



PRODUCE:	CHILLI
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TYPE	Cayenne	VARIETY	Red / Green
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Bright red to bright green skin depending on variety; green calyx.
Visual Appearance	With glossy, smooth surface; intact calyx with short stem retained; sound seed cavity; free from foreign matter.
Sensory	Firm, smooth surface; firm flesh which may flex slightly with finger pressure; strong hot flavour.
Shape	Long, slender, and approximately cylindrical, tapering to a point at the blossom end; no obviously twisted or deformed fruit.
Size	Length approximately 80 - 130mm; as per pre-ordered requirements.
Maturity	Firm skinned fruit, may have minor wrinkling at the tip; not hard and crisp (immature) or very wrinkled (overmature).
MAJOR DEFECTS	
Insects	With obvious live insects (eg. scale, fruit fly larvae).
Diseases	With fungal or bacterial rots (eg 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 bruises. With very soft flesh or skin wrinkling affecting the majority of the chilli surface (dehydration).
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).
Temperature Injury	With obvious bleached, flattened areas (sunburn). With pitted skin and dark, soft underlying flesh (chilling injury).
MINOR DEFECTS	
Physical/Pest Damage	With >3 dark, dry spots, >1 mm diameter.
Skin Marks/Blemishes	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.
Physiological Disorder	With minor shrivelling affecting >20% of chillis per box.
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.