

PRODUCE: **COCONUT GREEN DRINKING**
 TYPE: **Young Coconut**
 VARIETY: **Various**
 CLASS: **One**

| GENERAL APPEARANCE CRITERIA | |
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| COLOUR | Off White Shell, white flesh containing a clear slightly milky fluid. |
| VISUAL APPEARANCE | Shell removed, husk removed, partly filled with fluid. Free from foreign matter. Sealed in plastic film. |
| SENSORY | Sweet taste. Free from foreign and 'off ' smells or tastes. |
| SHAPE | Pentagonally shaped. |
| SIZE | Diameter 190 - 210 mm |
| MATURITY | Ripe with firm flesh, only partly filled with fluid. |
| 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 (eg. de husking) or pest damage. |
| SKIN MARKS / BLEMISHES | With evidence of fluid leakage from end. |
| TEMPERATURE INJURY | With evidence of dehydration or lack of fluid. Browning of outer shell. |
| PHYSIOLOGICAL DISORDERS | With badly misshapen coconuts. |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | With healed, shallow (< 1mm) brown coloured scarring > 2 sq cm. |
| SKIN MARKS / BLEMISHES | With dark or light blemish affecting > 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 8 - 12°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 FSAZ 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: **COCONUT**
TYPE: **Ripe (Husk Removed)**
VARIETY: **Various**
CLASS: **One**

| GENERAL APPEARANCE CRITERIA | |
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| COLOUR | Brown Shell, white flesh containing a clear slightly milky fluid. |
| VISUAL APPEARANCE | Rough shell with the majority of the husk removed. Dry shell end. Only partly filled with fluid. Free from foreign matter. |
| SENSORY | Hard shell with firm flesh. Free from foreign and 'off ' smells or tastes. |
| SHAPE | Round to Oval, characteristic of variety. |
| SIZE | Diameter 110 - 135 mm |
| MATURITY | Ripe with firm flesh, only partly filled with fluid. |
| 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 (eg. de husking) or pest damage. |
| SKIN MARKS / BLEMISHES | With evidence of fluid leakage from end. |
| TEMPERATURE INJURY | With evidence of dry hard flesh or flesh lifting from shell. (dehydration) |
| PHYSIOLOGICAL DISORDERS | With badly misshapen coconuts. |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | With healed, shallow (< 1mm) light coloured scarring > 2 sq cm. |
| SKIN MARKS / BLEMISHES | With dark or light blemish affecting > 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 8 - 12°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. |
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