



PRODUCE:	KIWIFRUIT
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TYPE	N/A	VARIETY	Kiwi Gold
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Clear brown to dark brown, with or without background greenish tinge; golden yellow to translucent yellow flesh, whitish core, black seeds. Nil with proximity marks (green marks due to adjacent fruit contact on the vine) affecting >10% of visual surface.
Visual Appearance	Full bodied; thin skin with slight stubbling where hairs have been removed; no foreign matter. With stickers with PLU and produce/variety name, or bar code when available, per requirements.
Sensory	Firm to touch, sprung not soft; sweet juicy flesh with no astringency, low acidity and slightly pineapple overtones; no off odours or tastes.
Shape	Oval, with distinctive enlarged and flattened stub at the blossom end.
Size	In pre-ordered size range only. Eg. 75, 95, 108, 117, 125.
Maturity	Dry Matter > 16 %. Soluble solids > 10° Brix (unless otherwise specified).
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (eg Botrytis rot, Rhizopus rot, bacterial soft rots).
Physiological Disorder	With growth cracks. With very soft fruit (override).
Temperature Injury	With very soft fruit, that feels full of liquid. (freezer injury)
MINOR DEFECTS	
Physical/Pest Damage	With superficial bruises (<2mm deep) affecting >2 sq cm of surface; no soft, moist, deep (>2mm) bruises With cuts, holes, cracks that break the skin. With superficial scars, scabs or hail injury affecting >0.5 sq cm; no broken skin
Skin Marks/Blemishes	With dark longitudinal marks affecting > 1sq cm. With surface scratches or skin marks/abrasions (shiny skin areas) affecting >1 sq cm.
Temperature Injury	With discoloured skin areas (sunburn) >2 sq cm; no blotchy, dry, blistered or cracked areas
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 0 - 4°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:	KIWIFRUIT
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TYPE	N/A	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Clear brown to dark brown, with or without background greenish tinge; green flesh, white core, black seeds. Nil with proximity marks (green marks due to adjacent fruit contact on the vine) affecting >10% of visual surface.
Visual Appearance	Full bodied; thin, hairy skin; no foreign matter. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
Sensory	Firm to touch, sprung not soft; sweet, with some acid, and juicy flavour; no off odours or tastes.
Shape	Round to slightly oval, according to variety.
Size	In pre-ordered size range only. Eg. 75, 95, 108, 117, 125.
Maturity	Dry Matter > 16 %. Soluble solids > 6° (unless otherwise specified).
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (decaying areas).
Physiological Disorder	With translucent dark green/water-soaked areas in flesh (overstorage). With growth cracks
Temperature Injury	With very soft fruit, that feels full of liquid. (freezer injury)
MINOR DEFECTS	
Physical/Pest Damage	With superficial bruises (<2mm deep) affecting >2 sq cm of surface; no soft, moist, deep (>2mm) bruises With cuts, holes, cracks that break the skin. With superficial scars, scabs or hail injury affecting >0.5 sq cm; no broken skin
Skin Marks/Blemishes	With dark longitudinal marks (characteristic of the Hayward variety) affecting in > 1sq cm. With surface scratches or skin marks/abrasions (shiny skin areas) affecting in >1 sq cm.
Temperature Injury	With discoloured skin areas (sunburn) >2 sq cm; no blotchy, dry, blistered or cracked areas
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 0 - 4°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.