



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

GENERAL APPEARANCE CRITERIA	
Colour	Golden yellow to orange skin, sometimes with red/brown blush; pale orange flesh; several large, brown seeds.
Visual Appearance	Slightly downy, smooth skin; firm flesh which separates easily from the large seeds; stem clipped off close to or level with fruit surface; no foreign matter.
Sensory	Sweet, juicy flesh with slightly acidic flavour; sweet aroma.
Shape	Oval to slightly pear shaped.
Size	> 30 mm length (as pre-ordered per requirements).
Maturity	No green colour on skin (immature), not very soft or spongy (overmature); TSS > 8oBrix.
MAJOR DEFECTS	
Insects	With evidence of live insects eg fruit fly larvae.
Diseases	With fungal or bacterial rots eg Botrytis, Colletotrichum, black spot.
Physical/Pest Damage	With cuts, holes, punctures, cracks or wounds (that break the skin). With soft, watersoaked bruises affecting in aggregate > 1 sq cm. With open wound at fruit pedicel (stem pull).
Physiological Disorders	With flesh discolouration or breakdown (internal browning). With brown skin blemish / russetting affecting in aggregate >2 sq cm of fruit surface. With split or broken skin surface (water damage).
Temperature Injury	With soft, shrivelled skin and flesh (high temperature damage)
MINOR DEFECTS	
Physical/Pest Damage	With hail marks, eg. healed marks in a depression of the skin, affecting in surface aggregate >0.5 sq cm, no broken skin or unhealed scars.
Skin Marks/Blemishes	With dark superficial skin marks/blemishes/cracks. With brown skin blemish / russetting affecting in aggregate > 1 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 2- 6°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.