



PRODUCE:	LYCHEE
-----------------	---------------

TYPE	N/A	VARIETY	Fei Zi Sou
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Green to red in colour. Greening <40% of visible surface area.
Visual Appearance	Plump, full bodied fruit; leathery skin covered with small bumps; free from foreign matter.
Sensory	Firm, sweet, juicy white flesh with a consistency similar to a grape; flavour not tart or acidic; distinct aroma; flesh separates cleanly and easily from skin; smooth dark brown seed up to 18mm long; free from foreign and 'off ' smells or tastes.
Shape	Heart shaped.
Size	As per pre-ordered size requirements.
Maturity	Firm with no green (immature) fruit. Brix >16.0 (soluble solids).

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With brown / soft lesions due to fungal or bacterial rots (eg Anthracnose, Alternaria rots, Rhizopus rots). With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits from physical or pest damage (eg holes from fruit piercing moth).
Physiological Disorders	With deformed or undersized fruit.
Skin Marks / Blemishes	With deep seated bruises.
Temperature Injury	With brown discoloured skin. (chilling injury, heat damage, dehydration).

MINOR DEFECTS

Physical/Pest Damage	With superficial cuts, scratches, abrasion marks > 0.5 sq cm With superficial bruising > 0.5 sq cm.
Skin Marks/Blemishes	With healed scars >0.5 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 - 14°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:	LYCHEE
-----------------	---------------

TYPE	N/A	VARIETY	Kiami Pink (Mai & B3)
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Pink to red in colour. Nil with greening.
Visual Appearance	Plump, full bodied fruit; leathery skin covered with small bumps; free from foreign matter.
Sensory	Firm, sweet, juicy white flesh with a consistency similar to a grape; flavour not tart or acidic; distinct aroma; flesh separates cleanly and easily from skin; smooth dark brown seed up to 18mm long; free from foreign and 'off ' smells or tastes.
Shape	Round in shape.
Size	As per pre-ordered size requirements.
Maturity	Firm with no green (immature) fruit. Brix >16.0 (soluble solids).

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With brown / soft lesions due to fungal or bacterial rots (eg Anthracnose, Alternaria rots, Rhizopus rots). With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits from physical or pest damage (eg holes from fruit piercing moth).
Physiological Disorders	With deformed or undersized fruit.
Skin Marks / Blemishes	With deep seated bruises.
Temperature Injury	With brown discoloured skin. (chilling injury, heat damage, dehydration).

MINOR DEFECTS

Physical/Pest Damage	With superficial cuts, scratches, abrasion marks > 0.5 sq cm With superficial bruising > 0.5 sq cm.
Skin Marks/Blemishes	With healed scars >0.5 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 - 14°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:	LYCHEE
-----------------	---------------

TYPE	N/A	VARIETY	Salathiel (No MI Chee)
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Red to dark red in colour. Nil with greening.
Visual Appearance	Plump, full bodied fruit; leathery smooth skin; free from foreign matter.
Sensory	Firm, sweet, juicy white flesh with a consistency similar to a grape; flavour not tart or acidic; distinct aroma; flesh separates cleanly and easily from skin; smooth dark brown seed up to 18mm long; free from foreign and 'off ' smells or tastes.
Shape	Round in shape.
Size	As per pre-ordered size requirements.
Maturity	Firm with no green (immature) fruit. Brix >16.0 (soluble solids).
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With brown / soft lesions due to fungal or bacterial rots (eg Anthracnose, Alternaria rots, Rhizopus rots). With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits from physical or pest damage (eg holes from fruit piercing moth).
Physiological Disorders	With deformed or undersized fruit.
Skin Marks / Blemishes	With deep seated bruises.
Temperature Injury	With brown discoloured skin. (chilling injury, heat damage, dehydration).
MINOR DEFECTS	
Physical/Pest Damage	With superficial cuts, scratches, abrasion marks > 0.5 sq cm With superficial bruising > 0.5 sq cm.
Skin Marks/Blemishes	With healed scars >0.5 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 - 14°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:	LYCHEE
-----------------	---------------

TYPE	N/A	VARIETY	Tai So
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Pink to red in colour. Nil with greening.
Visual Appearance	Plump, full bodied fruit; leathery skin covered with small bumps; free from foreign matter.
Sensory	Firm, sweet, juicy white flesh with a consistency similar to a grape; flavour not tart or acidic; distinct aroma; flesh separates cleanly and easily from skin; smooth dark brown seed up to 18mm long; free from foreign and 'off ' smells or tastes.
Shape	Round to oval in shape.
Size	As per pre-ordered size requirements.
Maturity	Firm with no green (immature) fruit. Brix >16.0 (soluble solids).
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With brown / soft lesions due to fungal or bacterial rots (eg Anthracnose, Alternaria rots, Rhizopus rots). With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits from physical or pest damage (eg holes from fruit piercing moth).
Physiological Disorders	With deformed or undersized fruit.
Skin Marks / Blemishes	With deep seated bruises.
Temperature Injury	With brown discoloured skin. (chilling injury, heat damage, dehydration).
MINOR DEFECTS	
Physical/Pest Damage	With superficial cuts, scratches, abrasion marks > 0.5 sq cm With superficial bruising > 0.5 sq cm.
Skin Marks/Blemishes	With healed scars >0.5 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 - 14°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:	LYCHEE
-----------------	---------------

TYPE	N/A	VARIETY	Wai Chi (Wai Chee)
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Red to dark red in colour. Nil with greening.
Visual Appearance	Plump, full bodied fruit; leathery skin covered with small bumps; free from foreign matter.
Sensory	Firm, sweet, juicy white flesh with a consistency similar to a grape; flavour not tart or acidic; distinct aroma; flesh separates cleanly and easily from skin; smooth dark brown seed up to 18mm long; free from foreign and 'off ' smells or tastes.
Shape	Round in shape.
Size	As per pre-ordered size requirements.
Maturity	Firm with no green (immature) fruit. Brix >16.0 (soluble solids).
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With brown / soft lesions due to fungal or bacterial rots (eg Anthracnose, Alternaria rots, Rhizopus rots). With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits from physical or pest damage (eg holes from fruit piercing moth).
Physiological Disorders	With deformed or undersized fruit.
Skin Marks / Blemishes	With deep seated bruises.
Temperature Injury	With brown discoloured skin. (chilling injury, heat damage, dehydration).
MINOR DEFECTS	
Physical/Pest Damage	With superficial cuts, scratches, abrasion marks > 0.5 sq cm With superficial bruising > 0.5 sq cm.
Skin Marks/Blemishes	With healed scars >0.5 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 -14°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.