

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

GENERAL APPEARANCE CRITERIA	
COLOUR	Bright red to orange red skin depending on variety.
VISUAL APPEARANCE	Glossy, textured skin with small dimples; full bodied fruit; no foreign matter; may have surface ridges depending on variety; neat calyx cut flush with fruit surface.
SENSORY	Tough, leathery skin; fruit firm to touch; strongly acidic flavour; free of foreign smells or tastes.
SHAPE	Round fruit, slightly tapered at stem end.
SIZE	Minimum diameter 10mm..
MATURITY	Firm to slightly soft fruit, not hard and dark green (immature); minimum 12° Brix.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots; with sunken or watersoaked lesions.
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits (that break the skin).
SKIN MARKS / BLEMISHES	With unhealed, damaged stem ends due to stem pull.
	With deep seated bruising..
PHYSIOLOGICAL DISORDERS	With dry, wrinkled skin (dehydrated).
	With splits at the stem end; with 'splitstone' with open stem end.
TEMPERATURE INJURY	With water-soaked, translucent areas (freezing injury)
	With dark, discoloured skin and flesh and/or shrivelled skin (chilling injury - cool storage breakdown)
	With shrivelled or softened tissue; with browning of the stem cavity (heat damage)
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With slight depression / flattening of the skin >0.5 sq cm.
	With dry, healed skin scarring due to insect, bird or major hail damage affecting in aggregate >0.5 sq cm.
	With bacterial spot >2 dry spots (1mm)
SKIN MARKS / BLEMISHES	With dark superficial skin marks / blemish eg limb rub, dipping injury (black lesions on red skin areas) affecting in aggregate >0.5sq cm of surface.
	With light superficial marks / blemish eg russet affecting in aggregate >1sq 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 6 - 10 °C
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.	