



PRODUCE:	CITRUS
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TYPE	Kumquat	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Uniform bright orange; nil with greening.
Visual Appearance	With bright bloom; waxed surface; no foreign matter. Pre-packs labelled with bar code.
Sensory	With smooth, glossy skin; strongly sweet/sour flavoured; no foreign odours/tastes; seeds white, very small.
Shape	Round to oblong fruit, nil flat or squat fruit; no raised ridges or elongated necks.
Size	20 - 40 mm length, as per pre-ordered size requirements, minimum net carton weight 5 kg
Maturity	Juice content >20%.

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). With dark lesions on the fruit skin (eg. Black spot, Septoria spot). With black decay at the fruit core (Alternaria).
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

Insects	With superficial black/grey mark (eg. sooty blotch, sooty mould, Melanose) affecting in aggregate >0.5sq cm.
Physical/Pest Damage	With brown/black specks (rust mite damage) affecting in aggregate > 0.5sq cm. With up to 4 scale insects (red-brown spots, 2mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >0.5sq cm. of surface.
Physiological Disorder	With skin creasing (albedo breakdown) affecting >0.5sq. cm of surface. With stem end corrugations.
Skin Marks/Blemishes	With dark blemishes (eg stem end blemish) affecting in aggregate >0.5sq cm. of surface. With light blemish affecting in aggregate >0.5sq cm. of surface.
Temperature Injury	With bleached yellowish-orange areas (slight sunburn) affecting >0.5sq 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 5 - 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.