



PRODUCE:	COCONUT GREEN DRINKING
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TYPE	Young Coconut	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Off White Shell, white flesh containing a clear slightly milky fluid.
Visual Appearance	Shell removed, husk removed, partly filled with fluid. Free from foreign matter. Sealed in plastic film.
Sensory	Sweet taste. Free from foreign and 'off' smells or tastes.
Shape	Pentagonally shaped.
Size	Diameter 190 - 210 mm
Maturity	Ripe with firm flesh, only partly filled with fluid.

MAJOR DEFECTS

Insects	With evidence of live insects or insect infestation.
Diseases	With evidence of fungal or bacterial rots.
Physical/Pest Damage	With unhealed cuts, holes or splits from physical (eg. de husking) or pest damage.
Skin Marks / Blemishes	With evidence of fluid leakage from end.
Temperature Injury	With evidence of dehydration or lack of fluid. Browning of outer shell.
Physiological Disorder	With badly misshapen coconuts.

MINOR DEFECTS

Physical/Pest Damage	With healed, shallow (< 1mm) brown coloured scarring > 2 sq cm.
Skin Marks/Blemishes	With dark or light blemish affecting > 2 sq cm.

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 8 - 12°C for Receival.
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.