



PRODUCE:	PEACH
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TYPE	Yellow Flesh - Ripe & Ready	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
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 bar code when available, per requirements.
Sensory	Firm to touch, sprung not soft; sweet, juicy flavour, not dry and 'woolly' (internal breakdown); free of 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	Produce at receipt will display good development of sweet juicy flavour. Total soluble solids <10°. Minimum penetrometer value (11mm plunger) : 4kg
MAJOR DEFECTS	
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	
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; not with 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 severe sugar spotting where spots have joined to form a solid patch affecting >30% of fruit surface area.
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 pieces per single layer or 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 0 - 8 °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.

*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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