

PRODUCE: **CUSTARD APPLE**
 TYPE: **N/A**
 VARIETY: **African Pride**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Light green to bluish green skin; white-cream flesh.
VISUAL APPEARANCE	Dull skin covered in irregular smooth bumps or prominent nodules depending on variety; stem cut flush with end; free from foreign matter.
SENSORY	Moderately thin and brittle skin; sweet, richly flavoured, melting flesh with a fine granular texture; numerous smooth black seeds which separate easily from the flesh; free from foreign and 'off' smells or tastes.
SHAPE	Approximately heart shaped, but may be irregularly or asymmetrically shaped depending on variety.
SIZE	As pre ordered size per requirements.
MATURITY	Hard and dark green.
MAJOR DEFECTS	
INSECTS	With evidence of live insects
DISEASES	With evidence of fungal or bacterial rots.
	With evidence of discolouration or disfigurement due to viruses.
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits (from the stem) > skin depth.
SKIN MARKS / BLEMISHES	With deep seated bruises
TEMPERATURE INJURY	With evidence of dark water-soaked areas (freezing injury)
	With browned or blackened skin (chilling injury)
PHYSIOLOGICAL DISORDERS	With hard seed casing and internal flesh browning or flecking.
	With hard yellow lumps in the flesh near seeds.
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial bruising >2sq cm.
SKIN MARKS / BLEMISHES	With healed scars >2sq cm.
	With brown markings or russetting >1sq cm and affecting >25% of the fruit surface
PHYSIOLOGICAL DISORDERS	With minor skin splitting >20mm long (healed) on the fruit mid section (not from the stem).
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 - 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 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: **CUSTARD APPLE**
 TYPE: **N/A**
 VARIETY: **Pink Mammoth**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Light green to bluish green skin; creamy flesh.
VISUAL APPEARANCE	Dull skin covered in irregular smooth bumps or prominent nodules depending on variety; stem cut flush with end; free from foreign matter.
SENSORY	Moderately thin and brittle skin; sweet, richly flavoured, melting flesh with a fine granular texture; numerous smooth black seeds which separate easily from the flesh; free from foreign and 'off' smells or tastes.
SHAPE	Approximately oval, often irregularly or asymmetrically shaped.
SIZE	Large fruit, >15cm long.
MATURITY	Hard and dark green.
MAJOR DEFECTS	
INSECTS	With evidence of live insects
DISEASES	With evidence of fungal or bacterial rots. With evidence of discolouration or disfigurement due to viruses.
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits (from the stem) > skin depth.
SKIN MARKS / BLEMISHES	With deep seated bruises
TEMPERATURE INJURY	With evidence of dark water-soaked areas (freezing injury) With browned or blackened skin (chilling injury)
PHYSIOLOGICAL DISORDERS	With hard seed casing and internal flesh browning or flecking. With hard yellow lumps in the flesh near seeds.
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial bruising >2sq cm.
SKIN MARKS / BLEMISHES	With healed scars >2sq cm. With brown markings or russeting >1sq cm and affecting >25% of the fruit surface
PHYSIOLOGICAL DISORDERS	With minor skin splitting >20mm long (healed) on the fruit mid section (not from the stem).
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 - 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 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.	