

PRODUCE: **PAWPAW**
 TYPE: **Green**
 VARIETY: **Various**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Mid green skin; white flesh.
VISUAL APPEARANCE	Smooth, even skin; not glossy; free from foreign matter.
SENSORY	Firm, smooth, crisp flesh; thin, slightly waxy skin; large number of small, round black seeds in central cavity; free from foreign smells or tastes
SHAPE	Oval to slightly pear shaped; not misshapen.
SIZE	As per pre-ordered size requirements.
MATURITY	Firm, full bodied fruit; skin slightly soft; no green colour in flesh (immature).
MAJOR DEFECTS	
INSECTS	With evidence of live insects eg scale.
DISEASES	With evidence of sunken brown spots (anthracnose), grey scarred areas (powdery mildew), water soaked lesions, stem end softening or other symptoms of bacterial or fungal infection
	With evidence of discolouration or disfigurement from viruses.
PHYSICAL / PEST DAMAGE	With unhealed wounds, pest damage or latex leakages at the stem end.
SKIN MARKS /	With deep seated bruises.
	With unhealed cuts, holes or splits (that break the skin) wounds or pest damage.
TEMPERATURE	With skin pitting, hard / water soaked areas in flesh, and/or skin scald (chilling injury).
	With spongy flesh, uneven ripening or sunken areas (heat injury).
PHYSIOLOGICAL	With excessive softening of fruit (over ripe)
	With soft, translucent flesh (softening disorder)
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial bruising or abraded areas > 2sq cm
SKIN MARKS /	With healed scars > 2sq cm.
	With winter freckling covering > 50% surface area of fruit.
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 14 - 16 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.
FOOD SAFETY REQUIREMENTS	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.
Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing.	

PRODUCE: **PAWPAW**
TYPE: **Sweet**
VARIETY: **Red**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Greenish yellow to golden yellow skin; Pinkish red flesh grading to golden yellow at skin.
VISUAL APPEARANCE	Firm clean smooth skin; moderately glossy; free from foreign matter.
SENSORY	Distinct sweet aroma; smooth melting flesh; somewhat dry texture; thin, slightly waxy skin; large number of small, round black seeds in central cavity; free from foreign smells or tastes
SHAPE	Round to oval or slightly pear shaped depending on variety; not misshapen.
SIZE	As per pre-ordered size requirements.
MATURITY	Firm fruit yielding to gentle thumb pressure at the stem end; none with white flesh or full green skin (immature); minimum 10° Brix.
MAJOR DEFECTS	
INSECTS	With evidence of live insects eg scale.
DISEASES	With evidence of sunken brown spots (anthracnose), grey scarred areas (powdery mildew), water soaked lesions, stem end softening or other symptoms of bacterial or fungal infection With evidence of discolouration or disfigurement from viruses.
PHYSICAL / PEST DAMAGE	With unhealed wounds, pest damage or latex leakages at the stem end.
SKIN MARKS / BLEMISHES	With deep seated bruises. With unhealed cuts, holes or splits (that break the skin) wounds or pest damage.
TEMPERATURE	With skin pitting, hard / water soaked areas in flesh, and/or skin scald (chilling injury). With spongy flesh, uneven ripening or sunken areas (heat injury).
PHYSIOLOGICAL	With excessive softening of fruit (over ripe) With soft, translucent flesh (softening disorder)
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial bruising or abraded areas > 2sq cm
SKIN MARKS /	With healed scars > 2sq cm. With winter freckling covering > 50% surface area of fruit.
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 14 - 16 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.
FOOD SAFETY REQUIREMENTS	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.
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PRODUCE: **PAWPAW**
TYPE: **Sweet**
VARIETY: **Yellow**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Greenish yellow to golden yellow skin; golden yellow flesh.
VISUAL APPEARANCE	Firm clean smooth skin; moderately glossy; free from foreign matter.
SENSORY	Distinct sweet aroma; smooth melting flesh; somewhat dry texture; thin, slightly waxy skin; large number of small, round black seeds in central cavity; free from foreign smells or tastes.
SHAPE	Round to oval or slightly pear shaped depending on variety; not misshapen.
SIZE	As per pre-ordered size requirements.
MATURITY	Firm fruit yielding to gentle thumb pressure at the stem end; none with white flesh or full green skin (immature); minimum 10 ° Brix.
MAJOR DEFECTS	
INSECTS	With evidence of live insects eg scale.
DISEASES	With evidence of sunken brown spots (anthracnose), grey scarred areas (powdery mildew), water soaked lesions, stem end softening or other symptoms of bacterial or fungal infection With evidence of discolouration or disfigurement from viruses.
PHYSICAL / PEST DAMAGE	With unhealed wounds, pest damage or latex leakages at the stem end.
SKIN MARKS / BLEMISHES	With deep seated bruises. With unhealed cuts, holes or splits (that break the skin) wounds or pest damage.
TEMPERATURE	With skin pitting, hard / water soaked areas in flesh, and/or skin scald (chilling injury). With spongy flesh, uneven ripening or sunken areas (heat injury).
PHYSIOLOGICAL	With excessive softening of fruit (over ripe) With soft, translucent flesh (softening disorder)
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial bruising or abraded areas > 2sq cm
SKIN MARKS /	With healed scars > 2sq cm. With winter freckling covering > 50% surface area of fruit.
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 14 - 16 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.
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