

PRODUCE: **BANANA**
 TYPE: **4 Now and 4 Later**
 VARIETY: **Cavendish Hybrid**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With 4 bananas at stage 2.5 - 3; 4 bananas at stage 3.5 - 4; not > 1 stage difference between bananas in pack; nil bananas at stage 4.
VISUAL APPEARANCE	With normal-bright bloom.
SENSORY	Firm, not soft; starchy flesh; nil foreign smells or tastes.
SHAPE	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
SIZE	Finger length: 180 - 220 mm (measurement is over curvature, pulp to pulp, across the back of the Banana).
MATURITY	Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30 - 42 mm
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests.
DISEASES	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
PHYSICAL / PEST DAMAGE	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
SKIN MARKS / BLEMISHES	With excessive scattered brown spots/flecks (senescent spotting).
TEMPERATURE INJURY	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas >2 sq cm With reddish-brown patches (Banana rust) affecting areas >2 sq cm With dark sap stains affecting >4 sq cm.
PHYSIOLOGICAL DISORDERS	With reddish-brown discolouration >4 sq cm (maturity bronzing).
SKIN MARKS / BLEMISHES	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq cm.
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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 - 16°C for Receipt.
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 with the FSANZ Food Standards Code MRL's and ML'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: **BANANA**
TYPE: **Ripened : 1 kg Pre Pack Cavendish**
VARIETY: **Hybrid**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Bananas at stage 3.5 - 4 (Inner Whorl), uniform colour within pack.
VISUAL APPEARANCE	With normal-bright bloom.
SENSORY	Firm, not soft; starchy flesh; nil foreign smells or tastes.
SHAPE	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
SIZE	Finger length : 160 - 220 mm (measurement is over curvature, pulp to pulp, across the back of the Banana).
MATURITY	Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30 - 40 mm
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests.
DISEASES	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
PHYSICAL / PEST DAMAGE	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
SKIN MARKS / BLEMISHES	With excessive scattered brown spots/flecks (senescent spotting).
TEMPERATURE INJURY	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas >2 sq cm (per cluster). With reddish-brown patches (Banana rust) affecting areas >2 sq cm (per cluster). With dark sap stains affecting >4 sq cm (per cluster).
PHYSIOLOGICAL DISORDERS	With reddish-brown discolouration (maturity bronzing) affecting >4 sq cm (per cluster).
SKIN MARKS / BLEMISHES	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq cm (per cluster).
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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 - 15°C (Ideal 14°C) for Receipt.
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 with the FSANZ Food Standards Code MRL's and ML'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.
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PRODUCE: **BANANA**
TYPE: **Backward Green**
VARIETY: **Cavendish Hybrid**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Hard Green; uniform colour within cartons.
VISUAL APPEARANCE	With normal-bright bloom.
SENSORY	Firm, hard; nil foreign smells or tastes.
SHAPE	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
SIZE	Finger length: measurement is over curvature, pulp to pulp, across the back of the Banana X Large : 220 - 260 mm; Large: 200 - 220 mm Clusters - 3 to 9 fingers (ideal 5 to 9 fingers).
MATURITY	Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30 - 40 mm.
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests.
DISEASES	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
PHYSICAL / PEST DAMAGE	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
TEMPERATURE INJURY	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas > 2 sq cm (per cluster). With reddish-brown blemishes (Banana rust) affecting areas > 2 sq cm (per cluster). With dark sap stains affecting > 4 sq cm (per cluster).
PHYSIOLOGICAL DISORDERS	With reddish-brown discolouration > 4 sq cm (maturity bronzing) (per cluster).
SKIN MARKS / BLEMISHES	With superficial bruises (< 1 mm deep), abrasion or rub damage (tan/brown/black) affecting > 4 sq cm (per cluster).
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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 15 - 19°C (Ideal 15.5°C) for Receipt.
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 with the FSANZ Food Standards Code MRL's and ML'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.
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PRODUCE: **BANANA**
TYPE: **Carnarvon Cavendish**
VARIETY: **Hybrid**
CLASS: **Ripened**

GENERAL APPEARANCE CRITERIA

COLOUR	With receival colour (inner whorl) stage 3.5 Summer (01 November-31 March), stage 4.5 Winter (01 April-31 October); uniform colour within cartons.
VISUAL APPEARANCE	Dull bloom permitted for Winter supplied fruit; no mixed-ripe cartons (with hard/green coloured fruit in same pack).
SENSORY	Firm, not soft; nil foreign smells or tastes.
SHAPE	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
SIZE	Finger length : measurement is over curvature, pulp to pulp, across the back of the Banana Small: 160mm to 220mm Large 220-260 Fruit can be received in Hands - Ideal in Clusters - 3 to 7 fingers (ideal 5 to 9 fingers).
MATURITY	Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth; 28 - 40 mm

MAJOR DEFECTS

INSECTS	With obvious live insects or other pests.
DISEASES	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
PHYSICAL / PEST DAMAGE	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
SKIN MARKS / BLEMISHES	With excessive scattered brown spots/flecks (senescent spotting).
TEMPERATURE INJURY	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas >2 sq cm (per cluster). With reddish-brown patches (Banana rust) affecting areas >4 sq cm (per cluster). With dark sap stains affecting >4 sq cm (per cluster).
PHYSIOLOGICAL DISORDERS	With reddish-brown discolouration >8 sq cm (maturity bronzing) (per cluster).
SKIN MARKS / BLEMISHES	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >8 sq cm (per cluster).

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 receival.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 - 15°C (Ideal 14°C) for Receival.
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 with the FSA NZ Food Standards Code MRL's and ML'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.

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PRODUCE: **BANANA**
TYPE: **Coffs Harbour Cavendish**
VARIETY: **Hybrid**
CLASS: **Ripened**

GENERAL APPEARANCE CRITERIA	
COLOUR	With receival colour (inner whorl) stage 3.5 Summer (01 November-31 March), stage 4.0 Winter (01 April-31 October); uniform colour within cartons.
VISUAL APPEARANCE	Dull bloom permitted for Winter supplied fruit; no mixed-ripe cartons (with hard/green coloured fruit in same pack).
SENSORY	Firm, not soft; nil foreign smells or tastes.
SHAPE	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
SIZE	Finger length: measurement is over curvature, pulp to pulp, across the back of the Banana minimum 200mm. Clusters - 3 to 7 fingers (ideal 5 to 9 fingers).
MATURITY	Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth; 32 - 42 mm
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests.
DISEASES	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
PHYSICAL / PEST DAMAGE	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
SKIN MARKS / BLEMISHES	With excessive scattered brown spots/flecks (senescent spotting).
TEMPERATURE INJURY	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas >2 sq cm (per cluster). With reddish-brown patches (Banana rust) affecting areas >2 sq cm (per cluster). With dark sap stains affecting >4 sq cm (per cluster).
PHYSIOLOGICAL DISORDERS	With reddish-brown discolouration >4 sq cm (maturity bronzing) (per cluster).
SKIN MARKS / BLEMISHES	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq cm (per cluster).
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 receival.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 - 15°C (Ideal 14°C) for Receival.
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 with the FSA NZ Food Standards Code MRL's and ML'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.
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PRODUCE: **BANANA**
TYPE: **Ripened**
VARIETY: **Cavendish Hybrid**
CLASS: **One**

GENERAL APPEARANCE CRITERIA

COLOUR	With receival colour (inner whorl) stage 4.0 Summer (01November-31 March), stage 5.0 Winter (01 April-31 October); uniform colour within cartons.
VISUAL APPEARANCE	With normal-bright bloom.
SENSORY	Firm, not soft; nil foreign smells or tastes.
SHAPE	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
SIZE	Finger length : measurement is over curvature, pulp to pulp, across the back of the Banana X Large : 220 - 260 mm; Large : 200 - 220 mm Clusters - 3 to 9 fingers (ideal 5 to 9 fingers).
MATURITY	Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30 - 40 mm.

MAJOR DEFECTS

INSECTS	With obvious live insects or other pests.
DISEASES	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
PHYSICAL / PEST DAMAGE	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
SKIN MARKS / BLEMISHES	With excessive scattered brown spots/flecks (senescent spotting)
TEMPERATURE INJURY	With dull, greyish, or blackened peel, or brown under-peel discoloration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas > 2 sq cm (per cluster). With reddish-brown blemishes (Banana rust) affecting areas > 2 sq cm (per cluster). With dark sap stains affecting > 4 sq cm (per cluster).
PHYSIOLOGICAL DISORDERS	With reddish-brown discoloration > 4 sq cm (maturity bronzing) (per cluster).
SKIN MARKS / BLEMISHES	With superficial bruises (< 1 mm deep), abrasion or rub damage (tan/brown/black) affecting > 4 sq cm (per cluster).

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 receival.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 - 15°C (14°C Ideal) for Receival.
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 with the FSANZ Food Standards Code MRL's and ML'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: **BANANA**
TYPE: **N/A**
VARIETY: **Gold Finger**
CLASS: **One**

GENERAL APPEARANCE CRITERIA

COLOUR	With receival colour (inner whorl) stage 4 Summer (01 November-31 March), stage 5 Winter (01 April-31 October); uniform colour within cartons.
VISUAL APPEARANCE	With normal-bright bloom; no mixed-ripe cartons (with hard green/coloured fruit in same pack).
SENSORY	Firm, not soft; nil foreign smells or tastes.
SHAPE	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
SIZE	Finger length: measurement is over curvature, pulp to pulp, across the back of the Banana 150 - 170 mm Hands/clusters: Clusters - 3 to 9 fingers (ideal 5 to 9 fingers); Hand - > 7 fingers.
MATURITY	Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 36 - 48 mm

MAJOR DEFECTS

INSECTS	With obvious live insects or other pests.
DISEASES	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
PHYSICAL / PEST DAMAGE	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
SKIN MARKS / BLEMISHES	With excessive scattered brown spots/flecks (senescent spotting).
TEMPERATURE INJURY	With dull, greyish, or blackened peel, or brown under-peel discoloration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas >2 sq cm (per cluster). With reddish-brown patches (Banana rust) affecting areas >2 sq cm (per cluster). With dark sap stains affecting >4 sq cm (per cluster).
PHYSIOLOGICAL DISORDERS	With reddish-brown discoloration >4 sq cm (maturity bronzing) (per cluster).
SKIN MARKS / BLEMISHES	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq cm (per cluster).

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 receival.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension', unless otherwise approved. Pulp Temperature 13 - 15°C (Ideal 14°C) for Receival.
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 with the FSANZ Food Standards Code MRL's and ML'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: **BANANA**
TYPE: **Ripened**
VARIETY: **Lady Finger**
CLASS: **One**

GENERAL APPEARANCE CRITERIA

COLOUR	With receival colour (inner whorl) stage 4 Summer (01 November-31 March), stage 5 Winter (01 April-31 October); uniform colour within cartons.
VISUAL APPEARANCE	With normal-bright bloom; no mixed-ripe cartons (nil hard green/coloured fruit in same pack).
SENSORY	Firm, not soft; nil foreign smells or tastes.
SHAPE	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
SIZE	Finger length: measurement is over curvature, pulp to pulp, across the back of the Banana X Large : 140 - 200mm; Large : 120 - 140mm Hands/Clusters: Clusters - 3 to 9 fingers (ideal 5 to 9 fingers); Hands - >7 fingers.
MATURITY	Finger maturity thickness : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth X Large : 32 - 40mm; Large : 30 - 36mm

MAJOR DEFECTS

INSECTS	With obvious live insects or other pests.
DISEASES	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
PHYSICAL / PEST DAMAGE	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
SKIN MARKS / BLEMISHES	With excessive scattered brown spots/flecks (senescent spotting) affect
TEMPERATURE INJURY	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas >2 sq cm (per cluster). With reddish-brown blemishes (Banana rust) affecting areas >2 sq cm (per cluster). With dark sap stains affecting >4 sq cm (per cluster).
PHYSIOLOGICAL DISORDERS	With reddish-brown discolouration >4 sq cm (maturity bronzing) (per cluster).
SKIN MARKS / BLEMISHES	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq cm (per cluster).

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%.
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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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 - 15°C (Ideal 14°C) for Receival.
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 with the FSANZ Food Standards Code MRL's and ML'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.

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PRODUCE: **BANANA**
TYPE: **N/A**
VARIETY: **Plantain**
CLASS: **One**

GENERAL APPEARANCE CRITERIA

COLOUR	With green skin; uniform colour within cartons
VISUAL APPEARANCE	With normal-bright bloom; no mixed-ripe cartons (with hard green/coloured fruit in same pack).
SENSORY	Firm, not soft; nil foreign smells or tastes.
SHAPE	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
SIZE	Finger length: measurement is over curvature, pulp to pulp, across the back of the Banana XL : 200 mm minimum; L : 175 mm minimum Hands/clusters : In size ranges, per requirements. Clusters - 3 to 7 fingers; Hand - > 7 fingers.
MATURITY	Finger maturity thickness : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth XL : 32 - 42 mm; L : 30 - 32 mm

MAJOR DEFECTS

INSECTS	With obvious live insects or other pests.
DISEASES	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
PHYSICAL / PEST DAMAGE	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
SKIN MARKS / BLEMISHES	With excessive scattered brown spots/flecks (senescent spotting).
TEMPERATURE INJURY	With dull, greyish, or blackened peel, or brown under-peel discoloration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas >2 sq cm With reddish-brown patches (Banana rust) affecting areas >2 sq cm With dark sap stains affecting >4 sq cm.
PHYSIOLOGICAL DISORDERS	With reddish-brown discoloration >4 sq cm (maturity bronzing).
SKIN MARKS / BLEMISHES	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq cm.

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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 - 15°C (ideal 14°C) for Receipt.
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 with the FSANZ Food Standards Code MRL's and ML'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: **BANANA**
TYPE: **N/A**
VARIETY: **Red Dacca**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With purple red coloured skin; uniform colour within cartons
VISUAL APPEARANCE	With normal-bright bloom; no mixed-ripe cartons (with hard green/coloured fruit in same pack).
SENSORY	Firm, not soft; nil foreign smells or tastes.
SHAPE	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
SIZE	Finger length: measurement is over curvature, pulp to pulp, across the back of the Banana XL: 200 mm minimum; L: 175 mm minimum Hands/clusters: In size ranges, per requirements. Clusters - 3 to 7 fingers; Hand - > 7 fingers.
MATURITY	Finger maturity thickness : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth XL: 32 - 42 mm L: 30 - 32 mm
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests.
DISEASES	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
PHYSICAL / PEST DAMAGE	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
SKIN MARKS / BLEMISHES	With excessive scattered brown spots/flecks (senescent spotting).
TEMPERATURE INJURY	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas >2 sq cm With reddish-brown patches (Banana rust) affecting areas >2 sq cm With dark sap stains affecting >4 sq cm.
PHYSIOLOGICAL DISORDERS	With reddish-brown discolouration >4 sq cm (maturity bronzing).
SKIN MARKS / BLEMISHES	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq cm.
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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 - 15°C (ideal 14°C) for Receipt.
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 with the FSANZ Food Standards Code MRL's and ML'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: **BANANA**
TYPE: **Ripened**
VARIETY: **Red Tip**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With receival colour (inner whorl) stage 4 Summer (01 November-31 March), stage 5 Winter (01 April-31 October); uniform colour within cartons.
VISUAL APPEARANCE	With normal-bright bloom; no mixed-ripe cartons (nil hard green/coloured fruit in same pack).
SENSORY	Firm, not soft; nil foreign smells or tastes.
SHAPE	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'. With red food grade wax on flower end.
SIZE	Finger length: measurement is over curvature, pulp to pulp, across the back of the Banana X Large : 210 - 260mm Hands/Clusters: Clusters - 3 to 9 fingers (ideal 5 to 9 fingers); Hands - >7 fingers.
MATURITY	Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth X Large : 32 - 40mm; Large : 30 - 36mm
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests.
DISEASES	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
PHYSICAL / PEST DAMAGE	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
SKIN MARKS / BLEMISHES	With excessive scattered brown spots/flecks (senescent spotting) affect
TEMPERATURE INJURY	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas >4 sq cm (per cluster). With reddish-brown blemishes (Banana rust) affecting areas >4 sq cm (per cluster). With dark sap stains affecting >4 sq cm (per cluster).
PHYSIOLOGICAL DISORDERS	With reddish-brown discolouration >4 sq cm (maturity bronzing) (per cluster).
SKIN MARKS / BLEMISHES	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq cm (per cluster).
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 receival.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 - 15°C (Ideal 14°C) for Receival.
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 with the FSANZ Food Standards Code MRL's and ML'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.	