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| PRODUCE: | MANGO |
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| TYPE | Ripened | VARIETY | Zill |
| CLASS | One | NOTES | |

GENERAL APPEARANCE CRITERIA

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| 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

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| 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

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| 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 (sunscauld). |
| 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

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| Tolerance Per Consignment | Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%. |
| Packaging & Labelling | Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container. |
| Shelf Life | Produce must provide not less than 14 days clear shelf life from date of receipt. |
| Receival Conditions | Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 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. |