



PRODUCE:	OLIVE
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TYPE	Black	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Greenish black to blackish purple skin depending on variety, dark coloured flesh.
Visual Appearance	Full bodied berries; thin, smooth skin; single elongated seed in fruit centre; free from soil and other foreign matter
Sensory	Inedible due to bitter tasting tannins in raw fruit; firm, slightly juicy flesh, no foreign tastes or odours.
Shape	Oval to long oval depending on variety
Size	>20 mm length, 12 mm diameter; as per pre-ordered size requirements
Maturity	>12% oil content; exuding white juice when squeezed; >80% black colour (ripe) among fruits.

MAJOR DEFECTS

Insects	With obvious live insects.
Diseases	With fungal or bacterial rots.
Physical/Pest Damage	With cuts, holes, splits or damage that breaks the skin. With obvious deep bruises. With skin blemishes, scuffs or damage affecting >1 sq cm.
Physiological Damage	With surface pitting or spotting (overstorage injury). With softened, browning internal flesh (CO2 injury).
Temperature Injury	With internal browning of the flesh around the seed (chilling injury).

MINOR DEFECTS

Skin Marks/Blemishes	With skin discolouration affecting <1 sq cm.
Physical/Pest Damage	With rubs, healed insect damage (scars) affecting <1 sq cm. With light bruising (<1mm deep) affecting <1 sq cm.
Physiological Disorder	With dull colouration and slight fruit softening (ethylene exposure). With prominent white dots on skin (lenticels).

CONSIGNMENT CRITERIA

Tolerance Per Consignment	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%
Packaging & Labelling	Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
Shelf Life	Produce must provide not less than 14 days clear shelf life from date of receipt.
Receival Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 7 - 10 °C
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 with the FSANZ Food Standards Code MRL's and ML'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.