



<b>PRODUCE:</b>	<b>APPLE</b>
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<b>TYPE</b>	<b>Green / Red</b>	<b>VARIETY</b>	<b>Toffee Apple</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	Bright green, red or yellow toffee; greenish - white apple flesh.
<b>Visual Appearance</b>	Small apple covered with bright, glossy toffee; cellophane wrapping fully covering apple and secured in place with plastic / paper coated twist tie; holding stick inserted at blossom end; toffee coating > 1mm thick.
<b>Sensory</b>	Crisp, sweet toffee coating; apple with firm, juicy flesh; no 'off' odours or tastes.
<b>Shape</b>	Round apple, which rests on flattened area of toffee; wooden holding stick protrudes vertically.
<b>Size</b>	Evenly sized fruit >60mm diameter; holding stick >4mm diameter and protruding 80-100mm (as pre-ordered per requirements).
<b>Maturity</b>	Apple TSS > 11.0° Brix.

### MAJOR DEFECTS

<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With internal rots or breakdown.
<b>Physical/Pest Damage</b>	With crushed, split or damaged toffee and open wounds in the underlying flesh. With softening, reliquifying or discoloured toffee (heat damage) With bent or broken holding stick.
<b>Physiological Disorders</b>	With internal breakdown or browning (senescent fruit).

### MINOR DEFECTS

<b>Physical / Pest Damage</b>	With cracks or splits in toffee coating. With apples which lean > 15° away from vertical when placed on bases. With solidified toffee extending > 10mm from fruit surface.
<b>Skin Marks/Blemishes</b>	With marked or uneven toffee coating With areas of apple not coated by toffee > 0.5 sq cm.

### 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>	All packaging to be approved for use in contact with food. Labelling to identify processor / supplier's name and address, and include ingredient declaration. Pre Packed Produce to identify 'Best Before' date on retail unit and outer pack. 'Best Before' date not to exceed 7 days from date of packing.
<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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 0 - 8 °C
<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.