



PRODUCE:	AVOCADO
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TYPE	Mature Green (For Ripening)	VARIETY	Reed
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Green, medium rough skin; Buttery yellow flesh grading to bright green at skin; Not >1 discoloured (chimeral) line.
Visual Appearance	Thick, medium rough skin with slight pebbling and bright bloom, uniform distribution of nodules; stem buttons attached, or if dislodge 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, within trays on receipt; no foreign matter. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
Sensory	Firm / Hard flesh, medium sized seed; no 'off' odours.
Shape	Round to pear shaped, well filled with less pronounced nose.
Size	In pre-ordered size range only per requirements.
Maturity	All fruit firm 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 >10 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. With solid dark (brown) rub marks affecting >1 sq cm.
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 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/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.
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 for Receipt.
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.

*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



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