>With > 10 bacterial spots >0.5mm diameter.</i>
TEMPERATURE INJURY	<i>With evidence of sunburn >1.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm</i>
	<i>With healed stem end cracks > 0.5 cm in length.</i>
	<i>With brown indentations or healed scars at the stem end > 1 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 6 - 15 °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: PLUM

TYPE: Red

VARIETY: Early Queen

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Red to purple over a yellow ground colour. At receipt red blush to cover at least 40 % of skin surface. Flesh yellow and firm.</i>
VISUAL APPEARANCE	<i>Sound fruit with or without stalks. Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.</i>
SENSORY	<i>Sweet flesh with lots of juice. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Round</i>
SIZE	<i>In pre-ordered size per requirements; uniform within box, eg. 48-55mm, >55mm.</i>
MATURITY	<i>Firm but yield to gentle pressure. No hard fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum.</i>
	<i>With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits in the skin on the cheeks of the fruit</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
PHYSIOLOGICAL DISORDERS	<i>With open split stone.</i>
	<i>With deformed or disfigured fruit.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising >1sq cm.</i>
	<i>With > 10 bacterial spots >0.5mm diameter.</i>
TEMPERATURE INJURY	<i>With evidence of sunburn >1.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm</i>
	<i>With healed stem end cracks > 0.5 cm in length.</i>
	<i>With brown indentations or healed scars at the stem end > 1 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 6 - 15 °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: PLUM
TYPE: Red
VARIETY: Fortune
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Red with slightly yellow shoulders becoming red as the fruit ripens. At receipt red blush to cover at least 40 % of skin surface. Light yellow flesh.</i>
VISUAL APPEARANCE	<i>Firm Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.</i>
SENSORY	<i>Sweet flavour with fine textured flesh. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Round and slightly heart shaped.</i>
SIZE	<i>In pre-ordered size per requirements, uniform within box; eg. 48-55mm, >55mm</i>
MATURITY	<i>Firm but yield to gentle pressure. No hard fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum.</i> <i>With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits in the skin on the cheeks of the fruit</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
PHYSIOLOGICAL DISORDERS	<i>With open split stone.</i> <i>With deformed or disfigured fruit.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising >1sq cm.</i>
	<i>With > 10 bacterial spots >0.5mm diameter.</i>
TEMPERATURE INJURY	<i>With evidence of sunburn >1.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm</i>
	<i>With healed stem end cracks > 0.5 cm in length.</i>
	<i>With brown indentations or healed scars at the stem end > 1 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 6 - 15°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: PLUM
TYPE: Red
VARIETY: Queen Rosa
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Red to maroon over a green ground colour with fine speckling. At receipt red blush to cover at least 40 % of skin surface. Flesh light yellow / amber colour turning red near the skin.</i>
VISUAL APPEARANCE	<i>Sound fruit with or without stalks. Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.</i>
SENSORY	<i>Subtle sweet flavour, juicy flesh with an acid skin. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Round</i>
SIZE	<i>In pre-ordered size per requirements, uniform within box; eg. 48-55mm, >55mm</i>
MATURITY	<i>Firm but yield to gentle pressure. No hard fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum.</i>
	<i>With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits in the skin on the cheeks and of the fruit</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
PHYSIOLOGICAL DISORDERS	<i>With open split stone.</i>
	<i>With deformed or disfigured fruit.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising >1sq cm.</i>
	<i>With > 10 bacterial spots >0.5mm diameter.</i>
TEMPERATURE INJURY	<i>With evidence of sunburn >1.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm</i>
	<i>With healed stem end cracks > 0.5 cm in length.</i>
	<i>With brown indentations or healed scars at the stem end > 1 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 6 - 15 °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: PLUM

TYPE: Red

VARIETY: Simka

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Reddish purple. Firm and juicy pale amber flesh.</i>
VISUAL APPEARANCE	<i>Sound fruit with or without stalks. Intact skins. Semi-clingstone. Free from juice and spray residues or foreign matter on the skin.</i>
SENSORY	<i>Sweet flavour with a slightly acid skin. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Slightly asymmetric heart shape.</i>
SIZE	<i>In pre-ordered size per requirements uniform within box, eg 48-55mm, >55mm</i>
MATURITY	<i>Firm but yield to gentle pressure. No hard fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum.</i>
	<i>With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits in the skin on the cheeks of the fruit.</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
PHYSIOLOGICAL DISORDERS	<i>With open split stone.</i>
	<i>With deformed or disfigured fruit.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising >1sq cm.</i>
	<i>With > 10 bacterial spots >0.5mm diameter.</i>
TEMPERATURE INJURY	<i>With evidence of sunburn >1.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm</i>
	<i>With healed stem end cracks > 0.5 cm in length.</i>
	<i>With brown indentations or healed scars at the stem end > 1 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 6 - 15°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: PLUM
TYPE: Red
VARIETY: Various
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright red colour over a yellow background. At time of receipt red blush to cover at least 40% of the skin.</i>
VISUAL APPEARANCE	<i>Sound fruit with or without stalks. Free from juice of spray residues or foreign matter on the skin.</i>
SENSORY	<i>A firm sweet plum. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Round to round flat.</i>
SIZE	<i>In pre-ordered size per requirements; uniform within box, eg. 48-55mm, >55mm.</i>
MATURITY	<i>Firm but yield to gentle pressure. No hard fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum.</i>
	<i>With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits in the skin on the cheeks of the fruit</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
PHYSIOLOGICAL DISORDERS	<i>With open split stone.</i>
	<i>With deformed or disfigured fruit.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising >1sq cm.</i>
	<i>With > 10 bacterial spots >0.5mm diameter.</i>
TEMPERATURE INJURY	<i>With evidence of sunburn >1.5sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, 55 mm + > 2 sq cm</i>
	<i>With healed stem end cracks > 0.5 cm in length.</i>
	<i>With brown indentations or healed scars at the stem end > 1 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 6-15 °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>	