

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

GENERAL APPEARANCE CRITERIA	
COLOUR	Medium green to deep green with the presence or absence of light green stripes. Cream/Pale Yellow Flesh with creamy white small seeds.
VISUAL APPEARANCE	With bright colour, smooth, firm fruit.
SENSORY	Thin smooth skin, with light segmentation. Fresh flavour and aroma. No foreign odours or flavours.
SHAPE	Round and squat.
SIZE	65-100mm in diameter.
MATURITY	Firm fruit, no excessive softness.
MAJOR DEFECTS	
INSECTS	Live insects or insect infestation.
DISEASES	Evidence of fungal or bacterial rots or moulds. Blotchy or mottled appearance due to viral infection.
PHYSICAL / PEST DAMAGE	Wounds eg; cuts, holes that break the skin or surface scarring due to insect damage. Soft, dark areas caused by sever bruising.
TEMPERATURE INJURY	Chilling injury that shows signs of softening flesh, pitted skin, or failure to develop normal colour. Wrinkled appearance.
MINOR DEFECTS	
DISEASES	With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot). With yellow mottling or distorted shape (mosaic virus infection).
PHYSICAL / PEST DAMAGE	With cuts, splits, holes, or wounds that break the skin. With obvious bruises or soft damaged areas. With chewed / scarred areas >1mm deep (insect damage).
PHYSIOLOGICAL DISORDERS	Internal grey discolouration affecting less than 0.5 sq cm of the surface.
SKIN MARKS	With healed scuffs, rub marks or hail damage affecting in aggregate >1sq cm. With bleached areas on the skin >1sq cm (sunburn).
TEMPERATURE INJURY	With pitted or discoloured skin and water soaked lesions in the flesh (chilling injury). With wrinkled, softened or pitted skin (dehydration).
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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 20 °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 with the FSANZ Food Standards Code MRL's and ML'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.	