



PRODUCE:	MANGO
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TYPE	Ripened	VARIETY	R2E2
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Yellow with red blush; none with > 40% of visible surface with light green colour; no chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
Visual Appearance	Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
Sensory	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
Shape	Round to oval heart shaped.
Size	In pre-ordered size per requirements; uniform per tray.
Maturity	>14 % dry matter. Fully coloured ripened fruit.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (decaying areas).
Physical/Pest Damage	With cuts, holes, cracks (that break the skin).
Temperature Injury	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
Physiological Disorders	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).

MINOR DEFECTS

Physical/Pest Damage	With >5 attached scale insects. With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm. With pink spot >15 spots (each 5mm diameter) (former scale attachment areas). With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
Temperature Injury	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscaled).
Physiological Disorder	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
Skin Marks / Blemishes	With sap burn or sap stain/spotting affecting >6 sq cm. With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.

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 13 - 18 °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.