

PRODUCE:	APPLE
TYPE:	Red
VARIETY:	Abas
CLASS:	One

GENERAL APPEARANCE CRITERIA

COLOUR	Light red colour over a green/yellow background; some faint striping; minimum 50% red colour; snow white flesh.
VISUAL APPEARANCE	Normal bloom, skin smooth, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.
SENSORY	Fine grained, tender, sweet, juicy flesh; no objectionable odours or tastes.
SHAPE	Round, squat. No irregular curvatures or distorted shapes.
SIZE	Evenly sized fruit (as pre-ordered per requirements).
MATURITY	Harvested ripe, minimum penetrometer value (11mm plunger) : 5.8 - 6.0 kg. Brix > 13.0° (Soluble Solids) at receipt

MAJOR DEFECTS

INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or water-soaked lesions
PHYSIOLOGICAL DISORDER	With brown discoloration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
TEMPERATURE INJURY	With skin discoloration (sunburn). With flesh browning, wrinkled skin, water-soaked appearance (freezing damage).

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	With minor superficial bruises eg flat/ sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
SKIN MARKS / BLEMISHES	With stem end russeting affecting > 6 sq cm.
PHYSIOLOGICAL DISORDERS	With dropped shoulders > 15° angle from the calyx.

CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per apple. 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%.
PACKAGING & LABELLING	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 grower's name/code if via a packhouse), address, contents, class, size and/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.

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.

PRODUCE: **APPLE**
TYPE: **Red**
VARIETY: **Akane**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Bright red colour over a green/yellow background, > 50% red; snow white flesh.
VISUAL APPEARANCE	Normal bloom, skin smooth, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.
SENSORY	Fine grained, tender, sweet, juicy flesh; no objectionable odours or tastes.
SHAPE	Round, squat. No irregular curvatures or distorted shapes.
SIZE	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.
MATURITY	Harvested ripe, minimum penetrometer value (11mm plunger): 5.8 - 6.0 kg. Brix > 13.0° (Soluble Solids) at receival
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not to exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions
PHYSIOLOGICAL DISORDER	With brown discolouration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
TEMPERATURE INJURY	With skin discolouration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruises eg flat/ sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
SKIN MARKS / BLEMISHES	With stem end russet affecting > 6 sq cm.
PHYSIOLOGICAL DISORDERS	With dropped shoulders > 15° angle from the calyx.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per apple. 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%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **APPLE**
TYPE: **Red**
VARIETY: **Braeburn**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Red blush over a greenish yellow background colour; >50% red; pale cream coloured flesh.
VISUAL APPEARANCE	Skin smooth, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.
SENSORY	Crisp, sweet and very juicy. No objectionable odours or tastes..
SHAPE	Round - conical shape. No irregular curvatures or distorted shapes.
SIZE	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.
MATURITY	Harvested ripe, minimum penetrometer value (11mm plunger) : 5.8 - 6.0 kg. Brix > 11.5° (Soluble Solids) at receipt
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions
PHYSIOLOGICAL DISORDER	With brown discolouration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
TEMPERATURE INJURY	With skin discolouration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
SKIN MARKS / BLEMISHES	With stem end russet affecting > 6 sq cm.
PHYSIOLOGICAL DISORDERS	With dropped shoulders > 15° angle from the calyx.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per apple. 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%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **APPLE**
TYPE: **Red**
VARIETY: **Cameo**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Red Stripes over a green / cream background. Red colour to cover >50% of the surface; white / cream flesh.
VISUAL APPEARANCE	Skin fairly smooth and dry, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU sticker or barcode and produce variety (Supplier branded stickers preferred.) Labels to cover a minimum of 85 % of fruit intended to be sold loose.
SENSORY	Fine grained, tender juicy flesh. No objectionable odours or tastes.
SHAPE	Round to round conical. Flattened at base and slightly five crowned at apex. No irregular curvatures or distorted shapes that are >15° dropped shoulder calyx.
SIZE	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5kg pre-packs to be 64 - 67mm in diameter and without stickers.
MATURITY	Harvested ripe, average penetrometer value (11mm plunger); 6.5kg (allow tolerance of -0.2kg for all readings) Brix >12° (Soluble Solids) at receipt.
MAJOR DEFECTS	
INSECTS	With evidence of live insect.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red / black halo (Apple Scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks, or wounds (that break the skin). With deep, soft bruises that have distinct edges that are indented or water-soaked lesions. With brown discolouration of skin (superficial scald)
PHYSIOLOGICAL DISORDER	With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart).
TEMPERATURE INJURY	With skin discolouration (sunburn). With flesh browning, wrinkled skin, water-soaked appearance (freezing damage)
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruising eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented >2 sq cm. With healed injuries in skin (hail marks, limb rub), affecting in aggregate >1 sq cm.
SKIN MARKS / BLEMISHES	With cheek russet affecting >2 sq cm With stem end russet affecting >6 sq cm
PHYSIOLOGICAL DISORDER	With dropped shoulders >15° angle from the calyx.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	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%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10°C (12°C acceptable for the first 2 weeks of it's season).
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **APPLE**
TYPE: **Red**
VARIETY: **Cameo**
CLASS: **Composite**

GENERAL APPEARANCE CRITERIA	
COLOUR	Red stripes over a green / cream background. Red colour to cover > 30% of the surface; white / cream flesh.
VISUAL APPEARANCE	Skin fairly smooth and dry, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Labels to cover a minimum of 85 % of fruit intended to be sold loose.
SENSORY	Fine grained, tender juicy flesh. No objectionable odours or tastes.
SHAPE	Round to round conical. Flattened at base and slightly five crowned at apex. No irregular curvatures or distortions shape that are > 15°dropped shoulder calyx.
SIZE	Evenly sized fruit (as pre-ordered per Marketer requirements).
MATURITY	Harvested ripe, average penetrometer value (11mm plunger): 6.5 kg (allow a tolerance of -0.2 kg for all readings) Brix > 12.0° (Soluble Solids) at receipt
MAJOR DEFECTS	
INSECTS	With evidence of live insects
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould) With sunken spots surrounded by red/ black halo (Apple scab)
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks or wounds (that break the skin). With deep, soft bruises that have distinct edges and are indented or watersoaked lesions
PHYSIOLOGICAL DISORDER	With brown discolouration of the skin (superficial scald) With internal breakdown or browning (senescent fruit) With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
TEMPERATURE INJURY	With orange brown mottled marks (sunburn) affecting > 30 % of the surface area With flesh browning, wrinkled skin, watersoaked appearance (freezing damage)
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruises eg flat/sunken areas slightly darker than skin colour with no distinct edges or indented >4 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 2 sq cm
SKIN MARKS / BLEMISHES	With Cheek russet affecting > 8 sq cm. With Stem end russet affecting > 10 square centimetres. With orange blush (Sunblush) affecting > 20 % of the surface area of the fruit.
IRREGULAR SHAPE	With dropped shoulders > 15° angle from the calyx
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 3 defects per item apple. 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 15%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10 °C (12° acceptable for the first 2 weeks of its season)
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **APPLE**
TYPE: **Green**
VARIETY: **Cox Orange Pippin**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Red / dark red blush over a greenish yellow to orange ground colour; blush covering >50% of fruit surface; whitish cream flesh.
VISUAL APPEARANCE	Dull bloom, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.
SENSORY	Smooth skin; crisp and juicy flesh, sweet, highly aromatic; no objectionable odours or tastes.
SHAPE	Round to slightly conical. No irregular curvatures or distorted shapes.
SIZE	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.
MATURITY	Harvested ripe, minimum penetrometer value (11mm plunger) : 5.8 - 6.0 kg. Brix > 14.0° (Soluble Solids) at receipt
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould).
	With sunken spots surrounded by red/ black halo (Apple scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton.
	With deep, soft bruises that have distinct edges and are indented or water-soaked lesions
PHYSIOLOGICAL DISORDER	With brown discoloration of the skin (superficial scald).
	With internal breakdown or browning (senescent fruit).
	With Bitter pit / Lenticel injury.
	With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
TEMPERATURE INJURY	With skin discoloration (sunburn).
	With flesh browning, wrinkled skin, water-soaked appearance (freezing damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm
	With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
SKIN MARKS / BLEMISHES	With cheek russet affecting > 2 sq cm.
	With stem end russet affecting > 6 sq cm
PHYSIOLOGICAL DISORDERS	With dropped shoulders > 15° angle from the calyx.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per apple. 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%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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 food safety program must not be labelled Class 1.
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.	

PRODUCE: **APPLE**
 TYPE: **Red**
 VARIETY: **Crofton**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Red blush over a green ground colour; red blush over > 30 % of fruit surface; white flesh.
VISUAL APPEARANCE	Normal bloom, skin smooth, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.
SENSORY	Firm crisp and juicy, sweet aromatic. No objectionable odours or tastes..
SHAPE	Slightly elongated flattening out at base/apex. No irregular curvatures or distorted shapes.
SIZE	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.
MATURITY	Harvested ripe, minimum penetrometer value (11mm plunger) : 5.6 - 5.8 kg. Brix > 14.0° (Soluble Solids) at receipt
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions
PHYSIOLOGICAL DISORDER	With brown discoloration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
TEMPERATURE INJURY	With skin discoloration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
SKIN MARKS / BLEMISHES	With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting > 2 sq cm (spider russet)
PHYSIOLOGICAL DISORDERS	With dropped shoulders > 15° angle from the calyx.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per apple. 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%.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **APPLE**
TYPE: **Green**
VARIETY: **Firmgold**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Greenish yellow skin; cream coloured flesh may have a slight green tinge.
VISUAL APPEARANCE	Skin smooth, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.
SENSORY	Fine textured flesh. Very sweet. No objectionable odours or tastes..
SHAPE	Round - conical shape. No irregular curvatures or distorted shapes.
SIZE	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.
MATURITY	Harvested ripe, minimum penetrometer value (11mm plunger): 5.8 - 6.0 kg. Brix > 12.8° (Soluble Solids) at receipt
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions
PHYSIOLOGICAL DISORDER	With brown discoloration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
TEMPERATURE INJURY	With skin discoloration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
SKIN MARKS / BLEMISHES	With stem end russet affecting > 6 sq cm. With cheek russet affecting > 2 sq cm.
PHYSIOLOGICAL DISORDERS	With dropped shoulders > 15° angle from the calyx.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per apple. 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%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **APPLE**
TYPE: **Red**
VARIETY: **Fuji**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Pinkish red blush over a green ground colour; red blush over >60% of fruit surface; yellow flesh.
VISUAL APPEARANCE	Skin smooth, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose.
SENSORY	Crisp and juicy, sweet aromatic. No objectionable odours or tastes.
SHAPE	Slightly elongated flattening out at base/apex. No irregular curvatures or distorted shapes.
SIZE	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.
MATURITY	Harvested ripe, minimum penetrometer value (11mm plunger): 5.6 - 5.8 kg. Brix > 14.0° (Soluble Solids) at receipt
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks or wounds (that break the skin). Stem punctures Less than 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions
PHYSIOLOGICAL DISORDER	With brown discolouration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
TEMPERATURE INJURY	With patches of orange skin with brown freckles (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
SKIN MARKS / BLEMISHES	Stem End Russet: With golden / brown marks extending out from the stem end cavity beyond apple shoulder affecting >6 sq cm. Lenticel Russet: With small golden brown marks surrounding the lenticel affecting >20% of total surface area Rough Russet: With Raised russet, rough to touch with brown scaly appearance affecting >3 sq cm. Tracery Russet: With smooth scattered golden brown marks located on the cheek of the fruit affecting >20 % of total surface area. Spider Russet: With smooth golden / brown narrow interconnected lines affecting >20% of total surface area.
PHYSIOLOGICAL DISORDERS	With dropped shoulders > 15° angle from the calyx.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per apple. 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%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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 food safety program must not be labelled Class 1.
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.	

PRODUCE: **APPLE**
 TYPE: **Green**
 VARIETY: **Golden Delicious**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Light green to very pale yellow skin. Creamy flesh tinged with green. < 10% of fruit surface may have a pink to orange blush.
VISUAL APPEARANCE	Stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.
SENSORY	Skin dry. Highly aromatic with a sweet, crisp taste. No objectionable odours or tastes.
SHAPE	Elongated tapering to the apex, slightly ribbed and crowned at apex. No irregular curvatures or distorted shapes.
SIZE	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.
MATURITY	Harvested ripe, minimum penetrometer value (11mm plunger): 5.8 - 6.0 kg. Brix > 12.8° (Soluble Solids) at receipt
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not to exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions
PHYSIOLOGICAL DISORDER	With brown discolouration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
TEMPERATURE INJURY	With skin discolouration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
SKIN MARKS / BLEMISHES	With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting > 2 sq cm.
PHYSIOLOGICAL DISORDERS	With dropped shoulders > 15° angle from the calyx.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per apple. 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%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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 food safety program must not be labelled Class 1.
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.	

PRODUCE: **APPLE**
TYPE: **Green**
VARIETY: **Golden Delicious (Tasmanian)**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Green to very pale yellow skin. Creamy flesh tinged with green. Fruit may have a pink to orange blush covering up to 20% of fruit surface.
VISUAL APPEARANCE	Skin smooth, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.
SENSORY	Skin dry. Highly aromatic with a sweet, crisp taste. No objectionable odours or tastes.
SHAPE	Elongated tapering to the apex, slightly ribbed and crowned at apex. No irregular curvatures or distorted shapes.
SIZE	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.
MATURITY	Harvested ripe, minimum penetrometer value (11mm plunger): 5.8 - 6.0 kg. Brix 12.8° (Soluble Solids) at receipt
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions
PHYSIOLOGICAL DISORDER	With brown discoloration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
TEMPERATURE INJURY	With skin discoloration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
SKIN MARKS / BLEMISHES	With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting > 2 sq cm.
PHYSIOLOGICAL DISORDERS	With dropped shoulders > 15° angle from the calyx.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per apple. 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%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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 food safety program must not be labelled Class 1.
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.	

PRODUCE: **APPLE**
TYPE: **Green**
VARIETY: **Granny Smith**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Ground colour bright green. Greenish - white flesh. < 10% of fruit surface may have a pink to orange blush.
VISUAL APPEARANCE	Stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.
SENSORY	Skin smooth; crunchy, not hard with a sweet tangy taste. No objectionable odours or tastes.
SHAPE	Elongated tapering to the apex, slightly ribbed and crowned at apex. No irregular curvatures or distorted shapes.
SIZE	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.
MATURITY	Harvested ripe, minimum penetrometer value (11 mm plunger): 6.3 - 6.5 kg. Brix >11.0° (Soluble Solids) at receipt
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions
PHYSIOLOGICAL DISORDER	With brown discolouration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
TEMPERATURE INJURY	With skin discolouration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
SKIN MARKS / BLEMISHES	With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting > 2 sq cm.
PHYSIOLOGICAL DISORDERS	With dropped shoulders > 15° angle from the calyx.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per apple. 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%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **APPLE**
 TYPE: **Red**
 VARIETY: **Gravenstein**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Red marbling and stripes over a greenish yellow to yellow ground colour; red colour over >50% of fruit surface; greenish white to cream flesh.
VISUAL APPEARANCE	Medium bloom, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.
SENSORY	Crisp and juicy flesh, sweet, highly aromatic; no objectionable odours or tastes.
SHAPE	Large, round fruit. No irregular curvatures or distorted shapes.
SIZE	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 -67 mm diameter.
MATURITY	Harvested ripe, minimum penetrometer value (11mm plunger): 5.8 - 6.0 kg. Brix > 12.0° (Soluble Solids) at receipt
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions
PHYSIOLOGICAL DISORDER	With brown discoloration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
TEMPERATURE INJURY	With skin discoloration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
SKIN MARKS / BLEMISHES	With cheek russet affecting > 2 sq cm. With stem end russet affecting > 6 sq cm.
PHYSIOLOGICAL DISORDERS	With dropped shoulders > 15° angle from the calyx.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per apple. 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%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **APPLE**
TYPE: **Red**
VARIETY: **Jonagold**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Striped red blush over creamy yellow to greenish background skin colouring; red blush over >50% skin surface; white to cream flesh.
VISUAL APPEARANCE	Stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.
SENSORY	Skin smooth; slightly greasy; firm, crisp, juicy flesh; no objectionable odours or tastes.
SHAPE	Elongated tapering to the apex, slightly ribbed and crowned at apex. No irregular curvatures or distorted shapes.
SIZE	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.
MATURITY	Harvested ripe, minimum penetrometer value (11mm plunger) : 5.8 - 6.0 kg. Brix > 14.0° (Soluble Solids) at receipt
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks or wounds (that break the skin). Stem puncture should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or water-soaked lesions
PHYSIOLOGICAL DISORDER	With brown discoloration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
TEMPERATURE INJURY	With skin discoloration (sunburn). With flesh browning, wrinkled skin, water-soaked appearance (freezing damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruises eg flat/ sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
SKIN MARKS / BLEMISHES	With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting > 2 sq cm.
PHYSIOLOGICAL DISORDERS	With dropped shoulders > 15° angle from the calyx.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per apple. 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%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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 food safety program must not be labelled Class 1.
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.	

PRODUCE: **APPLE**
TYPE: **Red**
VARIETY: **Jonathon**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Strong red colour over a greenish-yellow background colour with some faint striping of a deeper red > 50%. White flesh with a slight green tinge.
VISUAL APPEARANCE	Normal bloom, skin fairly smooth and dry. Stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.
SENSORY	Fine grained, tender juicy flesh; no objectionable odours or tastes.
SHAPE	Round-conical, flattened at base/apex. No irregular curvatures or distorted shapes.
SIZE	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.
MATURITY	Harvested ripe, minimum penetrometer value (11mm plunger) : 5.6 - 5.8 kg. Brix > 11.5° (Soluble Solids) at receipt
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions
PHYSIOLOGICAL DISORDER	With brown discolouration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
TEMPERATURE INJURY	With skin discolouration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruises eg flat/ sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
SKIN MARKS / BLEMISHES	With stem end russet affecting > 6 sq cm.
PHYSIOLOGICAL DISORDERS	With dropped shoulders > 15° angle from the calyx.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per apple. 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%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **APPLE**
 TYPE: **Red**
 VARIETY: **Lady Williams**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Pinkish red blush or stripe covering >75% of the fruit surface; green background colour; whitish-cream flesh.
VISUAL APPEARANCE	Normal bloom, skin fairly smooth and dry. Stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.
SENSORY	Fine grained, tender juicy flesh; no objectionable odours or tastes.
SHAPE	Round-conical, flattened at base/apex. No irregular curvatures or distorted shapes.
SIZE	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.
MATURITY	Harvested ripe, minimum penetrometer value (11mm plunger): 6.2 - 6.4 kg. Brix > 12.5° (Soluble Solids) at receipt
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or water-soaked lesions
PHYSIOLOGICAL DISORDER	With brown discoloration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
TEMPERATURE INJURY	With skin discoloration (sunburn). With flesh browning, wrinkled skin, water-soaked appearance (freezing damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
SKIN MARKS / BLEMISHES	With stem end russet affecting > 6 sq cm.
PHYSIOLOGICAL DISORDERS	With dropped shoulders > 15° angle from the calyx.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per apple. 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%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **APPLE**
 TYPE: **Green**
 VARIETY: **Mutsu**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Light to mid green skin. Creamy to white flesh.
VISUAL APPEARANCE	Normal bloom, lenticels to be brown not black or prominent. Stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.
SENSORY	Skin smooth to dry, crisp firm mildly tangy taste; no objectionable odours or tastes.
SHAPE	Square, oblong shape. Slightly ribbed and crowned at apex. No irregular curvatures or distorted shapes.
SIZE	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.
MATURITY	Harvested ripe, minimum penetrometer value (11mm plunger): 6.8 - 7.0 kg. Brix > 11.0° (Soluble Solids) at receipt
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions
PHYSIOLOGICAL DISORDER	With brown discoloration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
TEMPERATURE INJURY	With skin discoloration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
SKIN MARKS / BLEMISHES	With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting > 2 sq cm.
PHYSIOLOGICAL DISORDERS	With dropped shoulders > 15° angle from the calyx.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per apple. 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%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **APPLE**
 TYPE: **Red**
 VARIETY: **Pink Lady**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Pink-light red flush over > 50% of fruit surface; pale green-cream ground colour; white flesh with greenish tinge.
VISUAL APPEARANCE	Skin smooth to slightly bumpy and stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.
SENSORY	Crisp, juicy flesh; no objectionable odours or tastes.
SHAPE	Round to round-conical, flattened at base/apex. No irregular curvatures or distorted shapes.
SIZE	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.
MATURITY	Harvested ripe, minimum penetrometer value (11mm plunger): 5.8 - 6.0 kg. Brix > 13.5° (Soluble Solids) at receipt
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or water-soaked lesions
PHYSIOLOGICAL DISORDER	With brown discoloration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
TEMPERATURE INJURY	With skin discoloration (sunburn). With flesh browning, wrinkled skin, water-soaked appearance (freezing damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruises eg flat/ sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
SKIN MARKS / BLEMISHES	With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting > 2 sq cm.
PHYSIOLOGICAL DISORDERS	With dropped shoulders > 15° angle from the calyx.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per apple. 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%.
PACKAGING & LABELLING	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 grower's name/code if via a packhouse), address, contents, class, size and/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **APPLE**
 TYPE: **Red**
 VARIETY: **Red Delicious**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Dark red block over a striped red blush; blush to cover >80% of the fruit surface; white flesh.
VISUAL APPEARANCE	Skin fairly smooth and dry, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.
SENSORY	Fine grained, tender juicy flesh; no objectionable odours or tastes.
SHAPE	Round to round-conical, flattened at base/apex. No irregular curvatures or distorted shapes.
SIZE	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.
MATURITY	Harvested ripe, minimum penetrometer value (11mm plunger): 5.8 - 6.0 kg. Brix > 12.0° (Soluble Solids) at receipt
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions
PHYSIOLOGICAL DISORDER	With brown discolouration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
TEMPERATURE INJURY	With skin discolouration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruises eg flat/ sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
SKIN MARKS / BLEMISHES	With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting > 2 sq cm.
PHYSIOLOGICAL DISORDERS	With dropped shoulders > 15° angle from the calyx.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per apple. 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%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **APPLE**
TYPE: **Red**
VARIETY: **Red Delicious (Hi Early)**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Dark red stripe over a red blush; blush to cover > 70 % of the surface; white flesh with a slight green tinge.
VISUAL APPEARANCE	Skin fairly smooth and dry, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.
SENSORY	Fine grained, tender juicy flesh; no objectionable odours or tastes.
SHAPE	Round to round-conical, flattened at base/apex. No irregular curvatures or distorted shapes.
SIZE	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.
MATURITY	Harvested ripe, minimum penetrometer value (11mm plunger): 5.8 - 6.0 kg. Brix > 12.0° (Soluble Solids) at receipt
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions
PHYSIOLOGICAL DISORDER	With brown discoloration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
TEMPERATURE INJURY	With skin discoloration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
SKIN MARKS / BLEMISHES	With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting > 2 sq cm.
PHYSIOLOGICAL DISORDERS	With dropped shoulders > 15° angle from the calyx.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per apple. 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%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **APPLE**
 TYPE: **Red**
 VARIETY: **Royal Gala**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Pale green/cream background colour with short, broken, mottled bright red stripes. > 60% Block Red Stripe. White to cream flesh.
VISUAL APPEARANCE	Skin smooth and slightly greasy, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.
SENSORY	Fine grained, tender, sweet, juicy flesh; no objectionable odours or tastes.
SHAPE	Conical to oblong. Well-rounded to flattened base. No irregular curvatures or distorted shapes.
SIZE	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.
MATURITY	Harvested ripe, minimum penetrometer value (11mm plunger): 5.8 - 6.0 kg. Brix > 12.0° (Soluble Solids) at receipt
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions
PHYSIOLOGICAL DISORDER	With brown discoloration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
TEMPERATURE INJURY	With skin discoloration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
SKIN MARKS / BLEMISHES	With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting > 2 sq cm.
PHYSIOLOGICAL DISORDERS	With dropped shoulders > 15° angle from the calyx.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per apple. 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%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **APPLE**
 TYPE: **Red**
 VARIETY: **Stark Blushing Gold**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Orange - pink blush over yellow ground colour; blush over >50% of fruit surface; creamy flesh.
VISUAL APPEARANCE	Medium to bright bloom, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.
SENSORY	Crisp and juicy, firm sweet flesh; no objectionable odours or tastes.
SHAPE	Round to conical shape. No irregular curvatures or distorted shapes.
SIZE	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.
MATURITY	Harvested ripe, minimum penetrometer value (11mm plunger): 5.8 - 6.0 kg. Brix > 12.0° (Soluble Solids) at receipt
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or water-soaked lesions
PHYSIOLOGICAL DISORDER	With brown discoloration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
TEMPERATURE INJURY	With skin discoloration (sunburn). With flesh browning, wrinkled skin, water-soaked appearance (freezing damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruises eg flat/ sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
SKIN MARKS / BLEMISHES	With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting > 2 sq cm.
PHYSIOLOGICAL DISORDERS	With dropped shoulders > 15° angle from the calyx.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per apple. 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%.
PACKAGING & LABELLING	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 grower's name/code if via a packhouse), address, contents, class, size and/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **APPLE**
TYPE: **Red**
VARIETY: **Sundowner**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Striking red streaked colour over a green/yellow background; >70% red colour, snow white flesh.
VISUAL APPEARANCE	Skin smooth, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.
SENSORY	Fine grained, tender, sweet, juicy flesh. No objectionable odours or tastes.
SHAPE	Conical and slightly elongated. No irregular curvatures or distorted shapes.
SIZE	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.
MATURITY	Harvested ripe, minimum penetrometer value (11mm plunger): 5.9 - 6.1 kg. Brix > 12.8° (Soluble Solids) at receipt
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions
PHYSIOLOGICAL DISORDER	With brown discoloration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
TEMPERATURE INJURY	With skin discoloration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
SKIN MARKS / BLEMISHES	With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting >2 sq cm.
PHYSIOLOGICAL DISORDERS	With dropped shoulders > 15° angle from the calyx.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per apple. 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%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	