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| PRODUCE: | FEIJOA |
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| TYPE | N/A | VARIETY | Various- Pineapple Guava |
| CLASS | One | NOTES | |

GENERAL APPEARANCE CRITERIA

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| Colour | Green to yellow green skin, may have reddish blush (depending on variety); creamy to white coloured flesh; translucent white pulp at fruit centre. |
| Visual Appearance | Dull waxy skin, may have a slight whitish bloom; skin texture may vary from smooth to bumpy depending on variety; calyx attached; small seeds; blemish free. |
| Sensory | Firm, smooth textured flesh with minimum grittiness; strong exotic floral aroma and has a pineapple/guava/strawberry flavour; free from foreign and 'off' smells or tastes. |
| Shape | Ovoid to blocky shaped fruit. |
| Size | As per pre ordered size requirements, length >60mm. |
| Maturity | Not dark green (undermature); strongly aromatic; minimum 10° Brix. |

MAJOR DEFECTS

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| Insects | With evidence of live insects (eg. Fruit fly, aphids etc). |
| Diseases | With evidence of fungal or bacterial rots. (eg. Botrytis, Anthracnose etc). |
| Physical/Pest Damage | With cuts, holes, punctures, cracks or wounds (that break the skin). With deep, soft, watersoaked bruises. |
| Temperature Injury | With evidence of dark sunken areas and/or internal browning (chilling injury). With evidence of flesh or pulp browning (heat damage). |

MINOR DEFECTS

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| Physical/Pest Damage | With superficial bruising >1sq cm. With superficial cuts, scratches, marks > 1 sq cm. With brown spots > 1sq cm. |
| Skin Marks/Blemishes | With healed scars >1sq cm. |

CONSIGNMENT CRITERIA

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| 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 2 - 6°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. |