



<b>PRODUCE:</b>	<b>BREADFRUIT</b>
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<b>TYPE</b>	<b>N/A</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Dark green to greenish yellow skin with light brown markings, cream to yellow flesh.
<b>Visual Appearance</b>	Smooth, pebbled skin composed of small rounded segments; skin often with brownish latex stains; short stem present with clean cut.
<b>Sensory</b>	Firm fruit with moderately thin skin, flesh somewhat soft, sweet, and aromatic when fruit is fully ripe; may contain many brown seeds or be seedless
<b>Shape</b>	Generally round to oval, not badly misshapen.
<b>Size</b>	Small - 1.2 to 2.0 kg, large - 2.0 to 3.0 kg.
<b>Maturity</b>	Maturity as pre-ordered per requirements; Mature green - dull dark green skin, segments rounded (not angular), flesh starchy and fibrous. Fully ripe - skin and stem yellowed, flesh softening slightly and starch levels reduced
MAJOR DEFECTS	
<b>Insects</b>	With evidence of live insects or insect infestation.
<b>Diseases</b>	With evidence of fungal or bacterial rots.
<b>Physical/Pest Damage</b>	With unhealed cuts, holes or splits from physical or pest damage.
<b>Skin Marks / Blemishes</b>	With large areas of brown discolouration (latex leakage).
<b>Physiological Disorder</b>	With evidence of dry hard flesh or flesh lifting from shell (dehydration). With angular skin segments and glossy green skin colour (excessive immaturity) With strong odour (excessive maturity).
<b>Temperature Injury</b>	With skin browning/blackening and areas of softened flesh (chilling injury).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With superficial bruising > 2 sq cm.
<b>Skin Marks/Blemishes</b>	With healed scars > 2 sq cm
CONSIGNMENT CRITERIA	
<b>Tolerance Per Consignment</b>	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%.
<b>Packaging &amp; Labelling</b>	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.
<b>Shelf Life</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>Receival Conditions</b>	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 12 - 15°C for Receipt.
<b>Chemical &amp; Containment Residues</b>	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.
<b>Food Safety Requirements</b>	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.