



<b>PRODUCE:</b>	<b>SAPODILLA</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>	Pale yellow to peach ground colour thinly covered by light brown scurf; creamy yellow to peach flesh.
<b>Visual Appearance</b>	Slightly abrasive, delicate skin; stem trimmed flush with fruit surface; finely textured flesh containing several smooth black seeds; no foreign matter.
<b>Sensory</b>	Before ripening the flesh is extremely astringent and contains an unpleasant tasting latex; Once ripe the flesh is smooth, melting, extremely sweet with a caramel-like flavour; seeds separate easily from flesh; no off odours or tastes.
<b>Shape</b>	Approximately oval, slightly tapered towards apex.
<b>Size</b>	In pre-ordered size per requirements; uniform per tray.
<b>Maturity</b>	Yellow ground colour, no green (immature); firm fruit, not soft (overmature); floral parts not retained on fruit.

**MAJOR DEFECTS**

<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With evidence of fungal or bacterial rots (eg sour rot, blue mould).
<b>Physical/Pest Damage</b>	With unhealed cuts, holes or splits that break the skin.
<b>Physiological Disorder</b>	With sunken, brown lesions or deep bruises. With internal breakdown, eg. soft, darkened flesh.
<b>Temperature Injury</b>	With skin discolouration (sunburn). With pitted skin and/or watersoaked flesh (chilling injury).

**MINOR DEFECTS**

<b>Physical/Pest Damage</b>	With minor bruises, eg. flat or sunken areas darker than skin colour, affecting >1 sq cm. With healed skin damage, affecting in aggregate > 1sq cm.
<b>Skin Marks/Blemishes</b>	With healed scuffs or marks affecting in aggregate > 1sq 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 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 8 -15 °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.