

**PRODUCE:****PEACH**

<b>TYPE</b>	White Flesh	<b>VARIETY</b>	Donut®
<b>CLASS</b>	One	<b>NOTES</b>	

**GENERAL APPEARANCE CRITERIA**

<b>Colour</b>	With cream-pink to red blush covering 20-80% of surface, background skin to be creamy green, internal flesh to be creamy white.
<b>Visual Appearance</b>	Flat irregular surface donut shape with a thin skin and minimum fuzz level; no foreign matter.
<b>Sensory</b>	Firm to touch, sprung not soft; min 11% TSS, not dry and woody; free of foreign smells and taints. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
<b>Shape</b>	Flattened irregular distinctive Donut® saucer shape.
<b>Size</b>	Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
<b>Maturity</b>	Harvested as the background surface changes to a creamy dull green and the surface colour brightens with sufficient maturity to achieve good development of sweet, juicy flavour and the required level of red blush at receival.

**MAJOR DEFECTS**

<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots/scabs; no core rots/mouldy core or signs of fungal infection (botrytis).
<b>Physical/Pest Damage</b>	With cuts, holes, punctures, cracks or wounds (that break the skin) With deep, soft water-soaked bruises or discolouration (browning). With unhealed damaged stem ends due to stem pull.
<b>Temperature Injury</b>	With tissue shrivelling, softening; and browning of the stem cavity (heat damage). With water-soaked, translucent areas (freezing damage).
<b>Physiological Disorders</b>	With suture or stem end splits; no 'splitstone' with open stem end With scalded, discoloured skin, which slips easily from the flesh (condensation injury). With dark discolouration of skin and flesh and skin shrivelling (cool storage breakdown).

**MINOR DEFECTS**

<b>Physical/Pest Damage</b>	With slight depression/flattening of skin >2 sq cm. With dry, healed skin scarring due to insect, bird or major hail damage affecting in aggregate >0.5 sq cm; no broken skin or unhealed scars. With bacterial spot >3 dry spots (1mm); not sunken & water-soaked.
<b>Skin Marks/Blemishes</b>	With dark superficial skin marks/blemish, eg. limb rub, dipping injury (black lesions, mostly on red skin areas) affecting in aggregate >0.5 sq cm of surface. With light superficial marks/blemish (not dark against background skin colour), eg. russet, affecting in aggregate >1sq cm.

**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 % of 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 receival.
<b>Receipt 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 6 - 13 °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.