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| PRODUCE: | PRICKLY PEAR |
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| TYPE | N/A | VARIETY | Various |
| CLASS | One | NOTES | |

GENERAL APPEARANCE CRITERIA

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| Colour | Yellowish orange to red fruits, sometimes with greenish markings; yellow to red flesh depending on variety. |
| Visual Appearance | Smooth skinned fruit with regularly spaced clusters of tiny, hairlike spines; pulpy flesh contains numerous small black seeds; stem trimmed close to fruit surface; no foreign matter. |
| Sensory | Moderately thick, leathery skin; sweet, juicy flesh, not strongly flavoured or aromatic; no off odours or tastes. |
| Shape | Approximately oval, flattened or slightly concave at apex |
| Size | In pre-ordered size per requirements; uniform per tray. |
| Maturity | Skin should be >50% coloured, not green and hard (undermature) or split (overmature), |

MAJOR DEFECTS

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| Insects | With evidence of live insects. |
| Diseases | With evidence of fungal or bacterial rots (eg Alternaria, Botrytis). |
| Physical/Pest Damage | With unhealed cuts, holes or splits that break the skin. |
| Physiological Disorders | With sunken, brown lesions or deep bruises in the skin. With internal breakdown, eg. soft, brown flesh. |
| Temperature Injury | With skin discolouration (sunburn). With brown skin and/or watersoaked flesh (chilling injury). |

MINOR DEFECTS

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| Physical/Pest Damage | With minor bruises, eg. flat or sunken areas darker than skin colour, affecting >1 sq cm. With healed skin damage, affecting in aggregate > 1sq cm. |
| Skin Marks/Blemishes | With healed scuffs or marks. |

CONSIGNMENT CRITERIA

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| 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 7 - 12 °C |
| 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. |