

PRODUCE: **PERSIMMON**
TYPE: **Astringent**
VARIETY: **Various**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Bright orange to orange/red skin; bright orange flesh.
VISUAL APPEARANCE	Smooth, slightly waxy skin; glossy, plump fruit; dry calyx lifted from the skin and surrounding a short stem; free from foreign matter.
SENSORY	Thin, soft skin; unripe fruit has firm, astringent flesh and is not edible; flesh becomes very soft, pulpy and jellyish when ripe; ripe fruit has a sweet, mild flavour.
SHAPE	Round to slightly squat fruit, often slightly pointed at apex.
SIZE	As per pre-ordered size requirements
MATURITY	Firm, full coloured fruit; TSS >14° Brix .
MAJOR DEFECTS	
INSECTS	With evidence of live insects. (eg. fruit fly and mealy bugs)
DISEASES	With evidence of fungal or bacterial rots.
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits from physical or pest damage.
SKIN MARKS / BLEMISHES	With deep seated bruises.
PHYSIOLOGICAL DISORDERS	With evidence of skin russeting and calyx end cracking.
	With evidence of juice leakage or severe softening (over ripe)
	With presence of a cavity beneath the calyx
TEMPERATURE INJURY	With flesh browning, softening and watersoaked appearance (chilling injury).
	With evidence of dark water-soaked areas (freeze damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial bruising >2 sq cm.
	With superficial cuts, scratches, marks > 2 sq cm.
SKIN MARKS / BLEMISHES	With healed scars >2 sq cm.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%
PACKAGING & LABELLING	Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 15 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.
FOOD SAFETY REQUIREMENTS	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.
Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.	

PRODUCE: **PERSIMMON**
TYPE: **Sweet**
VARIETY: **Various**
CLASS: **Fuyu Fruit**

GENERAL APPEARANCE CRITERIA	
COLOUR	Bright orange to orange/red skin; bright orange flesh.
VISUAL APPEARANCE	Thin skin; glossy, plump fruit; dry calyx lifted from the skin and surrounding a short stem; free from foreign matter.
SENSORY	Smooth, slightly waxy skin; firm flesh softening to slightly crunchy; free from bitterness or astringency; free from foreign and 'off' smells or tastes.
SHAPE	Round to slightly squat fruit, often slightly pointed at apex.
SIZE	As per pre-ordered size requirements
MATURITY	Firm, full coloured fruit; TSS >14° Brix .
MAJOR DEFECTS	
INSECTS	With evidence of live insects. (eg. fruit fly and mealy bugs)
DISEASES	With evidence of fungal or bacterial rots.
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits from physical or pest damage.
SKIN MARKS / BLEMISHES	With deep seated bruises.
PHYSIOLOGICAL DISORDERS	With evidence of skin russeting and calyx end cracking.
	With evidence of juice leakage or severe softening (over ripe)
	With presence of a cavity beneath the calyx
TEMPERATURE IN HIRY	With flesh browning, softening and watersoaked appearance (chilling injury).
	With evidence of dark water-soaked areas (freeze damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial bruising >2 sq cm.
	With superficial cuts, scratches, marks > 2 sq cm.
SKIN MARKS / BLEMISHES	With healed scars >2 sq cm.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
PACKAGING & LABELLING	Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 15 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.
FOOD SAFETY REQUIREMENTS	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.
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