

PRODUCE: **STAR APPLE**
 TYPE: **N/A**
 VARIETY: **Various**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Dark purple to black skin, Dark purple outer flesh grading to light purple or white close to fruit centre, whitish, translucent flesh around black seeds.
VISUAL APPEARANCE	Smooth, leathery, thin skin may be slightly wrinkled when fruit is mature; spongy outer flesh adheres tightly to skin; inner flesh is smooth and juicy; seed sacs are slightly rubbery, gelatinous; seeds form a star shape when fruit cut through the centre; flesh exudes milky latex when cut; no foreign matter.
SENSORY	Before ripening the flesh is extremely astringent and contains significant amounts of unpleasant tasting latex; Once ripe, the flesh is smooth, sweet, with a flavour similar to a persimmon; no off odours or tastes.
SHAPE	Approximately round.
SIZE	Diameter 60-80mm; In pre-ordered size per requirements; uniform per tray.
MATURITY	Must be fully dark coloured; no green colour (immature); firm fruit, not soft (overmature).
MAJOR DEFECTS	
INSECTS	With evidence of live insects (eg fruit fly).
DISEASES	With evidence of fungal or bacterial rots (eg stem end rots, brown rot).
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits that break the skin.
PHYSIOLOGICAL DISORDERS	With sunken, brown lesions or deep bruises. With internal breakdown, eg. soft, darkened flesh.
TEMPERATURE INJURY	With skin discolouration (sunburn). With pitted skin and/or watersoaked flesh (chilling injury).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor bruises, eg. flat or sunken areas darker than skin colour, affecting >1 sq cm. With healed skin damage, affecting in aggregate > 1sq cm.
SKIN MARKS / BLEMISHES	With healed scuffs or marks 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 10 -15 °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.	