



PRODUCE:	NECTARINE
-----------------	------------------

TYPE	Yellow Flesh – Low Chill	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With green / yellow to red blush skin and yellow flesh occasionally with slight red bleeding from the skin; red speckled blush to cover > 40% of the fruit surface.
Visual Appearance	Full bodied, with clean (washed) smooth skins. No foreign matter. With or without a small amount of sugar speckle spotting. With need for stickers with PLU and produce / variety name or barcode when available, per requirements
Sensory	Firm to touch. Sprung not soft: sweet juicy flavour, not dry and 'woolly' (internal breakdown); free from foreign smells or taste..
Shape	Round to slightly oval. Generally with a slight tip
Size	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
Maturity	Sprung at tip at receipt, with sufficient maturity to achieve good development of sweet, juicy flavour and the required level of blush at receipt.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots of the skin or flesh (eg. mouldy core, botrytis, scab).
Physical/Pest Damage	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).
Temperature Injury	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 damage). With tissue shrivelling, softening and browning of the stem cavity (heat damage).
Physiological Disorder	With suture or stem end splits; no 'splitstone' with open stem end

MINOR DEFECTS

Physical/Pest Damage	With slight depression / flattening of skin > 2 sq cm. With bacterial spot > 3 dry spots (1 mm); not sunken & water-soaked.
Skin Marks/Blemishes	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

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 pieces per single layer tray or 2 % of the total 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 6 - 13 °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.