



<b>PRODUCE:</b>	<b>PLUM</b>
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<b>TYPE</b>	<b>Red</b>	<b>VARIETY</b>	<b>Amber Jewel</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	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.
<b>Visual Appearance</b>	Sound fruit with or without stalks. Intact skins. Free from juice and spray residues or foreign matter on the skin.
<b>Sensory</b>	Firm not hard. Sweet flesh with a slightly acid skin, fruit should be eaten when crunchy. Free from foreign and 'off' smells or tastes.
<b>Shape</b>	Round slightly heart shaped.
<b>Size</b>	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
<b>Maturity</b>	Firm but yield to gentle pressure. No hard fruit.

### MAJOR DEFECTS

<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	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.
<b>Physical/Pest Damage</b>	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
<b>Skin Marks / Blemishes</b>	With deep seated bruises.
<b>Temperature Injury</b>	With evidence of dark water-soaked areas (freeze damage).
<b>Physiological Disorders</b>	With open split stone. With deformed or disfigured fruit.

### MINOR DEFECTS

<b>Physical/Pest Damage</b>	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
<b>Temperature Injury</b>	With evidence of sunburn >1.5 sq cm.
<b>Skin Marks/Blemishes</b>	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

<b>Tolerance Per Consignment</b>	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%.
<b>Packaging &amp; Labelling</b>	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.
<b>Shelf Life</b>	Produce must provide not less than 14 days clear shelf life from date of receival.
<b>Receival Conditions</b>	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.
<b>Chemical &amp; Containment Residues</b>	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.
<b>Food Safety Requirements</b>	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.