

PRODUCE: **GRAPE**
TYPE: **Table**
VARIETY: **Calmeria**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With pale green berries; uniform per carton and per pallet
VISUAL APPEARANCE	Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
SENSORY	Firm to touch; crisp skin. Juicy pulp, pleasant distinctive flavour.
SHAPE	Approximately round-oval.
SIZE	Berry Diameter average size 14 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
MATURITY	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
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%.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
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.
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 3 - 6°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: **GRAPE**
 TYPE: **Table**
 VARIETY: **Cardinal**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With reddish purple berries; uniform per carton and per pallet.
VISUAL APPEARANCE	Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
SENSORY	Firm to touch; crisp skin. Juicy pulp, pleasant distinctive flavour, not too sharp.
SHAPE	Approximately short oval.
SIZE	Berry Diameter average size 16 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
MATURITY	>15.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1
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 3 - 6°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: **GRAPE**
TYPE: **Table**
VARIETY: **Crimson Seedless**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With bright to dark red berries; pale area around Calyx; uniform per carton per pallet.
VISUAL APPEARANCE	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
SENSORY	Firm to touch; crisp skin. Juicy.sweet flavour.
SHAPE	Approximately elongated
SIZE	Berry Diameter average size >15 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 750 grams.
MATURITY	>16.0° Brix (Soluble Solids). >19:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish.
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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
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 3 - 6°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: **GRAPE**
TYPE: **Table Pre-Packed**
VARIETY: **Crimson Seedless**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With bright to dark red berries; pale area around Calyx; uniform per punnet.
VISUAL APPEARANCE	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Punnets to be labelled per requirements.
SENSORY	Firm to touch; crisp skin. Juicy, sweet flavour.
SHAPE	Approximately elongated
SIZE	Berry Diameter average size >15 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 750 grams.
MATURITY	>18.0° Brix (Soluble Solids). >19:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged).
	With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit.
	With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches.
	With berries affected by stem end ring splits or vertical splits < 5% affected fruit.
	With shatter (loose) berries < 5% affected fruit by weight (of the punnet).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish.
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 3 - 6°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: **GRAPE**
TYPE: **Table**
VARIETY: **Dawn Seedless**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With light green berries; uniform per carton and per pallet.
VISUAL APPEARANCE	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
SENSORY	Firm to touch; crisp skin; juicy pulp; pleasant distinctive flavour, not too sharp.
SHAPE	Approximately round to oval.
SIZE	Berry Diameter average size 14 - 18mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
MATURITY	>17.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
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 3 - 6°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: **GRAPE**
TYPE: **Table**
VARIETY: **Flame Seedless**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With bright red to dark red/red-black berries; uniform per carton and per pallet.
VISUAL APPEARANCE	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
SENSORY	Firm to touch; crisp skin. Juicy pulp, pleasant distinctive flavour, not too sharp.
SHAPE	Approximately round.
SIZE	Berry Diameter average size 10 - 15 (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
MATURITY	>16.0° Brix (Soluble Solids). >18:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish.
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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
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 3 - 6°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: **GRAPE**
TYPE: **Table**
VARIETY: **Italia**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With golden berries; uniform per carton and per pallet.
VISUAL APPEARANCE	Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
SENSORY	Firm to touch; crisp skin. Juicy pulp, mild muscat flavour.
SHAPE	Approximately oval.
SIZE	Berry Diameter average size 16 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
MATURITY	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
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 3 - 6°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: **GRAPE**
 TYPE: **Table**
 VARIETY: **Jade Seedless**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With green, green/yellowish berries - uniform per carton and pallet.
VISUAL APPEARANCE	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
SENSORY	Firm to touch; crisp skin and flesh. Juicy pulp, pleasant distinctive flavour.
SHAPE	Oval/elongated
SIZE	Berry Diameter average size 15 - 20mm (equatorial diameter), length 28 - 36mm. No Cartons with >10% Berries <12mm berry diameter. Bunch weight 150 - 850 grams.
MATURITY	>17.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged).
	With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit.
	With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches.
	With berries affected by stem end ring splits or vertical splits < 5% affected fruit.
	With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish.
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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
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 3 - 6°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: **GRAPE**
TYPE: **Table**
VARIETY: **Maroo Seedless**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With dark red to red-black berries; uniform per carton and per pallet.
VISUAL APPEARANCE	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
SENSORY	Firm to touch; crisp skin. Juicy pulp, pleasant distinctive flavour.
SHAPE	Approximately round/oval.
SIZE	Berry Diameter average size 14 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
MATURITY	>16.0° Brix (Soluble Solids). >18:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish.
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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
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 3 - 6°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: **GRAPE**
TYPE: **Table**
VARIETY: **Menindee**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With creamy-yellow berries; uniform per carton and per pallet.
VISUAL APPEARANCE	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
SENSORY	Firm to touch; crisp skin. Juicy pulp, pleasant distinctive flavour, not too sharp.
SHAPE	Approximately round-oval.
SIZE	Berry Diameter average size 15 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
MATURITY	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
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 3 - 6°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: **GRAPE**
TYPE: **Table Pre-Packed Midnight**
VARIETY: **Beauty**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Dark purple to black berries with uniform colour throughout the punnet.
VISUAL APPEARANCE	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. No bunch bags, produce to be supplied loose.
SENSORY	Firm to touch; crisp skin. Juicy pulp, sweet flavour.
SHAPE	Approximately round.
SIZE	Berry Diameter average size > 14 - 22mm (equatorial diameter). No Punnets with >10% Berries <10mm berry diameter. Bunch weight 150 - 750 grams.
MATURITY	>17.0° Brix. (Soluble Solids) >19:1 Sugar/Acid ratio
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the punnet).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
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 3 - 6°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: **GRAPE**
TYPE: **Table**
VARIETY: **Muscat Hamburg (Black Muscat)**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With blue-black berries, uniform per carton and per pallet.
VISUAL APPEARANCE	Full bodied and seeded; bright, practically intact bloom, fresh, greenish bunch stems. No foreign matter. Bunch bags (if required) to be labelled per requirements.
SENSORY	Firm to touch; crisp skin. Juicy pulp, pleasant, strong Muscat flavours.
SHAPE	Approximately round-oval.
SIZE	Berry Diameter average size > 12 - 16mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight: 150 - 850 grams.
MATURITY	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
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 3 - 6°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: **GRAPE**
TYPE: **Table**
VARIETY: **Niora**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With purple berries; uniform per carton and per pallet.
VISUAL APPEARANCE	Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
SENSORY	Firm to touch; thick skin. Juicy pulp, pleasant, distinctive flavour, not too sharp.
SHAPE	Approximately elongated-oval, slightly heart shaped.
SIZE	Berry Diameter average size 16 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
MATURITY	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged).
	With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit.
	With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches.
	With berries affected by stem end ring splits or vertical splits < 5% affected fruit.
	With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
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 3 - 6°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: **GRAPE**
TYPE: **Table**
VARIETY: **Ohanez**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With golden-cream berries; uniform per carton and per pallet.
VISUAL APPEARANCE	Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
SENSORY	Firm to touch; thick, tough skin. Juicy pulp, pleasant, distinctive flavour, not too sharp.
SHAPE	Approximately oval-cylindrical.
SIZE	Berry Diameter average size 16 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
MATURITY	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
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 3 - 6°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: **GRAPE**
TYPE: **Table**
VARIETY: **Perlette**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With golden-cream berries; uniform per carton and per pallet.
VISUAL APPEARANCE	Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
SENSORY	Firm to touch; thick, tough skin. Juicy pulp, pleasant, distinctive flavour, not too sharp.
SHAPE	Approximately oval-cylindrical.
SIZE	Berry Diameter average size 16 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
MATURITY	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
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 3 - 6°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: **GRAPE**
TYPE: **Table**
VARIETY: **Purple Cornichon**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With purple berries; uniform per carton and per pallet.
VISUAL APPEARANCE	Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
SENSORY	Firm to touch; thick skin. Juicy pulp, pleasant, distinctive flavour, not too sharp.
SHAPE	Approximately elongated-oval.
SIZE	Berry Diameter average size 16 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
MATURITY	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
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. Sulphur pad use must be in accordance with the FSA NZ Food Standards Code N1.
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 3 - 6°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 FSA NZ 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: **GRAPE**
TYPE: **Table**
VARIETY: **Ralli Seedless**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With bright to dark red berries; pale area around calyx; uniform per carton and per pallet.
VISUAL APPEARANCE	Full bodied; seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
SENSORY	Firm to touch; crisp skin; juicy pulp; pleasant distinctive flavour, not too sharp.
SHAPE	Approximately round oval.
SIZE	Berry Diameter average size 15 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
MATURITY	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
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 3 - 6°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: **GRAPE**
 TYPE: **Table**
 VARIETY: **Red Emperor**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With red to dark red berries; uniform per carton and per pallet.
VISUAL APPEARANCE	Full bodied and seeded; bright, practically intact bloom; fresh, yellowish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
SENSORY	Firm to touch; thick tough skin. Juicy pulp, pleasant, distinctive flavour, not too sharp.
SHAPE	Approximately oval.
SIZE	Berry Diameter average size 16 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
MATURITY	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
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 3 - 6°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: **GRAPE**
TYPE: **Table**
VARIETY: **Red Globe**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With red to dark red/red-black berries; uniform per carton and per pallet
VISUAL APPEARANCE	Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
SENSORY	Firm to touch; crisp skin. Juicy pulp, pleasant, distinctive flavour, not too sharp.
SHAPE	Approximately round.
SIZE	Berry Diameter average size 20 - 28mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
MATURITY	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
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 3 - 6°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: **GRAPE**
TYPE: **Table**
VARIETY: **Red Queen**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With red to deep red berries; uniform per carton and per pallet.
VISUAL APPEARANCE	Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
SENSORY	Firm to touch; crisp skin; juicy pulp; pleasant distinctive flavour, not too sharp.
SHAPE	Approximately short oval.
SIZE	Berry diameter average size 18 - 22mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
MATURITY	>15.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
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 3 - 6°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: **GRAPE**
 TYPE: **Table**
 VARIETY: **Ribier**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With purplish-black to black berries; uniform per carton and per pallet.
VISUAL APPEARANCE	Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
SENSORY	Firm to touch; crisp skin. Juicy pulp, pleasant, distinctive flavour, not too sharp.
SHAPE	Approximately round with a flat apex.
SIZE	Berry Diameter average size >16 - 22mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
MATURITY	>15.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
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 3 - 6°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: **GRAPE**
TYPE: **Table Pre-Packed**
VARIETY: **Superior Seedless**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With yellow to pale greenish berries; uniform per punnet.
VISUAL APPEARANCE	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Punnets to be labelled as per requirements.
SENSORY	Firm to touch; crisp skin. Juicy, sweet flavour.
SHAPE	Approximately round.
SIZE	Berry Diameter average size > 15 - 20mm (equatorial diameter). No Punnets with >10% Berries <10mm berry diameter. Bunch weight 150 - 750 grams.
MATURITY	>16.5° Brix. (Soluble Solids) >19:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the punnet).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
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 3 - 6°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: **GRAPE**
TYPE: **Table**
VARIETY: **Thompson Seedless**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With yellow to pale greenish berries; uniform per carton and per pallet
VISUAL APPEARANCE	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
SENSORY	Firm to touch; crisp skin. Juicy , sweet flavour.
SHAPE	Approximately round.
SIZE	Berry Diameter average size > 15 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 750 grams.
MATURITY	>16.0° Brix. (Soluble Solids) >19:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
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 3 - 6°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: **GRAPE**
TYPE: **Table Pre-Packed**
VARIETY: **Thompson Seedless**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With yellow to pale greenish berries; uniform per punnet.
VISUAL APPEARANCE	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Punnets to be labelled as per requirements.
SENSORY	Firm to touch; crisp skin. Juicy, sweet flavour.
SHAPE	Approximately round.
SIZE	Berry Diameter average size > 14 - 22mm (equatorial diameter). No Punnets with >10% Berries <10mm berry diameter. Bunch weight 150 - 750 grams.
MATURITY	>17° Brix. (Soluble Solids) >20:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the punnet).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
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 3 - 6°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: **GRAPE**
TYPE: **Table**
VARIETY: **Waltham Cross**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With golden greenish berries; uniform per carton and per pallet.
VISUAL APPEARANCE	Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
SENSORY	Firm to touch; firm skin. Juicy pulp, pleasant distinctive flavour, not too sharp.
SHAPE	Approximately elongated oval.
SIZE	Berry Diameter average size >14 - 18mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
MATURITY	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With chemical spray residue.
TEMPERATURE INJURY	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
TEMPERATURE INJURY	With brown/cream scalding (sunburn) <5% affected fruit.
PHYSIOLOGICAL DISORDERS	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
SKIN MARKS / BLEMISHES	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
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 3 - 6°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.	