



<b>PRODUCE:</b>	<b>SAPOTE</b>
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<b>TYPE</b>	<b>Black</b>	<b>VARIETY</b>	<b>Various – Chocolate Pudding Fruit</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	Mid green to olive skin; dark brown flesh.
<b>Visual Appearance</b>	Smooth, slightly glossy skin; short, clean cut stem surrounded by calices; up to 10 smooth, flat, brownish coloured seeds.
<b>Sensory</b>	Thin, soft skin; unripe fruit has firm, astringent or sour flesh, flesh becomes very soft and pulpy when ripe; ripe fruit has a sweet, mild chocolate flavour.
<b>Shape</b>	Round to squat fruit, may be slightly pointed at apex.
<b>Size</b>	Fruit diameter 60-120mm; In pre-ordered size range as per requirements.
<b>Maturity</b>	Calyces lifted slightly from the fruit surface; TSS>13° Brix when fruit is ripe; unripe fruit is inedible and may be poisonous.

### MAJOR DEFECTS

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

### MINOR DEFECTS

<b>Physical/Pest Damage</b>	With dark solid marks/blemish >3 spots, 1mm diameter/depth (black), eg. insect stings, bacterial spot, or >1 sq cm of total surface area (brown).
<b>Skin Marks/Blemishes</b>	With superficial scratches, scuffs, skin blemishes affecting > 1sq cm. With minor bruises/impact damage, eg. slightly darker skin, skin still firm, affecting >2 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 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 -12 °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.