

Market Produce Specifications:

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PLUMCOT

Various..... 2

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PRODUCE: PLUMCOT

TYPE: N/A

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Yellow with red blush, red or dark purple flesh according to variety; yellow-orange flesh.</i>
VISUAL APPEARANCE	<i>Normal bloom. Sound fruit with or without stalks. Intact skins. Cling or free stone depending on variety. 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>Round according to variety.</i>
SIZE	<i>In pre-ordered size range per requirements.</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.</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 split stone.</i>
	<i>With deformed or disfigured fruit.</i>
	<i>With tough skin.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising >1sq cm.</i>
TEMPERATURE INJURY	<i>With evidence of sunburn >1sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars, hail damage or slight skin rubs>1sq cm.</i>
	<i>With > 10 bacterial spots >0.5mm diameter.</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>
<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>	