



PRODUCE:	CITRUS
-----------------	---------------

TYPE	Orange	VARIETY	Blood
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Uniform rich orange skin with red blush, dark red to burgundy flesh. Nil with green tinge > 10 % of surface.
Visual Appearance	With bright bloom; waxed surface; missing buttons allowable provided healed dry attachment areas, rind < 5mm 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; no foreign odours/tastes; sweet, low acid flavour.
Shape	Round to slightly oval. Nil flat, squat fruit; no raised ridges or elongated necks.
Size	As per pre-ordered size requirements, minimum net carton weight 9 kg.
Maturity	Total soluble solids >9° Brix; 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). 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	
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 10 scale insects (red-brown spots, 2mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
Physiological Disorder	With skin creasing (albedo breakdown) affecting >1 sq. cm of surface. With enlarged navels > 20mm diameter. 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 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.



PRODUCE:	CITRUS
-----------------	---------------

TYPE	Orange	VARIETY	Navel (early or mid season)
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Uniform light to full orange. Nil with greening.
Visual Appearance	With bright bloom; waxed surface; missing buttons allowable provided healed dry attachment areas, navel button to be inverted not protruding out; rind < 5mm thick; no foreign matter. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
Sensory	With firm, smooth skin, seedless or with few seeds, no foreign odours/tastes.
Shape	Round to slightly oval. Nil flat, squat fruit; no 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 >8:1; 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). 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	
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 > 1sq cm. With up to 10 scale insects (red-brown spots, 2mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
Physiological Disorder	With skin creasing (albedo breakdown) affecting >1 sq. cm of surface. With enlarged navels > 20mm diameter. 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 >3sq 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.



PRODUCE:	CITRUS
-----------------	---------------

TYPE	Orange	VARIETY	Navelina
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Light to full orange colour, nil greening with minimal lighter than average patches of colour.
Visual Appearance	With bright bloom; waxed surface; missing buttons allowable provided healed dry attachment areas, navel button to be inverted not protruding out; rind < 5mm thick; no foreign matter. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
Sensory	With firm, smooth skin, seedless or with few seeds, no foreign odours/tastes.
Shape	Slightly oval to pear-shaped. Nil flat, square fruit. No 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 >8:1; 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). 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	
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 > 1sq cm. With up to 10 scale insects (red-brown spots, 2mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
Physiological Disorder	With skin creasing (albedo breakdown) affecting >1 sq. cm of surface. With enlarged navels > 20mm diameter. With stem end corrugations >2mm wide, >half fruit length.
Skin Marks/Blemishes	With dark blemishes (eg stem end blemish) affecting in aggregate >2 sq cm. of surface. With light blemish affecting in aggregate >5 sq cm. of surface.
Temperature Injury	With bleached yellowish-orange areas (slight sunburn) affecting >3sq 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.



PRODUCE:	CITRUS
-----------------	---------------

TYPE	Orange	VARIETY	Navel (late lanes)
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Uniform full orange. Nil with even light green tinge > 10 % of surface, late season only; no prominent greening.
Visual Appearance	With bright bloom; waxed surface; missing buttons allowable provided healed dry attachment areas, navel button to be inverted not protruding out; rind < 5mm thick; no foreign matter. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
Sensory	With firm, smooth skin, seedless or with few seeds, no foreign odours/tastes.
Shape	Round to slightly oval. Nil flat, squat fruit; no 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 >8:1; 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). 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	
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 10 scale insects (red-brown spots, 2mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
Physiological Disorder	With skin creasing (albedo breakdown) affecting >1 sq. cm of surface. With enlarged navels > 20mm diameter. 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 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.



PRODUCE:	CITRUS
-----------------	---------------

TYPE	Orange	VARIETY	Seville (sour orange)
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Uniform rich orange. Nil with greening; except for late season (January - May), when regreening (light green tinge only), not > 30 % of surface is allowable.
Visual Appearance	With bright bloom; waxed surface; missing buttons allowable provided healed dry attachment areas, rind < 10mm 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, thick, rough skin; bitter, tangy flavour; no foreign odours/tastes.
Shape	Round to slightly squat oval. Nil flat fruit; no raised ridges or elongated necks.
Size	As per pre-ordered size requirements, minimum net carton weight 18 kg.
Maturity	Juice content >25%.

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

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 10 scale insects (red-brown spots, 2mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
Physiological Disorder	With skin creasing (albedo breakdown) affecting >1 sq. cm of surface. With enlarged navels > 20mm diameter. 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 5 - 15°C for Receival.
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.

Effective: 1 November 2006



FreshSpecs
PRODUCE SPECIFICATIONS

PRODUCE:

CITRUS

**Specifications reviewable: e.g. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.*



PRODUCE:	CITRUS
-----------------	---------------

TYPE	Orange	VARIETY	Valencia
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Uniform full orange. Nil with greening; except for late season (January - May), when light green tinge (regreening), over not > 30 % of the surface area is allowable.
Visual Appearance	With bright bloom; waxed surface; missing buttons allowable provided healed dry attachment areas, rind < 5mm 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, no foreign odours/tastes.
Shape	Round to slightly oval. Nil flat, squat fruit; no 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 >7:1; 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). 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	
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 10 scale insects (red-brown spots, 2mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
Physiological Disorder	With skin creasing (albedo breakdown) affecting >1 sq. cm of surface. With enlarged navels > 20mm diameter. 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 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.