



<b>PRODUCE:</b>	<b>APPLE</b>
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<b>TYPE</b>	<b>Green</b>	<b>VARIETY</b>	<b>Golden Delicious</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	Light green to very pale yellow skin. Creamy flesh tinged with green. < 10% of fruit surface may have a pink to orange blush.
<b>Visual Appearance</b>	Stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter. Generic industry fruit sticker showing PLU number or bar code and produce variety (Supplier branded stickers preferred.) Stickers to cover a minimum of 85 % of fruit intended to be sold loose, except pre pack fruit.
<b>Sensory</b>	Skin dry. Highly aromatic with a sweet, crisp taste. No objectionable odours or tastes.
<b>Shape</b>	Elongated tapering to the apex, slightly ribbed and crowned at apex. No irregular curvatures or distorted shapes.
<b>Size</b>	Evenly sized fruit (as pre-ordered per requirements). Apples supplied in 1.5 kg pre-packs to be 64 - 67 mm diameter.
<b>Maturity</b>	Harvested ripe, minimum penetrometer value (11mm plunger): 5.8 - 6.0 kg. Brix > 12.8° (Soluble Solids) at receipt

### MAJOR DEFECTS

<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots of the skin or flesh (eg Anthracnose, blue mould, grey mould). With sunken spots surrounded by red/ black halo (Apple scab).
<b>Physical/Pest Damage</b>	With cuts, holes, cracks or wounds (that break the skin). Stem punctures should not to exceed 3 pieces per carton. With deep, soft bruises that have distinct edges and are indented or watersoaked lesions
<b>Physiological Disorder</b>	With brown discoloration of the skin (superficial scald). With internal breakdown or browning (senescent fruit). With Bitter pit / Lenticel injury. With translucent core flesh (watercore); with brown core or internal cavities (brown heart)
<b>Temperature Injury</b>	With skin discoloration (sunburn). With flesh browning, wrinkled skin, watersoaked appearance (freezing damage).

### MINOR DEFECTS

<b>Physical/Pest Damage</b>	With minor superficial bruises eg flat / sunken areas slightly darker than skin colour with no distinct edges or indented > 2 sq cm With healed injuries in skin (eg hail marks, limb rub), affecting in aggregate > 1 sq cm.
<b>Skin Marks/Blemishes</b>	With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting > 2 sq cm.
<b>Physiological Disorder</b>	With dropped shoulders > 15° angle from the calyx.

### CONSIGNMENT CRITERIA

<b>Tolerance Per Consignment</b>	Total minor defects (within allowance limit) to be < 2 defects per apple. 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 receipt.
<b>Receipt Conditions</b>	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 4 - 10° C. (12° C acceptable for the first 2 weeks of its season)
<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. Produce that meets the above specifications but is not grown under a food safety program must not be labelled Class 1.