



<b>PRODUCE:</b>	<b>BANANA</b>
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<b>TYPE</b>	<b>4 Now and 4 Later</b>	<b>VARIETY</b>	<b>Cavendish Hybrid</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	With 4 bananas at stage 2.5 - 3; 4 bananas at stage 3.5 - 4; not > 1 stage difference between bananas in pack; nil bananas at stage 4.
<b>Visual Appearance</b>	With normal-bright bloom.
<b>Sensory</b>	Firm, not soft; starchy flesh; nil foreign smells or tastes.
<b>Shape</b>	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
<b>Size</b>	Finger length: 180 - 220 mm (measurement is over curvature, pulp to pulp, across the back of the Banana).
<b>Maturity</b>	Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30 - 42 mm
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects or other pests.
<b>Diseases</b>	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
<b>Physical/Pest Damage</b>	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
<b>Skin Marks / Blemishes</b>	With excessive scattered brown spots/flecks (senescent spotting).
<b>Temperature Injury</b>	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas >2 sq cm With reddish-brown patches (Banana rust) affecting areas >2 sq cm With dark sap stains affecting >4 sq cm.
<b>Physiological Disorders</b>	With reddish-brown discolouration >4 sq cm (maturity bronzing).
<b>Skin Marks/Blemishes</b>	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq 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 receipt.
<b>Receival 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 13 - 16°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 with the FSANZ Food Standards Code MRL's and ML'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.



<b>PRODUCE:</b>	<b>BANANA</b>
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<b>TYPE</b>	<b>Backward Green</b>	<b>VARIETY</b>	<b>Cavendish Hybrid</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Hard Green; uniform colour within cartons.
<b>Visual Appearance</b>	With normal-bright bloom.
<b>Sensory</b>	Firm, hard; nil foreign smells or tastes.
<b>Shape</b>	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
<b>Size</b>	Finger length: measurement is over curvature, pulp to pulp, across the back of the Banana X Large : 220 - 260 mm; Large: 200 - 220 mm Clusters - 3 to 9 fingers (ideal 5 to 9 fingers).
<b>Maturity</b>	Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30 - 40 mm.
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects or other pests.
<b>Diseases</b>	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
<b>Physical/Pest Damage</b>	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
<b>Temperature Injury</b>	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas > 2 sq cm (per cluster). With reddish-brown blemishes (Banana rust) affecting areas > 2 sq cm (per cluster). With dark sap stains affecting > 4 sq cm (per cluster).
<b>Physiological Disorder</b>	With reddish-brown discolouration > 4 sq cm (maturity bronzing) (per cluster).
<b>Skin Marks/Blemishes</b>	With superficial bruises (< 1 mm deep), abrasion or rub damage (tan/brown/black) affecting > 4 sq cm (per cluster).
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 receipt.
<b>Receival 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 15 - 19°C (Ideal 15.5°C) for Receival.
<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 with the FSANZ Food Standards Code MRL's and ML'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.



<b>PRODUCE:</b>	<b>BANANA</b>
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<b>TYPE</b>	<b>Carnarvon Cavendish</b>	<b>VARIETY</b>	<b>Hybrid</b>
<b>CLASS</b>	<b>Ripened</b>	<b>NOTES</b>	

**GENERAL APPEARANCE CRITERIA**

<b>Colour</b>	With receival colour (inner whorl) stage 3.5 Summer (01 November-31 March), stage 4.5 Winter (01 April-31 October); uniform colour within cartons.
<b>Visual Appearance</b>	Dull bloom permitted for Winter supplied fruit; no mixed-ripe cartons (with hard/green coloured fruit in same pack).
<b>Sensory</b>	Firm, not soft; nil foreign smells or tastes.
<b>Shape</b>	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes
<b>Size</b>	Finger length : measurement is over curvature, pulp to pulp, across the back of the Banana Small: 160mm to 220mm Large 220-260 Fruit can be received in Hands - Ideal in Clusters - 3 to 7 fingers (ideal 5 to 9 fingers).
<b>Maturity</b>	Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth; 28 - 40 mm

**MAJOR DEFECTS**

<b>Insects</b>	With obvious live insects or other pests.
<b>Diseases</b>	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
<b>Physical/Pest Damage</b>	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
<b>Skin Marks / Blemishes</b>	With excessive scattered brown spots/flecks (senescent spotting).
<b>Temperature Injury</b>	With dull, greyish, or blackened peel, or brown under-peel discoloration (chilling injury). With dark, water-soaked areas (freezing injury).

**MINOR DEFECTS**

<b>Physical/Pest Damage</b>	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas >2 sq cm (per cluster). With reddish-brown patches (Banana rust) affecting areas >4 sq cm (per cluster). With dark sap stains affecting >4 sq cm (per cluster).
<b>Physiological Disorder</b>	With reddish-brown discoloration >8 sq cm (maturity bronzing) (per cluster).
<b>Skin Marks/Blemishes</b>	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >8 sq cm (per cluster).

**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>Receival 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 13 - 15°C (Ideal 14°C) for Receival.
<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 with the FSA NZ Food Standards Code MRL's and ML'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.



<b>PRODUCE:</b>	<b>BANANA</b>
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<b>TYPE</b>	<b>Coffs Harbour Cavendish</b>	<b>VARIETY</b>	<b>Hybrid</b>
<b>CLASS</b>	<b>Ripened</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	With receival colour (inner whorl) stage 3.5 Summer (01 November-31 March), stage 4.0 Winter (01 April-31 October); uniform colour within cartons.
<b>Visual Appearance</b>	Dull bloom permitted for Winter supplied fruit; no mixed-ripe cartons (with hard/green coloured fruit in same pack).
<b>Sensory</b>	Firm, not soft; nil foreign smells or tastes.
<b>Shape</b>	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
<b>Size</b>	Finger length: measurement is over curvature, pulp to pulp, across the back of the Banana minimum 200mm. Clusters - 3 to 7 fingers (ideal 5 to 9 fingers).
<b>Maturity</b>	Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth; 32 - 42 mm
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects or other pests.
<b>Diseases</b>	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
<b>Physical/Pest Damage</b>	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
<b>Skin Marks / Blemishes</b>	With excessive scattered brown spots/flecks (senescent spotting).
<b>Temperature Injury</b>	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas >2 sq cm (per cluster). With reddish-brown patches (Banana rust) affecting areas >2 sq cm (per cluster). With dark sap stains affecting >4 sq cm (per cluster).
<b>Physiological Disorder</b>	With reddish-brown discolouration >4 sq cm (maturity bronzing) (per cluster).
<b>Skin Marks/Blemishes</b>	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq cm (per cluster).
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>Receival 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 13 - 15°C (Ideal 14°C) for Receival.
<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 with the FSANZ Food Standards Code MRL's and ML'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.



<b>PRODUCE:</b>	<b>BANANA</b>
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<b>TYPE</b>	<b>N/A</b>	<b>VARIETY</b>	<b>Gold Finger</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

**GENERAL APPEARANCE CRITERIA**

<b>Colour</b>	With receival colour (inner whorl) stage 4 Summer (01 November-31 March), stage 5 Winter (01 April-31 October); uniform colour within cartons.
<b>Visual Appearance</b>	With normal-bright bloom; no mixed-ripe cartons (with hard green/coloured fruit in same pack).
<b>Sensory</b>	Firm, not soft; nil foreign smells or tastes.
<b>Shape</b>	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
<b>Size</b>	Finger length: measurement is over curvature, pulp to pulp, across the back of the Banana 150 - 170 mm Hands/clusters: Clusters - 3 to 9 fingers (ideal 5 to 9 fingers); Hand - > 7 fingers.
<b>Maturity</b>	Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 36 - 48 mm

**MAJOR DEFECTS**

<b>Insects</b>	With obvious live insects or other pests.
<b>Diseases</b>	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
<b>Physical/Pest Damage</b>	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
<b>Skin Marks / Blemishes</b>	With excessive scattered brown spots/flecks (senescent spotting).
<b>Temperature Injury</b>	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).

**MINOR DEFECTS**

<b>Physical/Pest Damage</b>	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas >2 sq cm (per cluster). With reddish-brown patches (Banana rust) affecting areas >2 sq cm (per cluster). With dark sap stains affecting >4 sq cm (per cluster).
<b>Physiological Disorder</b>	With reddish-brown discolouration >4 sq cm (maturity bronzing) (per cluster).
<b>Skin Marks/Blemishes</b>	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq cm (per cluster).

**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>Receival Conditions</b>	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension <sup>1</sup> , unless otherwise approved. Pulp Temperature 13 - 15°C (Ideal 14°C) for Receival.
<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 with the FSA NZ Food Standards Code MRL's and ML'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.

*\*Specifications reviewable: e.g. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.*



<b>PRODUCE:</b>	<b>BANANA</b>
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<b>TYPE</b>	<b>N/A</b>	<b>VARIETY</b>	<b>Plantain</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	With green skin; uniform colour within cartons
<b>Visual Appearance</b>	With normal-bright bloom; no mixed-ripe cartons (with hard green/coloured fruit in same pack).
<b>Sensory</b>	Firm, not soft; nil foreign smells or tastes.
<b>Shape</b>	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
<b>Size</b>	Finger length: measurement is over curvature, pulp to pulp, across the back of the Banana XL : 200 mm minimum; L : 175 mm minimum Hands/clusters : In size ranges, per requirements. Clusters - 3 to 7 fingers; Hand - > 7 fingers.
<b>Maturity</b>	Finger maturity thickness : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth XL : 32 - 42 mm; L : 30 - 32 mm

### MAJOR DEFECTS

<b>Insects</b>	With obvious live insects or other pests.
<b>Diseases</b>	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
<b>Physical/Pest Damage</b>	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
<b>Skin Marks / Blemishes</b>	With excessive scattered brown spots/flecks (senescent spotting).
<b>Temperature Injury</b>	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).

### MINOR DEFECTS

<b>Physical/Pest Damage</b>	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas >2 sq cm With reddish-brown patches (Banana rust) affecting areas >2 sq cm With dark sap stains affecting >4 sq cm.
<b>Physiological Disorder</b>	With reddish-brown discolouration >4 sq cm (maturity bronzing).
<b>Skin Marks/Blemishes</b>	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq 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 receipt.
<b>Receival 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 13 - 15°C (ideal 14°C) for Receival.
<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 with the FSANZ Food Standards Code MRL's and ML'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.



<b>PRODUCE:</b>	<b>BANANA</b>
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<b>TYPE</b>	<b>N/A</b>	<b>VARIETY</b>	<b>Red Dacca</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

**GENERAL APPEARANCE CRITERIA**

<b>Colour</b>	With purple red coloured skin; uniform colour within cartons
<b>Visual Appearance</b>	With normal-bright bloom; no mixed-ripe cartons (with hard green/coloured fruit in same pack).
<b>Sensory</b>	Firm, not soft; nil foreign smells or tastes.
<b>Shape</b>	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
<b>Size</b>	Finger length: measurement is over curvature, pulp to pulp, across the back of the Banana XL: 200 mm minimum; L: 175 mm minimum Hands/clusters: In size ranges, per requirements. Clusters - 3 to 7 fingers; Hand - > 7 fingers.
<b>Maturity</b>	Finger maturity thickness : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth XL: 32 - 42 mm L: 30 - 32 mm

**MAJOR DEFECTS**

<b>Insects</b>	With obvious live insects or other pests.
<b>Diseases</b>	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
<b>Physical/Pest Damage</b>	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
<b>Skin Marks / Blemishes</b>	With excessive scattered brown spots/flecks (senescent spotting).
<b>Temperature Injury</b>	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).

**MINOR DEFECTS**

<b>Physical/Pest Damage</b>	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas >2 sq cm With reddish-brown patches (Banana rust) affecting areas >2 sq cm With dark sap stains affecting >4 sq cm
<b>Physiological Disorder</b>	With reddish-brown discolouration >4 sq cm (maturity bronzing).
<b>Skin Marks/Blemishes</b>	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq 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 receipt.
<b>Receival 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 13 - 15°C (ideal 14°C) for Receival.
<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 with the FSANZ Food Standards Code MRL's and ML'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.



<b>PRODUCE:</b>	<b>BANANA</b>
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<b>TYPE</b>	<b>Ripened : 1 kg Pre Pack Cavendish</b>	<b>VARIETY</b>	<b>Hybrid</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Bananas at stage 3.5 - 4 (Inner Whorl), uniform colour within pack.
<b>Visual Appearance</b>	With normal-bright bloom.
<b>Sensory</b>	Firm, not soft; starchy flesh; nil foreign smells or tastes.
<b>Shape</b>	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
<b>Size</b>	Finger length : 160 - 220 mm (measurement is over curvature, pulp to pulp, across the back of the Banana).
<b>Maturity</b>	Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30 - 40 mm
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects or other pests.
<b>Diseases</b>	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
<b>Physical/Pest Damage</b>	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
<b>Skin Marks / Blemishes</b>	With excessive scattered brown spots/flecks (senescent spotting).
<b>Temperature Injury</b>	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas >2 sq cm (per cluster). With reddish-brown patches (Banana rust) affecting areas >2 sq cm (per cluster). With dark sap stains affecting >4 sq cm (per cluster).
<b>Physiological Disorder</b>	With reddish-brown discolouration (maturity bronzing) affecting >4 sq cm (per cluster).
<b>Skin Marks/Blemishes</b>	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq cm (per cluster).
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 receipt.
<b>Receival 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 13 - 15°C (Ideal 14°C) for Receival.
<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 with the FSANZ Food Standards Code MRL's and ML'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.





<b>PRODUCE:</b>	<b>BANANA</b>
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<b>TYPE</b>	<b>Ripened</b>	<b>VARIETY</b>	<b>Lady Finger</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	With receive colour (inner whorl) stage 4 Summer (01 November-31 March), stage 5 Winter (01 April-31 October); uniform colour within cartons.
<b>Visual Appearance</b>	With normal-bright bloom; no mixed-ripe cartons (nil hard green/coloured fruit in same pack).
<b>Sensory</b>	Firm, not soft; nil foreign smells or tastes.
<b>Shape</b>	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
<b>Size</b>	Finger length: measurement is over curvature, pulp to pulp, across the back of the Banana X Large : 140 - 200mm; Large : 120 - 140mm Hands/Clusters: Clusters - 3 to 9 fingers (ideal 5 to 9 fingers); Hands - >7 fingers.
<b>Maturity</b>	Finger maturity thickness : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth X Large : 32 - 40mm; Large : 30 - 36mm
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects or other pests.
<b>Diseases</b>	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
<b>Physical/Pest Damage</b>	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
<b>Skin Marks / Blemishes</b>	With excessive scattered brown spots/flecks (senescent spotting) affect
<b>Temperature Injury</b>	With dull, greyish, or blackened peel, or brown under-peel discoloration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas >2 sq cm (per cluster). With reddish-brown blemishes (Banana rust) affecting areas >2 sq cm (per cluster). With dark sap stains affecting >4 sq cm (per cluster).
<b>Physiological Disorder</b>	With reddish-brown discoloration >4 sq cm (maturity bronzing) (per cluster).
<b>Skin Marks/Blemishes</b>	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq cm (per cluster).
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 receipt.
<b>Receival 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 13 - 15°C (Ideal 14°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 with the FSANZ Food Standards Code MRL's and ML'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.



<b>PRODUCE:</b>	<b>BANANA</b>
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<b>TYPE</b>	<b>Ripened</b>	<b>VARIETY</b>	<b>Cavendish Hybrid</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	With receive colour (inner whorl) stage 4.0 Summer (01November-31 March), stage 5.0 Winter (01 April-31 October); uniform colour within cartons.
<b>Visual Appearance</b>	With normal-bright bloom.
<b>Sensory</b>	Firm, not soft; nil foreign smells or tastes.
<b>Shape</b>	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
<b>Size</b>	Finger length : measurement is over curvature, pulp to pulp, across the back of the Banana X Large : 220 - 260 mm; Large : 200 - 220 mm Clusters - 3 to 9 fingers (ideal 5 to 9 fingers).
<b>Maturity</b>	Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30 - 40 mm.

### MAJOR DEFECTS

<b>Insects</b>	With obvious live insects or other pests.
<b>Diseases</b>	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
<b>Physical/Pest Damage</b>	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
<b>Skin Marks / Blemishes</b>	With excessive scattered brown spots/flecks (senescent spotting)
<b>Temperature Injury</b>	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).

### MINOR DEFECTS

<b>Physical/Pest Damage</b>	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas > 2 sq cm (per cluster). With reddish-brown blemishes (Banana rust) affecting areas > 2 sq cm (per cluster). With dark sap stains affecting > 4 sq cm (per cluster).
<b>Physiological Disorder</b>	With reddish-brown discolouration > 4 sq cm (maturity bronzing) (per cluster).
<b>Skin Marks/Blemishes</b>	With superficial bruises (< 1 mm deep), abrasion or rub damage (tan/brown/black) affecting > 4 sq cm (per cluster).

### 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 receipt.
<b>Receival 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 13 - 15°C (14°C Ideal) for Receival.
<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 with the FSANZ Food Standards Code MRL's and ML'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.



<b>PRODUCE:</b>	<b>BANANA</b>
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<b>TYPE</b>	<b>Ripened</b>	<b>VARIETY</b>	<b>Red Tip</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	With receiveal colour (inner whorl) stage 4 Summer (01 November-31 March), stage 5 Winter (01 April-31 October); uniform colour within cartons.
<b>Visual Appearance</b>	With normal-bright bloom; no mixed-ripe cartons (nil hard green/coloured fruit in same pack).
<b>Sensory</b>	Firm, not soft; nil foreign smells or tastes.
<b>Shape</b>	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'. With red food grade wax on flower end.
<b>Size</b>	Finger length: measurement is over curvature, pulp to pulp, across the back of the Banana X Large : 210 - 260mm Hands/Clusters: Clusters - 3 to 9 fingers (ideal 5 to 9 fingers); Hands - >7 fingers.
<b>Maturity</b>	Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth X Large : 32 - 40mm; Large : 30 - 36mm
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects or other pests.
<b>Diseases</b>	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
<b>Physical/Pest Damage</b>	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
<b>Skin Marks / Blemishes</b>	With excessive scattered brown spots/flecks (senescent spotting) affect
<b>Temperature Injury</b>	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With dry brown scab (insect damage); or with scars (due to hail, bird damage) affecting areas >4 sq cm (per cluster). With reddish-brown blemishes (Banana rust) affecting areas >4 sq cm (per cluster). With dark sap stains affecting >4 sq cm (per cluster).
<b>Physiological Disorder</b>	With reddish-brown discolouration >4 sq cm (maturity bronzing) (per cluster).
<b>Skin Marks/Blemishes</b>	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq cm (per cluster).
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 receiveal.
<b>Receiveal 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 13 - 15°C (Ideal 14°C) for Receiveal.
<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 with the FSANZ Food Standards Code MRL's and ML'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.