



PRODUCE:	TOMATO
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TYPE	Sundried	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Dark red skin and flesh.
Visual Appearance	Halved tomatoes dried to small, flattened shells; small seeds still adhering; no foreign matter.
Sensory	Dry, leathery, chewy texture; intense tomato flavour; no foreign odours or tastes.
Shape	Flat, approximately round to oval.
Size	In pre-ordered range only per requirements.
Maturity	Fully dried.

MAJOR DEFECTS

Insects	With obvious live insects (eg insect larvae)
Diseases	With fungal or bacterial rots (eg Alternaria rot, grey mold, blue mold).
Physical/Pest Damage	With cuts, holes, splits or insect damage. With damp, soft areas due to moisture damage.
Skin Marks/Blemishes	With solid, dark blemishes on the fruit skin.
Temperature Injury	With bleached areas on the fruit skin (sunburn). With crisp, brittle texture (overdried)

MINOR DEFECTS

Skin Marks/Blemishes	With mottled or incompletely dark red colouration.
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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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 20 °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 with the FSANZ Food Standards Code MRL's and ML'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.