



<b>PRODUCE:</b>	<b>POMEGRANATE</b>
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<b>TYPE</b>	<b>N/A</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	Deep pink to dark red skin; bright red, fleshy seeds.
<b>Visual Appearance</b>	Smooth, somewhat glossy skin; prominent calyx retained at the fruit blossom end; free from visible contamination.
<b>Sensory</b>	Thin, leathery skin; membranous white walls containing sacs of pulpy seeds; small, soft seeds surrounded by a layer of sweet, juicy flesh; no off odours or tastes (eg excess tannins).
<b>Shape</b>	Approximately round with protruding calyx at base.
<b>Size</b>	In pre-ordered size per requirements; uniform per tray.
<b>Maturity</b>	Skin should be highly coloured, tough and unbroken, not pale (undermature) or split (overmature); fruit should sound hollow when tapped; minimum TSS >13° Brix.

### MAJOR DEFECTS

<b>Insects</b>	With evidence of live insects (eg pomegranate fruit borer)
<b>Diseases</b>	With evidence of fungal or bacterial rots (eg Alternaria, dry rots).
<b>Physical/Pest Damage</b>	With unhealed cuts, holes or cracks that break the skin.
<b>Physiological Disorders</b>	With sunken, brown lesions or bruises in the skin. With dry, softened skin (dehydrated).
<b>Temperature Injury</b>	With skin discolouration (sunburn). With skin pitting / discolouration and internal browning (chilling injury).

### MINOR DEFECTS

<b>Physical/Pest Damage</b>	With minor bruises, eg. flat or sunken areas, slightly darker than skin colour, affecting >1 sq cm. With hail marks, eg. healed skin depressions, affecting in aggregate > 1sq cm.
<b>Skin Marks/Blemishes</b>	With healed limb rub >1 sq cm. No unhealed injuries.

### 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 receipt.
<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 5 - 10 °C
<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.