



PRODUCE:	APPLE
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TYPE	Red	VARIETY	Fuji
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Pinkish red blush over a green ground colour; red blush over >60% of fruit surface; yellow flesh.
Visual Appearance	Skin smooth, 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 number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose.
Sensory	Crisp and juicy, sweet aromatic. No objectionable odours or tastes.
Shape	Slightly elongated flattening out at base/apex. No irregular curvatures or distorted shapes.
Size	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.
Maturity	Harvested ripe, minimum penetrometer value (11mm plunger): 5.6 - 5.8 kg. Brix > 14.0° (Soluble Solids) at receipt
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	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).
Physical/Pest Damage	With cuts, holes, cracks or wounds (that break the skin). Stem punctures Less than 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or water-soaked lesions
Physiological Disorder	With brown discoloration of the skin (superficial scald). 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)
Temperature Injury	With patches of orange skin with brown freckles (sunburn). With flesh browning, wrinkled skin, water-soaked appearance (freezing damage).
MINOR DEFECTS	
Physical/Pest Damage	With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
Skin Marks/Blemishes	Stem End Russet: With golden / brown marks extending out from the stem end cavity beyond apple shoulder affecting >6 sq cm. Lenticel Russet: With small golden brown marks surrounding the lenticel affecting >20% of total surface area Rough Russet: With Raised russet, rough to touch with brown scaly appearance affecting >3 sq cm. Tracery Russet: With smooth scattered golden brown marks located on the cheek of the fruit affecting >20 % of total surface area. Spider Russet: With smooth golden / brown narrow interconnected lines affecting >20% of total surface area.
Physiological Disorder	With dropped shoulders > 15° angle from the calyx.
CONSIGNMENT CRITERIA	
Tolerance Per Consignment	Total minor defects (within allowance limit) to be < 2 defects per apple. 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.
Receipt 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 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
Chemical & Containment 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. Produce that meets the above specifications but is not grown under a food safety program must not be labelled Class 1.

*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.

Effective: 1 November 2006



FreshSpecs
PRODUCE SPECIFICATIONS

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APPLE

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