

PRODUCE: **PINEAPPLE**
 TYPE: **N/A**
 VARIETY: **Cayenne**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Greenish yellow to golden yellow skin; pale yellow to golden yellow flesh.
VISUAL APPEARANCE	Thick, rough skin covered with a hexagonal pattern of nodules; thick, blue-green bunch of cactus like leaves at top; central tough core.
SENSORY	Sweet, firm, juicy flesh; strong sweet aroma; texture not chalky or fibrous.
SHAPE	Cylindrical, pine-cone shaped fruit
SIZE	10 - 15cm diameter, 20 - 30cm height
MATURITY	Fruit colour >1/3 yellow-orange, not full dark green (immature); TSS >12° Brix
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial soft rots (eg water blister, core rot, yeasty rot). With pinkish or water soaked flesh (pink disease). With brown, granular or woody flesh (marbling disease).
PHYSICAL / PEST	With severe cuts, holes, punctures or cracks that break the skin. With severe, deep seated bruises in skin and flesh.
PHYSIOLOGICAL	With hard, white flesh (immature) With wilted leaves and soft flesh (dehydrated)
TEMPERATURE	With brown / black flesh discolouration around the core (blackheart - chilling injury) With translucent flesh and/or sunken, soft, dark lesions (high temperature injury)
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	With superficial light (beige) colouring of skin affecting >25% of fruit.
PHYSIOLOGICAL DISORDERS	With multiple crowns on each fruit.
TEMPERATURE INJURY	With light, bleached areas affecting >10% visible surface (sunburn).
PHYSICAL / PEST DAMAGE	With skin scuffs, rubs, prickly eye affecting >25% surface 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 15 - 20 °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: **PINEAPPLE**
TYPE: **N/A**
VARIETY: **Rough Leaf (Queen)**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Greenish yellow to golden yellow skin; pale yellow to golden yellow flesh.
VISUAL APPEARANCE	Thick, rough skin covered with a hexagonal pattern of nodules; nodules more distinct and deep set than "Cayenne"; blue-green, cactus like leaves at top; central tough core.
SENSORY	Very sweet, firm and juicy flesh; strong sweet aroma; texture not chalky or fibrous.
SHAPE	Cylindrical to somewhat conical, pine-cone shaped fruit,
SIZE	7 - 12cm diameter, 12 - 20cm height.
MATURITY	Fruit colour >1/3 yellow-orange, not full dark green (immature); TSS >12° Brix
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial soft rots (eg water blister, core rot, yeasty rot).
	With pinkish or water soaked flesh (pink disease).
	With brown, granular or woody flesh (marbling disease).
PHYSICAL / PEST DAMAGE	With severe cuts, holes, punctures or cracks that break the skin.
	With severe, deep seated bruises in skin and flesh.
PHYSIOLOGICAL DISORDERS	With hard, white flesh (immature)
	With wilted leaves and soft flesh (dehydrated)
TEMPERATURE INJURY	With brown / black flesh discolouration around the core (blackheart - chilling injury)
	With translucent flesh and/or sunken, soft, dark lesions (high temperature injury)
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	With superficial light (beige) colouring of skin affecting >25% of fruit.
PHYSIOLOGICAL DISORDERS	With multiple crowns on each fruit.
TEMPERATURE INJURY	With light, bleached areas affecting >10% visible surface (sunburn).
PHYSICAL / PEST DAMAGE	With skin scuffs, rubs, prickly eye affecting >25% surface 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 15 - 20 °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: **PINEAPPLE**
TYPE: **Sweet Gold**
VARIETY: **Cayenne**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Greenish yellow to golden yellow skin; golden yellow flesh.
VISUAL APPEARANCE	Thick, rough skin covered with a hexagonal pattern of nodules; thick, blue-green bunch of cactus like leaves at top to be cut and cleanly removed from fruit.
SENSORY	Very sweet, firm, juicy flesh; strong sweet aroma; texture not chalky or fibrous.
SHAPE	Cylindrical, pine-cone shaped fruit,
SIZE	9 - 14cm diameter, 18 - 28cm height.
MATURITY	Fruit colour >50% yellow - orange, not full dark green (immature) TSS >16° (Brix test to be taken from middle third section of fruit).
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial soft rots (eg water blister, core rot, yeasty rot).
	With pinkish or water soaked flesh (pink disease).
	With brown, granular or woody flesh (marbling disease).
PHYSICAL / PEST DAMAGE	With severe cuts, holes, punctures or cracks that break the skin.
	With severe, deep seated bruises in skin and flesh.
PHYSIOLOGICAL DISORDERS	With hard, white flesh (immature)
	With wilted leaves and soft flesh (dehydrated)
TEMPERATURE INJURY	With brown / black flesh discolouration around the core (blackheart - chilling injury)
	With translucent flesh and/or sunken, soft, dark lesions (high temperature injury)
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	With superficial light (beige) colouring of skin affecting >25% of fruit.
PHYSIOLOGICAL DISORDERS	With multiple crowns on each fruit.
TEMPERAURE INJURY	With light, bleached areas affecting >10% visible surface (sunburn).
PHYSICAL / PEST DAMAGE	With skin scuffs, rubs, prickly eye affecting >25% surface 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 15 - 20 °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: **PINEAPPLE**
TYPE: **Sweet Gold**
VARIETY: **Hybrid Varieties**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Greenish yellow to golden yellow skin; golden yellow flesh.
VISUAL APPEARANCE	Thick, rough skin covered with a hexagonal pattern of nodules; thick, blue-green bunch of cactus like leaves at top to be cut and cleanly removed from fruit. Fruit to be fully waxed.
SENSORY	Very sweet, firm, juicy flesh; strong sweet aroma; texture not chalky or fibrous.
SHAPE	Cylindrical, pine-cone shaped fruit,
SIZE	9 - 14cm diameter, 18 - 28cm height.
MATURITY	Fruit colour >50% yellow - orange, not full dark green (immature) TSS >12° (Brix test to be taken from middle third section of fruit).
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial soft rots (eg water blister, core rot, yeasty rot). With pinkish or water soaked flesh (pink disease). With brown, granular or woody flesh (marbling disease).
PHYSICAL / PEST DAMAGE	With severe cuts, holes, punctures or cracks that break the skin. With severe, deep seated bruises in skin and flesh.
PHYSIOLOGICAL DISORDERS	With hard, white flesh (immature) With wilted leaves and soft flesh (dehydrated)
TEMPERATURE	With brown / black flesh discolouration around the core (blackheart - chilling injury) With translucent flesh and/or sunken, soft, dark lesions (high temperature injury)
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	With superficial light (beige) colouring of skin affecting >25% of fruit.
PHYSIOLOGICAL DISORDERS	With multiple crowns on each fruit.
TEMPERAURE INJURY	With light, bleached areas affecting >10% visible surface (sunburn).
PHYSICAL / PEST DAMAGE	With skin scuffs, rubs, prickly eye affecting >25% surface 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 15 - 20 °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.	