

# *Market Produce Specifications*

## **MANGO**

Bangalore .....	2
Brook .....	3
Davis Haden .....	4
Early Gold .....	5
Edward .....	6
Glenn.....	7
Hayden.....	8
Irwin .....	9
Keitt .....	10
Kensington Pride Ripened - One.....	11
Kensington Pride Bundaberg / Bowen / Burdekin / Carnarvon Region .....	12
Kensington Pride Tray Line Composite.....	13
Kensington Pride Tray Line One.....	14
Kent.....	15
Lemon .....	16
Mallika.....	17
Mexican .....	18
Nam Doc Mai .....	19
Okrong.....	20
Palmer.....	21
Pearl.....	22
Plum .....	23
R2E2Ripened-One.....	24
R2E2 Bundaberg / Bowen Region.....	25
Tommy Atkins .....	26
Zango, B74, Calypso.....	27
Zill .....	28

# Market Produce Specifications

**PRODUCE: MANGO**  
**TYPE: Ripened**  
**VARIETY: Bangalore**  
**CLASS: One**

## GENERAL APPEARANCE CRITERIA

COLOUR	<i>Golden yellow with red blush over shoulder areas; None with &gt;40% of visible surface with light green colour; no chimeral variants (discoloured lines) with &gt;1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Golden yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Oval heart shaped.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit.</i>

## MAJOR DEFECTS

INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>

## MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;6 sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>

## CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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 12%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd On: 12/01/2017).</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>

*Specifications reviewable: eg. 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.*

# Market Produce Specifications

**PRODUCE:** MANGO

**TYPE:** Ripened

**VARIETY:** Brook

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Green skin, yellow to orange flesh. None with &gt;40% of visible surface with light green colour; no chimeral variants (discoloured lines) with &gt; 1 line of green, not &gt; 2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Clean with bright bloom and smooth skin. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Elongated to oval heart shaped.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit, (no gas ripening/colouring permitted).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;1sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. 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.</i>	

# Market Produce Specifications

**PRODUCE: MANGO**

**TYPE: Ripened**

**VARIETY: Davis Haden**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Yellow to orange slight red blush. None with &gt;40% of visible surface with light green colour; no discoloured Lines (chimeral) with &gt; 1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Orange flesh; With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Approximately oval-oblong heart shape.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;6 sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd 20/11/2020).</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. 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.</i>	

# Market Produce Specifications

**PRODUCE: MANGO**

**TYPE: Ripened**

**VARIETY: Early Gold**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
<b>COLOUR</b>	<i>Yellow with orange red blush.. None with &gt;40% of visible surface with light green colour, no chimeral variants (discoloured lines) with &gt; 1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Orange flesh; With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Approximately oval-oblong heart shape.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;6 sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd 01/01/2020).</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. 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.</i>	

# Market Produce Specifications

**PRODUCE:** MANGO

**TYPE:** Ripened

**VARIETY:** Edward

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Yellow, some red blush. None with &gt;40% of visible surface with light green colour; no chimeral variants (discoloured lines) with &gt; 1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Deep yellow flesh; rough texture skin. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Approximately oval-oblong heart shape.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;6 sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. 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.</i>	

# Market Produce Specifications

**PRODUCE:** MANGO

**TYPE:** Ripened

**VARIETY:** Glenn

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Orange with red blush.. None with &gt;40% of visible surface with light green colour, no chimeral variants (discoloured lines) with &gt; 1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Orange flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Approximately oval-oblong heart shape.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;6 sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. 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.</i>	

# Market Produce Specifications

**PRODUCE:** MANGO

**TYPE:** Ripened

**VARIETY:** Hayden

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Yellow with brilliant red blush. None with &gt;40% of visible surface with light green colour, no chimeral variants (discoloured lines) with &gt; 1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Orange yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Approximately oval-oblong heart shape.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscauld).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;6 sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. 1/1/2020).</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. 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.</i>	



# Market Produce Specifications

**PRODUCE:** MANGO

**TYPE:** Ripened

**VARIETY:** Irwin

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Crimson blush on a yellow skin. None with &gt;40% of visible surface with light green colour, no chimeral variants (discoloured lines) with &gt; 1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Approximately oval-oblong heart shape.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;6 sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd 20/01/2020).</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. 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.</i>	

# Market Produce Specifications

**PRODUCE: MANGO**

**TYPE: Ripened**

**VARIETY: Keitt**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Yellow, with a light pink blush.. None with &gt;40% of visible surface with light green colour; no chimeral variants (discoloured lines) with &gt; 1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Oblong heart shape.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;6 sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. 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.</i>	

# Market Produce Specifications

**PRODUCE:** MANGO  
**TYPE:** Ripened  
**VARIETY:** Kensington Pride  
**CLASS:** One

## GENERAL APPEARANCE CRITERIA

COLOUR	<i>Pale yellow with or without pink to pink red-blush. None with &gt; 40% of visible surface with light green colour, no chimeral variants (discoloured lines) with &gt;1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Yellow flesh moderate, not excessive fibre. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Round to oval heart shaped.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit.</i>

## MAJOR DEFECTS

INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>

## MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;1sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>

## CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd 20/01/2017).</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>

*Specifications reviewable: eg. 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.*

# Market Produce Specifications

**PRODUCE:** MANGO

**TYPE:** Ripened

**VARIETY:** Kensington Pride Bundaberg / Bowen / Burdekin / Carnarvon Region

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Pale yellow with or without pink to pink red-blush. No chimeral variants (discoloured lines) with &gt; 1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Yellow flesh moderate, not excessive fibre. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Round to oval heart shaped.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm. no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;1sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. 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.</i>	

# Market Produce Specifications

**PRODUCE: MANGO**

**TYPE: Ripened**

**VARIETY: Kensington Pride**

**CLASS: Tray Line Composite**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Colour Stage ranging from 50 - 100% blush over fruit surface (stages 4 - 6 on QDPI Chart). None with &gt; 50% of visible surface with dark green colour.</i>
VISUAL APPEARANCE	<i>Yellow flesh. With need for stickers with PLU and produce/variety name.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Round to oval heart shaped.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray. Preferably sizes 18 - 25's</i>
MATURITY	<i>&gt;14% dry matter. Varying stages of maturity.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes or cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt; 8 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;2 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;4 sq cm or with bruising affecting &gt; 3 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;2-3mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;2.5sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;2.5 sq cm (rub, abrasion damage).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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 15%</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd 20/03/2020).</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. 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.</i>	

# Market Produce Specifications

**PRODUCE:** MANGO  
**TYPE:** Ripened  
**VARIETY:** Kensington Pride  
**CLASS:** Tray Line One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Colour stage ranging from 30 - 90% blush over fruit surface (stages 3 - 5 QDPI Chart ). None with &gt; 20% of visible surface with dark green colour.</i>
VISUAL APPEARANCE	<i>Yellow flesh. With need for stickers with PLU and produce/variety name.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours</i>
SHAPE	<i>Round to oval heart shaped.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray. Preferably sizes 8 - 16's</i>
MATURITY	<i>&gt; 14% dry matter. Varying stages of maturity.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes or cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;1sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. 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.</i>	

# Market Produce Specifications

**PRODUCE: MANGO**

**TYPE: Ripened**

**VARIETY: Kent**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Yellow with or without pink to pink red blush. None with &gt;40% of visible surface with light green colour, no chimeral variants (discoloured lines) with &gt;1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Yellow flesh moderate, not excessive fibre. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Round to oval heart shaped.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;6 sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. 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.</i>	

# Market Produce Specifications

**PRODUCE:** MANGO

**TYPE:** Ripened

**VARIETY:** Lemon

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Yellow / Gold colour, no blush. None with &gt;40% of visible surface with light green colour; no chimeral variants (discoloured lines) with &gt; 1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Pale yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Round to oval heart shaped.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;6 sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd 20/01/2017) (Gross Weight) (Net Weight) (Volume) (Number of Pieces) (Number of Pieces per Tray) (Number of Pieces per Pallet).</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. 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.</i>	



# Market Produce Specifications

**PRODUCE: MANGO**

**TYPE: Ripened**

**VARIETY: Mallika**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Yellow, no blush. None with &gt;40% of visible surface with light green colour; no chimeral variants (discoloured line) with &gt;1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Oblong, oval heart shaped.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;6 sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. 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.</i>	

# Market Produce Specifications

**PRODUCE:** MANGO  
**TYPE:** Ripened  
**VARIETY:** Mexican  
**CLASS:** One

## GENERAL APPEARANCE CRITERIA

COLOUR	<i>With highly coloured red blush over most of the surface; small areas of yellow background; None with &gt;40% of visible surface with light green colour; no chimeral variants (discoloured lines) with &gt;1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Oval heart shaped.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit.</i>

## MAJOR DEFECTS

INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>

## MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;6 sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>

## CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd On 12/12/2018).</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>

*Specifications reviewable: eg. 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.*

# Market Produce Specifications

**PRODUCE:** MANGO  
**TYPE:** Ripened  
**VARIETY:** Nam Doc Mai  
**CLASS:** One

## GENERAL APPEARANCE CRITERIA

COLOUR	<i>Green skin, deep yellow flesh. None with &gt;40% of visible surface with light green colour; no chimera variants (discoloured lines) with &gt; 1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Clean with bright bloom and smooth skin.. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Elongated kidney shaped</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>Fully coloured ripened fruit.</i>

## MAJOR DEFECTS

INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>

## MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;6 sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>

## CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd 20/01/2017).</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>

*Specifications reviewable: eg. 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.*

# Market Produce Specifications

**PRODUCE: MANGO**

**TYPE: Ripened**

**VARIETY: Okrong**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Green to greenish yellow colour, no blush. None with &gt;40% of visible surface with light green colour, no chimeral variants (discoloured lines) with &gt;1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Pale yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Round to oval heart shaped.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;6 sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd 20/01/2017).</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. 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.</i>	

# Market Produce Specifications

**PRODUCE:** MANGO

**TYPE:** Ripened

**VARIETY:** Palmer

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Green yellow skin with dark red blush. None with &gt;40% of visible surface with light green colour, no chimeral variants (discoloured lines) with &gt;1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Pale yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Round to oval heart shaped.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;6 sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd 20/01/2017).</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. 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.</i>	

# Market Produce Specifications

**PRODUCE: MANGO**

**TYPE: Ripened**

**VARIETY: Pearl**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With orange-pink blush over most of the surface; small areas of golden yellow background; None with &gt;40% of visible surface with light green colour; no chimeral variants (discoloured lines) with &gt;1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Oval heart shaped.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;6 sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. 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.</i>	

# Market Produce Specifications

**PRODUCE: MANGO**

**TYPE: Ripened**

**VARIETY: Plum**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Yellow background with red blush. None with &gt;40% of visible surface with light green colour; no chimeral variants (discoloured lines) with &gt;1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Gold yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Round to oval heart shaped.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;6 sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd 20/01/2017) (eg. 20/01/2017).</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. 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.</i>	

# Market Produce Specifications

**PRODUCE: MANGO**

**TYPE: Ripened**

**VARIETY: R2E2**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Yellow with red blush; none with &gt; 40% of visible surface with light green colour; no chimeral variants (discoloured lines) with &gt; 1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Round to oval heart shaped.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;6 sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. 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.</i>	



# Market Produce Specifications

**PRODUCE:** MANGO

**TYPE:** Ripened

**VARIETY:** R2E2

**CLASS:** Bundaberg / Bowen Region

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Yellow with red blush; no chimeral variants (discoloured lines) with &gt;1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Round to oval heart shaped.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;6 sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd 20/01/2017) (eg. 20/01/2017)</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. 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.</i>	

# Market Produce Specifications

**PRODUCE:** MANGO  
**TYPE:** Ripened  
**VARIETY:** Tommy Atkins  
**CLASS:** One

## GENERAL APPEARANCE CRITERIA

COLOUR	<i>With highly coloured red blush over most of the surface; small areas of yellow background; None with &gt;40% of visible surface with light green colour; no chimeral variants (discoloured lines) with &gt;1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Oval heart shaped.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit.</i>

## MAJOR DEFECTS

INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>

## MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;6 sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>

## CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd 20/07/2017).</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>

*Specifications reviewable: eg. 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.*

# Market Produce Specifications

**PRODUCE:** MANGO  
**TYPE:** Ripened  
**VARIETY:** Zango, B74, Calypso  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Pale yellow with or without a pink to red blush; None with &gt;40% of visible surface with light green colour; no chimeral variants (discoloured lines) with &gt;1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Round to oval heart shaped. 'Flower' like growth around stem end is allowable, nil with excessively protruding areas.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>Fully coloured ripened fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes or cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;1sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. 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.</i>	

# Market Produce Specifications

**PRODUCE: MANGO**

**TYPE: Ripened**

**VARIETY: Zill**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Yellow with dark red blush; None with &gt;40% of visible surface with light green colour; no chimeral variants (discoloured lines) with &gt; 1 line of green, not &gt;2mm wide or 5cm long; not sunken or raised.</i>
VISUAL APPEARANCE	<i>Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).</i>
SHAPE	<i>Oval heart shaped.</i>
SIZE	<i>In pre-ordered size per requirements; uniform per tray.</i>
MATURITY	<i>&gt;14 % dry matter. Fully coloured ripened fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, cracks (that break the skin).</i>
TEMPERATURE INJURY	<i>With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>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).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;5 attached scale insects.</i>
	<i>With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total &gt;1 sq</i>
	<i>With pink spot &gt;15 spots (each 5mm diameter) (former scale attachment areas).</i>
	<i>With shallow (&lt;2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate &gt;2 sq cm or with bruising affecting &gt; 2 sq cm.; no deep scars or soft/moist deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With bleaching (sunburn) affecting &gt;20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).</i>
PHYSIOLOGICAL DISORDERS	<i>With pronounced/dark lenticels (&gt;1-2mm wide) affecting &gt;20% of skin; not star shaped or cracked.</i>
SKIN MARKS / BLEMISHES	<i>With sap burn or sap stain/spotting affecting &gt;6 sq cm.</i>
	<i>With light blemish, eg. dense, thick russet lines affecting &gt;6 sq cm; scattered thin lines are allowable.</i>
	<i>With dark blemish &gt;1 sq cm (rub, abrasion damage).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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</i>
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