



PRODUCE:	TAMARILLO
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TYPE	Red, Purple	VARIETY	Various – Tree Tomato
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Full red, dark red or purple skin; may have dark longitudinal stripes or be lightly mottled; flesh may be orange/yellow, or orange/red depending on variety; flesh in seed cavities darker than flesh next to skin; brown/black seeds; green calyx and stem.
Visual Appearance	Smooth, intact skin; full bodied fruits; firm outer layer of flesh; juicy, viscous flesh around seeds; thin, circular seeds; skin free from extraneous juice or foreign matter.
Sensory	Thin, bitter skin; juicy flesh; strong, tangy flavour with overtones of tomato and passionfruit; free from foreign and 'off' smells or tastes.
Shape	Approximately oval, slightly pointed at ends; not badly misshapen.
Size	As per pre-ordered size requirements.
Maturity	Full coloured fruit, firm not hard (immature) or over soft (overmature).

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots. With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits from physical or pest damage.
Physiological Disorder	With hard, irregular lumps occurring in the flesh (stony accretions)
Skin Marks/Blemishes	With deep seated bruises.
Temperature Injury	With pitted or discoloured skin (chilling injury). With evidence of dark water-soaked areas (freezing damage).

MINOR DEFECTS

Physical/Pest Damage	With minor bruises eg. flat sunken areas, slightly darker than skin colour, affecting >1sq cm.
Skin Marks/Blemishes	With superficial, scratches, marks, affecting > 1 sq cm. With hail marks, or healed limb rubs eg healed depression in skin, affecting >1sq cm.

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 7 -10 °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.