



<b>PRODUCE:</b>	<b>APPLE</b>
-----------------	--------------

<b>TYPE</b>	<b>Red</b>	<b>VARIETY</b>	<b>Cameo</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

**GENERAL APPEARANCE CRITERIA**

<b>Colour</b>	Red Stripes over a green / cream background. Red colour to cover >50% of the surface; white / cream flesh.
<b>Visual Appearance</b>	Skin fairly smooth and dry, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU sticker or barcode and produce variety (Supplier branded stickers preferred.) Labels to cover a minimum of 85 % of fruit intended to be sold loose.
<b>Sensory</b>	Fine grained, tender juicy flesh. No objectionable odours or tastes.
<b>Shape</b>	Round to round conical. Flattened at base and slightly five crowned at apex. No irregular curvatures or distorted shapes that are >15° dropped shoulder calyx.
<b>Size</b>	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5kg pre-packs to be 64 - 67mm in diameter and without stickers.
<b>Maturity</b>	Harvested ripe, average penetrometer value (11mm plunger); 6.5kg (allow tolerance of -0.2kg for all readings) Brix >12° (Soluble Solids) at receipt.

**MAJOR DEFECTS**

<b>Insects</b>	With evidence of live insect.
<b>Diseases</b>	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red / black halo (Apple Scab).
<b>Physical/Pest Damage</b>	With cuts, holes, cracks, or wounds (that break the skin). With deep, soft bruises that have distinct edges that are indented or water-soaked lesions. With brown discolouration of skin (superficial scald)
<b>Physiological Disorder</b>	With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart).
<b>Temperature Injury</b>	With skin discolouration (sunburn). With flesh browning, wrinkled skin, water-soaked appearance (freezing damage)

**MINOR DEFECTS**

<b>Physical/Pest Damage</b>	With minor superficial bruising eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented >2 sq cm. With healed injuries in skin (hail marks, limb rub), affecting in aggregate >1 sq cm.
<b>Skin Marks/Blemishes</b>	With cheek russet affecting >2 sq cm With stem end russet affecting >6 sq cm
<b>Physiological Disorder</b>	With dropped shoulders >15° angle from the calyx.

**CONSIGNMENT CRITERIA**

<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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 4 - 10°C (12°C acceptable for the first 2 weeks of it's season).
<b>Chemical &amp; Containment 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.

Effective: 1 November 2006



**FreshSpecs**  
PRODUCE SPECIFICATIONS

PRODUCE:

**APPLE**

*\*Specifications reviewable: e.g. 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.*