

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

GENERAL APPEARANCE CRITERIA	
COLOUR	Dark purple to reddish black skin; reddish or purple skin flesh; olive green calyx; white inner flesh.
VISUAL APPEARANCE	Smooth, slightly glossy, leathery skin up to 10mm thick; prominent calyx retained around short, trimmed stem; flower remnants retained at fruit apex; soft, waxy white flesh in 5-8 distinct segments; flesh separates easily from skin; no foreign matter
SENSORY	Juicy, sweet flesh with delicate, somewhat acidic flavour; pulp "melts in the mouth"; may contain several oval seeds which cling to the flesh; no off odours or tastes.
SHAPE	Approximately round.
SIZE	Diameter >50mm; as pre-ordered per requirements
MATURITY	Fully coloured, without green markings; little or no yellow latex exuded from cut skin.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (eg Rhizopus, Phomopsis). With skin covered by brownish russetting or webbing (thread blight).
PHYSICAL / PEST	With cuts, holes, punctures, cracks or wounds (that break the skin) With deep, soft, watersoaked bruises extending into the flesh.
TEMPERATURE INJURY	With brown to black or pitted skin, discoloured, watersoaked flesh (chilling injury)
PHYSIOLOGICAL DISORDERS	With watersoaked flesh (translucent flesh disorder). With large amounts of latex (gamboge) on the fruit skin (>20% surface area affected) With hard, translucent 'stones' in the fruit flesh.
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With healed skin damage eg hail marks, stem rubs, affecting in surface aggregate >0.5 sq cm, no broken skin or unhealed scars.
TEMPERATURE INJURY	With slight sun damage (bleached areas, latex exuded) affecting >1 sq cm of surface.
PHYSIOLOGICAL DISORDERS	With fruit growth cracks >5mm length, none >20mm length or extending into the fruit flesh.
SKIN MARKS / BLEMISHES	With latex on the fruit skin affecting >1sq cm of surface.
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.	