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| <b>PRODUCE:</b> | <b>AVOCADO</b> |
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|              |                                    |                |                |
|--------------|------------------------------------|----------------|----------------|
| <b>TYPE</b>  | <b>Mature Green (For Ripening)</b> | <b>VARIETY</b> | <b>Shepard</b> |
| <b>CLASS</b> | <b>One</b>                         | <b>NOTES</b>   |                |

### GENERAL APPEARANCE CRITERIA

|                          |  |
|--------------------------|--|
| <b>Colour</b>            | Mid to dark green skin; Creamy yellow flesh grading to bright green; not >1 discoloured (chimeral) line.   |
| <b>Visual Appearance</b> | Coarse skin with generally uniform surface; bright bloom. Stem buttons attached, or if dislodged within trays on receipt. No foreign matter. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements. |
| <b>Sensory</b>           | Firm/ Hard flesh; no 'off' odours.   |
| <b>Shape</b>             | Pear shaped, well filled with less pronounced nose.  |
| <b>Size</b>              | In pre-ordered size range only per requirements.   |
| <b>Maturity</b>          | All fruit firm with dry matter content >21% and <35%.  |

### MAJOR DEFECTS

|                             |   |
|-----------------------------|---|
| <b>Insects</b>              | With evidence of live insects.  |
| <b>Diseases</b>             | With soft brown-black damage to skin and into flesh, eg anthracnose, stem end rot, bacterial soft rot   |
| <b>Physical/Pest Damage</b> | With hard lumps in flesh under skin (fruit fly/fruit spotting bug damage).<br>With cuts, holes, punctures or cracks (that break the skin).<br>With damaged or torn button holes.<br>With deep skin scarring due to insect chewing.<br>With soft, deep-seated bruising (distinct from allowable nodule bruising damage).<br>With blue copper deposits on skin surface. |
| <b>Temperature Injury</b>   | With darkening/bronzing of skin and/or flesh discoloration (chilling injury).<br>With sun bleach (yellow or rust-pink skin discoloration).  |

### MINOR DEFECTS

|                               |   |
|-------------------------------|---|
| <b>Insects</b>                | With >10 attached scale insects.  |
| <b>Physical/Pest Damage</b>   | With hail mark > 1 sq cm, must be healed, not > skin thickness.   |
| <b>Skin Marks/Blemishes</b>   | With superficial scattered light (beige) rub marks affecting >2 sq cm of total area.<br>With solid dark (brown) rub marks affecting >1 sq cm. |
| <b>Temperature Injury</b>     | With sunburn, eg. Brown-black discoloration >1 sq cm.   |
| <b>Physiological Disorder</b> | With red brown to brown 'netting, ridging, wrinkling' >25% visual surface (skin netting).   |

### CONSIGNMENT CRITERIA

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| <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/or 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 14 days clear shelf life from date of receipt.  |
| <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 - 9°C for Receipt.   |
| <b>Chemical &amp; Containment 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.   |