

PRODUCE: **WAX JAMBU**
 TYPE: **N/A**
 VARIETY: **Various – Rose Apple**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Bright to dark pink skin, white flesh, several large brown seeds.
VISUAL APPEARANCE	Full bodied, firm fruit; thin, fairly smooth glossy skin; firm, slightly spongy flesh; delicate aroma; stem trimmed short or flush with fruit surface; lobed at base; no foreign matter.
SENSORY	Flesh very firm, crisp, with slightly granular texture; sweet, slightly acidic (lemony) flavour, generally blandly flavoured; no off odours or tastes.
SHAPE	Approximately pear shaped, distinctly incurved at the base.
SIZE	>80 mm long (as pre-ordered per requirements)
MATURITY	Full coloured fruit.
MAJOR DEFECTS	
INSECTS	With evidence of live insects
DISEASES	With fungal or bacterial rots.
PHYSICAL / PEST DAMAGE	With cuts, holes, punctures, cracks or wounds (that break the skin).
	With deep, soft, watersoaked bruises.
PHYSIOLOGICAL DISORDERS	With soft, wrinkled skin (dehydrated).
	With watersoaked or discoloured internal tissues.
TEMPERATURE INJURY	With discoloured, pitted skin or softening flesh (chilling injury).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With hail marks, eg. healed marks in a depression of the skin, affecting in surface aggregate >1 sq cm, no broken skin or unhealed scars
SKIN MARKS / BLEMISHES	With dark superficial skin marks/blemishes/cracks
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.	