

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

| <b>GENERAL APPEARANCE CRITERIA</b>   |  |
|--|--|
| <b>COLOUR</b>  | Red skin and flesh; green to brown internal seed capsule containing light brown seeds.   |
| <b>VISUAL APPEARANCE</b>   | Fleshy seed capsule composed of five large triangular sepals; 8-12 small pointed bracts around pedicel; stem trimmed flush with fruit base; no foreign matter.   |
| <b>SENSORY</b>   | Rough, textured skin; fleshy parts are crisp, juicy, with acidic flavour similar to cranberry; velvety capsule containing seeds at centre.   |
| <b>SHAPE</b>   | Five sided pyramid to somewhat diamond shaped; very elongated and slightly open at apex, rounded at base.  |
| <b>SIZE</b>  | Approximately 3.5 - 6.0 cm long, 2.0 - 4.0 cm wide at base (as pre-ordered per requirements)   |
| <b>MATURITY</b>  | Seed capsule slightly brown, not green (immature) or dry and split (overmature), full coloured fruit.  |
| <b>MAJOR DEFECTS</b>   |  |
| <b>INSECTS</b>   | With evidence of live insects  |
| <b>DISEASES</b>  | With fungal or bacterial rots  |
| <b>PHYSICAL / PEST DAMAGE</b>  | With unhealed cuts, holes, punctures, cracks or wounds.  |
|  | With deep, soft, watersoaked bruises.  |
| <b>PHYSIOLOGICAL DISORDERS</b>   | With uneven colouration eg white streaks in flesh.   |
|  | With soft, wilted flesh, brown or curling tips (dehydrated)  |
| <b>TEMPERATURE INJURY</b>  | With discoloured or watersoaked skin or flesh (chilling damage)  |
| <b>MINOR DEFECTS</b>   |  |
| <b>PHYSICAL / PEST DAMAGE</b>  | With hail marks, eg. healed marks in a depression of the skin, affecting in surface aggregate >0.5sq cm, no broken skin or unhealed scars  |
| <b>SKIN MARKS / BLEMISHES</b>  | With dark superficial skin marks/blemishes/cracks > 0.5 sq cm.   |
| <b>CONSIGNMENT CRITERIA</b>  |  |
| <b>TOLERANCE PER CONSIGNMENT</b>   | 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%.  |
| <b>PACKAGING &amp; LABELLING</b>   | 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. |
| <b>SHELF LIFE</b>  | Produce must provide not less than 14 days clear shelf life from date of receipt.  |
| <b>RECEIVAL CONDITIONS</b>   | 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 8 - 15 °C  |
| <b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>   | 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.  |
| <b>FOOD SAFETY REQUIREMENTS</b>  | 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. |  |