

PRODUCE: **BREADFRUIT**
 TYPE: **N/A**
 VARIETY: **Various**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Dark green to greenish yellow skin with light brown markings, cream to yellow flesh.
VISUAL APPEARANCE	Smooth, pebbled skin composed of small rounded segments; skin often with brownish latex stains; short stem present with clean cut.
SENSORY	Firm fruit with moderately thin skin, flesh somewhat soft, sweet, and aromatic when fruit is fully ripe; may contain many brown seeds or be seedless
SHAPE	Generally round to oval, not badly misshapen.
SIZE	Small - 1.2 to 2.0 kg, large - 2.0 to 3.0 kg.
MATURITY	Maturity as pre-ordered per requirements; Mature green - dull dark green skin, segments rounded (not angular), flesh starchy and fibrous. Fully ripe - skin and stem yellowed, flesh softening slightly and starch levels reduced
MAJOR DEFECTS	
INSECTS	With evidence of live insects or insect infestation.
DISEASES	With evidence of fungal or bacterial rots.
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits from physical or pest damage.
SKIN MARKS / BLEMISHES	With large areas of brown discolouration (latex leakage).
PHYSIOLOGICAL DISORDER	With evidence of dry hard flesh or flesh lifting from shell (dehydration).
	With angular skin segments and glossy green skin colour (excessive immaturity)
	With strong odour (excessive maturity).
TEMPERATURE INJURY	With skin browning/blackening and areas of softened flesh (chilling injury).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial bruising > 2 sq cm.
SKIN MARKS / BLEMISHES	With healed scars > 2 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 12 - 15°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 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.	