FMA | **FreshSpecs** PRODUCE SPECIFICATIONS

PRODUCE:	**TOMATO**

TYPE	Round	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With receival 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 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.