

# FreshSpecs

## Produce Specifications

Effective  
1 November 2006

PRODUCE: **APRICOT**  
 TYPE: **N/A**  
 VARIETY: **Bergeron**  
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Yellow/Orange. Nil with > 10% of visual surface having prominent light-mid greening.
VISUAL APPEARANCE	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
SENSORY	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
SHAPE	Round to oval.
SIZE	In counts and/or diameters; Uniform per pack. Minimum 40mm diameter. Maximum variance 5mm.
MATURITY	Sprung at receival, with slight softening becoming evident at stem end only.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.
	With deep seated bruises (soft/water soaked).
	With unhealed wounds at stem end due to stem pull.
TEMPERATURE INJURY	With soft, dull water-soaked areas
MINOR DEFECTS	
DISEASES	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.
PHYSIOLOGICAL DISORDER	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
TEMPERATURE INJURY	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn
PHYSICAL / PEST DAMAGE	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm
	With slight depression/flattening of skin affecting >25% of visible surface.
SKIN MARKS / BLEMISHES	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.
	With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface
	With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.
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 minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 10 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 6 - 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 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.
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.	

PRODUCE: **APRICOT**  
TYPE: **N/A**  
VARIETY: **Erwin**  
CLASS: **One**

**GENERAL APPEARANCE CRITERIA**

<b>COLOUR</b>	Pale yellow with a slight pink blush. Nil with > 10% of visual surface having prominent light-mid greening.
<b>VISUAL APPEARANCE</b>	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
<b>SENSORY</b>	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
<b>SHAPE</b>	Oblong, with flat sides.
<b>SIZE</b>	In counts and/or diameters; Uniform per pack. Minimum 40mm diameter. Maximum variance 5mm.
<b>MATURITY</b>	Sprung at receival, with slight softening becoming evident at stem end only.

**MAJOR DEFECTS**

<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.
	With deep seated bruises (soft/water soaked).
	With unhealed wounds at stem end due to stem pull.
<b>TEMPERATURE INJURY</b>	With soft, dull water-soaked areas

**MINOR DEFECTS**

<b>DISEASES</b>	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.
<b>PHYSIOLOGICAL DISORDER</b>	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
<b>TEMPERATURE INJURY</b>	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn
<b>PHYSICAL / PEST DAMAGE</b>	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm
	With slight depression/flattening of skin affecting >25% of visible surface.
	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.
<b>SKIN MARKS / BLEMISHES</b>	With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface
	With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.

**CONSIGNMENT CRITERIA**

<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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 minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
<b>SHELF LIFE</b>	Produce must provide not less than 10 days clear shelf life from date of receival.
<b>RECEIVAL CONDITIONS</b>	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 6 - 10 °C
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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.

PRODUCE: **APRICOT**  
TYPE: **N/A**  
VARIETY: **Goldrich**  
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Orange/Yellow. Nil with > 10% of visual surface having prominent light-mid greening.
VISUAL APPEARANCE	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
SENSORY	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
SHAPE	Oval to slightly oblong.
SIZE	In counts and/or diameters; Uniform per pack. Minimum 40mm diameter. Maximum variance 5mm.
MATURITY	Sprung at receival, with slight softening becoming evident at stem end only.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.
	With deep seated bruises (soft/water soaked).
	With unhealed wounds at stem end due to stem pull.
TEMPERATURE INJURY	With soft, dull water-soaked areas
MINOR DEFECTS	
DISEASES	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.
PHYSIOLOGICAL DISORDER	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
TEMPERATURE INJURY	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn
PHYSICAL / PEST DAMAGE	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm
	With slight depression/flattening of skin affecting >25% of visible surface.
	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.
SKIN MARKS / BLEMISHES	With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface
	With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.
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 minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 10 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 6 - 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 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.
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.	

PRODUCE: **APRICOT**  
TYPE: **N/A**  
VARIETY: **Hunter**  
CLASS: **One**

**GENERAL APPEARANCE CRITERIA**

<b>COLOUR</b>	Pale yellow. Nil with > 10% of visual surface having prominent light-mid greening.
<b>VISUAL APPEARANCE</b>	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
<b>SENSORY</b>	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
<b>SHAPE</b>	Round to oblong with high shoulders.
<b>SIZE</b>	In counts and/or diameters; Uniform per pack. Minimum 40mm diameter. Maximum variance 5mm.
<b>MATURITY</b>	Sprung at receival, with slight softening becoming evident at stem end only.

**MAJOR DEFECTS**

<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.
	With deep seated bruises (soft/water soaked).
	With unhealed wounds at stem end due to stem pull.
<b>TEMPERATURE INJURY</b>	With soft, dull water-soaked areas

**MINOR DEFECTS**

<b>DISEASES</b>	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.
<b>PHYSIOLOGICAL DISORDER</b>	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
<b>TEMPERATURE INJURY</b>	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn
<b>PHYSICAL / PEST DAMAGE</b>	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm
	With slight depression/flattening of skin affecting >25% of visible surface.
	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.
<b>SKIN MARKS / BLEMISHES</b>	With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface
	With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.

**CONSIGNMENT CRITERIA**

<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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 minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
<b>SHELF LIFE</b>	Produce must provide not less than 10 days clear shelf life from date of receival.
<b>RECEIVAL CONDITIONS</b>	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 6 - 10 °C
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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.

# FreshSpecs

## Produce Specifications

Effective  
1 November 2006

PRODUCE: APRICOT

TYPE: N/A

VARIETY: Moorpark (Tasmania)

CLASS: One

### GENERAL APPEARANCE CRITERIA

COLOUR	Yellow with slight greening 50/50.
VISUAL APPEARANCE	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
SENSORY	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
SHAPE	Round to oval.
SIZE	In counts and/or diameters; Uniform per pack. Minimum 40mm diameter. Maximum variance 5mm.
MATURITY	Sprung at receival, with slight softening becoming evident at stem end only.

### MAJOR DEFECTS

INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.
	With deep seated bruises (soft/water soaked).
	With unhealed wounds at stem end due to stem pull.
TEMPERATURE INJURY	With soft, dull water-soaked areas

### MINOR DEFECTS

DISEASES	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.
PHYSIOLOGICAL DISORDER	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
TEMPERATURE INJURY	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn
PHYSICAL / PEST DAMAGE	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm With slight depression/flattening of skin affecting >25% of visible surface.
SKIN MARKS / BLEMISHES	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.
	With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface
	With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.

### 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 minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 10 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 6 - 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 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.

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.

PRODUCE: **APRICOT**  
TYPE: **N/A**  
VARIETY: **Moorpark**  
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Greenish yellow. Nil with > 10% of visual surface having prominent light-mid greening.
VISUAL APPEARANCE	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
SENSORY	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
SHAPE	Round to oval.
SIZE	In counts and/or diameters; Uniform per pack. Minimum 40mm diameter. Maximum variance 5mm.
MATURITY	Sprung at receival, with slight softening becoming evident at stem end only.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.
	With deep seated bruises (soft/water soaked).
	With unhealed wounds at stem end due to stem pull.
TEMPERATURE INJURY	With soft, dull water-soaked areas
MINOR DEFECTS	
DISEASES	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.
PHYSIOLOGICAL DISORDER	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
TEMPERATURE INJURY	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn
PHYSICAL / PEST DAMAGE	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm
	With slight depression/flattening of skin affecting >25% of visible surface.
	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.
SKIN MARKS / BLEMISHES	With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface
	With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.
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 minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 10 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 6 - 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 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.
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.	

PRODUCE: **APRICOT**  
TYPE: **N/A**  
VARIETY: **Palstyn**  
CLASS: **One**

**GENERAL APPEARANCE CRITERIA**

<b>COLOUR</b>	Yellow/orange with a red blush. Nil with > 10% of visual surface having prominent light-mid greening.
<b>VISUAL APPEARANCE</b>	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
<b>SENSORY</b>	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
<b>SHAPE</b>	Round, with flat sides.
<b>SIZE</b>	In counts and/or diameters; Uniform per pack. Minimum 40mm diameter. Maximum variance 5mm.
<b>MATURITY</b>	Sprung at receival, with slight softening becoming evident at stem end only.

**MAJOR DEFECTS**

<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.
	With deep seated bruises (soft/water soaked).
	With unhealed wounds at stem end due to stem pull.
<b>TEMPERATURE INJURY</b>	With soft, dull water-soaked areas

**MINOR DEFECTS**

<b>DISEASES</b>	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.
<b>PHYSIOLOGICAL DISORDER</b>	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
<b>TEMPERATURE INJURY</b>	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn
<b>PHYSICAL / PEST DAMAGE</b>	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm
	With slight depression/flattening of skin affecting >25% of visible surface.
	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.
<b>SKIN MARKS / BLEMISHES</b>	With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface
	With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.

**CONSIGNMENT CRITERIA**

<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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 minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
<b>SHELF LIFE</b>	Produce must provide not less than 10 days clear shelf life from date of receival.
<b>RECEIVAL CONDITIONS</b>	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 6 - 10 °C
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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.

PRODUCE: **APRICOT**  
TYPE: **N/A**  
VARIETY: **Rival**  
CLASS: **One**

**GENERAL APPEARANCE CRITERIA**

COLOUR	Orange with a deep red blush. Nil with > 10% of visual surface having prominent light-mid greening.
VISUAL APPEARANCE	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
SENSORY	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
SHAPE	Round to slightly oblong.
SIZE	In counts and/or diameters; Uniform per pack. Minimum 40mm diameter. Maximum variance 5mm.
MATURITY	Sprung at receival, with slight softening becoming evident at stem end only.

**MAJOR DEFECTS**

INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.
	With deep seated bruises (soft/water soaked).
	With unhealed wounds at stem end due to stem pull.
TEMPERATURE INJURY	With soft, dull water-soaked areas

**MINOR DEFECTS**

DISEASES	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.
PHYSIOLOGICAL DISORDER	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
TEMPERATURE INJURY	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn
PHYSICAL / PEST DAMAGE	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm
	With slight depression/flattening of skin affecting >25% of visible surface.
	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.
SKIN MARKS / BLEMISHES	With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface
	With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.

**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 minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 10 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 6 - 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 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.

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.

PRODUCE: **APRICOT**  
TYPE: **N/A**  
VARIETY: **Sundrop**  
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Yellow/orange. Nil with > 10% of visual surface having prominent light-mid greening.
VISUAL APPEARANCE	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
SENSORY	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
SHAPE	Round.
SIZE	In counts and/or diameters; Uniform per pack. Minimum 40mm diameter. Maximum variance 5mm.
MATURITY	Sprung at receival, with slight softening becoming evident at stem end only.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.
	With deep seated bruises (soft/water soaked).
	With unhealed wounds at stem end due to stem pull.
TEMPERATURE INJURY	With soft, dull water-soaked areas
MINOR DEFECTS	
DISEASES	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.
PHYSIOLOGICAL DISORDER	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
TEMPERATURE INJURY	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn
PHYSICAL / PEST DAMAGE	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm
	With slight depression/flattening of skin affecting >25% of visible surface.
	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.
SKIN MARKS / BLEMISHES	With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface
	With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.
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 minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 10 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 6 - 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 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.
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.	