



<b>PRODUCE:</b>	<b>NECTARINE</b>
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<b>TYPE</b>	<b>Yellow Flesh - Ripe &amp; Ready</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	With yellow to red blush skin and yellow flesh; red blush >60% of surface, unless otherwise approved; none with dull, dark red skins.
<b>Visual Appearance</b>	Full bodied, with clean (washed) smooth skin; no foreign matter. With or without a small amount of sugar speckle spotting. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
<b>Sensory</b>	Firm to touch, sprung not soft; sweet, juicy flavour, not dry and 'woolly' (internal breakdown); free of foreign smells or taste.
<b>Shape</b>	Round to slightly oval, according to variety.
<b>Size</b>	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
<b>Maturity</b>	Produce at receipt will display good development of sweet, juicy flavour. Total soluble solids >10° Brix. Minimum penetrometer value (11mm plunger) : 4kg.
MAJOR DEFECTS	
<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots of the skin or flesh (eg. mouldy core, botrytis, scab).
<b>Physical/Pest Damage</b>	With cuts, holes, punctures, cracks or wounds (that break the skin). With unhealed damaged stem ends due to stem pull that has removed skin. With deep, soft water-soaked bruises or discolouration (browning).
<b>Temperature Injury</b>	With scalded, discoloured skin, which slips easily from the flesh (condensation injury) With dark discolouration of skin and flesh and skin shrivelling without the application of pressure (cool storage breakdown) With water-soaked, translucent areas (freezer injury). With tissue shrivelling, softening and browning of the stem cavity (heat damage).
<b>Physiological Disorders</b>	With suture or stem end splits; no 'splitstone' with open stem end
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With slight depression / flattening of skin > 2 sq cm. With bacterial spot > 3 dry spots (1 mm); not sunken & water-soaked.
<b>Skin Marks/Blemishes</b>	With light superficial marks / blemishes (not dark against background skin colour), eg russet, affecting in aggregate > 1.5 sq cm With dark superficial skin marks / blemish, eg. Limb rub, dipping injury (black lesions, mostly on red skin areas) affecting in aggregate > 1 sq cm of surface. With severe sugar spotting where spots have joined to form a solid patch affecting >30% of surface area of fruit.
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 pieces per single layer tray or 2 % of the total 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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 0- 8°C for Receipt.
<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 to the FSANZ Food Standards Code ML's and MRL'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.