



<b>PRODUCE:</b>	<b>CAPSICUM (MINI VINE SWEET)</b>
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<b>TYPE</b>	<b>Baby</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Bright red to burgundy red skin; golden yellow skin; bright orange skin; green calyx. Nil with green colour affecting > 0.5sq cm, or with brown tinge affecting >0.5 sq. cm surface.
<b>Visual Appearance</b>	Smooth with glossy skin; calyx intact, clean cut stems, no split or frayed stem. Sound seed cavity, free from foreign matter.
<b>Sensory</b>	Firm, crisp juicy flesh, sweet flavour, no foreign odours or flavours.
<b>Shape</b>	Practically cylindrical to oblong-shaped with slightly tapered blossom end. Nil with bends greater than 45° from vertical. No obvious twisting, very pointed blossom ends or deformed.
<b>Size</b>	60-120mm length, 20-55g weight.
<b>Maturity</b>	Firm fruit.
MAJOR DEFECTS	
<b>Insects</b>	Live insects or insect infestation (eg fruit fly larvae, scale); obvious bleached soft areas, skin pitting/ loss of firmness.
<b>Diseases</b>	Evidence of fungal or bacterial rot, mould or decays (Anthracnose, Alternaria rot, bacterial soft rot). Distortion or mottling caused by virus infection.
<b>Physical/Pest Damage</b>	Any cuts, holes or splits from physical or pest damage, soft or deep seated bruises.
<b>Temperature Injury</b>	With obvious bleached, flattened areas (sunburn). With soft flesh or wrinkled skin (dehydration). With pitted skin and dark, soft underlying flesh (chilling injury).
<b>Skin Marks / Blemishes</b>	Dark green / brown spots on the fruit surface.
<b>Physiological Disorder</b>	Internal grey discolouration affecting less than 0.5 sq cm of the surface. Persistent green shoulders on the fruit.
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With superficial dark rub marks or bruising (<1 mm deep) affecting in aggregate >1 sq cm.
<b>Skin Marks/Blemishes</b>	Less than 0.5 sq cm affected by light scattered marks or blemishes. Zipper lines not exceeding more than half of the fruit and a width of more than 1mm.
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/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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12° C.
<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 with the FSANZ Food Standards Code MRL's and ML'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.