

PRODUCE: **PLUM**
TYPE: **Pluot**
VARIETY: **Dapple Dandy**
CLASS: **One**

| GENERAL APPEARANCE CRITERIA | |
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| COLOUR | Dark red-marron mottled colour over a greenish-brown background colour. Heavy bloom with large lenticels. Flesh to be dark pink to mild red in colour. |
| VISUAL APPEARANCE | Normal bloom. Sound fruit with or without stalks. Intact skins. Cling stone. Free from juice and spray residues or foreign matter on the skin. With need for stickers with PLU and produce / variety name or barcode when available per requirements. |
| SENSORY | Firm not hard. Good sugar to acid ratio. Juicy with good flavour (sweet aromatic flesh) for variety. Free from foreign and 'off' smells or tastes. |
| SHAPE | Rounded. |
| SIZE | In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm. |
| MATURITY | Firm but yield to gentle pressure. No hard fruit. Brix >17° (Soluble Solids) upon receival |
| MAJOR DEFECTS | |
| INSECTS | With evidence of live insects. |
| DISEASES | With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses. |
| PHYSICAL / PEST DAMAGE | With unhealed cuts, holes or splits in the skin on the cheeks of the fruit |
| SKIN MARKS / BLEMISHES | With deep seated bruises. |
| TEMPERATURE INJURY | With evidence of dark water-soaked areas (freeze damage). |
| PHYSIOLOGICAL DISORDERS | With open split stone. With deformed or disfigured fruit. |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter. |
| TEMPERATURE INJURY | With evidence of sunburn >1.5 sq cm. |
| SKIN MARKS / BLEMISHES | With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, > 55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 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 5 % 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 receival. |
| 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. Temperature 6-15 °C for Receival |
| 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: **PLUM**
TYPE: **Pluot**
VARIETY: **Flavor Fall**
CLASS: **One**

| GENERAL APPEARANCE CRITERIA | |
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| COLOUR | Purple to dark red colour over a yellow background at maturity. Blush to exceed 60 % of the surface. Flesh to be amber in colour. |
| VISUAL APPEARANCE | Normal bloom. Sound fruit with or without stalks. Intact skins. Free stone. Free from juice and spray residues or foreign matter on the skin. With need for stickers with PLU and produce / variety name or barcode when available per requirements. |
| SENSORY | Firm not hard. Good sugar to acid ratio. Juicy with good flavour (sweet aromatic flesh) for variety. Free from foreign and 'off' smells or tastes. |
| SHAPE | Oval shaped. |
| SIZE | In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm. |
| MATURITY | Firm but yield to gentle pressure. No hard fruit. Brix >17° (Soluble Solids) upon receipt |
| MAJOR DEFECTS | |
| INSECTS | With evidence of live insects. |
| DISEASES | With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses. |
| PHYSICAL / PEST DAMAGE | With unhealed cuts, holes or splits in the skin on the cheeks of the fruit. |
| SKIN MARKS / BLEMISHES | With deep seated bruises. |
| TEMPERATURE INJURY | With evidence of dark water-soaked areas (freeze damage). |
| PHYSIOLOGICAL DISORDERS | With open split stone. With deformed or disfigured fruit. |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter. |
| TEMPERATURE INJURY | With evidence of sunburn >1.5 sq cm. |
| SKIN MARKS / BLEMISHES | With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 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 5 % 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 6 - 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: **PLUM**
TYPE: **Pluot**
VARIETY: **Flavor Heart**
CLASS: **One**

| GENERAL APPEARANCE CRITERIA | |
|--|--|
| COLOUR | Dark-purple to black colour. Flesh to be yellow in colour. |
| VISUAL APPEARANCE | Normal bloom. Sound fruit with or without stalks. Intact skins. Free stone. Free from juice and spray residues or foreign matter on the skin. With need for stickers with PLU and produce / variety name or barcode when available per requirements. |
| SENSORY | Firm not hard. Good sugar to acid ratio. Juicy with good flavour (sweet aromatic flesh) for variety. Free from foreign and 'off' smells or tastes. |
| SHAPE | Heart shaped. |
| SIZE | In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm. |
| MATURITY | Firm but yield to gentle pressure. No hard fruit. Brix >17° (Soluble Solids) upon receipt. |
| MAJOR DEFECTS | |
| INSECTS | With evidence of live insects. |
| DISEASES | With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses. |
| PHYSICAL / PEST DAMAGE | With unhealed cuts, holes or splits in the skin on the cheeks of the fruit. |
| SKIN MARKS / BLEMISHES | With deep seated bruises. |
| TEMPERATURE INJURY | With evidence of dark water-soaked areas (freeze damage). |
| PHYSIOLOGICAL DISORDERS | With open split stone. With deformed or disfigured fruit. |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter. |
| TEMPERATURE INJURY | With evidence of sunburn >1.5 sq cm. |
| SKIN MARKS / BLEMISHES | With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 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 5 % 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 6 - 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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PRODUCE: **PLUM**
 TYPE: **Pluot**
 VARIETY: **Flavor Rich**
 CLASS: **One**

| GENERAL APPEARANCE CRITERIA | |
|--|--|
| COLOUR | Dark-purple to black colour. Flesh to be amber in colour. |
| VISUAL APPEARANCE | Normal bloom. Sound fruit with or without stalks. Intact skins. Free stone. Free from juice and spray residues or foreign matter on the skin. With need for stickers with PLU and produce / variety name or barcode when available per requirements. |
| SENSORY | Firm not hard. Good sugar to acid ratio. Juicy with good flavour (sweet aromatic flesh) for variety. Free from foreign and 'off' smells or tastes. |
| SHAPE | Flat rounded shape |
| SIZE | In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm. |
| MATURITY | Firm but yield to gentle pressure. No hard fruit. Brix >17° (Soluble Solids) upon receipt |
| MAJOR DEFECTS | |
| INSECTS | With evidence of live insects. |
| DISEASES | With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses. |
| PHYSICAL / PEST DAMAGE | With unhealed cuts, holes or splits in the skin on the cheeks of the fruit. |
| SKIN MARKS / BLEMISHES | With deep seated bruises. |
| TEMPERATURE INJURY | With evidence of dark water-soaked areas (freeze damage). |
| PHYSIOLOGICAL DISORDERS | With open split stone. With deformed or disfigured fruit. |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter. |
| TEMPERATURE INJURY | With evidence of sunburn >1.5 sq cm. |
| SKIN MARKS / BLEMISHES | With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 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 5 % 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 6 - 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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