



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.