

**PRODUCE:****TOMATO**

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| TYPE | Round | VARIETY | Gourmet |
| CLASS | One | NOTES | |

GENERAL APPEARANCE CRITERIA

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| 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 | 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

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| 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

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| 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

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| 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. |

*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

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TOMATO

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