

PRODUCE: **SAPOTE**
TYPE: **Black**
VARIETY: **Various – Chocolate Pudding Fruit**
CLASS: **One**

GENERAL APPEARANCE CRITERIA

COLOUR	Mid green to olive skin; dark brown flesh.
VISUAL APPEARANCE	Smooth, slightly glossy skin; short, clean cut stem surrounded by calices; up to 10 smooth, flat, brownish coloured seeds.
SENSORY	Thin, soft skin; unripe fruit has firm, astringent or sour flesh, flesh becomes very soft and pulpy when ripe; ripe fruit has a sweet, mild chocolate flavour.
SHAPE	Round to squat fruit, may be slightly pointed at apex.
SIZE	Fruit diameter 60-120mm; In pre-ordered size range as per requirements.
MATURITY	Calyces lifted slightly from the fruit surface; TSS>13° Brix when fruit is ripe; unripe fruit is inedible and may be poisonous.

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)
TEMPERATURE INJURY	With flesh softening and watersoaked appearance (chilling injury). With evidence of dark water-soaked areas (freeze damage).

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	With dark solid marks/blemish >3 spots, 1mm diameter/depth (black), eg. insect stings, bacterial spot, or >1 sq cm of total surface area (brown).
SKIN MARKS / BLEMISHES	With superficial scratches, scuffs, skin blemishes affecting > 1sq cm. With minor bruises/impact damage, eg. slightly darker skin, skin still firm, affecting >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 8 - 12 °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.

PRODUCE: **SAPOTE**
 TYPE: **White**
 VARIETY: **Various**
 CLASS: **Casimiroa**

GENERAL APPEARANCE CRITERIA	
COLOUR	Pale green to orange yellow skin depending on variety; green skinned fruit with white flesh, yellow fruits with yellow flesh.
VISUAL APPEARANCE	Smooth skin with waxy bloom, fine textured flesh contains several whitish seeds
SENSORY	Thin skin; smooth, very sweet flesh, not fibrous; flesh very soft when fully ripe; minimal bitterness near skin.
SHAPE	Round to flattened oval, somewhat heart shaped.
SIZE	Fruit diameter 70-125mm; in pre ordered size range as per requirements.
MATURITY	Firm but slightly softening, not hard (immature) or fully softened (mature); TSS > 13o 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)
TEMPERATURE INJURY	With flesh softening and watersoaked appearance (chilling injury). With evidence of dark water-soaked areas (freeze damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With dark solid marks/blemish >3 spots, 1mm diameter/depth (black), eg. insect stings, bacterial spot, or >1 sq cm of total surface area (brown).
SKIN MARKS / BLEMISHES	With superficial scratches, scuffs, skin blemishes affecting > 1sq cm. With minor bruises/impact damage, eg. slightly darker skin, skin still firm, affecting >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 8 - 12 °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.	