



PRODUCE:	TOMATO
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TYPE	Cherry	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	With receival colour as pre-ordered; generally > % red colour (stage 4-5 on QDPI Chart).
Visual Appearance	With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.
Sensory	Thin, smooth skin; firm, juicy flesh with mild to strong flavour; no foreign smells or taste.
Shape	Uniformly round; none oval or pear shaped or with pointed ends, raised ridges or otherwise deformed.
Size	In pre-ordered range only per requirements; Small 15 - 20mm diameter, medium 20 - 25mm diameter, large 25-30mm diameter. (uniform size within punnet)
Maturity	Firm fruit, not excessively green (immature) or soft and dark red (overmature).
MAJOR DEFECTS	
Insects	With obvious live insects (eg insect larvae)
Diseases	With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.
Physical/Pest Damage	With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.
Physiological Disorder	With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.
Temperature Injury	With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With bleached, flattened areas on the fruit skin (sunburn). With soft skin or wrinkled appearance (dehydration) With blotchy, orange toned skin (heat damage).
MINOR DEFECTS	
Skin Marks/Blemishes	With light scattered blemish, eg. rub marks, affecting in aggregate > 0.5 sq cm. With 'zipper' lines > half the fruit length and >1 mm width.
Physiological Disorder	With internal grey discolouration affecting >0.5 sq cm of surface. With persistent green shoulders affecting >1 sq 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 receival.
Receival Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 15 ° 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 with the FSANZ Food Standards Code MRL's and ML'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.

**PRODUCE:****TOMATO**

TYPE	Cocktail	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With receival colour as pre-ordered; generally > ¾ red colour (stage 4-5 on QDPI Chart); uniform within carton; none with >20% skin mottling.
Visual Appearance	With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.
Sensory	Thin, smooth skin; firm, juicy flesh with mild to strong flavour; no foreign smells or taste.
Shape	Uniformly round; none oval or pear shaped or with pointed ends, raised ridges or otherwise deformed.
Size	In pre-ordered range only per requirements, approximately 40 - 50mm.
Maturity	Firm fruit, not excessively green (immature) or soft and dark red (overmature).

MAJOR DEFECTS

Insects	With obvious live insects (eg insect larvae)
Diseases	With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.
Physical/Pest Damage	With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.
Physiological Disorder	With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.
Temperature Injury	With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With soft skin or wrinkled appearance (dehydration) With bleached, flattened areas on the fruit skin (sunburn). With blotchy, orange toned skin (heat damage).

MINOR DEFECTS

Skin Marks/Blemishes	With light scattered blemish, eg. rub marks, affecting in aggregate > 0.5 sq cm. With 'zipper' lines > half the fruit length and >1 mm width.
Physiological Disorder	With internal grey discolouration affecting >0.5 sq cm of surface. With persistent green shoulders affecting >1 sq 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 receival.
Receival Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 15 ° 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 with the FSANZ Food Standards Code MRL's and ML'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.



PRODUCE:	TOMATO
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TYPE	Grape	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With receival colour stage 5 - 6 (coloured to full colour) on QDPI Tomato Guide Chart).
Visual Appearance	With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.
Sensory	Thin, smooth skin; firm, juicy with sweet succulent taste; no foreign smells or taste.
Shape	Oval to Grape in shape
Size	6 - 15 grams; 200 g net punnet. Fruit CLASSd to ensure a variance of < 3 g per punnet.
Maturity	Firm fruit, not excessively green (immature).

MAJOR DEFECTS

Insects	With obvious live insects (eg insect larvae)
Diseases	With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.
Physical/Pest Damage	With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.
Physiological Disorder	With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.
Temperature Injury	With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With bleached, flattened areas on the fruit skin (sunburn). With soft skin or wrinkled appearance (dehydration) With blotchy, orange toned skin (heat damage).

MINOR DEFECTS

Skin Marks/Blemishes	With light scattered blemish, eg. rub marks, affecting in aggregate > 0.5 sq cm. With 'zipper' lines > half the fruit length and >1 mm width.
Physiological Disorder	With internal grey discolouration affecting >0.5 sq cm of surface. With persistent green shoulders affecting >1 sq 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 receival.
Receival Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15 °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 with the FSANZ Food Standards Code MRL's and ML'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.



PRODUCE:	TOMATO
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TYPE	Grape	VARIETY	Yellow
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	With receival colour as pre-ordered; generally >3/4 yellow colour
Visual Appearance	With bright colour; calyx removed; seeds in clear pale gel.
Sensory	Thin, smooth skin, firm, juicy and sweet tasting; no foreign smell or tastes.
Shape	Oval to grape in shape.
Size	6 - 15 grams; 200g punnet. Fruit CLASSd to ensure a variance of >3 g per punnet.
Maturity	Firm fruit, not excessively green (immature) or soft and dark red (overmature).
MAJOR DEFECTS	
Insects	With obvious live insects (eg insect larvae)
Diseases	With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.
Physical/Pest Damage	With cuts, holes, splits, or insect damage that breaks the skin. With soft dark areas due to severe bruising. With softened flesh, pitted skin, or failure to develop normal colour (chilling injury)
Temperature Injury	With soft skin or wrinkled appearance (dehydration) With bleached, flattened areas on the fruit skin (sunburn). With blotchy, orange toned skin (heat damage)
Physiological Disorder	With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.
MINOR DEFECTS	
Skin Marks/Blemishes	With light scattered blemish, eg. rub marks, affecting in aggregate > 0.5 sq cm. With 'zipper' lines > half the fruit length and >1 mm width.
Physiological Disorder	With internal grey discolouration affecting >0.5 sq cm of surface. With persistent green shoulders affecting >1 sq 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 receival.
Receival Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 15 ° 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 with the FSANZ Food Standards Code MRL's and ML'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.



PRODUCE:	TOMATO
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TYPE	Pear	VARIETY	Red
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With receival colour as pre-ordered; generally > % red colour; uniform within punnets.
Visual Appearance	With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.
Sensory	Thin, smooth skin; firm, juicy flesh with mild flavour; no foreign smells or taste.
Shape	Approximately pear shaped.
Size	250 g net punnet. Uniform size within punnet.
Maturity	Firm fruit, not excessively green (immature) or soft and dark red (overmature).

MAJOR DEFECTS

Insects	With obvious live insects (eg insect larvae)
Diseases	With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.
Physical/Pest Damage	With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.
Physiological Disorder	With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.
Temperature Injury	With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With bleached, flattened areas on the fruit skin (sunburn). With soft skin or wrinkled appearance (dehydration) With blotchy, orange toned skin (heat damage).

MINOR DEFECTS

Skin Marks/Blemishes	With light scattered blemish, eg. rub marks, affecting in aggregate > 0.5 sq cm. With 'zipper' lines > half the fruit length and >1 mm width.
Physical/Pest Damage	With minor bruises or impact damage eg skin slightly dark but still firm, affecting >2 sq cm.
Physiological Disorder	With >20% green colour.

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 receival.
Receival Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 15 ° 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 with the FSANZ Food Standards Code MRL's and ML'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.

**PRODUCE:****TOMATO**

TYPE	Pear	VARIETY	Yellow
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Dark, golden yellow; with receive colour as pre-ordered, generally not >1/4 green colour; uniform within punnets.
Visual Appearance	With bright bloom; calyx removed; seeds in clear yellowish gel; no foreign matter.
Sensory	Thin, smooth skin; firm, juicy flesh with mild flavour; no foreign smells or taste.
Shape	Approximately pear shaped.
Size	250 g net punnet. Uniform size within punnet.
Maturity	Firm fruit, not excessively green (immature) or soft and dark red (overmature).

MAJOR DEFECTS

Insects	With obvious live insects (eg insect larvae)
Diseases	With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.
Physical/Pest Damage	With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.
Physiological Disorder	With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.
Temperature Injury	With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With soft skin or wrinkled appearance (dehydration) With bleached, flattened areas on the fruit skin (sunburn). With blotchy, orange toned skin (heat damage).

MINOR DEFECTS

Skin Marks/Blemishes	With light scattered blemish, eg. rub marks, affecting in aggregate > 0.5 sq cm. With 'zipper' lines > half the fruit length and >1 mm width.
Physical/Pest Damage	With minor bruises or impact damage eg skin slightly dark but still firm, affecting >2 sq cm.
Physiological Disorder	With >20% green colour.

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 receiveal.
Receival Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 15 ° 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 with the FSANZ Food Standards Code MRL's and ML'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.

PRODUCE:	TOMATO
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TYPE	Roma (Egg)	VARIETY	Composite
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With receival colour as pre-ordered; generally > 3A red colour (stage 4-5 on QDPI Chart); uniform within carton; none with >50% skin mottling.
Visual Appearance	With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.
Sensory	Thin, smooth skin; firm, juicy flesh with typical tomato flavour; no foreign smells or taste.
Shape	Oblong with slightly tapered blossom end; nil with 'bottleneck' shape, with raised ridges or otherwise deformed from oblong.
Size	In pre-ordered range per requirements in the following size ranges: 50 - 65 mm (small), 65 - 75 mm (medium) and 75 - 90 mm (large) in length measured from end to end.
Maturity	Firm fruit, not excessively green (immature) or soft and dark red (overmature).

MAJOR DEFECTS

Insects	With obvious live insects (eg insect larvae)
Diseases	With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.
Physical/Pest Damage	With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.
Physiological Disorder	With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.
Temperature Injury	With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With bleached, flattened areas on the fruit skin (sunburn). With soft skin or wrinkled appearance (dehydration) With blotchy, orange toned skin (heat damage).

MINOR DEFECTS

Skin Marks/Blemishes	With light scattered blemish, eg. rub marks, affecting in aggregate > 2 sq cm. With 'zipper' lines > half the fruit length and >1 mm width. With > 4 dark, solid spots, 1mm diameter/depth or > 1 sq cm surface. With brown marks or blemishes affecting > 1 sq cm of surface.
Physical/Pest Damage	With minor bruises or impact damage eg. Skin slightly darker but still firm, affecting >2 sq cm.
Physiological Disorder	With internal grey discolouration affecting >0.5 sq cm of surface. With persistent green shoulders affecting >4 sq 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 receival.
Receival Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15 ° 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 with the FSANZ Food Standards Code MRL's and ML'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.



PRODUCE:	TOMATO
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TYPE	Roma (Egg)	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	With receival colour as pre-ordered; generally > 3A red colour (stage 4-5 on QDPI Chart); uniform within carton; none with >20% skin mottling.
Visual Appearance	With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.
Sensory	Thin, smooth skin; firm, juicy flesh with typical tomato flavour; no foreign smells or taste.
Shape	Oblong with slightly tapered blossom end; nil with 'bottleneck' shape, with raised ridges or otherwise deformed from oblong.
Size	In pre-ordered range per requirements in the following size ranges: 50 - 65 mm (small), 65 - 75 mm (medium) and 75 - 90 mm (large) in length measured from end to end.
Maturity	Firm fruit, not excessively green (immature) or soft and dark red (overmature).
MAJOR DEFECTS	
Insects	With obvious live insects (eg insect larvae)
Diseases	With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.
Physical/Pest Damage	With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.
Physiological Disorder	With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.
Temperature Injury	With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With soft skin or wrinkled appearance (dehydration) With bleached, flattened areas on the fruit skin (sunburn). With blotchy, orange toned skin (heat damage).
MINOR DEFECTS	
Skin Marks/Blemishes	With light scattered blemish, eg. rub marks, affecting in aggregate > 1 sq cm. With 'zipper' lines > half the fruit length and >1 mm width. With > 3 dark, solid spots, 1mm diameter/depth or > 0.5 sq cm surface. With brown marks or blemishes affecting >0.5 sq cm of surface.
Physical/Pest Damage	With minor bruises or impact damage eg. Skin slightly darker but still firm, affecting >2 sq cm.
Physiological Disorder	With internal grey discolouration affecting >0.5 sq cm of surface. With persistent green shoulders affecting >4 sq 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 receival.
Receival Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15 ° 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 with the FSANZ Food Standards Code MRL's and ML'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.



PRODUCE:	TOMATO
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TYPE	Roma (Egg)	VARIETY	Yellow
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	With receival colour as pre-ordered; generally > 3A golden yellow colour; uniform within carton; none with >20% skin mottling.
Visual Appearance	With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.
Sensory	Thin, smooth skin; firm, juicy flesh with typical tomato flavour; no foreign smells or taste.
Shape	Oblong with slightly tapered blossom end; nil with 'bottleneck' shape, with raised ridges or otherwise deformed from oblong.
Size	In pre-ordered range per requirements in the following size ranges: 50 - 65 mm (small), 65 - 75 mm (medium) and 75 - 90 mm (large) in length measured from end to end.
Maturity	Firm fruit, not excessively green (immature) or soft and dark red (overmature).
MAJOR DEFECTS	
Insects	With obvious live insects (eg insect larvae)
Diseases	With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.
Physical/Pest Damage	With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.
Physiological Disorder	With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.
Temperature Injury	With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With bleached, flattened areas on the fruit skin (sunburn). With soft skin or wrinkled appearance (dehydration) With blotchy, orange toned skin (heat damage).
MINOR DEFECTS	
Skin Marks/Blemishes	With light scattered blemish, eg. rub marks, affecting in aggregate > 1 sq cm. With 'zipper' lines > half the fruit length and >1 mm width. With > 3 dark, solid spots, 1mm diameter/depth or > 0.5 sq cm surface. With brown marks or blemishes affecting >0.5 sq cm of surface.
Physical/Pest Damage	With minor bruises or impact damage eg. Skin slightly darker but still firm, affecting >2 sq cm.
Physiological Disorder	With internal grey discolouration affecting >0.5 sq cm of surface. With persistent green shoulders affecting >4 sq 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 receival.
Receival Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15 ° 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 with the FSANZ Food Standards Code MRL's and ML'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.



PRODUCE:	TOMATO
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TYPE	Round	VARIETY	Various
CLASS	Composite	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With receive colour as pre-ordered; generally > % red colour (stage 4-5 on QDPI Chart); uniform within carton; nil with surface mottling > 50%, no regassed tomatoes.
Visual Appearance	With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.
Sensory	Thin, smooth skin; firm, juicy flesh with mild flavour; no foreign smells or taste.
Shape	Uniformly round to round-slightly squat; nil kidney, egg or dumb-bell shaped, or with obvious raised ridges, grossly uneven segments or otherwise deformed.
Size	In pre-ordered range per requirements in the following size ranges 54 - 59mm (small), 60 -64mm (small medium), 65 - 70 (medium), 71 - 76mm (large) in diameter.
Maturity	Firm fruit, not excessively green (immature) or soft and dark red (overmature).

MAJOR DEFECTS

Insects	With obvious live insects (eg insect larvae)
Diseases	With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.
Physical/Pest Damage	With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.
Physiological Disorder	With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.
Temperature Injury	With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With bleached, flattened areas on the fruit skin (sunburn). With soft skin or wrinkled appearance (dehydration) With blotchy, orange toned skin (heat damage).

MINOR DEFECTS

Skin Marks/Blemishes	With light scattered blemish, eg. rub marks, affecting in aggregate > 4 sq cm. With solid, dark marks affecting in aggregate >0.5 sq cm. With brownish marks or internal grey discolouration affecting in aggregate >2 sq cm. With 'zipper' lines > half the fruit length and >2 mm width.
Physical/Pest Damage	With minor bruises or impact damage eg skin slightly dark but still firm, affecting >4 sq cm. With healed, superficial insect damage affecting >1 sq cm.
Physiological Disorder	With persistent green shoulders affecting >4 sq cm. With healed stem end cracks >2cm long and/or >2mm width; no wounds.

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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15 ° 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 with the FSANZ Food Standards Code MRL's and ML'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.



PRODUCE:	TOMATO
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TYPE	Round	VARIETY	Gourmet
CLASS	Composite	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	With receive colour as pre-ordered; generally > 3A red colour (stage 4-5 on QDPI Chart); uniform within carton; nil with surface mottling > 50%.
Visual Appearance	With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.
Sensory	Thin, smooth skin; firm, juicy flesh with mild to strong flavour; no foreign smells or taste.
Shape	Uniformly round to round-slightly squat; nil kidney, egg or dumb-bell shaped, or with obvious raised ridges, grossly uneven segments or otherwise deformed.
Size	Preferred size is 65 - 70 (medium). All other sizes only by request; 54 - 59mm (small), 60 - 64mm (small medium) , 71 - 76mm (large) in diameter.
Maturity	Firm, vine ripened fruit (no gas ripening permitted), not excessively green (immature) or soft and dark red (overmature).
MAJOR DEFECTS	
Insects	With obvious live insects (eg insect larvae)
Diseases	With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.
Physical/Pest Damage	With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.
Physiological Disorder	With softening or rot developing at the blossom end (calcium deficiency). With separation of flesh from inside wall >5mm (hollow cavity). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.
Temperature Injury	With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With bleached, flattened areas on the fruit skin (sunburn). With soft skin or wrinkled appearance (dehydration) With blotchy, orange toned skin (heat damage).
MINOR DEFECTS	
Skin Marks/Blemishes	With light, scattered blemish eg sand marks, rub marks affecting >3 sq cm. With 'zipper' lines > half the fruit length and >2 mm width. With solid, dark marks affecting in aggregate >0.5 sq cm.
Physical/Pest Damage	With minor bruises/impact damage eg skin slightly darkened but still firm, affecting >3 sq cm. With healed, superficial insect damage affecting >2 sq cm.
Physiological Disorder	With brownish marks or internal grey discolouration affecting in aggregate >2 sq cm. With irregular brown/black scars at blossom end affecting >0.5 sq cm. With healed stem end cracks >2cm long and/or >2mm width; no wounds. With persistent green shoulders affecting >4 sq 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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15 ° 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 with the FSANZ Food Standards Code MRL's and ML'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.

*Specifications reviewable: e.g. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.

Effective: 1 November 2006



FreshSpecs
PRODUCE SPECIFICATIONS

PRODUCE:

TOMATO

**Specifications reviewable: e.g. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.*

**PRODUCE:****TOMATO**

TYPE	Round	VARIETY	Gourmet
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With receive colour as pre-ordered; generally > 3A red colour (stage 4-5 on QDPI Chart); uniform within carton; nil with surface mottling > 25%.
Visual Appearance	With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.
Sensory	Thin, smooth skin; firm, juicy flesh with mild to strong flavour; no foreign smells or taste.
Shape	Uniformly round to round-slightly squat; nil kidney, egg or dumb-bell shaped, or with obvious raised ridges, grossly uneven segments or otherwise deformed.
Size	Preferred size is 65 - 70 (medium). All other sizes only by request; 54 - 59mm (small), 60 - 64mm (small medium), 71 - 76mm (large) in diameter.
Maturity	Firm, vine ripened fruit (no gas ripening permitted), not excessively green (immature) or soft and dark red (overmature).

MAJOR DEFECTS

Insects	With obvious live insects (eg insect larvae)
Diseases	With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.
Physical/Pest Damage	With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.
Physiological Disorder	With softening or rot developing at the blossom end (calcium deficiency). With separation of flesh from inside wall >5mm (hollow cavity). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.
Temperature Injury	With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With bleached, flattened areas on the fruit skin (sunburn). With soft skin or wrinkled appearance (dehydration) With blotchy, orange toned skin (heat damage).

MINOR DEFECTS

Skin Marks/Blemishes	With light, scattered blemish eg sand marks, rub marks affecting >2 sq cm. With 'zipper' lines > half the fruit length and >1 mm width. With >3 solid, dark marks, 1mm in diameter.
Physical/Pest Damage	With minor bruises/impact damage eg skin slightly darkened but still firm, affecting >2 sq cm. With healed, superficial insect damage affecting >1 sq cm.
Physiological Disorder	With brownish marks or internal grey discolouration affecting in aggregate >1 sq cm. With irregular brown/black scars at blossom end affecting >0.5sq cm. With healed stem end cracks >1cm long and/or >2mm width; no wounds. With persistent green shoulders affecting >2 sq 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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15 ° 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 with the FSANZ Food Standards Code MRL's and ML'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.

*Specifications reviewable: e.g. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.

Effective: 1 November 2006



FreshSpecs
PRODUCE SPECIFICATIONS

PRODUCE:

TOMATO

**Specifications reviewable: e.g. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.*



PRODUCE:	TOMATO
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TYPE	Round	VARIETY	Hydroponic
CLASS	Premium	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With received colour as pre-ordered; generally > % red colour (stage 4-5 on QDPI Chart); uniform within carton. Nil with mottling; no regassed Tomatoes.
Visual Appearance	With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.
Sensory	Thin, smooth skin; firm, juicy flesh with mild flavour; no foreign smells or taste.
Shape	Uniformly round to round-slightly squat; nil kidney, egg or dumb-bell shaped, or with obvious raised ridges, grossly uneven segments, zipper lines or otherwise deformed.
Size	In pre-ordered range per requirements in the following size ranges 54 - 59mm (small), 60 -64mm (small medium), 65 - 70 (medium), 71 - 76mm (large) in diameter.
Maturity	Produce to be vine-ripened (no gas ripening permitted); firm fruit, not excessively green (immature) or soft and dark red (overmature).

MAJOR DEFECTS

Insects	With obvious live insects (eg insect larvae)
Diseases	With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.
Physical/Pest Damage	With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.
Physiological Disorder	With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.
Temperature Injury	With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With bleached, flattened areas on the fruit skin (sunburn). With soft skin or wrinkled appearance (dehydration) With blotchy, orange toned skin (heat damage).

MINOR DEFECTS

Skin Marks/Blemishes	With light scattered blemish, eg. rub marks, affecting in aggregate > 1 sq cm.
Physical/Pest Damage	With minor bruises or impact damage eg skin slightly dark but still firm, affecting >2 sq cm.
Physiological Disorder	With persistent green shoulders affecting >4 sq 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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15 ° 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 with the FSANZ Food Standards Code MRL's and ML'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.

PRODUCE:

TOMATO

TYPE	Round	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With receive colour as pre-ordered; generally > % red colour (stage 4-5 on QDPI Chart); uniform within carton; nil with surface mottling > 50%, no regassed tomatoes.
Visual Appearance	With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.
Sensory	Thin, smooth skin; firm, juicy flesh with mild flavour; no foreign smells or taste.
Shape	Uniformly round to round-slightly squat; nil kidney, egg or dumb-bell shaped, or with obvious raised ridges, grossly uneven segments or otherwise deformed.
Size	In pre-ordered range per requirements in the following size ranges 54 - 59mm (small), 60 -64mm (small medium), 65 - 70 (medium), 71 - 76mm (large) in diameter.
Maturity	Firm fruit, not excessively green (immature) or soft and dark red (overmature).

MAJOR DEFECTS

Insects	With obvious live insects (eg insect larvae)
Diseases	With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.
Physical/Pest Damage	With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.
Physiological Disorder	With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.
Temperature Injury	With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With bleached, flattened areas on the fruit skin (sunburn). With soft skin or wrinkled appearance (dehydration) With blotchy, orange toned skin (heat damage).

MINOR DEFECTS

Skin Marks/Blemishes	With light scattered blemish, eg. rub marks, affecting in aggregate > 2 sq cm. With >3 solid, dark marks, 1mm in diameter. With brownish marks or internal grey discolouration affecting in aggregate >1 sq cm. With 'zipper' lines > half the fruit length and >1 mm width.
Physical/Pest Damage	With minor bruises or impact damage eg skin slightly dark but still firm, affecting >2 sq cm. With healed, superficial insect damage affecting >1 sq cm.
Physiological Disorder	With persistent green shoulders affecting >3 sq cm. With healed stem end cracks >1cm long and/or >2mm width; no wounds.

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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15 ° 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 with the FSANZ Food Standards Code MRL's and ML'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.



PRODUCE:	TOMATO
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TYPE	Sundried	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Dark red skin and flesh.
Visual Appearance	Halved tomatoes dried to small, flattened shells; small seeds still adhering; no foreign matter.
Sensory	Dry, leathery, chewy texture; intense tomato flavour; no foreign odours or tastes.
Shape	Flat, approximately round to oval.
Size	In pre-ordered range only per requirements.
Maturity	Fully dried.

MAJOR DEFECTS

Insects	With obvious live insects (eg insect larvae)
Diseases	With fungal or bacterial rots (eg Alternaria rot, grey mold, blue mold).
Physical/Pest Damage	With cuts, holes, splits or insect damage. With damp, soft areas due to moisture damage.
Skin Marks/Blemishes	With solid, dark blemishes on the fruit skin.
Temperature Injury	With bleached areas on the fruit skin (sunburn). With crisp, brittle texture (overdried)

MINOR DEFECTS

Skin Marks/Blemishes	With mottled or incompletely dark red colouration.
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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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 20 °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 with the FSANZ Food Standards Code MRL's and ML'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.



PRODUCE:	TOMATO
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TYPE	Sundried Pre Pack	VARIETY	Various / Turkish
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Dark red skin and flesh.
Visual Appearance	Halved tomatoes dried to small, flattened shells; small seeds still adhering; no foreign matter.
Sensory	Dry, leathery, chewy texture; intense tomato flavour; no foreign odours or tastes.
Shape	Flat, approximately round to oval.
Size	In pre-ordered range only per requirements.
Maturity	Fully dried.
MAJOR DEFECTS	
Insects	With obvious live insects (eg weevils, insect larvae)
Diseases	With fungal or bacterial rots (eg Alternaria rot, grey mold, blue mold).
Physical/Pest Damage	With cuts, holes, splits or insect damage. With damp, soft areas due to moisture damage.
Skin Marks/Blemishes	With solid, dark blemishes on the fruit skin.
Temperature Injury	With bleached areas on the fruit skin (sunburn). With crisp, brittle texture (overdried)
MINOR DEFECTS	
Skin Marks/Blemishes	With mottled or incompletely dark red colouration.
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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 20 °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 with the FSANZ Food Standards Code MRL's and ML'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.



PRODUCE:	TOMATO
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TYPE	Truss	VARIETY	Cherry
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With receive colour as pre-ordered; generally with 90 % tomatoes fully red (stage 5-6 on QDPI Chart), 10 % tomatoes > % red colour (stage 2 on QDPI Chart); nil with mottled appearance.
Visual Appearance	10 - 15 tomatoes attached to a central branch; bright green calyxes and stems; bright bloom on fruit skins; pale seeds in clear, reddish gel.
Sensory	Thin, smooth skin; firm, juicy flesh with mild to strong flavour; no foreign smells or taste.
Shape	Uniformly round; none oval or pear shaped or with pointed ends, raised ridges or otherwise deformed.
Size	Diameter 40 - 50 mm; as per pre-ordered requirements.
Maturity	Firm, vine ripened fruit (no gassed fruit); no fully green (underripe) or soft (overripe) fruit.

MAJOR DEFECTS

Insects	With obvious live insects (eg insect larvae)
Diseases	With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.
Physical/Pest Damage	With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.
Physiological Disorder	With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.
Temperature Injury	With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With bleached, flattened areas on the fruit skin (sunburn). With soft skin or wrinkled appearance (dehydration) With blotchy, orange toned skin (heat damage).

MINOR DEFECTS

Skin Marks/Blemishes	With light scattered blemish, eg. rub marks, affecting in aggregate > 0.5 sq cm. With 'zipper' lines > half the fruit length and >1 mm width.
Physiological Disorder	With internal grey discolouration affecting >0.5 sq cm of surface. With persistent green shoulders affecting >1 sq 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.
Receive Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 15 ° 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 with the FSANZ Food Standards Code MRL's and ML'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.



PRODUCE:	TOMATO
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TYPE	Truss	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	With receival colour as pre-ordered; generally with first tomato fully red (stage 5-6 on QDPI Chart), last tomato > % red colour (stage 2 on QDPI Chart); nil with mottled appearance.
Visual Appearance	Minimum 4 tomatoes attached to a central branch; bright green calyxes and stems; bright bloom on fruit skins; pale seeds in clear, reddish gel.
Sensory	Thin, smooth skin; firm flesh with rich tomato flavour; no foreign odours or tastes.
Shape	Uniformly round; nil kidney, egg or dumb-bell shaped, or with obvious raised ridges, grossly uneven segments or otherwise deformed
Size	Minimum 4 tomatoes per truss, (no more than 1 truss in tray with a minimum 3 tomatoes); tomato diameter 55 - 75mm; as per pre-ordered requirements.
Maturity	Firm, vine ripened fruit (no gassed fruit); no fully green (underripe) or soft (overripe) fruit.
MAJOR DEFECTS	
Insects	With obvious live insects (eg insect larvae)
Diseases	With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.
Physical/Pest Damage	With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.
Physiological Disorder	With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.
Temperature Injury	With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With bleached, flattened areas on the fruit skin (sunburn). With soft skin or wrinkled appearance (dehydration) With blotchy, orange toned skin (heat damage).
MINOR DEFECTS	
Skin Marks/Blemishes	With light scattered blemish, eg. rub marks, affecting in aggregate > 1 sq cm. With brown marks or flesh discolouration affecting in aggregate > 0.5 sq cm. With 'zipper' lines > half the fruit length and >1 mm width.
Physical/Pest Damage	With minor bruises or impact damage eg skin slightly dark but still firm, affecting >2 sq cm.
Physiological Disorder	With persistent green shoulders affecting >2 sq 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 receival.
Receival Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15° 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 with the FSA NZ Food Standards Code MRL's and ML'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.



PRODUCE:	TOMATO
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TYPE	Truss	VARIETY	Plum Favorita
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	With receival colour as pre-ordered; generally with first tomato fully red (stage 5-6 on QDPI Chart), last tomato > red colour (stage 2 on QDPI Chart); nil with mottled appearance.
Visual Appearance	At least six tomatoes attached in pairs to a central branch; bright green calyxes and stems; bright bloom on fruit skins; pale seeds in clear, reddish gel
Sensory	Thin, smooth skin; firm flesh with rich flavour; no foreign odours or tastes.
Shape	Uniformly round; nil kidney, egg or dumb-bell shaped, or with obvious raised ridges, grossly uneven segments or otherwise deformed
Size	Each tomato diameter 40 - 60mm; as per pre-ordered requirements.
Maturity	Firm, vine ripened fruit (no gassed fruit); no fully green (underripe) or soft (overripe) fruit.
MAJOR DEFECTS	
Insects	With obvious live insects (eg insect larvae)
Diseases	With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.
Physical/Pest Damage	With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.
Physiological Disorder	With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.
Temperature Injury	With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With soft skin or wrinkled appearance (dehydration) With bleached, flattened areas on the fruit skin (sunburn). With blotchy, orange toned skin (heat damage).
MINOR DEFECTS	
Skin Marks/Blemishes	With light scattered blemish, eg. rub marks, affecting in aggregate > 0.5 sq cm. With 'zipper' lines > half the fruit length and >1 mm width.
Physical/Pest Damage	With minor bruises or impact damage eg skin slightly dark but still firm, affecting >2 sq cm.
Physiological Disorder	With persistent green shoulders affecting >2 sq 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 receival.
Receival Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15 ° 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 with the FSANZ Food Standards Code MRL's and ML'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.



PRODUCE:	TOMATO
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TYPE	Truss	VARIETY	500g Prepack
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	With receive colour as pre-ordered; generally > 3A colour (stage 4-5 on QDPI Chart); uniform within carton; nil with surface mottling.
Visual Appearance	Minimum of 6 tomatoes per pack; bright green calyxes and stems; bright bloom on fruit skins; seeds in clear reddish gel.
Sensory	Thin, smooth skin; firm flesh with rich tomato flavour; no foreign odours or tastes; free from foreign matter.
Shape	Uniformly round to round-slightly squat; nil kidney, egg or dumb-bell shaped; no raised edges. Tomatoes should be generally symmetrical.
Size	6 - 8 tomatoes per truss; tomato diameter 40 - 60mm. Tomato size should be uniform within pack. Net weight > 500g.-allowing for one loose tomato per punnet
Maturity	Firm, vine ripened fruit (no gassed fruit); not excessively green (immature) or soft and dark red (overmature).
MAJOR DEFECTS	
Insects	With obvious live insects (eg insect larvae)
Diseases	With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.
Physical/Pest Damage	With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.
Physiological Disorder	With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.
Temperature Injury	With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With bleached, flattened areas on the fruit skin (sunburn). With soft skin or wrinkled appearance (dehydration) With blotchy, orange toned skin (heat damage).
MINOR DEFECTS	
Skin Marks/Blemishes	With light scattered blemish, eg. rub marks, affecting in aggregate > 1 sq cm. With brown marks or flesh discolouration affecting in aggregate > 0.5 sq cm. With 'zipper' lines > half the fruit length and >1 mm width.
Physical/Pest Damage	With minor bruises or impact damage eg skin slightly dark but still firm, affecting >2 sq cm.
Physiological Disorder	With persistent green shoulders affecting >2 sq 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.
Receive Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15° 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 with the FSANZ Food Standards Code MRL's and ML'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.



PRODUCE:	TOMATO - 1kg Pre Pack
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TYPE	Round	VARIETY	Gourmet
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With receival colour as pre-ordered; generally > 3A red colour (stage 4-5 on QDPI Chart); uniform within carton; nil with surface mottling > 25%.
Visual Appearance	With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.
Sensory	Thin, smooth skin; firm, juicy flesh with mild to strong flavour; no foreign smells or taste.
Shape	Uniformly round to round-slightly squat; nil kidney, egg or dumb-bell shaped, or with obvious raised ridges, grossly uneven segments or otherwise deformed.
Size	In pre-ordered range per requirements in the following size ranges 54 - 59mm (small), 60 - 64mm (small medium), 65 - 70 (medium), 71 - 76mm (large) in diameter (uniform size within bag).
Maturity	Firm, vine ripened fruit (no gas ripening permitted), not excessively green (immature) or soft and dark red (overmature).

MAJOR DEFECTS

Insects	With obvious live insects (eg insect larvae)
Diseases	With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.
Physical/Pest Damage	With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.
Physiological Disorder	With softening or rot developing at the blossom end (calcium deficiency). With separation of flesh from inside wall >5mm (hollow cavity). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.
Temperature Injury	With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With soft skin or wrinkled appearance (dehydration) With bleached, flattened areas on the fruit skin (sunburn). With blotchy, orange toned skin (heat damage).

MINOR DEFECTS

Skin Marks/Blemishes	With light, scattered blemish eg sand marks, rub marks affecting >2 sq cm. With 'zipper' lines > half the fruit length and >1 mm width. With >3 solid, dark marks, 1mm in diameter.
Physical/Pest Damage	With minor bruises/impact damage eg skin slightly darkened but still firm, affecting >2 sq cm. With healed, superficial insect damage affecting >1 sq cm.
Physiological Disorder	With brownish marks or internal grey discolouration affecting in aggregate >1 sq cm. With irregular brown/black scars at blossom end affecting >0.5sq cm. With healed stem end cracks >1cm long and/or >2mm width; no wounds. With persistent green shoulders affecting >2 sq 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 receival.
Receival Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15 ° 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 with the FSANZ Food Standards Code MRL's and ML'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.

Effective: 1 November 2006



FreshSpecs
PRODUCE SPECIFICATIONS

PRODUCE:

**TOMATO - 1kg
Pre Pack**

**Specifications reviewable: e.g. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.*