



PRODUCE:	AVOCADO
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TYPE	4 Prepack Avocado	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Mid-dark green skin; Creamy yellow flesh grading to bright green at skin; Not >1 discoloured (chimeral) line.
Visual Appearance	Skin with pebbly texture and bright bloom, uniform distribution of nodules; no foreign matter.
Sensory	Firm/hard flesh; moderately thick skin; no 'off' odours.
Shape	Oval to round oval, slightly pear shaped. Length/width ratio not > 1.5/1
Size	In pre-ordered size range (28-30 count) Avocados within pack to fill the complete tray to within 10mm from the edge. No undersized Avocadoes.
Maturity	All fruit firm, not sprung fruit. All fruit with dry matter content >21% and <35%.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With soft brown-black damage to skin and into flesh, eg anthracnose, stem end rot, bacterial soft rot
Physical/Pest Damage	With hard lumps in flesh under skin (fruit fly/fruit spotting bug damage). With cuts, holes, punctures or cracks (that break the skin). With damaged or torn button holes. With deep skin scarring due to insect chewing. With soft, deep-seated bruising (distinct from allowable nodule bruising damage). With blue copper deposits on skin surface.
Temperature Injury	With darkening/bronzing of skin and/or flesh discolouration (chilling injury). With sun bleach (yellow or rust-pink skin discolouration).

MINOR DEFECTS

Insects	With >20 attached scale insects.
Physical/Pest Damage	With hail mark >1 sq cm, must be healed, not > skin thickness.
Skin Marks/Blemishes	With superficial scattered light (beige) rub marks affecting >2 sq cm of total area.
Temperature Injury	With sunburn, eg. Brown-black discolouration >1 sq cm.
Physiological Disorder	With red brown to brown 'netting, ridging, wrinkling' >25% visual surface (skin netting).

CONSIGNMENT CRITERIA

Tolerance Per Consignment	Total minor defects (within allowance limit) to be < 2 defects per piece of fruit. 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 10 days clear shelf life from date of receipt.
Receival 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 - 9 ° 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.