

PRODUCE:

PEACH

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| TYPE | Yellow Flesh - Classic | VARIETY | Various |
| CLASS | One | NOTES | |

GENERAL APPEARANCE CRITERIA

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| Colour | With yellow to red blush skin and yellow flesh; red blush > 60% of surface, none with dull, dark red skin. Early season to Late season varieties; red blush > 40 % of surface; with red speckle on background. |
| Visual Appearance | Full bodied, with clean (washed) and mildly downy (defuzzed) skins. No foreign matter. With or without a small amount of sugar speckle spotting. With need for stickers with PLU and produce / variety name or barcode when available, per requirements. |
| Sensory | Firm to touch. Sprung not soft: sweet juicy flavour, not dry and woolly (internal breakdown); free from foreign smells or taste. |
| Shape | Round to slightly oval or slightly squat, according to variety. |
| Size | Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm. |
| Maturity | Sprung at receipt, with sufficient maturity to achieve good development of sweet, juicy flavour and the required level of blush at receipt. |

MAJOR DEFECTS

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| Insects | With evidence of live insects. |
| Diseases | With fungal or bacterial rots of the skin or flesh (eg. mouldy core, botrytis, scab). |
| Physical/Pest Damage | With cuts holes, punctures, cracks or wounds (that break the skin). With unhealed damaged stem ends due to stem pull that has removed skin. With deep, soft water-soaked bruises or discolouration (browning). |
| Temperature Injury | With scalded, discoloured skin, which slips easily from the flesh (condensation injury) With dark discolouration of skin and flesh and skin shrivelling without the application of pressure (cool storage breakdown) With water soaked, translucent areas (freezer damage). With tissue shrivelling, softening and browning of the stem cavity (heat damage) |
| Physiological Disorders | With suture or stem end splits; no 'splitstone' with open stem end |

MINOR DEFECTS

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| Physical/Pest Damage | With slight depression / flattening of skin > 2 sq cm. With dry, healed skin scarring due to insect, bird or major hail damage affecting in aggregate >1 sq cm. No broken skin or unhealed scars. With bacterial spot > 3 dry spots (1 mm); not sunken & water-soaked. |
| Skin Marks/Blemishes | With light superficial marks / blemishes (not dark against background skin colour), eg russet, affecting in aggregate > 1.5 sq cm With dark superficial skin marks / blemish, eg. Limb rub, dipping injury (black lesions, mostly on red skin areas) affecting in aggregate > 1 sq cm of surface. With sever sugar spotting where spots have joined to form a solid patch affecting >30% of surface area. |

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 pieces per single layer tray or 2 % of the total 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 6 - 13 °C for Receipt. |
| Chemical & Containment Residues | All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's. |
| Food Safety Requirements | Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a food safety program must not be labelled Class 1. |

*Specifications reviewable: e.g. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.

Effective: 1 November 2006



FreshSpecs
PRODUCE SPECIFICATIONS

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