

Market Produce Specifications:

QUINCE

Various 2

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PRODUCE: QUINCE

TYPE: N/A

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Greenish yellow to yellow skin; pale to golden yellow flesh; even colouring on quinces.</i>
VISUAL APPEARANCE	<i>Smooth thin skin, which may be covered with a fine down; short, clean cut stem attached; free from foreign matter. Fruit stickers showing PLU number/Bar Code (when available) and Produce variety as per requirements.</i>
SENSORY	<i>Hard flesh, rather dry and astringent (not edible unless cooked); delicate apple fragrance; browns rapidly once cut; free from foreign or off flavours and tastes.</i>
SHAPE	<i>Approximately oval, sometimes swollen/elongated around calyx or blossom end; no fruit with protruding areas or sutures.</i>
SIZE	<i>Not > 20% size variation per carton; in pre ordered size range only, as per requirements.</i>
MATURITY	<i>Firm, full coloured fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects</i>
DISEASES	<i>With fungal or bacterial rots/scabs; no core rots/mouldy core.</i>
PHYSICAL / PEST DAMAGE	<i>With any cuts, holes, punctures, cracks in skin; no wounds due to pest damage</i>
	<i>With deep bruises due to physical damage.</i>
PHYSIOLOGICAL DISORDER	<i>With internal breakdown, eg. brown/black flesh discolouration with possible cavities</i>
	<i>With dark green sunken areas (cork spot/bitter pit).</i>
TEMPERATURE INJURY	<i>With soft, brown skin and watersoaked, translucent flesh. (freezing injury).</i>
	<i>With soft, wrinkled or loose skin (dehydrated).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With hail marks, eg. healed marks in a depression of the skin >0.5 sq cm total surface, 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 >25% of visible surface</i>
SKIN MARKS / BLEMISHES	<i>With skin marks > 1sq cm total surface.</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</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 0 - 4 °C</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>	