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| PRODUCE: | PERSIMMON |
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| TYPE | Sweet | VARIETY | Various |
| CLASS | Fuyu Fruit | NOTES | |

GENERAL APPEARANCE CRITERIA

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| Colour | Bright orange to orange/red skin; bright orange flesh. |
| Visual Appearance | Thin skin; glossy, plump fruit; dry calyx lifted from the skin and surrounding a short stem; free from foreign matter. |
| Sensory | Smooth, slightly waxy skin; firm flesh softening to slightly crunchy; free from bitterness or astringency; free from foreign and 'off' smells or tastes. |
| Shape | Round to slightly squat fruit, often slightly pointed at apex. |
| Size | As per pre-ordered size requirements |
| Maturity | Firm, full coloured fruit; TSS >14° Brix . |

MAJOR DEFECTS

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| Insects | With evidence of live insects. (eg. fruit fly and mealy bugs) |
| Diseases | With evidence of fungal or bacterial rots. |
| Physical/Pest Damage | With unhealed cuts, holes or splits from physical or pest damage. |
| Skin Marks / Blemishes | With deep seated bruises. |
| Physiological Disorders | With evidence of skin russetting and calyx end cracking. With evidence of juice leakage or severe softening (over ripe) With presence of a cavity beneath the calyx |
| Temperature Injury | With flesh browning, softening and water-soaked appearance (chilling injury). With evidence of dark water-soaked areas (freeze damage). |

MINOR DEFECTS

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| Physical/Pest Damage | With superficial bruising >2 sq cm. With superficial cuts, scratches, marks > 2 sq cm. |
| Skin Marks/Blemishes | With healed scars >2 sq cm. |

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 10 - 15 °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. |