



PRODUCE:	PLUM
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TYPE	Black	VARIETY	Angeleno
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Deep purple to very dark purple over a red ground colour. Flesh amber to yellow in colour.
Visual Appearance	Sound fruit with or without stalks. Intact skins. Semi - Clingstone. Free from juice and spray residues or foreign matter on the skin.
Sensory	A firm and sweet plum. Free from foreign and 'off' smells or tastes.
Shape	Round to flat round.
Size	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
Maturity	Firm but yield to gentle pressure. No hard fruit.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
Skin Marks / Blemishes	With deep seated bruises.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
Temperature Injury	With evidence of sunburn >1.5 sq cm.
Skin Marks/Blemishes	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.

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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.



PRODUCE:	PLUM
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TYPE	Black	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Deep purple to black over a dark red ground colour. Flesh to be amber to red depending on variety.
Visual Appearance	Sound fruit with or without stalks. Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.
Sensory	Firm sweet plum. Free from foreign and 'off' smells or tastes.
Shape	Round to flat round
Size	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
Maturity	Firm but yield to gentle pressure. No hard fruit.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
Skin Mark / Blemishes	With deep seated bruises.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).
Physiological Disorders	With open split stone. With deformed or disfigured fruit.

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
Temperature Injury	With evidence of sunburn >1.5 sq cm.
Skin Marks/Blemishes	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.

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 5 % 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 6 - 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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.



PRODUCE:	PLUM
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TYPE	Black	VARIETY	Black Amber
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Purple/black in colour. Colour must exceed 90% of surface. Flesh colour to be amber in colour.
Visual Appearance	Normal bloom. Sound fruit with or without stalks. Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.
Sensory	Firm not hard. Good sugar to acid ratio. Juicy with good flavour (sweet aromatic flesh) for variety. Free from foreign and 'off' smells or tastes.
Shape	Flat rounded
Size	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
Maturity	Firm but yield to gentle pressure. No hard fruit.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
Skin Marks / Blemishes	With deep seated bruises.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).
Physiological Disorders	With open split stone. With deformed or disfigured fruit.

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
Temperature Injury	With evidence of sunburn >1.5 sq cm.
Skin Marks/Blemishes	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.

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 5 % 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 6 - 15 °C for Receipt.
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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 HACCP based food safety program must not be labelled Class 1.



PRODUCE:	PLUM
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TYPE	Blood	VARIETY	Donsworth, Ruby Blood, Mariposa, Lewis, Satsuma, Frontier
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Dark mottled red / maroon skin over a light brown skin with small pale green spots. Flesh blood red in colour.
Visual Appearance	Sound fruit with or without stalks. Intact skins. Free from juice and spray residues or foreign matter on the skin.
Sensory	Firm not hard. Sweet flavour with a slight tang in late season varieties. Very juicy. Free from foreign and 'off' smells or tastes.
Shape	Round, occasionally with a slight heart shape.
Size	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
Maturity	Firm but yield to gentle pressure. No hard fruit.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
Skin Marks / Blemishes	With deep seated bruises.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).
Physiological Disorders	With open split stone With deformed or disfigured fruit.

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
Temperature Injury	With evidence of sunburn >1.5sq cm.
Skin Marks/Blemishes	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.

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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6-15 °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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.



PRODUCE:	PLUM
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TYPE	Black	VARIETY	Friar
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Dark purple to black. Light amber flesh with a tinge of red developing from the skin as the fruit ripens.
Visual Appearance	Firm, sound fruit with or without stalks. Intact skins. Semi freestone. Free from juice and spray residues or foreign matter on the skin.
Sensory	Sweet and juicy, softening as the fruit ripens. Slightly acid skin. Free from foreign and 'off' smells or tastes.
Shape	Round squat shape.
Size	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
Maturity	Firm but yield to gentle pressure. No hard fruit.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit.
Skin Marks / Blemishes	With deep seated bruises.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).
Physiological Disorders	With open split stone. With deformed or disfigured fruit.
MINOR DEFECTS	
Physical/Pest Damage	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
Temperature Injury	With evidence of sunburn >1.5 sq cm.
Skin Marks/Blemishes	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, < 55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.
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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 15 °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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.



PRODUCE:	PLUM
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TYPE	Black	VARIETY	Pizazz
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Dark purple to black. Light amber flesh with a tinge of red developing from the skin as the fruit ripens.
Visual Appearance	Firm, sound fruit with or without stalks. Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.
Sensory	Sweet and juicy, softening as the fruit ripens. Slightly acid skin. Free from foreign and 'off' smells or tastes.
Shape	Round squat shape.
Size	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
Maturity	Firm but yield to gentle pressure. No hard fruit.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
Skin Marks / Blemishes	With deep seated bruises.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).
Physiological Disorders	With open split stone. With deformed or disfigured fruit.

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
Temperature Injury	With evidence of sunburn >1.5 sq cm.
Skin Marks/Blemishes	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.

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.
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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 HACCP based food safety program must not be labelled Class 1.



PRODUCE:	PLUM
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TYPE	Purple	VARIETY	Ausi Belle
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Blue turning purple to very dark purple. Flesh to be a light lemon colour.
Visual Appearance	Firm and juicy flesh. Sound fruit with or without stalks. Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.
Sensory	A firm, sweet and juicy plum. Free from foreign and 'off' smells or tastes.
Shape	Round.
Size	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
Maturity	Firm but yield to gentle pressure. No hard fruit.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
Skin Marks / Blemishes	With deep seated bruises.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).
Physiological Disorders	With open split stone. With deformed or disfigured fruit.
MINOR DEFECTS	
Physical/Pest Damage	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
Temperature Injury	With evidence of sunburn >1.5 sq cm.
Skin Marks/Blemishes	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, 55 mm + > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.
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%.
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PRODUCE:	PLUM
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TYPE	Purple	VARIETY	Tegan Blue
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Red to purple with some yellow mottling. Yellow shoulders at the stem end. Flesh to be amber / orange with red staining of the flesh near the skin.
Visual Appearance	Sound fruit with or without stalks. Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.
Sensory	A firm, sweet and juicy plum with an acid skin. Free from foreign and 'off' smells or tastes.
Shape	Round slightly asymmetrical.
Size	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
Maturity	Firm but yield to gentle pressure. No hard fruit.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
Skin Marks / Blemishes	With deep seated bruises.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).
Physiological Disorders	With open split stone. With deformed or disfigured fruit.
MINOR DEFECTS	
Physical/Pest Damage	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
Temperature Injury	With evidence of sunburn >1.5 sq cm.
Skin Marks/Blemishes	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm. With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.
CONSIGNMENT CRITERIA	
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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 6 - 15 °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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.



PRODUCE:	PLUM
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TYPE	Red	VARIETY	Amber Jewel
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Red / mahogany mottled skin over a yellow / green background. At receival red blush to cover at least 40 % of skin surface. Flesh bright amber almost yellow colour.
Visual Appearance	Sound fruit with or without stalks. Intact skins. Free from juice and spray residues or foreign matter on the skin.
Sensory	Firm not hard. Sweet flesh with a slightly acid skin, fruit should be eaten when crunchy. Free from foreign and 'off' smells or tastes.
Shape	Round slightly heart shaped.
Size	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
Maturity	Firm but yield to gentle pressure. No hard fruit.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
Skin Marks / Blemishes	With deep seated bruises.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).
Physiological Disorders	With open split stone. With deformed or disfigured fruit.

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
Temperature Injury	With evidence of sunburn >1.5 sq cm.
Skin Marks/Blemishes	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, < 55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.

CONSIGNMENT CRITERIA

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PRODUCE:	PLUM
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TYPE	Red	VARIETY	Autumn Giant
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Bright Red colour over a yellow background. At receipt red blush to cover at least 40 % of skin surface. Flesh to be yellow in colour.
Visual Appearance	Generally a large plum with Intact skins. Freestone. Free from juice and spray residues or foreign matter on the skin.
Sensory	A subtle sweet flesh moderately juicy. Free from foreign and 'off' smells or tastes.
Shape	Round elongated sometimes with a heart shape.
Size	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
Maturity	Firm but yield to gentle pressure. No hard fruit.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
Skin Marks / Blemishes	With deep seated bruises.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).
Physiological Disorders	With open split stone. With deformed or disfigured fruit.

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
Temperature Injury	With evidence of sunburn >1.5sq cm.
Skin Marks/Blemishes	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, 55 mm + > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.

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.
Receipt 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 6-15 °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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.



PRODUCE:	PLUM
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TYPE	Black	VARIETY	Early Mac
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Deep purple to very dark purple over a red ground colour. At receipt red blush to cover at least 40 % of skin surface. Flesh amber to yellow in colour.
Visual Appearance	Sound fruit with or without stalks. Intact skins. Semi - Clingstone. Free from juice and spray residues or foreign matter on the skin.
Sensory	A firm and sweet plum. Free from foreign and 'off ' smells or tastes.
Shape	Round to flat round.
Size	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
Maturity	Firm but yield to gentle pressure. No hard fruit.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
Skin Marks / Blemishes	With deep seated bruises.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).
Physiological Disorders	With open split stone. With deformed or disfigured fruit.

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
Temperature Injury	With evidence of sunburn >1.5 sq cm.
Skin Marks/Blemishes	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.

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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.



PRODUCE:	PLUM
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TYPE	Red	VARIETY	Early Queen
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Red to purple over a yellow ground colour. At receipt red blush to cover at least 40 % of skin surface. Flesh yellow and firm.
Visual Appearance	Sound fruit with or without stalks. Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.
Sensory	Sweet flesh with lots of juice. Free from foreign and 'off ' smells or tastes.
Shape	Round
Size	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
Maturity	Firm but yield to gentle pressure. No hard fruit.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
Skin Marks / Blemishes	With deep seated bruises.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).
Physiological Disorders	With open split stone. With deformed or disfigured fruit.

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
Temperature Injury	With evidence of sunburn >1.5 sq cm.
Skin Marks/Blemishes	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.

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.
Receipt 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 - 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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.



PRODUCE:	PLUM
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TYPE	Red	VARIETY	Fortune
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Red with slightly yellow shoulders becoming red as the fruit ripens. At receipt red blush to cover at least 40 % of skin surface. Light yellow flesh.
Visual Appearance	Firm intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.
Sensory	Sweet flavour with fine textured flesh. Free from foreign and 'off' smells or tastes.
Shape	Round and slightly heart shaped.
Size	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
Maturity	Firm but yield to gentle pressure. No hard fruit.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
Skin Marks / Blemishes	With deep seated bruises.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).
Physiological Disorders	With open split stone. With deformed or disfigured fruit.
MINOR DEFECTS	
Physical/Pest Damage	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
Temperature Injury	With evidence of sunburn >1.5 sq cm.
Skin Marks/Blemishes	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.
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.
Receipt 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 - 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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.



PRODUCE:	PLUM
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TYPE	Red	VARIETY	Queen Rosa
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Red to maroon over a green ground colour with fine speckling. At receipt red blush to cover at least 40 % of skin surface. Flesh light yellow / amber colour turning red near the skin.
Visual Appearance	Sound fruit with or without stalks. Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.
Sensory	Subtle sweet flavour, juicy flesh with an acid skin. Free from foreign and 'off' smells or tastes.
Shape	Round
Size	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
Maturity	Firm but yield to gentle pressure. No hard fruit.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits in the skin on the cheeks and of the fruit
Skin Marks / Blemishes	With deep seated bruises.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).
Physiological Disorders	With open split stone. With deformed or disfigured fruit.

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
Temperature Injury	With evidence of sunburn >1.5 sq cm.
Skin Marks/Blemishes	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.

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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.



PRODUCE:	PLUM
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TYPE	Red	VARIETY	Red Beaut
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Bright red turning to a red - purple as it ripens. At receipt red blush to cover at least 40 % of skin surface. Flesh is light amber in colour.
Visual Appearance	A small to medium plum. Soft to medium firmness. Sound fruit with or without stalks. Intact skins. Semi-clingstone. Free from juice and spray residues or foreign matter on the skin.
Sensory	A firm and sweet plum. Free from foreign and 'off ' smells or tastes.
Shape	Round to slightly heart shaped.
Size	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
Maturity	Firm but yield to gentle pressure. No hard fruit.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
Skin Marks / Blemishes	With deep seated bruises.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).
Physiological Disorders	With open split stone. With deformed or disfigured fruit.
MINOR DEFECTS	
Physical/Pest Damage	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
Temperature Injury	With evidence of sunburn >1.5 sq cm.
Skin Marks/Blemishes	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.
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 grower's 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 - 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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.



PRODUCE:	PLUM
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TYPE	Red	VARIETY	Simka
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Reddish purple. Firm and juicy pale amber flesh.
Visual Appearance	Sound fruit with or without stalks. Intact skins. Semi-clingstone. Free from juice and spray residues or foreign matter on the skin.
Sensory	Sweet flavour with a slightly acid skin. Free from foreign and 'off' smells or tastes.
Shape	Slightly asymmetric heart shape.
Size	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
Maturity	Firm but yield to gentle pressure. No hard fruit.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit.
Skin Marks / Blemishes	With deep seated bruises.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).
Physiological Disorders	With open split stone. With deformed or disfigured fruit.
MINOR DEFECTS	
Physical/Pest Damage	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
Temperature Injury	With evidence of sunburn >1.5 sq cm.
Skin Marks/Blemishes	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.
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.
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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 HACCP based food safety program must not be labelled Class 1.



PRODUCE:	PLUM
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TYPE	Red	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Bright red colour over a yellow background. At time of receipt red blush to cover at least 40% of the skin.
Visual Appearance	Sound fruit with or without stalks. Free from juice of spray residues or foreign matter on the skin.
Sensory	A firm sweet plum. Free from foreign and 'off' smells or tastes.
Shape	Round to round flat.
Size	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
Maturity	Firm but yield to gentle pressure. No hard fruit.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
Skin Marks / Blemishes	With deep seated bruises.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).
Physiological Disorders	With open split stone. With deformed or disfigured fruit.

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
Temperature Injury	With evidence of sunburn >1.5sq cm.
Skin Marks/Blemishes	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, 55 mm + > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.

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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6-15 °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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.