



PRODUCE:	CHERRY
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TYPE	Red	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Mid to dark red, mid green stalks
Visual Appearance	Full bodied; plump; stalks intact; slight point suture; sutures not excessively deep; no foreign matter.
Sensory	With firm to hard, smooth skin; not soft or shrivelled; sweet juicy flavour; no 'off' odours or tastes.
Shape	Round shaped berries.
Size	Minimum 22mm diameter; Uniform size per package with a maximum of 2mm variance.
Maturity	Firm and full coloured at receipt.
MAJOR DEFECTS	
Insects	With evidence of live insects, eg. Larvae.
Diseases	With evidence of fungal or bacterial rots. (eg. Decaying areas).
Physical/Pest Damage	With cuts or punctures (that break the skin) (wounds or pest damage). With rain or post harvest split
Physiological Disorder	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
Temperature Injury	With tissue shrivelling, softening and browning. (heat stress) With soft, dark water-soaked areas. (freeze injury)
MINOR DEFECTS	
Diseases	With bacterial spot >2 dry spots (1mm); not sunken and water soaked.
Physical/Pest Damage	With superficial skin scarring due to hail, insect, bird damage >0.5 sq; no broken skin. With surface pitting (circular depressions, surface wrinkling, impact bruising) >0.5 sq cm. With point cracking > 2 mm With slight depression/flattening of skin affecting > half visible surface. With ring split > 1mm width; > half surface area of cherry affected in length.
Physiological Disorder	With post harvest unhealed point splits less than 2 mm. With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.
Skin Marks/Blemishes	With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck >0.5 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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 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.