



<b>PRODUCE:</b>	<b>APRICOT</b>
-----------------	----------------

<b>TYPE</b>	<b>N/A</b>	<b>VARIETY</b>	<b>Bergeron</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

**GENERAL APPEARANCE CRITERIA**

<b>Colour</b>	Yellow/Orange. Nil with > 10% of visual surface having prominent light-mid greening.
<b>Visual Appearance</b>	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
<b>Sensory</b>	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
<b>Shape</b>	Round to oval.
<b>Size</b>	In counts and/or diameters; Uniform per pack. Minimum 40mm diameter. Maximum variance 5mm.
<b>Maturity</b>	Sprung at receipt, with slight softening becoming evident at stem end only.

**MAJOR DEFECTS**

<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (decaying areas).
<b>Physical/Pest Damage</b>	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing. With deep seated bruises (soft/water soaked). With unhealed wounds at stem end due to stem pull.
<b>Temperature Injury</b>	With soft, dull water-soaked areas

**MINOR DEFECTS**

<b>Diseases</b>	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.
<b>Physiological Disorder</b>	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
<b>Temperature Injury</b>	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discoloration), major sunburn
<b>Physical/Pest Damage</b>	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm With slight depression/flattening of skin affecting >25% of visible surface.
<b>Skin Marks/Blemishes</b>	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface. With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.

**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 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 10 days clear shelf life from date of receipt.
<b>Receipt 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 6 - 10 °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.



<b>PRODUCE:</b>	<b>APRICOT</b>
-----------------	----------------

<b>TYPE</b>	<b>N/A</b>	<b>VARIETY</b>	<b>Erwin</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Pale yellow with a slight pink blush. Nil with > 10% of visual surface having prominent light-mid greening.
<b>Visual Appearance</b>	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
<b>Sensory</b>	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
<b>Shape</b>	Oblong, with flat sides.
<b>Size</b>	In counts and/or diameters; Uniform per pack. Minimum 40mm diameter. Maximum variance 5mm.
<b>Maturity</b>	Sprung at receipt, with slight softening becoming evident at stem end only.
MAJOR DEFECTS	
<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (decaying areas).
<b>Physical/Pest Damage</b>	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing. With deep seated bruises (soft/water soaked). With unhealed wounds at stem end due to stem pull.
<b>Temperature Injury</b>	With soft, dull water-soaked areas
MINOR DEFECTS	
<b>Diseases</b>	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.
<b>Physiological Disorder</b>	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
<b>Temperature Injury</b>	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn
<b>Physical/Pest Damage</b>	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm With slight depression/flattening of skin affecting >25% of visible surface.
<b>Skin Marks/Blemishes</b>	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface. With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.
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 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 10 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 6 - 10 °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.

**PRODUCE:****APRICOT**

<b>TYPE</b>	<b>N/A</b>	<b>VARIETY</b>	<b>Goldrich</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

**GENERAL APPEARANCE CRITERIA**

<b>Colour</b>	Orange/Yellow. Nil with > 10% of visual surface having prominent light-mid greening.
<b>Visual Appearance</b>	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
<b>Sensory</b>	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
<b>Shape</b>	Oval to slightly oblong.
<b>Size</b>	In counts and/or diameters; Uniform per pack. Minimum 40mm diameter. Maximum variance 5mm.
<b>Maturity</b>	Sprung at receipt, with slight softening becoming evident at stem end only.

**MAJOR DEFECTS**

<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (decaying areas).
<b>Physical/Pest Damage</b>	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing. With deep seated bruises (soft/water soaked). With unhealed wounds at stem end due to stem pull.
<b>Temperature Injury</b>	With soft, dull water-soaked areas

**MINOR DEFECTS**

<b>Diseases</b>	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.
<b>Physiological Disorder</b>	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
<b>Temperature Injury</b>	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discoloration), major sunburn
<b>Physical/Pest Damage</b>	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm With slight depression/flattening of skin affecting >25% of visible surface.
<b>Skin Marks/Blemishes</b>	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface. With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.

**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 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 10 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 6 - 10 °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.

**PRODUCE:****APRICOT**

<b>TYPE</b>	<b>N/A</b>	<b>VARIETY</b>	<b>Hunter</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

**GENERAL APPEARANCE CRITERIA**

<b>Colour</b>	Pale yellow. Nil with > 10% of visual surface having prominent light-mid greening.
<b>Visual Appearance</b>	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
<b>Sensory</b>	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
<b>Shape</b>	Round to oblong with high shoulders.
<b>Size</b>	In counts and/or diameters; Uniform per pack. Minimum 40mm diameter. Maximum variance 5mm.
<b>Maturity</b>	Sprung at receipt, with slight softening becoming evident at stem end only.

**MAJOR DEFECTS**

<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (decaying areas).
<b>Physical/Pest Damage</b>	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing. With deep seated bruises (soft/water soaked). With unhealed wounds at stem end due to stem pull.
<b>Temperature Injury</b>	With soft, dull water-soaked areas

**MINOR DEFECTS**

<b>Diseases</b>	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and water-soaked.
<b>Physiological Disorder</b>	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
<b>Temperature Injury</b>	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discoloration), major sunburn
<b>Physical/Pest Damage</b>	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm With slight depression/flattening of skin affecting >25% of visible surface.
<b>Skin Marks/Blemishes</b>	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface. With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.

**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 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 10 days clear shelf life from date of receipt.
<b>Receipt 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 6 - 10 °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.



<b>PRODUCE:</b>	<b>APRICOT</b>
-----------------	----------------

<b>TYPE</b>	<b>N/A</b>	<b>VARIETY</b>	<b>Moorpark (Tasmania)</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Yellow with slight greening 50/50.
<b>Visual Appearance</b>	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
<b>Sensory</b>	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
<b>Shape</b>	Round to oval.
<b>Size</b>	In counts and/or diameters; Uniform per pack. Minimum 40mm diameter. Maximum variance 5mm.
<b>Maturity</b>	Sprung at receipt, with slight softening becoming evident at stem end only.
MAJOR DEFECTS	
<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (decaying areas).
<b>Physical/Pest Damage</b>	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing. With deep seated bruises (soft/water soaked). With unhealed wounds at stem end due to stem pull.
<b>Temperature Injury</b>	With soft, dull water-soaked areas
MINOR DEFECTS	
<b>Diseases</b>	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and water-soaked.
<b>Physiological Disorder</b>	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
<b>Temperature Injury</b>	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discoloration), major sunburn
<b>Physical/Pest Damage</b>	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm With slight depression/flattening of skin affecting >25% of visible surface.
<b>Skin Marks/Blemishes</b>	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface. With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.
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 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 10 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 6 - 10 °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.



<b>PRODUCE:</b>	<b>APRICOT</b>
-----------------	----------------

<b>TYPE</b>	<b>N/A</b>	<b>VARIETY</b>	<b>Moorpark</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Greenish yellow. Nil with > 10% of visual surface having prominent light-mid greening.
<b>Visual Appearance</b>	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
<b>Sensory</b>	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
<b>Shape</b>	Round to oval.
<b>Size</b>	In counts and/or diameters; Uniform per pack. Minimum 40mm diameter. Maximum variance 5mm.
<b>Maturity</b>	Sprung at receipt, with slight softening becoming evident at stem end only.
MAJOR DEFECTS	
<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (decaying areas).
<b>Physical/Pest Damage</b>	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing. With deep seated bruises (soft/water soaked). With unhealed wounds at stem end due to stem pull.
<b>Temperature Injury</b>	With soft, dull water-soaked areas
MINOR DEFECTS	
<b>Diseases</b>	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and water-soaked.
<b>Physiological Disorder</b>	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
<b>Temperature Injury</b>	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discoloration), major sunburn
<b>Physical/Pest Damage</b>	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm With slight depression/flattening of skin affecting >25% of visible surface.
<b>Skin Marks/Blemishes</b>	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface. With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.
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 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 10 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 6 - 10 °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.



<b>PRODUCE:</b>	<b>APRICOT</b>
-----------------	----------------

<b>TYPE</b>	<b>N/A</b>	<b>VARIETY</b>	<b>Palstyn</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	Yellow/orange with a red blush. Nil with > 10% of visual surface having prominent light-mid greening.
<b>Visual Appearance</b>	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
<b>Sensory</b>	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
<b>Shape</b>	Round, with flat sides.
<b>Size</b>	In counts and/or diameters; Uniform per pack. Minimum 40mm diameter. Maximum variance 5mm.
<b>Maturity</b>	Sprung at receipt, with slight softening becoming evident at stem end only.

### MAJOR DEFECTS

<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (decaying areas).
<b>Physical/Pest Damage</b>	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing. With deep seated bruises (soft/water soaked). With unhealed wounds at stem end due to stem pull.
<b>Temperature Injury</b>	With soft, dull water-soaked areas

### MINOR DEFECTS

<b>Diseases</b>	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.
<b>Physiological Disorder</b>	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
<b>Temperature Injury</b>	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn
<b>Physical/Pest Damage</b>	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm With slight depression/flattening of skin affecting >25% of visible surface.
<b>Skin Marks/Blemishes</b>	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface. With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.

### 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 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 10 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 6 - 10 °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.



<b>PRODUCE:</b>	<b>APRICOT</b>
-----------------	----------------

<b>TYPE</b>	<b>N/A</b>	<b>VARIETY</b>	<b>Rival</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

**GENERAL APPEARANCE CRITERIA**

<b>Colour</b>	Orange with a deep red blush. Nil with > 10% of visual surface having prominent light-mid greening.
<b>Visual Appearance</b>	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
<b>Sensory</b>	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
<b>Shape</b>	Round to slightly oblong.
<b>Size</b>	In counts and/or diameters; Uniform per pack. Minimum 40mm diameter. Maximum variance 5mm.
<b>Maturity</b>	Sprung at receipt, with slight softening becoming evident at stem end only.

**MAJOR DEFECTS**

<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (decaying areas).
<b>Physical/Pest Damage</b>	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing. With deep seated bruises (soft/water soaked). With unhealed wounds at stem end due to stem pull.
<b>Temperature Injury</b>	With soft, dull water-soaked areas

**MINOR DEFECTS**

<b>Diseases</b>	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.
<b>Physiological Disorder</b>	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
<b>Temperature Injury</b>	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn
<b>Physical/Pest Damage</b>	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm With slight depression/flattening of skin affecting >25% of visible surface.
<b>Skin Marks/Blemishes</b>	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface. With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.

**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 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 10 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 6 - 10 °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.





<b>PRODUCE:</b>	<b>APRICOT</b>
-----------------	----------------

<b>TYPE</b>	<b>N/A</b>	<b>VARIETY</b>	<b>Sundrop</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

**GENERAL APPEARANCE CRITERIA**

<b>Colour</b>	Yellow/orange. Nil with > 10% of visual surface having prominent light-mid greening.
<b>Visual Appearance</b>	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
<b>Sensory</b>	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
<b>Shape</b>	Round.
<b>Size</b>	In counts and/or diameters; Uniform per pack. Minimum 40mm diameter. Maximum variance 5mm.
<b>Maturity</b>	Sprung at receipt, with slight softening becoming evident at stem end only.

**MAJOR DEFECTS**

<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (decaying areas).
<b>Physical/Pest Damage</b>	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing. With deep seated bruises (soft/water soaked). With unhealed wounds at stem end due to stem pull.
<b>Temperature Injury</b>	With soft, dull water-soaked areas

**MINOR DEFECTS**

<b>Diseases</b>	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and water-soaked.
<b>Physiological Disorder</b>	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
<b>Temperature Injury</b>	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discoloration), major sunburn
<b>Physical/Pest Damage</b>	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm With slight depression/flattening of skin affecting >25% of visible surface.
<b>Skin Marks/Blemishes</b>	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface. With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.

**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 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 10 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 6 - 10 °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.

Effective: 1 November 2006



**FreshSpecs**  
PRODUCE SPECIFICATIONS

PRODUCE:

**APRICOT**

*\*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.*