



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

GENERAL APPEARANCE CRITERIA	
Colour	Greenish yellow to yellow skin; pale to golden yellow flesh; even colouring on quinces.
Visual Appearance	Smooth thin skin, which may be covered with a fine down; short, clean cut stem attached; free from foreign matter. Fruit stickers showing PLU number/Bar Code (when available) and Produce variety as per requirements.
Sensory	Hard flesh, rather dry and astringent (not edible unless cooked); delicate apple fragrance; browns rapidly once cut; free from foreign or off flavours and tastes.
Shape	Approximately oval, sometimes swollen/elongated around calyx or blossom end; no fruit with protruding areas or sutures.
Size	Not > 20% size variation per carton; in pre ordered size range only, as per requirements.
Maturity	Firm, full coloured fruit.
MAJOR DEFECTS	
Insects	With evidence of live insects
Diseases	With fungal or bacterial rots/scabs; no core rots/mouldy core.
Physical/Pest Damage	With any cuts, holes, punctures, cracks in skin; no wounds due to pest damage With deep bruises due to physical damage.
Physiological Disorders	With internal breakdown, eg. brown/black flesh discolouration with possible cavities With dark green sunken areas (cork spot/bitter pit).
Temperature Injury	With soft, brown skin and watersoaked, translucent flesh. (freezing injury). With soft, wrinkled or loose skin (dehydrated).
MINOR DEFECTS	
Physical/Pest Damage	With hail marks, eg. healed marks in a depression of the skin >0.5 sq cm total surface, no broken skin or unhealed scars. With minor bruises, eg. Flat or sunken areas slightly darker than skin colour > 1sq cm
Temperature Injury	With light superficial sunburn >25% of visible surface
Skin Marks/Blemishes	With skin marks > 1sq cm total surface.
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 0 - 4 °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.