



PRODUCE:	SOURSOP
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TYPE	N/A	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Mid green skin; creamy flesh.
Visual Appearance	Slightly leathery, dull skin covered in slightly defined pattern of eyes; each eye with a soft spine up to 12mm long; short stem attached; free from foreign matter
Sensory	Thin skin which separates easily from the inner flesh; melting flesh with a fine granular texture (similar to custard apple); sweet, slightly acid flavour; strong sweet aroma; moderate number of smooth black seeds which separate easily from the flesh; free from foreign and 'off' smells or tastes.
Shape	Approximately oval to heart shaped, often irregularly or asymmetrically shaped.
Size	Large fruit, >15cm long.
Maturity	Firm to slightly soft fruit, not hard and dark green (immature); minimum 12° Brix.

MAJOR DEFECTS

Insects	With evidence of live insects
Diseases	With evidence of fungal or bacterial rots. With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits (from the stem) > skin depth.
Physiological Disorder	With hard seed casing and internal flesh browning or flecking. With hard yellow lumps in the flesh.
Skin Marks/Blemishes	With deep seated bruises
Temperature Injury	With evidence of dark water-soaked areas (freezing injury) With browned or blackened skin (chilling injury)

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising >2sq cm.
Physiological Disorder	With minor skin splitting (healed) on the fruit mid section only, not from the stem.
Skin Marks/Blemishes	With healed scars >2sq cm. With brown markings or russetting >1sq cm and affecting >25% of the fruit surface

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 12 -16 °C
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.