



PRODUCE:	GRAPE
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TYPE	Table	VARIETY	Flame Seedless
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	With bright red to dark red/red-black berries; uniform per carton and per pallet.
Visual Appearance	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
Sensory	Firm to touch; crisp skin. Juicy pulp, pleasant distinctive flavour, not too sharp.
Shape	Approximately round.
Size	Berry Diameter average size 10 - 15 (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
Maturity	>16.0° Brix (Soluble Solids). >18:1 Sugar/Acid ratio.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (decaying areas).
Physical/Pest Damage	With chemical spray residue.
Temperature Injury	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
MINOR DEFECTS	
Physical/Pest Damage	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
Temperature Injury	With brown/cream scalding (sunburn) <5% affected fruit.
Physiological Disorder	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
Skin Marks / Blemishes	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish.
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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
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 3 - 6°C for Receipt.
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.