

**PRODUCE:****APRICOT**

TYPE	N/A	VARIETY	Hunter
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Pale yellow. Nil with > 10% of visual surface having prominent light-mid greening.
Visual Appearance	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.
Sensory	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
Shape	Round to oblong with high shoulders.
Size	In counts and/or diameters; Uniform per pack. Minimum 40mm diameter. Maximum variance 5mm.
Maturity	Sprung at receipt, with slight softening becoming evident at stem end only.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (decaying areas).
Physical/Pest Damage	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.
Temperature Injury	With soft, dull water-soaked areas

MINOR DEFECTS

Diseases	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and water-soaked.
Physiological Disorder	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
Temperature Injury	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discoloration), major sunburn
Physical/Pest Damage	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.
Skin Marks/Blemishes	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

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 minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
Shelf Life	Produce must provide not less than 10 days clear shelf life from date of receipt.
Receipt Conditions	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
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.