Effective: *1 November 2006*

FMA | FreshSpecs PRODUCE SPECIFICATIONS

PRODUCE:	**CAPSICUM**

TYPE	**Block**	**VARIETY**	**Purple**
CLASS		**NOTES**	**Black**

GENERAL APPEARANCE CRITERIA	
Colour	Dark purple to black skin; bright green calyx, none with green tinge on skin; none with 2 sq cm of surface affected by brown tinge.
Visual Appearance	With smooth, glossy skin; intact calyx; sound seed cavity; free from foreign matter.
Sensory	Firm, crisp, juicy flesh; peppery, slightly sweet flavour; no foreign odours or tastes.
Shape	Approximately square to oblong, slightly tapered at the blossom end; may be twisted slightly off centre; none with bends >45° from vertical or horizontal; no fruit with a twisted or deformed shape or with a very pointed blossom end.
Size	In pre-ordered size range only, per requirements. Length : medium 70 - 90mm; medium-large 90 - 110mm; large 110 - 130mm. (a 10% size overlap between size grades is allowable)
Maturity	None <70 mm long or <160 g weight; none >130 mm long.
MAJOR DEFECTS	
Insects	With evidence of live insects (eg fruit fly larvae, scale).
Diseases	With fungal or bacterial rots (Anthracnose, Alternaria rot, bacterial soft rot). With distortion or mottling due to virus infection.
Physical/Pest Damage	With cuts, holes, or pest damage that breaks the skin. With soft areas or deep-seated bruises.
Temperature Injury	With obvious bleached, flattened areas (sunburn). With soft flesh or wrinkled skin (dehydration). With pitted skin and dark, soft underlying flesh (chilling injury).
Physiological Disorder	With open growth or stem end cracks, or with superficial skin cracking (excess moisture). With softening or rotting evident at the fruit blossom end (calcium deficiency). With dark green / brownish spots over fruit surface (Yolo spot)
MINOR DEFECTS	
Physical/Pest Damage	With superficial dark rub marks or bruising (<1 mm deep) affecting in aggregate >1 sq cm.
Skin Marks/Blemishes	With >3 dark, dry spots, >1 mm diameter. With scattered, superficial light brown marks affecting in aggregate >4 sq cm.
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 Countryof Origin (eg. Produce of Australia) on outer container.
Shelf Life	Produce must provide not less than 14 days clear shelf life from date of receival.
Receival Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12° C.
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.

**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.*