

Market Produce Specifications:

STAR APPLE

Various 2

Market Produce Specifications

PRODUCE: STAR APPLE

TYPE: N/A

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark purple to black skin, Dark purple outer flesh grading to light purple or white close to fruit centre, whitish, translucent flesh around black seeds.</i>
VISUAL APPEARANCE	<i>Smooth, leathery, thin skin may be slightly wrinkled when fruit is mature; spongy outer flesh adheres tightly to skin; inner flesh is smooth and juicy; seed sacs are slightly rubbery, gelatinous; seeds form a star shape when fruit cut through the centre; flesh exudes milky latex when cut; no foreign matter.</i>
SENSORY	<i>Before ripening the flesh is extremely astringent and contains significant amounts of unpleasant tasting latex; Once ripe, the flesh is smooth, sweet, with a flavour similar to a persimmon; no off odours or tastes.</i>
SHAPE	<i>Approximately round.</i>
SIZE	<i>Diameter 60-80mm; In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>Must be fully dark coloured; no green colour (immature); firm fruit, not soft (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg fruit fly).</i>
DISEASES	<i>With evidence of fungal or bacterial rots (eg stem end rots, brown rot).</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits that break the skin.</i>
PHYSIOLOGICAL DISORDERS	<i>With sunken, brown lesions or deep bruises.</i>
	<i>With internal breakdown, eg. soft, darkened flesh.</i>
TEMPERATURE INJURY	<i>With skin discolouration (sunburn).</i>
	<i>With pitted skin and/or watersoaked flesh (chilling injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor bruises, eg. flat or sunken areas darker than skin colour, affecting >1 sq cm.</i>
	<i>With healed skin damage, affecting in aggregate > 1sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scuffs or marks affecting in aggregate > 1sq 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 10 -15 °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>	