

PRODUCE: **DRAGON FRUIT**
 TYPE: **Purple**
 VARIETY: **Various - Pitahaya**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Bright pink to dark pink skin; bright green to greenish yellow spines; white or pink flesh depending on variety; black seeds.
VISUAL APPEARANCE	Brightly coloured, smooth, leathery skin covered with regularly spaced flat, flexible spines; spines may be short and triangular or elongated depending on variety; firm flesh containing many small seeds; stem trimmed flush with fruit; no foreign matter
SENSORY	Spongy, moist flesh which separates cleanly from skin; sweet, mild flavour and slightly granular texture; small seeds are eaten with flesh; no off flavour or odours.
SHAPE	Oval to almost round, elongated at apex.
SIZE	100 - 200 mm length; as pre-ordered per requirements.
MATURITY	Full bodied, firm fruit; no green colour on skin; TSS > 12° Brix.
MAJOR DEFECTS	
INSECTS	With evidence of live insects (eg mealybug, scale).
DISEASES	With fungal or bacterial rots.
PHYSICAL / PEST DAMAGE	With cuts, holes, punctures, cracks or wounds (that break the skin). With deep, soft, watersoaked bruises.
TEMPERATURE INJURY	With discoloured or pitted skin, watersoaked or darkened flesh (chilling injury)
PHYSIOLOGICAL DISORDERS	With dull coloured skin, brown spines (senescent) With wrinkled, soft skin; limp or shrivelled spines (dehydrated)
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With skin damage, eg. healed hail marks, rubs or scuffs, affecting in surface aggregate >1sq cm, no broken skin or unhealed scars
SKIN MARKS / BLEMISHES	With dark superficial skin marks/blemishes/cracks
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 10 - 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.	

PRODUCE: **DRAGON FRUIT**
TYPE: **Yellow**
VARIETY: **Various - Pitahaya**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Bright yellow external skin, white internal skin; white flesh containing black seeds.
VISUAL APPEARANCE	Brightly coloured, leathery skin divided into distinct nodules; nodules may be rounded or elongated into medium length spikes (like a small, spiky pineapple); firm flesh containing many small seeds; stem trimmed flush with fruit; no foreign matter
SENSORY	Spongy, moist flesh which separates cleanly from skin; sweet, mild flavour and slightly granular texture; small seeds are eaten with flesh; no off flavour or odours.
SHAPE	Approximately oval to teardrop shape.
SIZE	80 - 150 mm length; as pre-ordered per requirements.
MATURITY	Full bodied, firm fruit; no green colour on skin; TSS > 12° Brix.
MAJOR DEFECTS	
INSECTS	With evidence of live insects (eg mealybug, scale).
DISEASES	With fungal or bacterial rots.
PHYSICAL / PEST DAMAGE	With cuts, holes, punctures, cracks or wounds (that break the skin). With deep, soft, watersoaked bruises.
TEMPERATURE INJURY	With discoloured or pitted skin, watersoaked or darkened flesh (chilling injury)
PHYSIOLOGICAL DISORDERS	With dull coloured skin, brown spines (senescent) With wrinkled, soft skin; limp or shrivelled spines (dehydrated)
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With skin damage, eg. healed hail marks, rubs or scuffs, affecting in surface aggregate >1sq cm, no broken skin or unhealed scars
SKIN MARKS / BLEMISHES	With dark superficial skin marks/blemishes/cracks
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 10 - 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.
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