



PRODUCE:	CITRUS
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TYPE	Mandarin	VARIETY	Clementine
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Uniform deep orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
Visual Appearance	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
Sensory	With smooth glossy skin, loose but not puffy, no foreign odours/tastes.
Shape	Round to slightly oval.
Size	As per pre-ordered size requirements, minimum net carton weight 18 kg.
Maturity	Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
MAJOR DEFECTS	
Insects	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
Diseases	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots). With dark lesions on the fruit skin (eg. Black spot, Septoria spot). With black decay at the fruit core (Alternaria).
Physical/Pest Damage	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
Temperature Injury	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage). With pale, hard areas of skin (severe sunburn)
MINOR DEFECTS	
Diseases	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm
Physical/Pest Damage	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm. With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches). With up to 15 scale insects (red-brown spots, 2 mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
Physiological Disorder	With skin badly puffed and separated from flesh segments.
Skin Marks/Blemishes	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface. With light blemish affecting in aggregate >3 sq cm. of surface.
Temperature Injury	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm
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 receipt.
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 - 15°C for Receival.
Chemical & Containment 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.



PRODUCE:	CITRUS
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TYPE	Mandarin	VARIETY	Dancy
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Uniform bright orange to orange-red; nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
Visual Appearance	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
Sensory	With smooth skin, slightly lumpy, no foreign odours/tastes.
Shape	Round to flattened oval, often slightly pear shaped; may be swollen around navel.
Size	As per pre-ordered size requirements, minimum net carton weight 18 kg.
Maturity	Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.

MAJOR DEFECTS

Insects	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
Diseases	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots). With dark lesions on the fruit skin (eg. Black spot, Septoria spot). With black decay at the fruit core (Alternaria).
Physical/Pest Damage	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
Temperature Injury	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage). With pale, hard areas of skin (severe sunburn)

MINOR DEFECTS

Diseases	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
Physical/Pest Damage	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm. With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches). With up to 15 scale insects (red-brown spots, 2 mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
Physiological Disorder	With skin badly puffed and separated from flesh segments.
Skin Marks/Blemishes	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface. With light blemish affecting in aggregate >3 sq cm. of surface.
Temperature Injury	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.

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 receipt.
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 - 15°C for Receival.
Chemical & Containment 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.

Effective: 1 November 2006



FreshSpecs
PRODUCE SPECIFICATIONS

PRODUCE:

CITRUS

**Specifications reviewable: e.g. 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:	CITRUS
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TYPE	Mandarin	VARIETY	Darling
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Uniform dark orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
Visual Appearance	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
Sensory	With smooth skin, not coarse, no foreign odours/tastes.
Shape	Round to slightly pear shaped.
Size	As per pre-ordered size requirements, minimum net carton weight 18 kg.
Maturity	Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
MAJOR DEFECTS	
Insects	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
Diseases	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots). With dark lesions on the fruit skin (eg. Black spot, Septoria spot). With black decay at the fruit core (Alternaria).
Physical/Pest Damage	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
Temperature Injury	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage). With pale, hard areas of skin (severe sunburn)
MINOR DEFECTS	
Insects	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
Physical/Pest Damage	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm. With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches). With up to 15 scale insects (red-brown spots, 2 mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
Physiological Disorder	With skin badly puffed and separated from flesh segments.
Skin Marks/Blemishes	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface. With light blemish affecting in aggregate >3 sq cm. of surface.
Temperature Injury	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.
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 receipt.
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 - 15°C for Receipt.
Chemical & Containment 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.



PRODUCE:	CITRUS
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TYPE	Mandarin	VARIETY	Fairchild
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Uniform pale to full orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
Visual Appearance	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
Sensory	With smooth, delicate skin; no foreign odours/tastes.
Shape	Round to slightly squat.
Size	As per pre-ordered size requirements, minimum net carton weight 18 kg.
Maturity	Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
MAJOR DEFECTS	
Insects	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
Diseases	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots). With dark lesions on the fruit skin (eg. Black spot, Septoria spot). With black decay at the fruit core (Alternaria).
Physical/Pest Damage	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
Temperature Injury	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage). With pale, hard areas of skin (severe sunburn)
MINOR DEFECTS	
Diseases	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
Physical/Pest Damage	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm. With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches). With up to 15 scale insects (red-brown spots, 2 mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
Physiological Disorder	With skin badly puffed and separated from flesh segments.
Skin Marks/Blemishes	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface. With light blemish affecting in aggregate >3 sq cm. of surface.
Temperature Injury	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.
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 receipt.
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 - 15°C for Receipt.
Chemical & Containment 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.



PRODUCE:	CITRUS
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TYPE	Mandarin	VARIETY	Fremont
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Rich dark orange. Nil with > 2 sq cm of light green tinge; limit of 5% of fruit affected.
Visual Appearance	With bright bloom; slightly dimpled, waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
Sensory	With coarse skin, no foreign odours/tastes
Shape	Typically squat to almost round; flattened apex; slightly irregular shape.
Size	As per pre-ordered size requirements, minimum net carton weight 18 kg.
Maturity	Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.

MAJOR DEFECTS

Insects	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
Diseases	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots). With dark lesions on the fruit skin (eg. Black spot, Septoria spot). With black decay at the fruit core (Alternaria).
Physical/Pest Damage	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
Temperature Injury	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage). With pale, hard areas of skin (severe sunburn)

MINOR DEFECTS

Diseases	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
Physical/Pest Damage	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm. With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches). With up to 15 scale insects (red-brown spots, 2 mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
Physiological Disorder	With skin badly puffed and separated from flesh segments.
Skin Marks/Blemishes	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface. With light blemish affecting in aggregate >3 sq cm. of surface.
Temperature Injury	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.

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 receipt.
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 - 15°C for Receipt.
Chemical & Containment 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.



PRODUCE:	CITRUS
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TYPE	Mandarin	VARIETY	Goldsmith
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Uniform deep orange skin and flesh. Nil with >2sq cm of light green tinge. Limit of 5% of fruit affected.
Visual Appearance	With bright bloom; thin, shiny, even skin with slight puffing around button; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
Sensory	Full flavour, sweet and juicy; may be slightly seedy Free from foreign or 'off' smells or tastes.
Shape	Typically squat to almost round.
Size	As per pre-ordered size requirements, minimum net carton weight 18 kg.
Maturity	Mature without evidence of puffiness or loss of flavour. Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
MAJOR DEFECTS	
Insects	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
Diseases	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots). With dark lesions on the fruit skin (eg. Black spot, Septoria spot). With black decay at the fruit core (Alternaria).
Physical/Pest Damage	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
Temperature Injury	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage). With pale, hard areas of skin (severe sunburn)
MINOR DEFECTS	
Diseases	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
Physical/Pest Damage	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm. With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches). With up to 15 scale insects (red-brown spots, 2 mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
Physiological Disorder	With skin badly puffed and separated from flesh segments.
Skin Marks/Blemishes	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface. With light blemish affecting in aggregate >3 sq cm. of surface.
Temperature Injury	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.
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 receipt.
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 - 15°C for Receipt.
Chemical & Containment 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.



PRODUCE:	CITRUS
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TYPE	Mandarin	VARIETY	Hickson
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Uniform deep orange skin and flesh. Nil with >2sq cm of light green tinge. Limit of 5% of fruit affected
Visual Appearance	With bright bloom; thin, shiny, slightly loose, waxed skin; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
Sensory	Full flavour and juicy. Free from foreign or 'off' smells or tastes.
Shape	Typically squat; slightly bumpy, irregular shape.
Size	Medium to large fruit. As per pre-ordered size requirements, minimum net carton weight 18 kg.
Maturity	Mature without evidence of puffiness or loss of flavour. Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.

MAJOR DEFECTS

Insects	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
Diseases	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots). With dark lesions on the fruit skin (eg. Black spot, Septoria spot). With black decay at the fruit core (Alternaria).
Physical/Pest Damage	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
Temperature Injury	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage). With pale, hard areas of skin (severe sunburn)

MINOR DEFECTS

Diseases	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
Physical/Pest Damage	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm. With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches). With up to 15 scale insects (red-brown spots, 2 mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
Physiological Disorder	With skin badly puffed and separated from flesh segments.
Skin Marks/Blemishes	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface. With light blemish affecting in aggregate >3 sq cm. of surface.
Temperature Injury	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.

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 receipt.
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 - 15°C for Receipt.
Chemical & Containment 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.



PRODUCE:	CITRUS
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TYPE	Mandarin	VARIETY	Imperial
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Uniform pale to full orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
Visual Appearance	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
Sensory	With smooth skin, not coarse, no foreign odours/tastes.
Shape	Squat to slightly round
Size	As per pre-ordered size requirements, minimum net carton weight 9 kg.
Maturity	Total soluble solids >8o Brix; with T.S.S to acids ratio >7:1; juice content >33%.
MAJOR DEFECTS	
Insects	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
Diseases	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots). With dark lesions on the fruit skin (eg. Black spot, Septoria spot). With black decay at the fruit core (Alternaria).
Physical/Pest Damage	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
Temperature Injury	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage). With pale, hard areas of skin (severe sunburn).
MINOR DEFECTS	
Diseases	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1sq cm.
Physical/Pest Damage	With brown/black specks (rust mite damage) affecting in aggregate > 1sq cm. with cuts that break the orange outer layer of the skin (scratches) clipper damage > 0.5 sq cm With up to 15 scale insects (red-brown spots, 2mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm of surface.
Physiological Disorder	With skin badly puffed and separated from flesh segments. Stress damage > 1 sq cm.
Skin Marks/Blemishes	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm of surface. With Red rind damage > 1sq cm. With light blemish affecting in aggregate >3 sq cm. of surface.
Temperature Injury	With bleached yellowish-orange areas (slight sunburn) affecting >3sq cm.
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 receipt.
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 - 15°C for Receipt. (10 to 28oc acceptable for first 4 weeks of the season).
Chemical & Containment 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.



PRODUCE:	CITRUS
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TYPE	Mandarin	VARIETY	Kara
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Uniform light orange to orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
Visual Appearance	With bright bloom; lumpy and slightly puffy at stem scar; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Prepacks labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
Sensory	With smooth, delicate skin; no foreign odours/tastes.
Shape	Round to slightly flattened oval.
Size	As per pre-ordered size requirements, minimum net carton weight 18 kg.
Maturity	Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.

MAJOR DEFECTS

Insects	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
Diseases	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots). With dark lesions on the fruit skin (eg. Black spot, Septoria spot). With black decay at the fruit core (Alternaria).
Physical/Pest Damage	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
Temperature Injury	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage). With pale, hard areas of skin (severe sunburn).

MINOR DEFECTS

Diseases	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
Physical/Pest Damage	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm. With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches). With up to 15 scale insects (red-brown spots, 2 mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
Physiological Disorder	With skin badly puffed and separated from flesh segments.
Skin Marks/Blemishes	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface. With light blemish affecting in aggregate >3 sq cm. of surface.
Temperature Injury	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.

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 receipt.
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 - 15°C for Receipt.
Chemical & Containment 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.



PRODUCE:	CITRUS
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TYPE	Mandarin	VARIETY	Murcott
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Uniform pale to full orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
Visual Appearance	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
Sensory	With smooth skin, not coarse, no foreign odours/tastes
Shape	Squat to slightly round
Size	As per pre-ordered size requirements, minimum net carton weight 18 kg.
Maturity	Total soluble solids >8° Brix; with T.S.S to acids ratio >8:1; juice content >33%.

MAJOR DEFECTS

Insects	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
Diseases	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots). With dark lesions on the fruit skin (eg. Black spot, Septoria spot). With black decay at the fruit core (Alternaria).
Physical/Pest Damage	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
Temperature Injury	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage). With pale, hard areas of skin (severe sunburn).

MINOR DEFECTS

Diseases	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
Physical/Pest Damage	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm. With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches). With up to 15 scale insects (red-brown spots, 2 mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
Physiological Disorder	With skin badly puffed and separated from flesh segments.
Skin Marks/Blemishes	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface. With light blemish affecting in aggregate >3 sq cm. of surface.
Temperature Injury	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.

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 receipt.
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 - 15°C for Receipt.
Chemical & Containment 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.



PRODUCE:	CITRUS
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TYPE	Mandarin	VARIETY	Royal
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Uniform bright to dark orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
Visual Appearance	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements
Sensory	With smooth skin; no deep grooves; no foreign odours/tastes
Shape	Round to slightly flattened oval.
Size	As per pre-ordered size requirements, minimum net carton weight 18 kg.
Maturity	Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
MAJOR DEFECTS	
Insects	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
Diseases	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots). With dark lesions on the fruit skin (eg. Black spot, Septoria spot). With black decay at the fruit core (Alternaria).
Physical/Pest Damage	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
Temperature Injury	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage). With pale, hard areas of skin (severe sunburn).
MINOR DEFECTS	
Diseases	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
Physical/Pest Damage	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm. With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches). With up to 15 scale insects (red-brown spots, 2 mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
Physiological Disorder	With skin badly puffed and separated from flesh segments.
Skin Marks/Blemishes	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface. With light blemish affecting in aggregate >3 sq cm. of surface.
Temperature Injury	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.
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 receipt.
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 - 15°C for Receipt.
Chemical & Containment 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.



PRODUCE:	CITRUS
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TYPE	Mandarin	VARIETY	Sunburst
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Deep orange skin and flesh. Pale green seeds. Nil with >2sq cm of light green tinge, limit of 5% of fruit affected.
Visual Appearance	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
Sensory	Sweet and juicy. With smooth skin, not coarse. No foreign or 'off ' smells or flavours.
Shape	Typically round.
Size	Fruit diameter 60 - 85 mm. As per pre-ordered size requirements, minimum net carton weight 18 kg.
Maturity	Mature, without evidence of puffiness or loss of flavour. Total soluble solids > 8° Brix; with T.S.S to acids ratio > 8:1; juice content >33%.

MAJOR DEFECTS

Insects	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
Diseases	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots). With dark lesions on the fruit skin (eg. Black spot, Septoria spot). With black decay at the fruit core (Alternaria).
Physical/Pest Damage	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
Temperature Injury	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage). With pale, hard areas of skin (severe sunburn).

MINOR DEFECTS

Diseases	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
Physical/Pest Damage	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm. With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches). With up to 15 scale insects (red-brown spots, 2 mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
Physiological Disorder	With skin badly puffed and separated from flesh segments.
Skin Marks/Blemishes	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface. With light blemish affecting in aggregate >3 sq cm. of surface.
Temperature Injury	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.

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 receipt.
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 - 15°C for Receipt.
Chemical & Containment 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.



PRODUCE:	CITRUS
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TYPE	Mandarin	VARIETY	Tangerine
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Uniform deep orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
Visual Appearance	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements
Sensory	With smooth to pebbly skin, not rough or coarse, no foreign odours/tastes.
Shape	Round to slightly squat
Size	As per pre-ordered size requirements, minimum net carton weight 18 kg.
Maturity	Total soluble solids >8° Brix; with T.S.S to acids ratio >8:1; juice content >33%.

MAJOR DEFECTS

Insects	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
Diseases	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots). With dark lesions on the fruit skin (eg. Black spot, Septoria spot). With black decay at the fruit core (Alternaria).
Physical/Pest Damage	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
Temperature Injury	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage). With pale, hard areas of skin (severe sunburn).

MINOR DEFECTS

Diseases	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
Physical/Pest Damage	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm. With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches). With up to 15 scale insects (red-brown spots, 2 mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
Physiological Disorder	With skin badly puffed and separated from flesh segments.
Skin Marks/Blemishes	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface. With light blemish affecting in aggregate >3 sq cm. of surface.
Temperature Injury	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.

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 receipt.
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 - 15°C for Receipt.
Chemical & Containment 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.