



<b>PRODUCE:</b>	<b>PASSIONFRUIT</b>
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<b>TYPE</b>	<b>Purple</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Deep purple to black outer skin; white inner skin surface; translucent yellow to orange flesh filled with black seeds.
<b>Visual Appearance</b>	Bright bloom; firm full fruit with minimal wrinkling; short stem retained with no evidence of calyx remnants; skin not >6mm thick; free from foreign matter.
<b>Sensory</b>	Firm outer shell; juicy, jelly like flesh containing many small seeds; sweet, slightly acid flavour; no unripe "woody" tastes; smooth seeds; heavy for size.
<b>Shape</b>	Spherical to egg-shaped fruit.
<b>Size</b>	In pre ordered size range as per requirements.
<b>Maturity</b>	Deep full colour.
MAJOR DEFECTS	
<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With crinkled or collapsed skin on fruit. (eg. anthracnose) With small or deformed fruit, thick hard rind and small pulp cavity, scabs and cracks. (eg. passionfruit woodiness virus) With olive green to brown greasy looking spots or brown sunken circular lesions. (eg. grease spot and brown spot.)
<b>Physical/Pest Damage</b>	With deep seated bruises punctures and cracks with or without leakage of juice. With evidence of spray deposits.
<b>Temperature Injury</b>	With evidence of dehydration, shrivelling, dryness, brown skin (heat injury). With excessive wrinkling and discolouration (frost injury). With dark, water soaked lesions (chilling injury)
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With pest tears or cuts affecting > 1 sq cm.
<b>Skin Marks/Blemishes</b>	With superficial scratches, scuffs, skin blemishes affecting > 1 sq cm.
<b>Temperature Injury</b>	With evidence of skin bleaching or scorched fruit affecting > 25 % fruit
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 8 - 12 °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 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.