

Market Produce Specifications:

SOURSOP

Various 2

Market Produce Specifications

PRODUCE: SOURSOP

TYPE: N/A

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid green skin; creamy flesh.</i>
VISUAL APPEARANCE	<i>Slightly leathery, dull skin covered in slightly defined pattern of eyes; each eye with a soft spine up to 12mm long; short stem attached; free from foreign matter</i>
SENSORY	<i>Thin skin which separates easily from the inner flesh; melting flesh with a fine granular texture (similar to custard apple); sweet, slightly acid flavour; strong sweet aroma; moderate number of smooth black seeds which separate easily from the flesh; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Approximately oval to heart shaped, often irregularly or asymmetrically shaped.</i>
SIZE	<i>Large fruit, >15cm long.</i>
MATURITY	<i>Firm to slightly soft fruit, not hard and dark green (immature); minimum 12° Brix.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects</i>
DISEASES	<i>With evidence of fungal or bacterial rots.</i>
	<i>With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits (from the stem) > skin depth.</i>
PHYSIOLOGICAL DISORDER	<i>With hard seed casing and internal flesh browning or flecking.</i>
	<i>With hard yellow lumps in the flesh.</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freezing injury)</i>
	<i>With browned or blackened skin (chilling injury)</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising >2sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With minor skin splitting (healed) on the fruit mid section only, not from the stem.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars >2sq cm.</i>
	<i>With brown markings or russeting >1sq cm and affecting >25% of the fruit 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 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 12 -16 °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>	