



PRODUCE:	BERRY
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TYPE	Blackcurrant	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Glossy black berry.
Visual Appearance	Full bodied, firm berry with stalks attached; free from excess moisture or juice; free from visible contamination.
Sensory	Firm fruit; thin-skinned, juicy berry; strongly flavoured and aromatic; slightly sour taste; free from foreign odours or tastes.
Shape	Small round berry.
Size	Berry size minimum diameter 5mm.
Maturity	Fruit firm, not soft; > 80 % ripe (black berries) within punnet.
MAJOR DEFECTS	
Insects	With live insects or other pests
Diseases	With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.
Physical/Pest Damage	<p>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows.</p> <p>With obvious signs of pest or insect infestation eg. webs and bird droppings</p> <p>With aged, dehydrated or squashed berries.</p> <p>With deep seated bruises (soft, water soaked areas).</p> <p>With unhealed wounds at stem end due to stem pull.</p> <p>With evidence of excessive foreign matter eg dust and soil.</p> <p>With excess moisture or juice in the punnet.</p>
Temperature Injury	<p>With bleached yellow areas (sunburn injury).</p> <p>With soft water-soaked areas on berries (freezing injury).</p>
CONSIGNMENT CRITERIA	
Tolerance Per Consignment	Total major defects must not exceed 2 % of consignment.
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 7 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 2 - 6°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.



PRODUCE:	BERRY
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TYPE	Blueberry	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Deep blue with whitish waxy bloom.
Visual Appearance	Full bodied, plump fruit with stem removed; free from excess moisture or juice; free from visible contamination.
Sensory	Firm fruit, not shrivelled; sweet and juicy; free from foreign odours or tastes.
Shape	Round to slightly squat.
Size	Berry size minimum diameter 10 - 20 mm. A tolerance of 10g above the stated weight is acceptable
Maturity	Firm fruit, not overripe or undeveloped, TSS > 10° Brix.

MAJOR DEFECTS

Insects	With live insects or other pests
Diseases	With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.
Physical/Pest Damage	<p>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows. With obvious signs of pest or insect infestation eg. webs and bird droppings</p> <p>With aged, dehydrated or squashed berries.</p> <p>With aged, dehydrated or squashed berries.</p> <p>With deep seated bruises (soft, water soaked areas).</p> <p>With unhealed wounds at stem end due to stem pull.</p> <p>With evidence of excessive foreign matter eg dust and soil.</p> <p>With excess moisture or juice in the punnet.</p>
Temperature Injury	<p>With bleached yellow areas (sunburn injury).</p> <p>With soft water-soaked areas on berries (freezing injury).</p>

CONSIGNMENT CRITERIA

Tolerance Per Consignment	Total major defects must not exceed 2 % of consignment.
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 7 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 2 - 6°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.



PRODUCE:	BERRY
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TYPE	Boysenberry	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Deep purplish red to black fruit.
Visual Appearance	Slightly downy, full bodied drupelets; free from excess moisture or juice; free from visible contamination.
Sensory	Characteristic aroma and slightly acidic flavour when ripe; firm fruit not soft or spongy; free from foreign odours or tastes.
Shape	Cluster of drupelets, whole fruit approximately cylindrical in shape.
Size	Berry size minimum diameter 15mm.
Maturity	Firm fruit, not overripe or undeveloped; >70% dark coloured (ripe) fruit within punnet.
MAJOR DEFECTS	
Insects	With live insects or other pests
Diseases	With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.
Physical/Pest Damage	<p>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows. With obvious signs of pest or insect infestation eg. webs and bird droppings</p> <p>With aged, dehydrated or squashed berries.</p> <p>With deep seated bruises (soft, water soaked areas).</p> <p>With unhealed wounds at stem end due to stem pull.</p> <p>With evidence of excessive foreign matter eg dust and soil.</p> <p>With excess moisture or juice in the punnet.</p>
Temperature Injury	<p>With bleached yellow areas (sunburn injury).</p> <p>With soft water-soaked areas on berries (freezing injury).</p>
CONSIGNMENT CRITERIA	
Tolerance Per Consignment	Total major defects must not exceed 2 % of consignment.
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 5 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 2 - 6°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.



PRODUCE:	BERRY
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TYPE	Brambleberry	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Dark red to black berry.
Visual Appearance	Full bodied drupelets; free from excess moisture or juice; free from visible contamination
Sensory	Slightly soft, fully intact fruit, not spongy or shrivelled; free from foreign odours or tastes.
Shape	Cluster of drupelets; whole fruit approximately cylindrical in shape.
Size	Berry size minimum diameter 10mm.
Maturity	> 70 % dark coloured (ripe) berries within punnet.
MAJOR DEFECTS	
Insects	With live insects or other pests
Diseases	With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.
Physical/Pest Damage	<p>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows.</p> <p>With obvious signs of pest or insect infestation eg. webs and bird droppings</p> <p>With aged, dehydrated or squashed berries.</p> <p>With aged, dehydrated or squashed berries.</p> <p>With deep seated bruises (soft, water soaked areas).</p> <p>With unhealed wounds at stem end due to stem pull.</p> <p>With evidence of excessive foreign matter eg dust and soil.</p> <p>With excess moisture or juice in the punnet.</p>
Temperature Injury	<p>With bleached yellow areas (sunburn injury).</p> <p>With soft water-soaked areas on berries (freezing injury).</p>
CONSIGNMENT CRITERIA	
Tolerance Per Consignment	Total major defects must not exceed 2 % of consignment.
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 5 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 2 - 6°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.



PRODUCE:	BERRY
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TYPE	Gooseberry	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	May be bright green, yellowish green, golden yellow, bright red or dark red according to variety, all with characteristic network of pale lines on skin.
Visual Appearance	Full bodied fruit with translucent skin; floral parts often retained at blossom end; free from excess moisture or juice; free from visible contamination.
Sensory	Slightly soft, fully intact fruit, not shrivelled or spongy; moderately tough skin; tart, juicy flesh containing several small seeds; free from foreign odours or tastes.
Shape	Round to oval fruit.
Size	Berry size minimum diameter 12mm.
Maturity	Fruit not hard green (underdeveloped) or fully softened (overripe).

MAJOR DEFECTS

Insects	With live insects or other pests
Diseases	With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.
Physical/Pest Damage	With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows. With obvious signs of pest or insect infestation eg. webs and bird droppings With aged, dehydrated or squashed berries. With aged, dehydrated or squashed berries. With deep seated bruises (soft, water soaked areas). With unhealed wounds at stem end due to stem pull. With evidence of excessive foreign matter eg dust and soil. With excess moisture or juice in the punnet.
Temperature Injury	With bleached yellow areas (sunburn injury). With soft water-soaked areas on berries (freezing injury).

CONSIGNMENT CRITERIA

Tolerance Per Consignment	Total major defects must not exceed 2 % of consignment.
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 2 - 6°C for Receival.
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.



PRODUCE:	BERRY
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TYPE	Jaboticaba	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Glossy dark purple to black skin, white to pale pink flesh.
Visual Appearance	Grape-like berry; smooth glossy skin; free from excess moisture or juice; free from visible contamination.
Sensory	Firm fruit with a moderately tough skin, not shrivelled or very soft; juicy gelatinous flesh containing 1-4 small seeds; not acidic; free from foreign odours or tastes.
Shape	Round fruit.
Size	Berry size minimum diameter 15mm.
Maturity	> 70 % dark coloured (ripe) berries within punnet.

MAJOR DEFECTS

Insects	With live insects or other pests
Diseases	With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.
Physical/Pest Damage	With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows. With obvious signs of pest or insect infestation eg. webs and bird droppings With aged, dehydrated or squashed berries. With aged, dehydrated or squashed berries. With deep seated bruises (soft, water soaked areas). With unhealed wounds at stem end due to stem pull. With evidence of excessive foreign matter eg dust and soil. With excess moisture or juice in the punnet.
Temperature Injury	With bleached yellow areas (sunburn injury). With soft water-soaked areas on berries (freezing injury).

CONSIGNMENT CRITERIA

Tolerance Per Consignment	Total major defects must not exceed 2 % of consignment.
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 2 - 6°C for Receival.
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.



PRODUCE:	BERRY
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TYPE	Lawtonberry	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Dark red to black berry.
Visual Appearance	Full bodied drupelets; free from excess moisture or juice; free from visible contamination.
Sensory	Slightly soft, fully intact fruit, not spongy or shrivelled; sweet and juicy; many small seeds; free from foreign odours or tastes
Shape	Cluster of drupelets; whole fruit approximately cylindrical in shape.
Size	Berry size minimum diameter 12mm.
Maturity	> 70 % dark coloured (ripe) berries within punnet.

MAJOR DEFECTS

Insects	With live insects or other pests
Diseases	With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.
Physical/Pest Damage	<p>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows.</p> <p>With obvious signs of pest or insect infestation eg. webs and bird droppings</p> <p>With aged, dehydrated or squashed berries.</p> <p>With aged, dehydrated or squashed berries.</p> <p>With deep seated bruises (soft, water soaked areas).</p> <p>With unhealed wounds at stem end due to stem pull.</p> <p>With evidence of excessive foreign matter eg dust and soil.</p> <p>With excess moisture or juice in the punnet.</p>
Temperature Injury	<p>With bleached yellow areas (sunburn injury).</p> <p>With soft water-soaked areas on berries (freezing injury).</p>

CONSIGNMENT CRITERIA

Tolerance Per Consignment	Total major defects must not exceed 2 % of consignment.
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 5 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 2 - 6°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.



PRODUCE:	BERRY
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TYPE	Mulberry	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Glossy dark red to black berry.
Visual Appearance	Compound berries with short green stems attached; stems not brown or shrivelled; full bodied drupelets; free from excess moisture or juice; free from visible contamination.
Sensory	Soft, fully intact fruit, not shrivelled or mushy; sweet and juicy; free from foreign odours or tastes.
Shape	Cluster of drupelets; entire fruit approximately cylindrical in shape.
Size	Berry size minimum diameter 14mm.
Maturity	> 70 % dark coloured (ripe) berries within punnet.
MAJOR DEFECTS	
Insects	With live insects or other pests
Diseases	With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.
Physical/Pest Damage	With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows. With obvious signs of pest or insect infestation eg. webs and bird droppings With aged, dehydrated or squashed berries. With aged, dehydrated or squashed berries. With deep seated bruises (soft, water soaked areas). With unhealed wounds at stem end due to stem pull. With evidence of excessive foreign matter eg dust and soil. With excess moisture or juice in the punnet.
Temperature Injury	With bleached yellow areas (sunburn injury). With soft water-soaked areas on berries (freezing injury).
CONSIGNMENT CRITERIA	
Tolerance Per Consignment	Total major defects must not exceed 2 % of consignment.
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 5 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 2 - 6°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.



PRODUCE:	BERRY
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TYPE	Raspberry	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Pink to bright red fruit, none with green tinge.
Visual Appearance	Full bodied drupelets; free from cores; free from excess moisture or juice; free from visible contamination.
Sensory	Slightly soft, fully intact fruit, not shrivelled or spongy; free from foreign odours or tastes.
Shape	Cluster of drupelets, entire fruit approximately round to oval in shape.
Size	Berry size minimum diameter 10 mm. A tolerance of 8g above the stated weight is acceptable.
Maturity	> 80 % bright red (ripe) fruit within punnet.

MAJOR DEFECTS

Insects	With live insects or other pests
Diseases	With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.
Physical/Pest Damage	<p>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows.</p> <p>With obvious signs of pest or insect infestation eg. webs and bird droppings</p> <p>With aged, dehydrated or squashed berries.</p> <p>With aged, dehydrated or squashed berries.</p> <p>With deep seated bruises (soft, water soaked areas).</p> <p>With unhealed wounds at stem end due to stem pull.</p> <p>With evidence of excessive foreign matter eg dust and soil.</p> <p>With excess moisture or juice in the punnet.</p>
Temperature Injury	<p>With bleached yellow areas (sunburn injury).</p> <p>With soft water-soaked areas on berries (freezing injury).</p>

CONSIGNMENT CRITERIA

Tolerance Per Consignment	Total major defects must not exceed 2 % of consignment.
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 5 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 2 - 6°C for Receival.
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.



PRODUCE:	BERRY
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TYPE	Redcurrant	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Glossy pinkish red to dark red berry.
Visual Appearance	Full bodied, firm berry with stalks attached; free from excess moisture or juice; free from visible contamination.
Sensory	Firm, not soft fruit; thin-skinned, juicy berry with slightly sour taste; free from foreign odours or tastes.
Shape	Small round berry.
Size	Berry size minimum diameter 5 mm.
Maturity	> 80 % red colour (ripe) within punnet.
MAJOR DEFECTS	
Insects	With live insects or other pests
Diseases	With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.
Physical/Pest Damage	<p>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows.</p> <p>With obvious signs of pest or insect infestation eg. webs and bird droppings</p> <p>With aged, dehydrated or squashed berries.</p> <p>With deep seated bruises (soft, water soaked areas).</p> <p>With unhealed wounds at stem end due to stem pull.</p> <p>With evidence of excessive foreign matter eg dust and soil.</p> <p>With excess moisture or juice in the punnet.</p>
Temperature Injury	<p>With bleached yellow areas (sunburn injury).</p> <p>With soft water-soaked areas on berries (freezing injury).</p>
CONSIGNMENT CRITERIA	
Tolerance Per Consignment	Total major defects must not exceed 2 % of consignment.
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 7 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 2 - 6°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.



PRODUCE:	BERRY
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TYPE	Silvanberry	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Glossy dark red to black berry.
Visual Appearance	Full bodied drupelets; free from excess moisture or juice; free from visible contamination.
Sensory	Slightly soft, fully intact fruit, not shrivelled or spongy; sweet and juicy; free from foreign odours or tastes.
Shape	Cluster of drupelets; whole fruit approximately cylindrical in shape.
Size	Berry minimum diameter 12mm.
Maturity	> 70 % dark coloured (ripe) berries within punnet.

MAJOR DEFECTS

Insects	With live insects or other pests
Diseases	With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.
Physical/Pest Damage	<p>With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows.</p> <p>With obvious signs of pest or insect infestation eg. webs and bird droppings</p> <p>With aged, dehydrated or squashed berries.</p> <p>With deep seated bruises (soft, water soaked areas).</p> <p>With unhealed wounds at stem end due to stem pull.</p> <p>With evidence of excessive foreign matter eg dust and soil.</p> <p>With excess moisture or juice in the punnet.</p>
Temperature Injury	<p>With bleached yellow areas (sunburn injury).</p> <p>With soft water-soaked areas on berries (freezing injury).</p>

CONSIGNMENT CRITERIA

Tolerance Per Consignment	Total major defects must not exceed 2 % of consignment.
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 5 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 2 - 6°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.



PRODUCE:	BERRY
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TYPE	Strawberry	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Red to deep red fruit; small, pale yellow external seeds; white/green halo around calyx covering < 5% surface area.
Visual Appearance	Waxy, full bodied, firm berry with stem/calyx attached; stem and calyx to be clean green (not wilted); free from excess moisture or juice; free from visible contamination
Sensory	Firm fruit, not soft; sweet and juicy; free from foreign odours or tastes.
Shape	Conical, flat or wedged shaped berry (according to variety); not badly misshapen; not hollow in fruit centre
Size	Uniform size throughout punnet. Minimum berry diameter 20mm. Double Extra Large (XXL); 8 - 9 pieces per 250g punnet Extra Large (XL); 10 - 18 pieces per 250g punnet Large (L); 19 - 24 pieces per 250g punnet (< 20% size variance in punnet). A tolerance of 10g above the stated weight is acceptable.
Maturity	Firm fruit, >90% red colour within punnets; not very soft or mushy (overripe).

MAJOR DEFECTS

Insects	With live insects or other pests
Diseases	With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.
Physical/Pest Damage	With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows. With obvious signs of pest or insect infestation eg. webs and bird droppings With aged, dehydrated or squashed berries. With pressure marks/bruises and dry discoloured areas. With deep seated bruises (soft, water soaked areas). With unhealed wounds at stem end due to stem pull. With evidence of excessive foreign matter eg dust and soil. With excess moisture or juice in the punnet.
Temperature Injury	With bleached yellow areas (sunburn injury). With soft water-soaked areas on berries (freezing injury).

CONSIGNMENT CRITERIA

Tolerance Per Consignment	Total major defects must not exceed 2 % of consignment.
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 7 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 2 - 6°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.



PRODUCE:	BERRY
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TYPE	Tayberry	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Glossy red to dark red berry.
Visual Appearance	Full bodied drupelets; free from excess moisture or juice; free from visible contamination
Sensory	Slightly soft, fully intact fruit, not shrivelled or spongy; sweet, juicy and aromatic; free from foreign odours or tastes.
Shape	Cluster of drupelets; whole fruit approximately cylindrical in shape.
Size	Berry size minimum diameter 10mm.
Maturity	> 70 % dark coloured (ripe) berries within punnet.

MAJOR DEFECTS

Insects	With live insects or other pests
Diseases	With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.
Physical/Pest Damage	With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows. With obvious signs of pest or insect infestation eg. webs and bird droppings With aged, dehydrated or squashed berries. With aged, dehydrated or squashed berries. With deep seated bruises (soft, water soaked areas). With unhealed wounds at stem end due to stem pull. With evidence of excessive foreign matter eg dust and soil. With excess moisture or juice in the punnet.
Temperature Injury	With bleached yellow areas (sunburn injury). With soft water-soaked areas on berries (freezing injury).

CONSIGNMENT CRITERIA

Tolerance Per Consignment	Total major defects must not exceed 2 % of consignment.
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 5 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 2 - 6°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.



PRODUCE:	BERRY
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TYPE	Youngberry	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Deep purplish red to black fruit.
Visual Appearance	Glossy and plump, full bodied drupelets; free from excess moisture or juice; free from visible contamination.
Sensory	Aromatic /acidic when ripe. Fruit to feel firm, not soft. Free from foreign odours or tastes.
Shape	Rounded cluster of drupelets, whole fruit approximately cylindrical in shape.
Size	Berry size diameter 12mm.
Maturity	Firm fruit, not overripe or undeveloped, >80% dark colour (ripe) within punnet.

MAJOR DEFECTS

Insects	With live insects or other pests
Diseases	With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.
Physical/Pest Damage	With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows. With obvious signs of pest or insect infestation eg. webs and bird droppings With aged, dehydrated or squashed berries. With aged, dehydrated or squashed berries. With deep seated bruises (soft, water soaked areas). With unhealed wounds at stem end due to stem pull. With evidence of excessive foreign matter eg dust and soil. With excess moisture or juice in the punnet.
Temperature Injury	With bleached yellow areas (sunburn injury). With soft water-soaked areas on berries (freezing injury).

CONSIGNMENT CRITERIA

Tolerance Per Consignment	Total major defects must not exceed 2 % of consignment.
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 5 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 2 - 6°C for Receival.
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.



PRODUCE:	BERRY
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TYPE	Blackberry	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Glossy dark red to black berry.
Visual Appearance	Full bodied drupelets; free from excess moisture or juice; free from visible contamination
Sensory	Slightly soft, fully intact fruit; not spongy or shrivelled; free from foreign odours or tastes.
Shape	Cluster of drupelets; entire fruit approximately cylindrical in shape.
Size	Berry size minimum diameter 10mm.
Maturity	> 70 % black (ripe) berries within punnet.
MAJOR DEFECTS	
Insects	With live insects or other pests
Diseases	With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.
Physical/Pest Damage	With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows. With obvious signs of pest or insect infestation eg. webs and bird droppings With aged, dehydrated or squashed berries. With aged, dehydrated or squashed berries. With deep seated bruises (soft, water soaked areas). With unhealed wounds at stem end due to stem pull. With evidence of excessive foreign matter eg dust and soil. With excess moisture or juice in the punnet.
Temperature Injury	With bleached yellow areas (sunburn injury). With soft water-soaked areas on berries (freezing injury).
CONSIGNMENT CRITERIA	
Tolerance Per Consignment	Total major defects must not exceed 2 % of consignment.
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 5 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 2 - 6°C for Receival.
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.



PRODUCE:	BERRY
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TYPE	Loganberry	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Light red to dark purplish red with whitish bloom.
Visual Appearance	Full bodied drupelets; free from excess moisture or juice; free from visible contamination.
Sensory	Slightly soft, fully intact fruit, not spongy or shrivelled; free from foreign odours or tastes.
Shape	Cluster of drupelets, entire fruit approximately oblong to slightly conical in shape.
Size	Berry size minimum diameter 10mm.
Maturity	> 70 % dark coloured (ripe) fruit within punnet.
MAJOR DEFECTS	
Insects	With live insects or other pests
Diseases	With soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.
Physical/Pest Damage	With unhealed cuts, holes, splits (that break the skin), wounds or pest damage, eg. chewed fruits or larval burrows. With obvious signs of pest or insect infestation eg. webs and bird droppings With aged, dehydrated or squashed berries. With aged, dehydrated or squashed berries. With deep seated bruises (soft, water soaked areas). With unhealed wounds at stem end due to stem pull. With evidence of excessive foreign matter eg dust and soil. With excess moisture or juice in the punnet.
Temperature Injury	With bleached yellow areas (sunburn injury). With soft water-soaked areas on berries (freezing injury).
CONSIGNMENT CRITERIA	
Tolerance Per Consignment	Total major defects must not exceed 2 % of consignment.
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 5 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 2 - 6°C for Receival.
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.