

PRODUCE: **POMEGRANATE**
 TYPE: **N/A**
 VARIETY: **Various**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Deep pink to dark red skin; bright red, fleshy seeds.
VISUAL APPEARANCE	Smooth, somewhat glossy skin; prominent calyx retained at the fruit blossom end; free from visible contamination.
SENSORY	Thin, leathery skin; membranous white walls containing sacs of pulpy seeds; small, soft seeds surrounded by a layer of sweet, juicy flesh; no off odours or tastes (eg excess tannins).
SHAPE	Approximately round with protuding calyx at base.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	Skin should be highly coloured, tough and unbroken, not pale (undermature) or split (overmature); fruit should sound hollow when tapped; minimum TSS >13° Brix.
MAJOR DEFECTS	
INSECTS	With evidence of live insects (eg pomegranate fruit borer)
DISEASES	With evidence of fungal or bacterial rots (eg Alternaria, dry rots).
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or cracks that break the skin.
PHYSIOLOGICAL DISORDER	With sunken, brown lesions or bruises in the skin. With dry, softened skin (dehydrated).
TEMPERATURE INJURY	With skin discolouration (sunburn). With skin pitting / discolouration and internal browning (chilling injury).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor bruises, eg. flat or sunken areas, slightly darker than skin colour, affecting >1 sq cm. With hail marks, eg. healed skin depressions, affecting in aggregate > 1sq cm.
SKIN MARKS / BLEMISHES	With healed limb rub >1 sq cm. No unhealed injuries.
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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 5 - 10 °C
CHEMICAL & CONTAMINANT 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 MIL'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.
Specifications reviewable: eg. 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.	