



PRODUCE:	CARAMBOLA
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TYPE	Yellow Various	VARIETY	Star Fruit
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Pale greenish yellow to golden yellow skin; yellow translucent flesh; slight darkening along skin ridges.
Visual Appearance	A distinctly star shaped, large fleshy berry; stalk trimmed flush with the fruit; free from foreign matter.
Sensory	Crisp, juicy flesh texture; sweet to slightly acid flavour; thin, slightly waxy skin; free from foreign and 'off' smells or tastes.
Shape	An acutely five pointed, occasionally six pointed, star shape; oval seeds or seedless.
Size	Length 80 - 150mm; 40 - 80mm width.
Maturity	> 50% yellow, not green (undermature) or soft and browning (overmature).

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With evidence of fungal or bacterial rots. (eg. Anthracnose, stem end decay).
Physical/Pest Damage	With unhealed cuts, holes or splits from physical or pest damage.
Skin Marks / Blemishes	With deep seated bruises.
Physiological	With small or disfigured fruit. With remains of calyx on the distal end of the fruit.
Temperature Injury	With brown discolouration of the skin (chilling injury) With significant browning and softening of the skin ridges (high temperature injury, dehydration)

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising >1sq cm. With scales or residues on >10% of fruit.
Skin Marks/Blemishes	With healed scars >2sq 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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 5 - 10°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.