

# MANGO

ТҮРЕ	Ripened	VARIETY	Bangalore
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	Golden yellow with red blush over shoulder areas; None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
Visual Appearance	Golden yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
Shape	Oval heart shaped.
Size	In pre-ordered size per requirements; uniform per tray.
Maturity	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (decaying areas).
Physical/Pest Damage	With cuts, holes, cracks (that break the skin).
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
Physiological Disorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
Insects	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
Skin Marks/Blemishes	With sap burn or sap stain/spotting affecting >6 sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
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 receival.
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 13 - 18 °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.



# MANGO

ТҮРЕ	Ripened	VARIETY	Brook
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	'ERIA
Colour	Green skin, yellow to orange flesh. None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not > 2mm wide or 5cm long; not sunken or raised.
Visual Appearance	Clean with bright bloom and smooth skin. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
Shape	Elongated to oval heart shaped.
Size	In pre-ordered size per requirements; uniform per tray.
Maturity	>14 % dry matter. Fully coloured ripened fruit, (no gas ripening/colouring permitted).
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (decaying areas).
Physical/Pest Damage	With cuts, holes, cracks (that break the skin).
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
Physiological Disorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
Physical/Pest Damage	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
Skin Marks/Blemishes	With sap burn or sap stain/spotting affecting >1sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
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 receival.
<b>Receival Conditions</b>	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 13 -18°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.



# MANGO

ТҮРЕ	Ripened	VARIETY	Davis Haden
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ΈριΔ	
OLNERAL APPEARANCE CRI		
Colour	Yellow to orange slight red blush. None with >40% of visible surface with light green colour; no discoloured Lines (chimeral) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.	
Visual Appearance	Orange flesh; With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.	
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).	
Shape	Approximately oval-oblong heart shape.	
Size	In pre-ordered size per requirements; uniform per tray.	
Maturity	>14 % dry matter. Fully coloured ripened fruit.	
MAJOR DEFECTS		
Insects	With evidence of live insects.	
Diseases	With fungal or bacterial rots (decaying areas).	
Physical/Pest Damage	With cuts, holes, cracks (that break the skin).	
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)	
Physiological Disorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).	
MINOR DEFECTS		
Physical/Pest Damage	<ul> <li>With &gt;5 attached scale insects.</li> <li>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in tota &gt;1 sq cm.</li> <li>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</li> <li>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruisin affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</li> </ul>	
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).	
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.	
Skin Marks/Blemishes	With sap burn or sap stain/spotting affecting >6 sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable. With dark blemish >1 sq cm (rub, abrasion damage).	
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 receival.	
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 13 - 18 °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.	



# MANGO

ТҮРЕ	Ripened	VARIETY	Early Gold
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	Yellow with orange red blush None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
Visual Appearance	Orange flesh; With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
Shape	Approximately oval-oblong heart shape.
Size	In pre-ordered size per requirements; uniform per tray.
Maturity	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
nsects	With evidence of live insects.
Diseases	With fungal or bacterial rots (decaying areas).
Physical/Pest Damage	With cuts, holes, cracks (that break the skin).
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
Physiological Disorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
Physical/Pest Damage	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in tota >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruisin affecting > 2 sq cm; no deep scars or soft/moist deep-seated bruises.
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
Skin Marks/Blemishes	With sap burn or sap stain/spotting affecting >6 sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable. With dark blemish >1 sq cm (rub, abrasion damage).
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 th 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 receival.
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 13 - 18 °C for Receival.
Chemical & Containment Residues	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirement 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.



# MANGO

ТҮРЕ	Ripened	VARIETY	Edward
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	'ERIA
Colour	Yellow, some red blush. None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
Visual Appearance	Deep yellow flesh; rough texture skin. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
Shape	Approximately oval-oblong heart shape.
Size	In pre-ordered size per requirements; uniform per tray.
Maturity	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (decaying areas).
Physical/Pest Damage	With cuts, holes, cracks (that break the skin).
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
Physiological Disorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
Physical/Pest Damage	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
Skin Marks/Blemishes	With sap burn or sap stain/spotting affecting >6 sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable. With dark blemish >1 sq cm (rub, abrasion damage).
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 receival.
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 13 - 18 °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.



# MANGO

ТҮРЕ	Ripened	VARIETY	Glenn
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	Orange with red blush None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
Visual Appearance	Orange flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
Shape	Approximately oval-oblong heart shape.
Size	In pre-ordered size per requirements; uniform per tray.
Maturity	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (decaying areas).
Physical/Pest Damage	With cuts, holes, cracks (that break the skin).
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
Physiological Disorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
Physical/Pest Damage	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
Skin Marks/Blemishes	With sap burn or sap stain/spotting affecting >6 sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable. With dark blemish >1 sq cm (rub, abrasion damage).
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 receival.
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 13 - 18 °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.



# MANGO

CLASS One NOTES	ТҮРЕ	Ripened	VARIETY	Hayden
	CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	Yellow with brilliant red blush. None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
Visual Appearance	Orange yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
Shape	Approximately oval-oblong heart shape.
Size	In pre-ordered size per requirements; uniform per tray.
Maturity	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (decaying areas).
Physical/Pest Damage	With cuts, holes, cracks (that break the skin).
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
Physiological Disorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
Physical/Pest Damage	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
Skin Marks/Blemishes	With sap burn or sap stain/spotting affecting >6 sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable. With dark blemish >1 sq cm (rub, abrasion damage).
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 receival.
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 13 - 18 °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.



# MANGO

ТҮРЕ	Ripened	VARIETY	Irwin
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	'ERIA
Colour	Crimson blush on a yellow skin. None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
Visual Appearance	Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening)
Shape	Approximately oval-oblong heart shape.
Size	In pre-ordered size per requirements; uniform per tray.
Maturity	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (decaying areas).
Physical/Pest Damage	With cuts, holes, cracks (that break the skin).
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
Physiological Disorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
Physical/Pest Damage	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
Skin Marks/Blemishes	With sap burn or sap stain/spotting affecting >6 sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable. With dark blemish >1 sq cm (rub, abrasion damage).
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 receival.
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 13 - 18 °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.



# MANGO

ТҮРЕ	Ripened	VARIETY	Keitt
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	Yellow, with a light pink blush None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
Visual Appearance	Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
Shape	Oblong heart shape.
Size	In pre-ordered size per requirements; uniform per tray.
Maturity	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (decaying areas).
Physical/Pest Damage	With cuts, holes, cracks (that break the skin).
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
Physiological Disorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
Physical/Pest Damage	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
Skin Marks/Blemishes	With sap burn or sap stain/spotting affecting >6 sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable. With dark blemish >1 sq cm (rub, abrasion damage).
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 receival.
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 13 - 18 °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



PRODUCE:

MANGO

ТҮРЕ	RipenedVARIETYKensington Pride Bundaberg / Bowen Burdekin / Carnarvo Region			
CLASS	One NOTES			
GENERAL APPEARANCE CRIT				
Colour	Pale yellow with or without pink to pink red-blush. No chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.			
Visual Appearance	Yellow flesh moderate, not excessive fibre. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.			
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).			
Shape	Round to oval heart shaped.			
Size	In pre-ordered size per requirements;	uniform per tray.		
Maturity	>14 % dry matter. Fully coloured riper	ned fruit.		
AAJOR DEFECTS				
Insects	With evidence of live insects.			
Diseases	With fungal or bacterial rots (decaying areas).			
Physical/Pest Damage	With cuts, holes, cracks (that break th	With cuts, holes, cracks (that break the skin).		
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)			
Physiological Disorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).			
MINOR DEFECTS				
Physical/Pest Damage	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm. no deep scars or soft/moist deep-seated bruises.			
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).			
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.			
Skin Marks/Blemishes	With sap burn or sap stain/spotting affecting >1sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable. With dark blemish >1 sq cm (rub, abrasion damage).			
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 1	4 days clear shelf life from date of receiv	val.	
<b>Receival Conditions</b>	-	ents (if required) for Interstate Consignm sion, unless otherwise approved. Pulp Te		
Chemical & Containment Residues		ust be registered and approved for use idues, Contaminants and Heavy Metals	-	
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

**PRODUCE:** 







# MANGO

ТҮРЕ	Ripened	VARIETY	Kensington Pride
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	'ERIA
Colour	Pale yellow with or without pink to pink red-blush. None with > 40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
Visual Appearance	Yellow flesh moderate, not excessive fibre. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
Shape	Round to oval heart shaped.
Size	In pre-ordered size per requirements; uniform per tray.
Maturity	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (decaying areas).
Physical/Pest Damage	With cuts, holes, cracks (that break the skin).
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
Physiological Disorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
Physical/Pest Damage	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
Skin Marks/Blemishes	With sap burn or sap stain/spotting affecting >1sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
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 receival.
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 13 - 18 °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.



# MANGO

ТҮРЕ	Ripened	VARIETY	Kent
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	Yellow with or without pink to pink red blush. None with >40% of visible surface with light green colour; no chimera variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
Visual Appearance	Yellow flesh moderate, not excessive fibre. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
Shape	Round to oval heart shaped.
Size	In pre-ordered size per requirements; uniform per tray.
Maturity	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (decaying areas).
Physical/Pest Damage	With cuts, holes, cracks (that break the skin).
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
Physiological Disorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
Physical/Pest Damage	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
Skin Marks / Blemishes	With sap burn or sap stain/spotting affecting >6 sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable. With dark blemish >1 sq cm (rub, abrasion damage).
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 receival.
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 13 - 18 °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.



# MANGO

ТҮРЕ	Ripened	VARIETY	Kensington Pride
CLASS	Tray Line Composite	NOTES	

GENERAL APPEARANCE CRIT	ERIA		
Colour	Colour Stage ranging from 50 - 100% blush over fruit surface (stages 4 - 6 on QDPI Chart). None with > 50% of visable surface with dark green colour.		
/isual Appearance	Yellow flesh. With need for stickers with PLU and produce/variety name.		
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).		
Shape	Round to oval heart shaped.		
Size	In pre-ordered size per requirements; uniform per tray. Preferably sizes 18 - 25's		
Maturity	>14% dry matter. Varying stages of maturity.		
MAJOR DEFECTS			
Insects	With evidence of live insects.		
Diseases	With fungal or bacterial rots (decaying areas).		
Physical/Pest Damage	With cuts, holes or cracks (that break the skin).		
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)		
Physiological Disorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end)		
MINOR DEFECTS			
Physical/Pest Damage	With > 8 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in tot >2 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >4 sq cm or with bruising affecting > 3 sq cm.; no deep scars or soft/moist deep-seated bruises.		
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).		
Physiological Disorder	With pronounced/dark lenticels (>2-3mm wide) affecting >20% of skin; not star shaped or cracked.		
Skin Marks/Blemishes	With sap burn or sap stain/spotting affecting >2.5sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable. With dark blemish >2.5 sq cm (rub, abrasion damage).		
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 15%.		
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 receival.		
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 13 - 18 °C for Receival.		
Chemical & Containment Residues	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirement 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.		



# MANGO

ТҮРЕ	Ripened	VARIETY	Kensington Pride	
CLASS	Tray Line One	NOTES		
GENERAL APPEARANCE CRITERIA				
Colour	Colour stage ranging from 30 - 90% blush over fruit surface (stages 3 - 5 QDPI Chart ). None with > 20% of visable surface with dark green colour.			
Visual Appearance	Yellow flesh. With need for stickers wi	th PLU and produce/variety na	me.	
Sensory	Firm, yields slightly to finger pressure odours/flavours	; smooth skin; sweet, with some	acid; pleasant aroma; no unpleasant	
Shape	Round to oval heart shaped.			
Size	In pre-ordered size per requirements;	uniform per tray. Preferably siz	es 8 - 16's	
Maturity	> 14% dry matter. Varying stages of m	aturity.		
MAJOR DEFECTS				
Insects	With evidence of live insects.			
Diseases	With fungal or bacterial rots (decaying	g areas).		
Physical/Pest Damage	With cuts, holes or cracks (that break	the skin).		
Temperature Injury	With scattered, small dark-brown spo	tting on dull, discoloured skin. (	chilling injury)	
Physiological Disorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).			
MINOR DEFECTS				
Physical/Pest Damage	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.			
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).			
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.			
Skin Marks / Blemishes	With sap burn or sap stain/spotting affecting >1sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable. With dark blemish >1 sq cm (rub, abrasion damage).			
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 15%.			
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 receival.	
Receival Conditions	•	• •	onsignment. Stacked onto a stabilised pallet. . Pulp Temperature 13 - 18 °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.			



# MANGO

ТҮРЕ	Ripened	VARIETY	Lemon
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	Yellow / Gold colour, no blush. None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
Visual Appearance	Pale yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
Shape	Round to oval heart shaped.
Size	In pre-ordered size per requirements; uniform per tray.
Maturity	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
nsects	With evidence of live insects.
Diseases	With fungal or bacterial rots (decaying areas).
Physical/Pest Damage	With cuts, holes, cracks (that break the skin).
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
Physiological Disorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem enc (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
Physical/Pest Damage	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in tota >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruisin affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
Skin Marks / Blemishes	With sap burn or sap stain/spotting affecting >6 sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable. With dark blemish >1 sq cm (rub, abrasion damage).
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 receival.
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 13 - 18 °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.



# MANGO

ТҮРЕ	Ripened	VARIETY	Mallika
CLASS	One	NOTES	

	Yellow, no blush. None with >40% of visible surface with light green colour; no chimeral variants (discoloured line)
Colour	with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
/isual Appearance	Yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
Shape	Oblong, oval heart shaped.
Size	In pre-ordered size per requirements; uniform per tray.
Maturity	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
nsects	With evidence of live insects.
Diseases	With fungal or bacterial rots (decaying areas).
Physical/Pest Damage	With cuts, holes, cracks (that break the skin).
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
Physiological Disorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem en (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in tot >1 sq cm.
Physical/Pest Damage	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruisi affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
Femperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
Skin Marks / Blemishes	With sap burn or sap stain/spotting affecting >6 sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable. With dark blemish >1 sq cm (rub, abrasion damage).
CONSIGNMENT CRITERIA	
Tolerance Per Consignment	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limi 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 th 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 receival.
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 13 - 18 °C for Receival.
Chemical & Containment Residues	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirement 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.



### MANGO

ТҮРЕ	Ripened	VARIETY	Mexican
CLASS	One	NOTES	

#### **GENERAL APPEARANCE CRITERIA** With highly coloured red blush over most of the surface; small areas of yellow background; None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide Colour or 5cm long; not sunken or raised. Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per Visual Appearance requirements Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant Sensory odours/flavours (abnormal ripening). Shape Oval heart shaped. In pre-ordered size per requirements; uniform per tray. Size Maturity >14 % dry matter. Fully coloured ripened fruit. **MAJOR DEFECTS** Insects With evidence of live insects With fungal or bacterial rots (decaying areas). Diseases With cuts, holes, cracks (that break the skin). Physical/Pest Damage **Temperature Injury** With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury) With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end **Physiological Disorders** (grey brown flesh/cavity at stem end). **MINOR DEFECTS** With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sa cm. Physical/Pest Damage With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises. With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas **Temperature Injury** (sunscald). Physiological Disorder With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked. With sap burn or sap stain/spotting affecting >6 sq cm. Skin Marks / Blemishes With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable. With dark blemish >1 sq cm (rub, abrasion damage). **CONSIGNMENT CRITERIA** 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 **Tolerance Per Consignment** not to exceed 10%. 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 Packaging & Labelling 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 receival. Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. **Receival Conditions** Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 - 18 °C for Receival. All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements **Chemical & Containment Residues** of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's. Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-Food Safety Requirements party audit. A copy of current certification to be forwarded to receiver.



# MANGO

ТҮРЕ	Ripened	VARIETY	Nam Doc Mai
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	'ERIA
Colour	Green skin, deep yellow flesh. None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
Visual Appearance	Clean with bright bloom and smooth skin With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
Shape	Elongated kidney shaped
Size	In pre-ordered size per requirements; uniform per tray.
Maturity	Fully coloured ripened fruit.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (decaying areas).
Physical/Pest Damage	With cuts, holes, cracks (that break the skin).
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
Physiological DIsorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
Physical/Pest Damage	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
Skin Marks / Blemishes	With sap burn or sap stain/spotting affecting >6 sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable. With dark blemish >1 sq cm (rub, abrasion damage).
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 receival.
<b>Receival Conditions</b>	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 13 - 18 °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.



# MANGO

ТҮРЕ	Ripened	VARIETY	Okrong
CLASS	One	NOTES	

	Green to greenish yellow colour, no blush. None with >40% of visible surface with light green colour; no chimeral	
Colour	variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.	
/isual Appearance	Pale yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.	
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).	
Shape	Round to oval heart shaped.	
Size	In pre-ordered size per requirements; uniform per tray.	
Maturity	>14 % dry matter. Fully coloured ripened fruit.	
MAJOR DEFECTS		
nsects	With evidence of live insects.	
Diseases	With fungal or bacterial rots (decaying areas).	
Physical/Pest Damage	With cuts, holes, cracks (that break the skin).	
Femperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)	
Physiological Disorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem en (grey brown flesh/cavity at stem end).	
MINOR DEFECTS		
Physical/Pest Damage	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with b affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.	
Cemperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).	
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.	
škin Marks / Blemishes	With sap burn or sap stain/spotting affecting >6 sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable. With dark blemish >1 sq cm (rub, abrasion damage).	
CONSIGNMENT CRITERIA		
Folerance Per Consignment	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limi 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 th 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.	
helf Life	Produce must provide not less than 14 days clear shelf life from date of receival.	
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 13 - 18 °C for Receival.	
Chemical & Containment Residues	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirement 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.	



### MANGO

ТҮРЕ	Ripened	VARIETY	Palmer	
CLASS	One	NOTES		
GENERAL APPEARANCE CRITERIA				

GENERAL APPEARANCE C	RTTERIA	
Colour	Green yellow skin with dark red blush. None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.	
Visual Appearance	Pale yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.	
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).	
Shape	Round to oval heart shaped.	
Size	In pre-ordered size per requirements; uniform per tray.	
Maturity	>14 % dry matter. Fully coloured ripened fruit.	
MAJOR DEFECTS		
Insects	With evidence of live insects.	
Diseases	With fungal or bacterial rots (decaying areas).	
Physical/Pest Damage	With cuts, holes, cracks (that break the skin).	
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)	
Physiological DIsorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).	
MINOR DEFECTS		
Physical/Pest Damage	<ul> <li>With &gt;5 attached scale insects.</li> <li>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq cm.</li> <li>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</li> <li>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</li> </ul>	
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).	
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.	

### CONSIGNMENT CRITERIA

Skin Marks / Blemishes

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 receival.
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 13 - 18 °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.

With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.

With sap burn or sap stain/spotting affecting >6 sq cm.

With dark blemish >1 sq cm (rub, abrasion damage).



MANGO

	Discussed		Decid	
ТҮРЕ	Ripened	VARIETY	Pearl	
CLASS	One	NOTES		
GENERAL APPEARANCE CRIT	GENERAL APPEARANCE CRITERIA			
Colour		With orange-pink blush over most of the surface; small areas of golden yellow background; None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.		
Visual Appearance	Deep yellow flesh. With need for stick requirements.	ers with PLU and produce/variety name	e, or bar code when available, per	
Sensory	Firm, yields slightly to finger pressure odours/flavours (abnormal ripening).	; smooth skin; sweet, with some acid; pl	easant aroma; no unpleasant	
Shape	Oval heart shaped.			
Size	In pre-ordered size per requirements;	uniform per tray.		
Maturity	>14 % dry matter. Fully coloured riper	ed fruit.		
MAJOR DEFECTS				
Insects	With evidence of live insects.			
Diseases	With fungal or bacterial rots (decayin	g areas).		
Physical/Pest Damage	With cuts, holes, cracks (that break th	e skin).		
Temperature Injury	With scattered, small dark-brown spo	tting on dull, discoloured skin. (chilling i	njury)	
Physiological Disorders	With internal breakdown, eg. watery, (grey brown flesh/cavity at stem end)	translucent area in flesh or around seed ).	(jelly seed), or with spongy stem end	
MINOR DEFECTS				
Physical/Pest Damage	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.			
Temperature Injury		20% of visual surface; no grey-brown blc	otches or black depressed areas	
Physiological Disorder	With pronounced/dark lenticels (>1-2)	nm wide) affecting >20% of skin; not sta	ar shaped or cracked.	
Skin Marks / Blemishes	With sap burn or sap stain/spotting affecting >6 sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable. With dark blemish >1 sq cm (rub, abrasion damage).			
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	current legislative requirements. Labe	ood grade materials or sanitised returna elling to identify grower's name/brand (j size and/or minimum net weight. Produ ner.	plus growers name/code if via a	
Shelf Life	Produce must provide not less than 14	4 days clear shelf life from date of receiv	val.	
Receival Conditions	-	nts (if required) for Interstate Consignm sion, unless otherwise approved. Pulp Te	· ·	
Chemical & Containment Residues		ust be registered and approved for use idues, Contaminants and Heavy Metals		
Food Safety Requirements	Produce is to be grown and packed up party audit. A copy of current certific	nder a HACCP based food safety progra ation to be forwarded to receiver.	m that is subject to an annual third-	



# MANGO

ТҮРЕ	Ripened	VARIETY	Plum
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	'ERIA		
Colour	Yellow background with red blush. None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.		
Visual Appearance	Gold yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.		
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).		
Shape	Round to oval heart shaped.		
Size	In pre-ordered size per requirements; uniform per tray.		
Maturity	>14 % dry matter. Fully coloured ripened fruit.		
MAJOR DEFECTS			
Insects	With evidence of live insects.		
Diseases	With fungal or bacterial rots (decaying areas).		
Physical/Pest Damage	With cuts, holes, cracks (that break the skin).		
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)		
Physiological Disorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).		
MINOR DEFECTS			
Physical/Pest Damage	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.		
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).		
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.		
Skin Marks / Blemishes	With sap burn or sap stain/spotting affecting >6 sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable. With dark blemish >1 sq cm (rub, abrasion damage).		
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 receival.		
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 13 - 18 °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.		



# MANGO

ТҮРЕ	Ripened	VARIETY	R2E2
CLASS	Bundaberg / Bowen Region	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	Yellow with red blush; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; no sunken or raised.
Visual Appearance	Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
Shape	Round to oval heart shaped.
Size	In pre-ordered size per requirements; uniform per tray.
Maturity	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (decaying areas).
Physical/Pest Damage	With cuts, holes, cracks (that break the skin).
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
Physiological Disorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
Physical/Pest Damage	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
Skin Marks / Blemishes	With sap burn or sap stain/spotting affecting >6 sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable. With dark blemish >1 sq cm (rub, abrasion damage).
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 receival.
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 13 - 18 °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.



# MANGO

ТҮРЕ	Ripened	VARIETY	R2E2
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	Yellow with red blush; none with > 40% of visible surface with light green colour; no chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
Visual Appearance	Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
Shape	Round to oval heart shaped.
Size	In pre-ordered size per requirements; uniform per tray.
Maturity	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (decaying areas).
Physical/Pest Damage	With cuts, holes, cracks (that break the skin).
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
Physiological Disorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
Physical/Pest Damage	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
Skin Marks / Blemishes	With sap burn or sap stain/spotting affecting >6 sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
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 receival.
<b>Receival Conditions</b>	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 13 - 18 °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.



MANGO

ТҮРЕ	Ripened	VARIETY	Tommy Atkins
CLASS	One	NOTES	
GENERAL APPEARANCE CRIT	ERIA		
Colour		nost of the surface; small areas of yellow ; no chimeral variants (discoloured lines;	-
Visual Appearance	Deep yellow flesh. With need for stick requirements.	ers with PLU and produce/variety name	e, or bar code when available, per
Sensory	Firm, yields slightly to finger pressure odours/flavours (abnormal ripening).	; smooth skin; sweet, with some acid; pl	easant aroma; no unpleasant
Shape	Oval heart shaped.		
Size	In pre-ordered size per requirements;	uniform per tray.	
Maturity	>14 % dry matter. Fully coloured riper	ned fruit.	
MAJOR DEFECTS			
Insects	With evidence of live insects.		
Diseases	With fungal or bacterial rots (decaying	q areas).	
Physical/Pest Damage	With cuts, holes, cracks (that break th		
Temperature Injury			njury)
Physiological Disorders	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury) With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).		
MINOR DEFECTS			
Physical/Pest Damage	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising		
Temperature Injury	affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises. With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).		
Physiological Disorder	With pronounced/dark lenticels (>1-2)	mm wide) affecting >20% of skin; not sta	ar shaped or cracked.
Skin Marks / Blemishes	With profedureed, dark terrateds (* 12mm whee) affecting > 20% of skin, not start shaped of effected. With sap burn or sap stain/spotting affecting >6 sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable. With dark blemish >1 sq cm (rub, abrasion damage).		
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	4 days clear shelf life from date of receiv	/al.
Receival Conditions	-	nts (if required) for Interstate Consignn sion, unless otherwise approved. Pulp Te	
Chemical & Containment Residues		ust be registered and approved for use iidues, Contaminants and Heavy Metals	· · ·
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.		



MANGO

ТҮРЕ	Ripened	VARIETY	Zango, B74, Calypso
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	'ERIA	
Colour	Pale yellow with or without a pink to red blush; None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.	
Visual Appearance	Yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.	
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).	
Shape	Round to oval heart shaped. 'Flower' like growth around stem end is allowable, nil with excessively protruding areas.	
Size	In pre-ordered size per requirements; uniform per tray.	
Maturity	Fully coloured ripened fruit.	
MAJOR DEFECTS		
Insects	With evidence of live insects.	
Diseases	With fungal or bacterial rots (decaying areas).	
Physical/Pest Damage	With cuts, holes or cracks (that break the skin).	
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)	
Physiological Disorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).	
MINOR DEFECTS		
Physical/Pest Damage	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.	
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).	
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.	
Skin Marks / Blemishes	With sap burn or sap stain/spotting affecting >1sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable. With dark blemish >1 sq cm (rub, abrasion damage).	
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 receival.	
<b>Receival Conditions</b>	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 13 - 18 °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.	



### MANGO

ТҮРЕ	Ripened	VARIETY	Zill
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	FERIA	
Colour	Yellow with dark red blush; None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.	
Visual Appearance	Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.	
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).	
Shape	Oval heart shaped.	
Size	In pre-ordered size per requirements; uniform per tray.	
Maturity	>14 % dry matter. Fully coloured ripened fruit.	
MAJOR DEFECTS		
Insects	With evidence of live insects.	
Diseases	With fungal or bacterial rots (decaying areas).	
Physical/Pest Damage	With cuts, holes, cracks (that break the skin).	
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)	
MINOR DEFECTS		
Physical/Pest Damage	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.	
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).	
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.	
Skin Marks / Blemishes	With sap burn or sap stain/spotting affecting >6 sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable. With dark blemish >1 sq cm (rub, abrasion damage).	
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 receival.	
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 13 - 18 °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 surront contification to be forwarded to provide the program.	

party audit. A copy of current certification to be forwarded to receiver.