



PRODUCE:	BANANA
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TYPE	Ripened	VARIETY	Red Tip
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	With receiveal colour (inner whorl) stage 4 Summer (01 November-31 March), stage 5 Winter (01 April-31 October); uniform colour within cartons.
Visual Appearance	With normal-bright bloom; no mixed-ripe cartons (nil hard green/coloured fruit in same pack).
Sensory	Firm, not soft; nil foreign smells or tastes.
Shape	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'. With red food grade wax on flower end.
Size	Finger length: measurement is over curvature, pulp to pulp, across the back of the Banana X Large : 210 - 260mm Hands/Clusters: Clusters - 3 to 9 fingers (ideal 5 to 9 fingers); Hands - >7 fingers.
Maturity	Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth X Large : 32 - 40mm; Large : 30 - 36mm
MAJOR DEFECTS	
Insects	With obvious live insects or other pests.
Diseases	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
Physical/Pest Damage	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
Skin Marks / Blemishes	With excessive scattered brown spots/flecks (senescent spotting) affect
Temperature Injury	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
Physical/Pest Damage	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas >4 sq cm (per cluster). With reddish-brown blemishes (Banana rust) affecting areas >4 sq cm (per cluster). With dark sap stains affecting >4 sq cm (per cluster).
Physiological Disorder	With reddish-brown discolouration >4 sq cm (maturity bronzing) (per cluster).
Skin Marks/Blemishes	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq cm (per cluster).
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 receiveal.
Receiveal 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 13 - 15°C (Ideal 14°C) for Receiveal.
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 with the FSANZ Food Standards Code MRL's and ML'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.