



PRODUCE:	CHILLI
-----------------	---------------

TYPE	Ball	VARIETY	Red / Green
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Bright rich red to bright green skin; green calyx.
Visual Appearance	With glossy, smooth surface; intact calyx (undamaged attachment); sound seed cavity; free from foreign matter
Sensory	Firm, smooth surface; crisp flesh; strong rich hot flavour (red fruit have hotter flavour than green fruit); no off odours or tastes.
Shape	Approximately round to slightly conical, wider at the stem end; no obviously twisted or deformed fruit.
Size	Diameter 20 - 35mm at widest point; as per pre-ordered requirements
Maturity	Firm, juicy fruit, not wrinkled or shrivelled.
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 soft flesh or wrinkled skin (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 the consignment.
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:	CHILLI
-----------------	---------------

TYPE	Bell	VARIETY	Orange
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Bright orange skin; green calyx.
Visual Appearance	With glossy, smooth surface; intact calyx with short stem attached; sound seed cavity; free from foreign matter
Sensory	Firm, smooth surface; crisp flesh; medium to mildly hot flavour.
Shape	Slightly flattened, undulating bell shape with uneven, lobed edge; elongated to a point at the blossom end; no obviously twisted or highly deformed fruit.
Size	Diameter 25 - 40 mm at the widest point; as per pre-ordered requirements.
Maturity	Firm, juicy fruit, not wrinkled or shrivelled.
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 soft flesh or wrinkled skin (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 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:	CHILLI
-----------------	---------------

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.



PRODUCE:	CHILLI
-----------------	---------------

TYPE	Chilli Bell	VARIETY	Red / Green
CLASS	One	NOTES	Scotch Bonnet

GENERAL APPEARANCE CRITERIA	
Colour	Bright red or green skin; green calyx.
Visual Appearance	With glossy, smooth surface; intact calyx with short stem attached; sound seed cavity; free from foreign matter
Sensory	Firm, smooth surface; crisp flesh; hot flavour.
Shape	Undulating bell shape with uneven, lobed edge; elongated to a point at the blossom end; no obviously twisted or highly deformed fruit.
Size	Diameter 25 - 40 mm at the widest point; as per pre-ordered requirements.
Maturity	Firm, juicy fruit, not wrinkled or shrivelled.
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 soft flesh or wrinkled skin (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.



PRODUCE:	CHILLI
-----------------	---------------

TYPE	Habanero	VARIETY	N/A
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Orange to yellowish orange.
Visual Appearance	With glossy, crenulated surface; intact calyx with short stem attached; sound seed cavity; free from foreign matter
Sensory	Firm, but irregular surface; crisp flesh. Extremely hot flavour.
Shape	Square shape at the top and elongated to a point at the bottom end; slightly undulating, uneven shape; no obviously twisted or highly deformed fruit.
Size	Diameter 30 - 45 mm at the widest point; as per pre-ordered requirements.
Maturity	Firm, juicy fruit, not wrinkled or shrivelled.
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 soft flesh or wrinkled skin (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.



PRODUCE:	CHILLI
-----------------	---------------

TYPE	Baby Hot / Mexican	VARIETY	Various
CLASS	One	NOTES	Birdseye, Pequin

GENERAL APPEARANCE CRITERIA

Colour	Bright red to green skin; 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; crisp flesh; strong rich, hot flavour.
Shape	Short, even conical shape tapering towards the blossom end which may be rounded or pointed depending on variety; no obviously twisted or deformed fruit.
Size	Length 20 - 70mm; as per pre-ordered requirements.
Maturity	Firm, juicy fruit, not wrinkled or shrivelled.

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 soft flesh or wrinkled skin (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.



PRODUCE:	CHILLI
-----------------	---------------

TYPE	Jalapeno	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Bright green to dark green with none >10% green black in aggregate per chilli, green calyx.
Visual Appearance	With glossy, smooth surface; intact calyx with short stem retained; sound seed cavity; bright white to light beige coloured seeds; free from foreign matter.
Sensory	Firm, smooth surface; crisp to very slightly soft flesh; very hot flavour.
Shape	Approximately cylindrical, tapering towards the blossom end; may be slightly irregularly shaped or undulating depending on variety; No obvious twisted or deformed fruit.
Size	Length approximately 45 - 80mm depending on variety; as per pre-ordered requirements
Maturity	Firm skinned fruit, may have minor wrinkling at the tip; not very wrinkled or soft (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 soft flesh and wrinkled skin (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 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 damaged or distorted tips >1mm deep and >0.5sq cm of overall skin surface. With scattered, superficial light brown to reddish brown marks affecting in aggregate >1 sq cm.
Physiological Disorder	With minor shrivelling of the surface, affecting >20% of chillies 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.



PRODUCE:	CHILLI
-----------------	---------------

TYPE	Serrano	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Bright red skin.
Visual Appearance	With glossy, smooth surface; intact calyx with short stem retained; sound seed cavity; free from foreign matter
Sensory	Firm, smooth surface; crisp flesh; strong rich, hot flavour, thick walls.
Shape	Short, even bullet shape tapering towards the blossom end which may be rounded or pointed depending on variety; no obviously twisted or deformed fruit.
Size	Length 50 - 80 mm; as per pre-ordered requirements.
Maturity	Firm, juicy fruit, not wrinkled or shrivelled.
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 soft flesh or wrinkled skin (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.



PRODUCE:	CHILLI
-----------------	---------------

TYPE	Sweet	VARIETY	Various
CLASS	One	NOTES	Banana Chilli, Mellow Yellow

GENERAL APPEARANCE CRITERIA	
Colour	Shiny green, yellow or bright green skin depending on variety, green calyx.
Visual Appearance	With glossy, smooth surface; intact calyx with short section of stem attached; sound seed cavity; free from foreign matter.
Sensory	Firm, smooth surface; crisp juicy flesh; mildly spicy, sweet flavour.
Shape	Cylindrical with tapered blossom end. No obviously twisted or deformed fruit.
Size	Length approximately 110 - 170mm; as per pre-ordered requirements.
Maturity	Firm, juicy fruit, not dry or shrivelled.
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 soft flesh or wrinkled skin (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 > 2 sq cm. With scattered, superficial light brown marks affecting in aggregate > 2 sq cm.
Physiological Disorder	With minor shrivelling affecting >20% of the consignment.
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.