



PRODUCE:	FIG
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TYPE	N/A	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Purple, purple-brown or bright green skins with crimson, pink-brown or red flesh depending on variety. Full colour true to variety.
Visual Appearance	Plump full fleshy fruit. Intact thin skin. Base of fruit has an eye. Free from foreign matter
Sensory	Sweet delicate flavour. Free from foreign and 'off ' smells or tastes.
Shape	Squat pear shaped with short stem.
Size	As per pre-ordered size requirements.
Maturity	Yield to slight pressure and have suitable skin colour.
MAJOR DEFECTS	
Insects	With evidence of live insects. Eg. Fruit fly vinegar fly etc.
Diseases	With evidence of fungal or bacterial rots (Alternaria, Black mould rot and soft rot.) or smell associated with souring like a fermenting acid alcohol smell. With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts or holes from physical or pest damage With deep seated bruises or soft areas.
Temperature Injury	With evidence of dark sunken areas and/or internal browning (chilling injury).
MINOR DEFECTS	
Physical/Pest Damage	With superficial bruising >2 sq cm. With superficial cuts, scratches or marks > 2 sq cm.
Skin Marks/Blemishes	With healed scars >2 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 0 - 5°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.