

Market Produce Specifications:

APRICOT

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Market Produce Specifications

PRODUCE: APRICOT

TYPE: N/A

VARIETY: Bergeron

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Yellow/Orange. Nil with > 10% of visual surface having prominent light-mid greening.</i>
VISUAL APPEARANCE	<i>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.</i>
SENSORY	<i>Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.</i>
SHAPE	<i>Round to oval.</i>
SIZE	<i>In pre-ordered counts and/or diameters per requirements; (< 40mm, 40mm, 45mm, 50mm, >50mm); uniform per carton.</i>
MATURITY	<i>Sprung at receipt, with slight softening becoming evident at stem end only.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.</i>
	<i>With deep seated bruises (soft/water soaked).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
TEMPERATURE INJURY	<i>With soft, dull water-soaked areas</i>
MINOR DEFECTS	
DISEASES	<i>With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.</i>
PHYSIOLOGICAL DISORDER	<i>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</i>
TEMPERATURE INJURY	<i>With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn</i>
PHYSICAL / PEST DAMAGE	<i>With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm</i>
	<i>With slight depression/flattening of skin affecting >25% of visible surface.</i>
SKIN MARKS / BLEMISHES	<i>With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.</i>
	<i>With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface</i>
	<i>With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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%.</i>
PACKAGING & LABELLING	<i>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 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 10 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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 that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>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.</i>	

Market Produce Specifications

PRODUCE: APRICOT

TYPE: N/A

VARIETY: Erwin

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Pale yellow with a slight pink blush. Nil with > 10% of visual surface having prominent light-mid greening.</i>
VISUAL APPEARANCE	<i>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.</i>
SENSORY	<i>Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.</i>
SHAPE	<i>Oblong, with flat sides.</i>
SIZE	<i>In pre-ordered counts and/or diameters per requirements; (< 40mm, 40mm, 45mm, 50mm, >50mm); uniform per</i>
MATURITY	<i>Sprung at receipt, with slight softening becoming evident at stem end only.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.</i>
	<i>With deep seated bruises (soft/water soaked).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
TEMPERATURE INJURY	<i>With soft, dull water-soaked areas</i>
MINOR DEFECTS	
DISEASES	<i>With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.</i>
PHYSIOLOGICAL DISORDER	<i>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</i>
TEMPERATURE INJURY	<i>With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discoloration), major sunburn</i>
PHYSICAL / PEST DAMAGE	<i>With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm</i>
	<i>With slight depression/flattening of skin affecting >25% of visible surface.</i>
SKIN MARKS / BLEMISHES	<i>With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.</i>
	<i>With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface</i>
	<i>With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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%.</i>
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SHELF LIFE	<i>Produce must provide not less than 10 days clear shelf life from date of receipt.</i>
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FOOD SAFETY REQUIREMENTS	<i>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 that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
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Market Produce Specifications

PRODUCE: APRICOT

TYPE: N/A

VARIETY: Goldrich

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Orange/Yellow. Nil with > 10% of visual surface having prominent light-mid greening.</i>
VISUAL APPEARANCE	<i>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.</i>
SENSORY	<i>Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.</i>
SHAPE	<i>Oval to slightly oblong.</i>
SIZE	<i>In pre-ordered counts and/or diameters per requirements; (< 40mm, 40mm, 45mm, 50mm, >50mm); uniform per carton.</i>
MATURITY	<i>Sprung at receipt, with slight softening becoming evident at stem end only.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.</i>
	<i>With deep seated bruises (soft/water soaked).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
TEMPERATURE INJURY	<i>With soft, dull water-soaked areas</i>
MINOR DEFECTS	
DISEASES	<i>With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.</i>
PHYSIOLOGICAL DISORDER	<i>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</i>
TEMPERATURE INJURY	<i>With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn</i>
PHYSICAL / PEST DAMAGE	<i>With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm</i>
	<i>With slight depression/flattening of skin affecting >25% of visible surface.</i>
SKIN MARKS / BLEMISHES	<i>With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.</i>
	<i>With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface</i>
	<i>With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.</i>
CONSIGNMENT CRITERIA	
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Market Produce Specifications

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PRODUCE: APRICOT

TYPE: N/A

VARIETY: Hunter

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Pale yellow. Nil with > 10% of visual surface having prominent light-mid greening.</i>
VISUAL APPEARANCE	<i>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.</i>
SENSORY	<i>Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.</i>
SHAPE	<i>Round to oblong with high shoulders.</i>
SIZE	<i>In pre-ordered counts and/or diameters per requirements; (< 40mm, 40mm, 45mm, 50mm, >50mm); uniform per carton.</i>
MATURITY	<i>Sprung at receipt, with slight softening becoming evident at stem end only.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.</i>
	<i>With deep seated bruises (soft/water soaked).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
TEMPERATURE INJURY	<i>With soft, dull water-soaked areas</i>
MINOR DEFECTS	
DISEASES	<i>With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.</i>
PHYSIOLOGICAL DISORDER	<i>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</i>
TEMPERATURE INJURY	<i>With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn</i>
PHYSICAL / PEST DAMAGE	<i>With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm</i>
	<i>With slight depression/flattening of skin affecting >25% of visible surface.</i>
SKIN MARKS / BLEMISHES	<i>With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.</i>
	<i>With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface</i>
	<i>With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.</i>
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Market Produce Specifications

PRODUCE: APRICOT

TYPE: N/A

VARIETY: Moorpark (Tasmania)

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Yellow with slight greening 50/50.</i>
VISUAL APPEARANCE	<i>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.</i>
SENSORY	<i>Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.</i>
SHAPE	<i>Round to oval.</i>
SIZE	<i>In pre-ordered counts and/or diameters per requirements; (< 40mm, 40mm, 45mm, 50mm, >50mm); uniform per carton.</i>
MATURITY	<i>Sprung at receipt, with slight softening becoming evident at stem end only.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.</i>
	<i>With deep seated bruises (soft/water soaked).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
TEMPERATURE INJURY	<i>With soft, dull water-soaked areas</i>
MINOR DEFECTS	
DISEASES	<i>With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.</i>
PHYSIOLOGICAL DISORDER	<i>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</i>
TEMPERATURE INJURY	<i>With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn</i>
PHYSICAL / PEST DAMAGE	<i>With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm</i>
	<i>With slight depression/flattening of skin affecting >25% of visible surface.</i>
SKIN MARKS / BLEMISHES	<i>With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.</i>
	<i>With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible</i>
	<i>With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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%.</i>
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SHELF LIFE	<i>Produce must provide not less than 10 days clear shelf life from date of receipt.</i>
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Market Produce Specifications

7

PRODUCE: APRICOT

TYPE: N/A

VARIETY: Moorpark

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Greenish yellow. Nil with > 10% of visual surface having prominent light-mid greening.</i>
VISUAL APPEARANCE	<i>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.</i>
SENSORY	<i>Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.</i>
SHAPE	<i>Round to oval.</i>
SIZE	<i>In pre-ordered counts and/or diameters per requirements; (< 40mm, 40mm, 45mm, 50mm, >50mm); uniform per carton.</i>
MATURITY	<i>Sprung at receipt, with slight softening becoming evident at stem end only.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.</i>
	<i>With deep seated bruises (soft/water soaked).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
TEMPERATURE INJURY	<i>With soft, dull water-soaked areas</i>
MINOR DEFECTS	
DISEASES	<i>With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.</i>
PHYSIOLOGICAL DISORDER	<i>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</i>
TEMPERATURE INJURY	<i>With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discoloration), major sunburn</i>
PHYSICAL / PEST DAMAGE	<i>With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm</i>
	<i>With slight depression/flattening of skin affecting >25% of visible surface.</i>
SKIN MARKS / BLEMISHES	<i>With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.</i>
	<i>With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface</i>
	<i>With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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%.</i>
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SHELF LIFE	<i>Produce must provide not less than 10 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
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<i>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.</i>	

Market Produce Specifications

PRODUCE: APRICOT

TYPE: N/A

VARIETY: Palstyn

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Yellow/orange with a red blush. Nil with > 10% of visual surface having prominent light-mid greening.</i>
VISUAL APPEARANCE	<i>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.</i>
SENSORY	<i>Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.</i>
SHAPE	<i>Round, with flat sides.</i>
SIZE	<i>In pre-ordered counts and/or diameters per requirements; (< 40mm, 40mm, 45mm, 50mm, >50mm); uniform per carton.</i>
MATURITY	<i>Sprung at receipt, with slight softening becoming evident at stem end only.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.</i>
	<i>With deep seated bruises (soft/water soaked).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
TEMPERATURE INJURY	<i>With soft, dull water-soaked areas</i>
MINOR DEFECTS	
DISEASES	<i>With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.</i>
PHYSIOLOGICAL DISORDER	<i>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</i>
TEMPERATURE INJURY	<i>With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn</i>
PHYSICAL / PEST DAMAGE	<i>With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm</i>
	<i>With slight depression/flattening of skin affecting >25% of visible surface.</i>
SKIN MARKS / BLEMISHES	<i>With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.</i>
	<i>With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface</i>
	<i>With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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%.</i>
PACKAGING & LABELLING	<i>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 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 10 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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 that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>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.</i>	

Market Produce Specifications

PRODUCE: APRICOT

TYPE: N/A

VARIETY: Rival

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Orange with a deep red blush. Nil with > 10% of visual surface having prominent light-mid greening.</i>
VISUAL APPEARANCE	<i>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.</i>
SENSORY	<i>Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.</i>
SHAPE	<i>Round to slightly oblong.</i>
SIZE	<i>In pre-ordered counts and/or diameters per requirements; (< 40mm, 40mm, 45mm, 50mm, >50mm); uniform per carton.</i>
MATURITY	<i>Sprung at receipt, with slight softening becoming evident at stem end only.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.</i>
	<i>With deep seated bruises (soft/water soaked).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
TEMPERATURE INJURY	<i>With soft, dull water-soaked areas</i>
MINOR DEFECTS	
DISEASES	<i>With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.</i>
PHYSIOLOGICAL DISORDER	<i>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</i>
TEMPERATURE INJURY	<i>With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn</i>
PHYSICAL / PEST DAMAGE	<i>With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm</i>
	<i>With slight depression/flattening of skin affecting >25% of visible surface.</i>
SKIN MARKS / BLEMISHES	<i>With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.</i>
	<i>With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface</i>
	<i>With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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%.</i>
PACKAGING & LABELLING	<i>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 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 10 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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 that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>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.</i>	

Market Produce Specifications

10

PRODUCE: APRICOT

TYPE: N/A

VARIETY: Sundrop

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Yellow/orange. Nil with > 10% of visual surface having prominent light-mid greening.</i>
VISUAL APPEARANCE	<i>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.</i>
SENSORY	<i>Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.</i>
SHAPE	<i>Round.</i>
SIZE	<i>In pre-ordered counts and/or diameters per requirements; (< 40mm, 40mm, 45mm, 50mm, >50mm); uniform per carton</i>
MATURITY	<i>Sprung at receipt, with slight softening becoming evident at stem end only.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.</i>
	<i>With deep seated bruises (soft/water soaked).</i>
	<i>With unhealed wounds at stem end due to stem pull.</i>
TEMPERATURE INJURY	<i>With soft, dull water-soaked areas</i>
MINOR DEFECTS	
DISEASES	<i>With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.</i>
PHYSIOLOGICAL DISORDER	<i>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</i>
TEMPERATURE INJURY	<i>With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn</i>
PHYSICAL / PEST DAMAGE	<i>With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm</i>
	<i>With slight depression/flattening of skin affecting >25% of visible surface.</i>
SKIN MARKS / BLEMISHES	<i>With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.</i>
	<i>With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible</i>
	<i>With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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%.</i>
PACKAGING & LABELLING	<i>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 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 10 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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 that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>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.</i>	