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| PRODUCE: | DURIAN |
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| TYPE | N/A | VARIETY | Various |
| CLASS | One | NOTES | |

GENERAL APPEARANCE CRITERIA

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| Colour | Olive brown to dusty brown skin; creamy internal skin and pith; pale golden yellow flesh; reddish brown seeds. |
| Visual Appearance | Large oval fruit covered with prominent, sharp spines up to 15mm long; stem attached and neatly trimmed to 30-50mm long; thick skin. Fruit splits easily along natural suture lines, forming 5 equal segments; each segment contains large pieces of soft pulp which separate easily from the surrounding skin; smooth, seeds embedded in pulp; no foreign matter. |
| Sensory | Firm fruit with extremely distinctive odour (found offensive by some people); flesh is soft, buttery and melting; rich flavour similar to a mixture of custard and onion, not very sweet; no foreign or "off" flavours or aromas. |
| Shape | Generally round to oval, not badly misshapen. |
| Size | Generally 180 - 230mm long, 150 - 200 mm wide, approximately 1.5 - 3.5 kg weight; as per pre-ordered requirements. |
| Maturity | With strong fruity odour, not fetid (overripe) or very mild (underripe). |

MAJOR DEFECTS

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| Insects | With evidence of live insects or insect infestation (eg fruit borer). |
| Diseases | With evidence of fungal or bacterial rots. |
| Physical/Pest Damage | With unhealed cuts, holes or splits from physical or pest damage. |
| Skin Marks / Blemishes | With large areas of brown or black discolouration. |
| Physiological Disorder | With evidence of dry hard flesh or flesh lifting from shell (dehydration). With segments splitting at the fruit base (overmature). With strong, fetid odour (excessive maturity). |

MINOR DEFECTS

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| Physical/Pest Damage | With superficial bruising > 2 sq cm. |
| Skin Marks/Blemishes | With healed scars > 2 sq cm |

CONSIGNMENT CRITERIA

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| Tolerance Per Consignment | Total minor defects (within allowance limit) to be < 2 defects per piece of fruit. 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 | Product must provide not less than 14 days clear shelf life from date of receipt. |
| Receival Conditions | Conformance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperatures of fresh fruit 7 - 15°C, at 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 | Product 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. |