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TOMATO

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Market Produce Specifications

PRODUCE: TOMATO

TYPE: Cherry

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With receival colour as pre-ordered; generally > % red colour (stage 4-5 on QDPI Chart).</i>
VISUAL APPEARANCE	<i>With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.</i>
SENSORY	<i>Thin, smooth skin; firm, juicy flesh with mild to strong flavour; no foreign smells or taste.</i>
SHAPE	<i>Uniformly round; none oval or pear shaped or with pointed ends, raised ridges or otherwise deformed.</i>
SIZE	<i>In pre-ordered range only per requirements; Small 15 - 20mm diameter, medium 20 - 25mm diameter, large 25-30mm diameter. (uniform size within punnet)</i>
MATURITY	<i>Firm fruit, not excessively green (immature) or soft and dark red (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg insect larvae)</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot).</i>
	<i>With blotchy or mottled appearance due to viral infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or insect damage that breaks the skin.</i>
	<i>With soft, dark areas due to severe bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With softening or rot developing at the blossom end (calcium deficiency).</i>
	<i>With grey or brown areas in the internal flesh (grey wall / vascular browning).</i>
	<i>With circular or star shaped cracking around the stem attachment or blossom scar.</i>
TEMPERATURE INJURY	<i>With softened flesh, pitted skin, or failure to develop normal colour (chilling injury).</i>
	<i>With bleached, flattened areas on the fruit skin (sunburn).</i>
	<i>With soft skin or wrinkled appearance (dehydration)</i>
	<i>With blotchy, orange toned skin (heat damage).</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With light scattered blemish, eg. rub marks, affecting in aggregate > 0.5 sq cm.</i>
	<i>With 'zipper' lines > half the fruit length and >1 mm width.</i>
PHYSIOLOGICAL DISORDERS	<i>With internal grey discolouration affecting >0.5 sq cm of surface.</i>
	<i>With persistent green shoulders affecting >1 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</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 DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 15 °C.</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 with the FSANZ Food Standards Code MRL's and ML'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: TOMATO

TYPE: Cocktail

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With receival colour as pre-ordered; generally > ¾ red colour (stage 4-5 on QDPI Chart); uniform within carton; none with >20% skin mottling.</i>
VISUAL APPEARANCE	<i>With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.</i>
SENSORY	<i>Thin, smooth skin; firm, juicy flesh with mild flavour; no foreign smells or taste.</i>
SHAPE	<i>Uniformly round; none oval or pear shaped or with pointed ends, raised ridges or otherwise deformed.</i>
SIZE	<i>In pre-ordered range only per requirements, approximately 40 - 50mm.</i>
MATURITY	<i>Firm fruit, not excessively green (immature) or soft and dark red (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg insect larvae)</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mold, sour rot). With blotchy or mottled appearance due to viral infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.</i>
TEMPERATURE INJURY	<i>With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With soft skin or wrinkled appearance (dehydration) With bleached flattened areas on the fruit skin (sunburn) With blotchy, orange toned skin (heat damage).</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With light scattered blemish, eg. rub marks, affecting in aggregate > 0.5 sq cm. With 'zipper' lines > half the fruit length and >1 mm width.</i>
PHYSIOLOGICAL DISORDERS	<i>With internal grey discolouration affecting >0.5 sq cm of surface. With persistent green shoulders affecting >1 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</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 DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 15 °C.</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 with the FSANZ Food Standards Code MRL's and ML'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

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PRODUCE: TOMATO

TYPE: Round

VARIETY: Gourmet

CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>With receival colour as pre-ordered; generally > 3 A red colour (stage 4-5 on QDPI Chart); uniform within carton; nil with surface mottling > 25%.</i>
VISUAL APPEARANCE	<i>With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.</i>
SENSORY	<i>Thin, smooth skin; firm, juicy flesh with mild flavour; no foreign smells or taste.</i>
SHAPE	<i>Uniformly round to round-slightly squat; nil kidney, egg or dumb-bell shaped, or with obvious raised ridges, grossly uneven segments or otherwise deformed.</i>
SIZE	<i>Preferred size is 65 - 70 (medium). All other sizes only by request; 54 - 59mm (small), 60 - 64mm (small medium), 71 - 76mm (large) in diameter.</i>
MATURITY	<i>Firm, vine ripened fruit (no gas ripening permitted), not excessively green (immature) or soft and dark red</i>

MAJOR DEFECTS

INSECTS	<i>With obvious live insects (eg insect larvae)</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With softening or rot developing at the blossom end (calcium deficiency). With separation of flesh from inside wall >5mm (hollow cavity). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.</i>
TEMPERATURE INJURY	<i>With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With soft skin or wrinkled appearance (dehydration) With bleached, flattened areas on the fruit skin (sunburn). With blotchy, orange toned skin (heat damage).</i>

MINOR DEFECTS

SKIN MARKS / BLEMISHES	<i>With light, scattered blemish eg sand marks, rub marks affecting >2 sq cm. With 'zipper' lines > half the fruit length and >1 mm width. With >3 solid, dark marks, 1mm in diameter.</i>
PHYSICAL / PEST DAMAGE	<i>With minor bruises/impact damage eg skin slightly darkened but still firm, affecting >2 sq cm. With healed, superficial insect damage affecting >1 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With brownish marks or internal grey discolouration affecting in aggregate >1 sq cm. With irregular brown/black scars at blossom end affecting >0.5sq cm. With healed stem end cracks >1cm long and/or >2mm width; no wounds. With persistent green shoulders affecting >2 sq cm.</i>

CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</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 DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15 ° C.</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 with the FSANZ Food Standards Code MRL's and ML'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: TOMATO

TYPE: Round

VARIETY: Gourmet

CLASS: Composite

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With receival colour as pre-ordered; generally > 3A red colour (stage 4-5 on QDPI Chart); uniform within carton; nil with surface mottling > 50%.</i>
VISUAL APPEARANCE	<i>With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.</i>
SENSORY	<i>Thin, smooth skin; firm, juicy flesh with mild flavour. no foreign smells or taste.</i>
SHAPE	<i>Uniformly round to round-slightly squat; nil kidney, egg or dumb-bell shaped, or with obvious raised ridges, grossly uneven segments or otherwise deformed.</i>
SIZE	<i>Preferred size is 65 - 70 (medium). All other sizes only by request; 54 - 59mm (small), 60 - 64mm (small medium), 71 - 76mm (large) in diameter.</i>
MATURITY	<i>Firm, vine ripened fruit (no gas ripening permitted), not excessively green (immature) or soft and dark red</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg insect larvae)</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With softening or rot developing at the blossom end (calcium deficiency). With separation of flesh from inside wall >5mm (hollow cavity). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.</i>
TEMPERATURE INJURY	<i>With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With soft skin or wrinkled appearance (dehydration) With bleached, flattened areas on the fruit skin (sunburn). With blotchy, orange toned skin (heat damage).</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With light, scattered blemish eg sand marks, rub marks affecting >3 sq cm. With 'zipper' lines > half the fruit length and >2 mm width. With solid, dark marks affecting in aggregate >0.5 sq cm.</i>
PHYSICAL / PEST DAMAGE	<i>With minor bruises/impact damage eg skin slightly darkened but still firm, affecting >3 sq cm. With healed, superficial insect damage affecting >2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With brownish marks or internal grey discolouration affecting in aggregate >2 sq cm. With irregular brown/black scars at blossom end affecting >0.5 sq cm. With healed stem end cracks >2cm long and/or >2mm width; no wounds. With persistent green shoulders affecting >4 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</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 DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15 °C.</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 with the FSANZ Food Standards Code MRL's and ML'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: 1kg P/P TOMATO

TYPE: Round

VARIETY: Gourmet

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With receival colour as pre-ordered; generally > ³A red colour (stage 4-5 on QDPI Chart); uniform within carton; nil with surface mottling > 25%.</i>
VISUAL APPEARANCE	<i>With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.</i>
SENSORY	<i>Thin, smooth skin; firm, juicy flesh with mild flavour; no foreign smells or taste.</i>
SHAPE	<i>Uniformly round to round-slightly squat; nil kidney, egg or dumb-bell shaped, or with obvious raised ridges, grossly uneven segments or otherwise deformed.</i>
SIZE	<i>In pre-ordered range per requirements in the following size ranges 54 - 59mm (small), 60 - 64mm (small medium), 65 - 70 (medium), 71 - 76mm (large) in diameter (uniform size within bag).</i>
MATURITY	<i>Firm, vine ripened fruit (no gas ripening permitted), not excessively green (immature) or soft and dark red</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg insect larvae)</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With softening or rot developing at the blossom end (calcium deficiency). With separation of flesh from inside wall >5mm (hollow cavity). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.</i>
TEMPERATURE INJURY	<i>With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With soft skin or wrinkled appearance (dehydration) With bleached, flattened areas on the fruit skin (sunburn). With blotchy, orange toned skin (heat damage).</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With light, scattered blemish eg sand marks, rub marks affecting >2 sq cm. With 'zipper' lines > half the fruit length and >1 mm width. With >3 solid, dark marks, 1mm in diameter.</i>
PHYSICAL / PEST DAMAGE	<i>With minor bruises/impact damage eg skin slightly darkened but still firm, affecting >2 sq cm. With healed, superficial insect damage affecting >1 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With brownish marks or internal grey discolouration affecting in aggregate >1 sq cm. With irregular brown/black scars at blossom end affecting >0.5sq cm. With healed stem end cracks >1cm long and/or >2mm width; no wounds. With persistent green shoulders affecting >2 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</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 DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15 ° C.</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 with the FSANZ Food Standards Code MRL's and ML'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: TOMATO

TYPE: Grape

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>With receival colour stage 5 - 6 (coloured to full colour) on QDPI Tomato Guide Chart.</i>
VISUAL APPEARANCE	<i>With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.</i>
SENSORY	<i>Thin, smooth skin; firm, juicy with sweet succulent taste; no foreign smells or taste.</i>
SHAPE	<i>Oval to Grape in shape</i>
SIZE	<i>6 - 15 grams; 200 g net punnet. Fruit CLASSd to ensure a variance of < 3 g per punnet.</i>
MATURITY	<i>Firm fruit, not excessively green (immature).</i>

MAJOR DEFECTS

INSECTS	<i>With obvious live insects (eg insect larvae)</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.</i>
TEMPERATURE INJURY	<i>With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With soft skin or wrinkled appearance (dehydration). With bleached, flattened areas on the fruit skin (sunburn). With blotchy, orange toned skin (heat damage).</i>

MINOR DEFECTS

SKIN MARKS / BLEMISHES	<i>With light scattered blemish, eg. rub marks, affecting in aggregate > 0.5 sq cm. With 'zipper' lines > half the fruit length and >1 mm width.</i>
PHYSIOLOGICAL DISORDERS	<i>With internal grey discolouration affecting >0.5 sq cm of surface. With persistent green shoulders affecting >1 sq cm.</i>

CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</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 DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15 ° C</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 with the FSANZ Food Standards Code MRL's and ML'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: TOMATO

TYPE: Grape

VARIETY: Yellow

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With receival colour as pre-ordered; generally >3/4 yellow colour</i>
VISUAL APPEARANCE	<i>With bright colour; calyx removed; seeds in clear pale gel.</i>
SENSORY	<i>Thin, smooth skin, firm, juicy and sweet tasting; no foreign smell or tastes.</i>
SHAPE	<i>Oval to grape in shape.</i>
SIZE	<i>6 - 15 grams; 200g punnet. Fruit CLASSd to ensure a variance of >3 g per punnet.</i>
MATURITY	<i>Firm fruit, not excessively green (immature) or soft, dark yellow colours acceptable.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insect (eg. insect larvae)</i>
DISEASES	<i>With fungal or bacterial rots (bacterial soft rots, Alternaria rots, grey mould, sour rot).</i>
	<i>With blotchy or mottled appearance due to viral infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits, or insect damage that breaks the skin.</i>
	<i>With soft dark areas due to severe bruising.</i>
	<i>With softened flesh, pitted skin, or failure to develop normal colour (chilling injury)</i>
TEMPERATURE INJURY	<i>With soft skin or wrinkled appearance (dehydration)</i>
	<i>With bleached, flattened areas on the fruit skin (sunburn).</i>
	<i>With blotchy, orange toned skin (heat damage)</i>
PHYSIOLOGICAL DISORDER	<i>With softening flesh or rot developing at the blossom end (calcium deficiency).</i>
	<i>With grey or brown areas in the internal flesh (grey wall / vascular browning)</i>
	<i>With circular or star shaped cracking around the stem attachment or blossom scar.</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With light scattered blemish, eg. rub marks, effecting in aggregate > 0.5 sq cm.</i>
	<i>With zipper lines > half of the fruit length and >1mm width.</i>
PHYSIOLOGICAL DISORDER	<i>With internal grey discolouration affecting >0.5 sq cm of surface.</i>
	<i>With persistant green shoulders affecting > 1 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</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 DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 15°C.</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 with the FSANZ Food Standards Code MRL's and ML'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: TOMATO

TYPE: Round

VARIETY: Hydroponic

CLASS: Premium

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With receival colour as pre-ordered; generally >% red colour (stage 4-5 on QDPI Chart); uniform within carton. Nil with mottling; no regassed Tomatoes.</i>
VISUAL APPEARANCE	<i>With bright bloom; calyx intact; seeds in clear reddish gel; no foreign matter.</i>
SENSORY	<i>Thin, smooth skin; firm, juicy flesh with mild flavour; no foreign smells or taste.</i>
SHAPE	<i>Uniformly round to round-slightly squat; nil kidney, egg or dumb-bell shaped, or with obvious raised ridges, grossly uneven segments, zipper lines or otherwise deformed.</i>
SIZE	<i>In pre-ordered range per requirements in the following size ranges 54 - 59mm (small), 60 -64mm (small medium), 65 - 70 (medium), 71 - 76mm (large) in diameter.</i>
MATURITY	<i>Produce to be vine-ripened (no gas ripening permitted); firm fruit, not excessively green (immature) or soft and dark red (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg insect larvae)</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mold, sour rot).</i>
	<i>With blotchy or mottled appearance due to viral infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or insect damage that breaks the skin.</i>
	<i>With soft, dark areas due to severe bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With softening or rot developing at the blossom end (calcium deficiency).</i>
	<i>With grey or brown areas in the internal flesh (grey wall / vascular browning).</i>
	<i>With circular or star shaped cracking around the stem attachment or blossom scar.</i>
TEMPERATURE INJURY	<i>With softened flesh, pitted skin, or failure to develop normal colour (chilling injury).</i>
	<i>With soft skin or wrinkled appearance (dehydration)</i>
	<i>With bleached, flattened areas on the fruit skin (sunburn).</i>
	<i>With blotchy, orange toned skin (heat damage).</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With light scattered blemish, eg. rub marks, affecting in aggregate > 1 sq cm.</i>
PHYSICAL / PEST DAMAGE	<i>With minor bruises or impact damage eg skin slightly dark but still firm, affecting >2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With persistent green shoulders affecting >4 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</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 DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15 ° C.</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 with the FSANZ Food Standards Code MRL's and ML'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: TOMATO

TYPE: Pear

VARIETY: Red

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With receival colour as pre-ordered; generally > % red colour; uniform within punnets.</i>
VISUAL APPEARANCE	<i>With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.</i>
SENSORY	<i>Thin, smooth skin; firm, juicy flesh with mild flavour; no foreign smells or taste.</i>
SHAPE	<i>Approximately pear shaped.</i>
SIZE	<i>250 g net punnet. Uniform size within punnet.</i>
MATURITY	<i>Firm fruit, not excessively green (immature) or soft and dark red (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg insect larvae)</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.</i>
TEMPERATURE INJURY	<i>With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With soft skin or wrinkled appearance (dehydration) With bleached, flattened areas on the fruit skin (sunburn). With blotchy, orange toned skin (heat damage).</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With light scattered blemish, eg. rub marks, affecting in aggregate > 0.5 sq cm. With 'zipper' lines > half the fruit length and >1 mm width.</i>
PHYSICAL / PEST DAMAGE	<i>With minor bruises or impact damage eg skin slightly dark but still firm, affecting >2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With >20% green colour.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</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 DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 15 ° C.</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 with the FSANZ Food Standards Code MRL's and ML'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: TOMATO

TYPE: Pear

VARIETY: Yellow

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark, golden yellow; with receival colour as pre-ordered, generally not >1/4 green colour; uniform within punnets.</i>
VISUAL APPEARANCE	<i>With bright bloom; calyx removed; seeds in clear yellowish gel; no foreign matter.</i>
SENSORY	<i>Thin, smooth skin; firm, juicy flesh with mild flavour; no foreign smells or taste.</i>
SHAPE	<i>Approximately pear shaped.</i>
SIZE	<i>250 g net punnet. Uniform size within punnet.</i>
MATURITY	<i>Firm fruit, not excessively green (immature) or soft and dark yellow (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg insect larvae)</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot).</i>
	<i>With blotchy or mottled appearance due to viral infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or insect damage that breaks the skin.</i>
	<i>With soft, dark areas due to severe bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With softening or rot developing at the blossom end (calcium deficiency).</i>
	<i>With grey or brown areas in the internal flesh (grey wall / vascular browning).</i>
	<i>With circular or star shaped cracking around the stem attachment or blossom scar.</i>
TEMPERATURE INJURY	<i>With softened flesh, pitted skin, or failure to develop normal colour (chilling injury).</i>
	<i>With soft skin or wrinkled appearance (dehydration)</i>
	<i>With bleached, flattened areas on the fruit skin (sunburn).</i>
	<i>With blotchy, orange toned skin (heat damage).</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With light scattered blemish, eg. rub marks, affecting in aggregate > 0.5 sq cm.</i>
	<i>With 'zipper' lines > half the fruit length and >1 mm width.</i>
PHYSICAL / PEST DAMAGE	<i>With minor bruises or impact damage eg skin slightly dark but still firm, affecting >2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With >20% green colour.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</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 DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 15 ° C.</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 with the FSANZ Food Standards Code MRL's and ML'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: TOMATO
TYPE: Truss
VARIETY: Plum Favorita
CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>With receival colour as pre-ordered; generally with first tomato fully red (stage 5-6 on QDPI Chart), last tomato > % red colour (stage 2 on QDPI Chart); nil with mottled appearance.</i>
VISUAL APPEARANCE	<i>At least six tomatoes attached in pairs to a central branch; bright green calyces and stems; bright bloom on fruit skins; pale seeds in clear, reddish gel.</i>
SENSORY	<i>Thin, smooth skin; firm flesh with rich flavour; no foreign odours or tastes.</i>
SHAPE	<i>Uniformly round; nil kidney, egg or dumb-bell shaped, or with obvious raised ridges, grossly uneven segments or otherwise deformed</i>
SIZE	<i>Each tomato diameter 40 - 60mm; as per pre-ordered requirements.</i>
MATURITY	<i>Firm, vine ripened fruit (no gassed fruit); no fully green (underripe) or soft (overripe) fruit.</i>

MAJOR DEFECTS

INSECTS	<i>With obvious live insects (eg insect larvae)</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.</i>
TEMPERATURE INJURY	<i>With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With soft skin or wrinkled appearance (dehydration). With bleached, flattened areas on the fruit skin (sunburn). With blotchy, orange toned skin (heat damage).</i>

MINOR DEFECTS

SKIN MARKS / BLEMISHES	<i>With light scattered blemish, eg. rub marks, affecting in aggregate > 1 sq cm. With 'zipper' lines > half the fruit length and >1 mm width.</i>
PHYSICAL / PEST DAMAGE	<i>With minor bruises or impact damage eg skin slightly dark but still firm, affecting >2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With persistent green shoulders affecting >2 sq cm.</i>

CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</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 DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15 °C.</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 with the FSANZ Food Standards Code MRL's and ML'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: TOMATO

TYPE: Roma (Egg)

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With receival colour as pre-ordered; generally > ³A red colour (stage 4-5 on QDPI Chart); uniform within carton; none with >20% skin mottling.</i>
VISUAL APPEARANCE	<i>With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.</i>
SENSORY	<i>Thin, smooth skin; firm, juicy flesh with typical tomato flavour; no foreign smells or taste.</i>
SHAPE	<i>Oblong with slightly tapered blossom end; nil with 'bottleneck' shape, with raised ridges or otherwise deformed from oblong.</i>
SIZE	<i>In pre-ordered range per requirements in the following size ranges: 50 - 65 mm (small), 65 - 75 mm (medium) and 75 - 90 mm (large) in length measured from end to end.</i>
MATURITY	<i>Firm fruit, not excessively green (immature) or soft and dark red (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg insect larvae)</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mold, sour rot). With blotchy or mottled appearance due to viral infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.</i>
TEMPERATURE INJURY	<i>With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With soft skin or wrinkled appearance (dehydration) With bleached, flattened areas on the fruit skin (sunburn). With blotchy, orange toned skin (heat damage).</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With light scattered blemish, eg. rub marks, affecting in aggregate > 1 sq cm. With 'zipper' lines > half the fruit length and >1 mm width. With > 3 dark, solid spots, 1mm diameter/depth or > 0.5 sq cm surface. With brown marks or blemishes affecting >0.5 sq cm of surface.</i>
PHYSICAL / PEST DAMAGE	<i>With minor bruises or impact damage eg. Skin slightly darker but still firm, affecting >2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With internal grey discoloration affecting >0.5 sq cm of surface. With persistent green shoulders affecting >4 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</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 DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15 ° C.</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 with the FSANZ Food Standards Code MRL's and ML'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: TOMATO
TYPE: Roma (Egg)
VARIETY: Composite
CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>With receival colour as pre-ordered; generally > ³A red colour (stage 4-5 on QDPI Chart); uniform within carton; none with >50% skin mottling.</i>
VISUAL APPEARANCE	<i>With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.</i>
SENSORY	<i>Thin, smooth skin; firm, juicy flesh with typical tomato flavour; no foreign smells or taste.</i>
SHAPE	<i>Oblong with slightly tapered blossom end; nil with 'bottleneck' shape, with raised ridges or otherwise deformed from oblong.</i>
SIZE	<i>In pre-ordered range per requirements in the following size ranges: 50 - 65 mm (small), 65 - 75 mm (medium) and 75 - 90 mm (large) in length measured from end to end.</i>
MATURITY	<i>Firm fruit, not excessively green (immature) or soft and dark red (overmature).</i>

MAJOR DEFECTS

INSECTS	<i>With obvious live insects (eg insect larvae)</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mold, sour rot). With blotchy or mottled appearance due to viral infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.</i>
TEMPERATURE INJURY	<i>With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With soft skin or wrinkled appearance (dehydration) With bleached, flattened areas on the fruit skin (sunburn). With blotchy, orange toned skin (heat damage).</i>

MINOR DEFECTS

SKIN MARKS / BLEMISHES	<i>With light scattered blemish, eg. rub marks, affecting in aggregate > 2 sq cm. With 'zipper' lines > half the fruit length and >1 mm width. With > 4 dark, solid spots, 1mm diameter/depth or > 1 sq cm surface. With brown marks or blemishes affecting > 1 sq cm of surface.</i>
PHYSICAL / PEST DAMAGE	<i>With minor bruises or impact damage eg. Skin slightly darker but still firm, affecting >2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With internal grey discoloration affecting >1 sq cm of surface. With persistent green shoulders affecting >4 sq cm.</i>

CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</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 DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15 ° C.</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 with the FSANZ Food Standards Code MRL's and ML'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: TOMATO

TYPE: Roma (Egg)

VARIETY: Yellow

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With receipt colour as pre-ordered; generally > ³A golden yellow colour, uniform within carton; none with >20% skin mottling.</i>
VISUAL APPEARANCE	<i>With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.</i>
SENSORY	<i>Thin, smooth skin; firm, juicy flesh with typical tomato flavour; no foreign smells or taste.</i>
SHAPE	<i>Oblong with slightly tapered blossom end; nil with 'bottleneck' shape, with raised ridges or otherwise deformed from</i>
SIZE	<i>In pre-ordered range per requirements in the following size ranges: 50 - 65 mm (small), 65 - 75 mm (medium) and 75 - 90 mm (large) in length measured from end to end.</i>
MATURITY	<i>Firm fruit, not excessively green (immature) or soft and dark red (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg insect larvae)</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mold, sour rot). With blotchy or mottled appearance due to viral infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.</i>
TEMPERATURE INJURY	<i>With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With soft skin or wrinkled appearance (dehydration) With bleached, flattened areas on the fruit skin (sunburn). With blotchy, orange toned skin (heat damage).</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With light scattered blemish, eg. rub marks, affecting in aggregate > 1 sq cm. With 'zipper' lines > half the fruit length and >1 mm width. With > 3 dark, solid spots, 1mm diameter/depth or > 0.5 sq cm surface. With brown marks or blemishes affecting >0.5 sq cm of surface.</i>
PHYSICAL / PEST DAMAGE	<i>With minor bruises or impact damage eg. Skin slightly darker but still firm, affecting >2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With internal grey discoloration affecting >0.5 sq cm of surface. With persistent green shoulders affecting >4 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</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 DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15 °C.</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 with the FSANZ Food Standards Code MRL's and ML'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: TOMATO

TYPE: Round

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With receival colour as pre-ordered; generally > % red colour (stage 4-5 on QDPI Chart); uniform within carton; nil with surface mottling > 50%, no regassed tomatoes.</i>
VISUAL APPEARANCE	<i>With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.</i>
SENSORY	<i>Thin, smooth skin; firm, juicy flesh with mild flavour; no foreign smells or taste.</i>
SHAPE	<i>Uniformly round to round-slightly squat; nil kidney, egg or dumb-bell shaped, or with obvious raised ridges, grossly uneven segments or otherwise deformed.</i>
SIZE	<i>In pre-ordered range per requirements in the following size ranges 54 - 59mm (small), 60 -64mm (small medium), 65 - 70 (medium), 71 - 76mm (large) in diameter.</i>
MATURITY	<i>Firm fruit, not excessively green (immature) or soft and dark red (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg insect larvae)</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.</i>
TEMPERATURE INJURY	<i>With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With soft skin or wrinkled appearance (dehydration) With bleached, flattened areas on the fruit skin (sunburn). With blotchy, orange toned skin (heat damage).</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With light scattered blemish, eg. rub marks, affecting in aggregate > 2 sq cm. With >3 solid, dark marks, 1mm in diameter. With brownish marks or internal grey discolouration affecting in aggregate >1 sq cm. With 'zipper' lines > half the fruit length and >1 mm width.</i>
PHYSICAL / PEST DAMAGE	<i>With minor bruises or impact damage eg skin slightly dark but still firm, affecting >2 sq cm. With healed, superficial insect damage affecting >1 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With persistent green shoulders affecting >3 sq cm. With healed stem end cracks >1cm long and/or >2mm width; no wounds.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</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 DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15 ° C.</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 with the FSANZ Food Standards Code MRL's and ML'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: TOMATO

TYPE: Round

VARIETY: Various

CLASS: Composite

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With receival colour as pre-ordered; generally > % red colour (stage 4-5 on QDPI Chart); uniform within carton; nil with surface mottling > 50%, no regassed tomatoes.</i>
VISUAL APPEARANCE	<i>With bright bloom; calyx removed; seeds in clear reddish gel; no foreign matter.</i>
SENSORY	<i>Thin, smooth skin; firm, juicy flesh with mild flavour; no foreign smells or taste.</i>
SHAPE	<i>Uniformly round to round-slightly squat; nil kidney, egg or dumb-bell shaped, or with obvious raised ridges, grossly uneven segments or otherwise deformed.</i>
SIZE	<i>In pre-ordered range per requirements in the following size ranges 54 - 59mm (small), 60 -64mm (small medium), 65 - 70 (medium), 71 - 76mm (large) in diameter.</i>
MATURITY	<i>Firm fruit, not excessively green (immature) or soft and dark red (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg insect larvae)</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot).</i>
	<i>With blotchy or mottled appearance due to viral infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or insect damage that breaks the skin.</i>
	<i>With soft, dark areas due to severe bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With softening or rot developing at the blossom end (calcium deficiency).</i>
	<i>With grey or brown areas in the internal flesh (grey wall / vascular browning).</i>
	<i>With circular or star shaped cracking around the stem attachment or blossom scar.</i>
TEMPERATURE INJURY	<i>With softened flesh, pitted skin, or failure to develop normal colour (chilling injury).</i>
	<i>With soft skin or wrinkled appearance (dehydration)</i>
	<i>With bleached, flattened areas on the fruit skin (sunburn).</i>
	<i>With blotchy, orange toned skin (heat damage).</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With light scattered blemish, eg. rub marks, affecting in aggregate > 4 sq cm.</i>
	<i>With solid, dark marks affecting in aggregate >0.5 sq cm.</i>
	<i>With brownish marks or internal grey discolouration affecting in aggregate >2 sq cm.</i>
	<i>With 'zipper' lines > half the fruit length and >2 mm width.</i>
PHYSICAL / PEST DAMAGE	<i>With minor bruises or impact damage eg skin slightly dark but still firm, affecting >4 sq cm.</i>
	<i>With healed, superficial insect damage affecting >1 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With persistent green shoulders affecting >4 sq cm.</i>
	<i>With healed stem end cracks >2cm long and/or >2mm width; no wounds.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</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 DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15 ° C.</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 with the FSANZ Food Standards Code MRL's and ML'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: TOMATO

TYPE: Sundried

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Dark red skin and flesh.</i>
VISUAL APPEARANCE	<i>Halved tomatoes dried to small, flattened shells; small seeds still adhering; no foreign matter.</i>
SENSORY	<i>Dry, leathery, chewy texture; intense tomato flavour; no foreign odours or tastes.</i>
SHAPE	<i>Flat, approximately round to oval.</i>
SIZE	<i>In pre-ordered range only per requirements.</i>
MATURITY	<i>Fully dried.</i>

MAJOR DEFECTS

INSECTS	<i>With obvious live insects (eg weevils, insect larvae)</i>
DISEASES	<i>With fungal or bacterial rots (eg Alternaria rot, grey mold, blue mold).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or insect damage.</i> <i>With damp, soft areas due to moisture damage.</i>
SKIN MARKS / BLEMISHES	<i>With solid, dark blemishes on the fruit skin.</i>
TEMPERATURE INJURY	<i>With bleached areas on the fruit skin (sunburn).</i> <i>With crisp, brittle texture (overdried)</i>

MINOR DEFECTS

SKIN MARKS / BLEMISHES	<i>With mottled or incompletely dark red colouration.</i>
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CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</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 DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 20 ° C</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 with the FSANZ Food Standards Code MRL's and ML'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: TOMATO
TYPE: Sundried P/P
VARIETY: Various / Turkish
CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Dark red skin and flesh.</i>
VISUAL APPEARANCE	<i>Halved tomatoes dried to small, flattened shells; small seeds still adhering; no foreign matter.</i>
SENSORY	<i>Dry, leathery, chewy texture; intense tomato flavour; no foreign odours or tastes.</i>
SHAPE	<i>Flat, approximately round to oval.</i>
SIZE	<i>In pre-ordered range only per requirements.</i>
MATURITY	<i>Fully dried.</i>

MAJOR DEFECTS

INSECTS	<i>With obvious live insects (eg weevils, insect larvae)</i>
DISEASES	<i>With fungal or bacterial rots (eg Alternaria rot, grey mold, blue mold).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or insect damage.</i>
	<i>With damp, soft areas due to moisture damage.</i>
SKIN MARKS / BLEMISHES	<i>With solid, dark blemishes on the fruit skin.</i>
TEMPERATURE INJURY	<i>With bleached areas on the fruit skin (sunburn).</i>
	<i>With crisp, brittle texture (overdried)</i>

MINOR DEFECTS

SKIN MARKS / BLEMISHES	<i>With mottled or incompletely dark red colouration.</i>
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CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</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 DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 20 ° C</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 with the FSANZ Food Standards Code MRL's and ML'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: TOMATO

TYPE: Truss

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With receival colour as pre-ordered; generally with first tomato fully red (stage 5-6 on QDPI Chart), last tomato > % red colour (stage 2 on QDPI Chart); nil with mottled appearance.</i>
VISUAL APPEARANCE	<i>Minimum 4 tomatoes attached to a central branch; bright green calyxes and stems; bright bloom on fruit skins; pale seeds in clear, reddish gel.</i>
SENSORY	<i>Thin, smooth skin; firm flesh with rich tomato flavour; no foreign odours or tastes.</i>
SHAPE	<i>Uniformly round; nil kidney, egg or dumb-bell shaped, or with obvious raised ridges, grossly uneven segments or otherwise deformed</i>
SIZE	<i>Minimum 4 tomatoes per truss, (no more than 1 truss in tray with a minimum 3 tomatoes); tomato diameter 55 - 75mm; as per pre-ordered requirements.</i>
MATURITY	<i>Firm, vine ripened fruit (no gassed fruit); no fully green (underripe) or soft (overripe) fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg insect larvae)</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot).</i> <i>With blotchy or mottled appearance due to viral infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or insect damage that breaks the skin.</i> <i>With soft, dark areas due to severe bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With softening or rot developing at the blossom end (calcium deficiency).</i> <i>With grey or brown areas in the internal flesh (grey wall / vascular browning).</i> <i>With circular or star shaped cracking around the stem attachment or blossom scar.</i>
TEMPERATURE INJURY	<i>With softened flesh, pitted skin, or failure to develop normal colour (chilling injury).</i> <i>With soft skin or wrinkled appearance (dehydration)</i> <i>With bleached, flattened areas on the fruit skin (sunburn).</i> <i>With blotchy, orange toned skin (heat damage).</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With light scattered blemish, eg. rub marks, affecting in aggregate > 1 sq cm.</i> <i>With brown marks or flesh discolouration affecting in aggregate > 0.5 sq cm.</i> <i>With 'zipper' lines > half the fruit length and >1 mm width.</i>
PHYSICAL / PEST DAMAGE	<i>With minor bruises or impact damage eg skin slightly dark but still firm, affecting >2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With persistent green shoulders affecting >2 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</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 DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
CECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15° C.</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 with the FSANZ Food Standards Code MRL's and ML'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: TOMATO

TYPE: Truss

VARIETY: Cherry

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With receipt colour as pre-ordered; generally with 90 % tomatoes fully red (stage 5-6 on QDPI Chart), 10 % tomatoes > % red colour (stage 2 on QDPI Chart); nil with mottled appearance.</i>
VISUAL APPEARANCE	<i>10 - 15 tomatoes attached to a central branch; bright green calyces and stems; bright bloom on fruit skins; pale seeds in clear, reddish gel.</i>
SENSORY	<i>Thin, smooth skin; firm, juicy flesh with mild to strong flavour. no foreign smells or taste.</i>
SHAPE	<i>Uniformly round; none oval or pear shaped or with pointed ends, raised ridges or otherwise deformed.</i>
SIZE	<i>Diameter 40 - 50 mm; as per pre-ordered requirements.</i>
MATURITY	<i>Firm, vine ripened fruit (no gassed fruit); no fully green (underripe) or soft (overripe) fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg insect larvae)</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot).</i> <i>With blotchy or mottled appearance due to viral infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or insect damage that breaks the skin.</i> <i>With soft, dark areas due to severe bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With softening or rot developing at the blossom end (calcium deficiency).</i> <i>With grey or brown areas in the internal flesh (grey wall / vascular browning).</i> <i>With circular or star shaped cracking around the stem attachment or blossom scar.</i>
TEMPERATURE INJURY	<i>With softened flesh, pitted skin, or failure to develop normal colour (chilling injury).</i> <i>With soft skin or wrinkled appearance (dehydration)</i> <i>With bleached, flattened areas on the fruit skin (sunburn).</i> <i>With blotchy, orange toned skin (heat damage).</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With light scattered blemish, eg. rub marks, affecting in aggregate > 0.5 sq cm.</i> <i>With 'zipper' lines > half the fruit length and >1 mm width.</i>
PHYSIOLOGICAL DISORDERS	<i>With internal grey discoloration affecting >0.5 sq cm of surface.</i> <i>With persistent green shoulders affecting >1 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</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 DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</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 as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 15 °C</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 with the FSANZ Food Standards Code MRL's and ML'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: TOMATO
TYPE: Truss
VARIETY: 500g Prepack
CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>With receival colour as pre-ordered; generally >³A colour (stage 4-5 on QDPI Chart); uniform within carton; nil with surface mottling.</i>
VISUAL APPEARANCE	<i>Minimum of 6 tomatoes per pack; bright green calyces and stems; bright bloom on fruit skins; seeds in clear reddish gel.</i>
SENSORY	<i>Thin, smooth skin; firm flesh with rich tomato flavour; no foreign odours or tastes; free from foreign matter.</i>
SHAPE	<i>Uniformly round to round-slightly squat; nil kidney, egg or dumb-bell shaped; no raised edges. Tomatoes should be generally symmetrical.</i>
SIZE	<i>6 - 8 tomatoes per truss; tomato diameter 40 - 60mm. Tomato size should be uniform within pack. Net weight > 500g.-allowing for one loose tomato per punnet</i>
MATURITY	<i>Firm, vine ripened fruit (no gassed fruit); not excessively green (immature) or soft and dark red (overmature).</i>

MAJOR DEFECTS

INSECTS	<i>With obvious live insects (eg insect larvae)</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial soft rot, Alternaria rot, grey mould, sour rot). With blotchy or mottled appearance due to viral infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or insect damage that breaks the skin. With soft, dark areas due to severe bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With softening or rot developing at the blossom end (calcium deficiency). With grey or brown areas in the internal flesh (grey wall / vascular browning). With circular or star shaped cracking around the stem attachment or blossom scar.</i>
TEMPERATURE INJURY	<i>With softened flesh, pitted skin, or failure to develop normal colour (chilling injury). With soft skin or wrinkled appearance (dehydration) With bleached, flattened areas on the fruit skin (sunburn). With blotchy, orange toned skin (heat damage).</i>

MINOR DEFECTS

SKIN MARKS / BLEMISHES	<i>With light scattered blemish, eg. rub marks, affecting in aggregate > 1 sq cm. With brown marks or flesh discolouration affecting in aggregate > 0.5 sq cm. With 'zipper' lines > half the fruit length and >1 mm width.</i>
PHYSICAL / PEST DAMAGE	<i>With minor bruises or impact damage eg skin slightly dark but still firm, affecting >2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With persistent green shoulders affecting >2 sq cm.</i>

CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</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 DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receival.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15° C.</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 with the FSANZ Food Standards Code MRL's and ML'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.