



<b>PRODUCE:</b>	<b>CHILLI</b>
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<b>TYPE</b>	<b>Ball</b>	<b>VARIETY</b>	<b>Red / Green</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Bright rich red to bright green skin; green calyx.
<b>Visual Appearance</b>	With glossy, smooth surface; intact calyx (undamaged attachment); sound seed cavity; free from foreign matter
<b>Sensory</b>	Firm, smooth surface; crisp flesh; strong rich hot flavour (red fruit have hotter flavour than green fruit); no off odours or tastes.
<b>Shape</b>	Approximately round to slightly conical, wider at the stem end; no obviously twisted or deformed fruit.
<b>Size</b>	Diameter 20 - 35mm at widest point; as per pre-ordered requirements
<b>Maturity</b>	Firm, juicy fruit, not wrinkled or shrivelled.
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects (eg. scale, fruit fly larvae).
<b>Diseases</b>	With fungal or bacterial rots (eg Anthracnose, Alternaria rot, bacterial soft rot). With distortion or mottling due to virus infection.
<b>Physical/Pest Damage</b>	With cuts, holes, or pest damage that breaks the skin. With soft areas or deep bruises. With soft flesh or wrinkled skin (dehydration).
<b>Physiological Disorder</b>	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).
<b>Temperature Injury</b>	With obvious bleached, flattened areas (sunburn). With pitted skin and dark, soft underlying flesh (chilling injury).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With >3 dark, dry spots, >1 mm diameter.
<b>Skin Marks/Blemishes</b>	With superficial dark rub marks or blemishes (< 1 mm deep) affecting in aggregate >0.5 sq cm. With scattered, superficial light brown marks affecting in aggregate >1 sq cm.
<b>Physiological Disorder</b>	With minor shrivelling affecting >20% of the consignment.
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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12 °C
<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 with the FSANZ Food Standards Code MRL's and ML'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.