

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

GENERAL APPEARANCE CRITERIA	
COLOUR	Mid green skin, even over fruit surface; creamy flesh.
VISUAL APPEARANCE	Matt skin made up of a series of hexagonal scales; off white pulp divides easily into segments; thin, black remains of flowers retained between segments; hard green seeds in some segments; stem cut flush with fruit base; no foreign matter
SENSORY	Firm, juicy, sweet and aromatic flesh with slightly acidic flavour and smooth texture; no off odours or tastes
SHAPE	Cylindrical, rounded at the apex.
SIZE	>150mm long (as pre-ordered per requirements)
MATURITY	With rind separating / bulging slightly at the fruit base; not hard (immature) or with loose segments (overmature).
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (eg anthracnose, bacterial soft rots).
PHYSICAL / PEST DAMAGE	With cuts, holes, punctures, cracks or wounds (that break the skin). With deep, soft, watersoaked bruises.
TEMPERATURE INJURY	With discoloured or blotchy skin, soft watersoaked flesh (chilling injury).
PHYSIOLOGICAL DISORDERS	With segments separating, skin surface not intact (overmature) With wrinkled, softened skin (dehydrated).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With hail marks, eg. healed marks in a depression of the skin, affecting in surface aggregate >2 sq cm, no broken skin or unhealed scars
SKIN MARKS / BLEMISHES	With dark superficial skin marks/blemishes/cracks
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
PACKAGING & LABELLING	Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 15 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.
FOOD SAFETY REQUIREMENTS	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.
Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.	