



PRODUCE:	CITRUS
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TYPE	Grapefruit	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Uniform full yellow. Nil with greening except for early season (May - June) when light green tinge not > 30 % of surface allowable.
Visual Appearance	With bright bloom; waxed surface; missing buttons allowable provided healed dry attachment areas, rind < 20 mm thick; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
Sensory	With firm, smooth skin, not puffy skinned or hollow, mild grapefruit flavour, with acid/ slightly sweet taste. Free from foreign or 'off' smells or tastes.
Shape	Round to oval, typically squat or slightly pear shaped. Nil with raised ridges or elongated necks.
Size	As per pre-ordered size requirements, minimum net carton weight 18 kg.
Maturity	Total soluble solids >9° Brix; with T.S.S to acids ratio >4.5:1; juice content >33%.
MAJOR DEFECTS	
Insects	With insects (eg. mealy bugs), especially in navel or button, or >10 scales (red/brown spots).
Diseases	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots).
Physical/Pest Damage	With cuts holes, splits, and cracks (that break the skin).
Temperature Injury	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage). With pale, hard areas of skin (severe sunburn)
MINOR DEFECTS	
Diseases	With superficial black/grey marks (eg. sooty blotch, sooty mould, Melanose) affecting in aggregate >1sq cm.
Physical/Pest Damage	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm. With up to 15 scale insects (red-brown spots, 2mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
Physiological Disorder	With stem end corrugations >2mm wide, >half fruit length.
Skin Marks/Blemishes	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface. With light blemish affecting in aggregate >3 sq cm. of surface.
Temperature Injury	With bleached yellowish-orange areas (slight sunburn) affecting >3 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 10 - 15°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.