



PRODUCE:	CAPSICUM
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TYPE	Baby	VARIETY	Red
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Bright red to burgundy red skin; bright green calyx, none with green colouration affecting > 0.5 sq cm or with brownish tinge affecting > 0.5 sq cm surface.
Visual Appearance	With smooth, glossy skin; intact calyx; sound seed cavity; free from foreign matter.
Sensory	Firm, crisp, juicy flesh; peppery, sweet flavour; no foreign odours or tastes.
Shape	Squat to round shape; with prominent sections; no fruit with a twisted or deformed shape or with a very pointed blossom end.
Size	60 - 70 mm diameter; 50 - 100 grams weight
Maturity	Firm fruit.
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).
Skin Marks /Blemishes	With dark, dry spots.
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 scattered, superficial light brown marks affecting in aggregate >1 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 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 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.



PRODUCE:	CAPSICUM (MINI VINE SWEET)
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TYPE	Baby	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Bright red to burgundy red skin; golden yellow skin; bright orange skin; green calyx. Nil with green colour affecting > 0.5sq cm, or with brown tinge affecting >0.5 sq. cm surface.
Visual Appearance	Smooth with glossy skin; calyx intact, clean cut stems, no split or frayed stem. Sound seed cavity, free from foreign matter.
Sensory	Firm, crisp juicy flesh, sweet flavour, no foreign odours or flavours.
Shape	Practically cylindrical to oblong-shaped with slightly tapered blossom end. Nil with bends greater than 45° from vertical. No obvious twisting, very pointed blossom ends or deformed.
Size	60-120mm length, 20-55g weight.
Maturity	Firm fruit.
MAJOR DEFECTS	
Insects	Live insects or insect infestation (eg fruit fly larvae, scale); obvious bleached soft areas, skin pitting/ loss of firmness.
Diseases	Evidence of fungal or bacterial rot, mould or decays (Anthracnose, Alternaria rot, bacterial soft rot). Distortion or mottling caused by virus infection.
Physical/Pest Damage	Any cuts, holes or splits from physical or pest damage, soft 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).
Skin Marks / Blemishes	Dark green / brown spots on the fruit surface.
Physiological Disorder	Internal grey discolouration affecting less than 0.5 sq cm of the surface. Persistent green shoulders on the fruit.
MINOR DEFECTS	
Physical/Pest Damage	With superficial dark rub marks or bruising (<1 mm deep) affecting in aggregate >1 sq cm.
Skin Marks/Blemishes	Less than 0.5 sq cm affected by light scattered marks or blemishes. Zipper lines not exceeding more than half of the fruit and a width of more than 1mm.
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 receipt.
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.



PRODUCE:	CAPSICUM
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TYPE	Block	VARIETY	Green
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Mid to dark green skin; bright green calyx.
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; none with red colouration or >2 sq cm of surface with brownish tinge (overmature).
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 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 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.



PRODUCE:	CAPSICUM
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TYPE	Block	VARIETY	Lemon
CLASS		NOTES	White, Butter, Hungarian Yellow

GENERAL APPEARANCE CRITERIA

Colour	Pale yellow, almost translucent skin; bright green calyx, none with > 8 sq cm of surface affected by green 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 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 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.



PRODUCE:	CAPSICUM
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TYPE	Block	VARIETY	Orange
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Rich orange skin; bright green calyx, none with > 6 sq cm of surface affected by green 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 of 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; none with red colouration or >2 sq cm of surface with brownish tinge (overmature).
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 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 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.



PRODUCE:	CAPSICUM
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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 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 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 FSA NZ 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.



PRODUCE:	CAPSICUM
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TYPE	Block	VARIETY	Red
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Bright red to burgundy red skin; bright green calyx, none with green colouration affecting >4 sq cm or with brownish tinge affecting > 25 % surface.
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 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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12° C.
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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:	CAPSICUM
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TYPE	Block	VARIETY	Yellow
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Golden yellow skin; bright green calyx; none with >20% of surface with greenish 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 Country of Origin (eg. Produce of Australia) on outer container.
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PRODUCE:	CAPSICUM
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TYPE	Bullhorn	VARIETY	Green (Various)
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Mid to dark green skin; bright green calyx.
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	Cylindrical to oblong, slightly tapered at the blossom end; none with bends >45° from vertical; no fruit with twisted or deformed shape or with very pointed blossom end.
Size	150 - 220 mm long; 35 - 60 mm diameter at the widest point; in pre-ordered size range only per requirements.
Maturity	None <150 mm long; none >220 mm long; none with red colouration or >2 sq cm of surface with brownish tinge (overmature).
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%.
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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:	CAPSICUM
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TYPE	Bullhorn	VARIETY	Red (Various)
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Bright red skin; bright green calyx, none with green colouration affecting >2 sq cm or with brownish tinge affecting >4 sq cm.
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	Cylindrical to oblong, slightly tapered at the blossom end; none with bends >45° from vertical; no fruit with twisted or deformed shape or with very pointed blossom end.
Size	150 - 220 mm long; 35 - 60 mm diameter at the widest point; in pre-ordered size range only per requirements.
Maturity	None <150 mm long; none >220 mm long (overmature).
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 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 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.



PRODUCE:	CAPSICUM
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TYPE	Long	VARIETY	Green (Various)
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Mid to dark green skin; bright green calyx.
Visual Appearance	With smooth, glossy skin; intact calyx; clearly cut / broken stem (nil with frayed or split stem ends); sound seed cavity; free from foreign matter.
Sensory	Firm, crisp, juicy flesh; peppery, slightly sweet flavour; no foreign odours or tastes.
Shape	Cylindrical to oblong, slightly tapered at the blossom end; none with bends >45° from vertical; no fruit with twisted or deformed shape or with very pointed blossom end.
Size	In pre-ordered size range only, per requirements; Sizes (length); small 90-110mm; medium 110-130mm; large 130-150mm; (a 10% size overlap between size grades is allowable).
Maturity	None <90 mm long or <200 g weight; none >150 mm long; none with red colouration or >2 sq cm of surface with brownish tinge (overmature).

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 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 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.



PRODUCE:	CAPSICUM
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TYPE	Long	VARIETY	Red (Various)
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Bright red to burgundy red skin; bright green calyx, none with green colouration affecting >2 sq cm or with brownish tinge affecting > 10 % surface area.
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	Cylindrical to oblong, slightly tapered at the blossom end; none with bends >45° from vertical; no fruit with twisted or deformed shape or with very pointed blossom end.
Size	In pre-ordered size range only, per requirements; Sizes (length); small 90-110mm; medium 110-130mm; large 130-150mm; (a 10% size overlap between size grades is allowable).
Maturity	None <90 mm long or <200 g weight; none >150 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 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 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 FSA NZ 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.



PRODUCE:	CAPSICUM
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TYPE	Long	VARIETY	Yellow (Various)
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Golden yellow skin; bright green calyx, none with >20% of surface with greenish 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	Cylindrical to oblong, slightly tapered at the blossom end; none with bends >45° from vertical; no fruit with twisted or deformed shape or with very pointed blossom end.
Size	In pre-ordered size range only, per requirements; Sizes (length); small 90-110mm; medium 110-130mm; large 130-150mm; (a 10% size overlap between size grades is allowable).
Maturity	None <90 mm long or <200 g weight; none >150 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 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 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.